

BARATZA

Encore

CONICAL BURR GRINDER

The Baratza Encore is the ultimate entry-level grinder for your craft coffee journey – the key difference to the taste in your cup.



It provides consistent grinds for brew methods from espresso to French Press and everything in between. Straightforward controls make your daily routine simple and easy. Load up your hopper with your favorite beans, turn the hopper to the grind setting you want, switch the Baratza Encore on and let the precision conical burrs deliver consistent, quality ground coffee every time.



Beyond a great coffee-making experience, the Encore lets you explore new coffee flavors – With 40 individual grind settings, you can find the perfect grind size for all brewing methods. The hopper can hold 8 ounces of whole beans, and the clear grounds bin has a fill line to indicate how much to grind. We intentionally designed the Encore to fit nicely under most kitchen cabinets without sacrificing power or quality and to bring value to your daily grind.



FEATURES

BURRS:

Manufactured in Europe, the Encore's 40 mm conical burrs will grind for many styles of coffee. Conical burrs grinders are exceptional at producing consistent grinds from very fine to very coarse as well as being durable and will remain sharp for many years.

GEARBOX:

The Encore utilizes a simple and efficient direct drive gear reduction transmission to move power from the DC motor to the rotating cone burr. A thermal overload cutout protects the motor from overheating due to excessive use - remember, these grinders are designed to grind a dose at a time for home use!

GRIND ADJUSTMENT:

Turn the hopper and with 40 settings you can quickly adjust from fine for espresso to coarse for French Press. The grind range is from 250 to 1200 microns.

GROUNDS RETENTION:

To maximize freshness, the Encore minimizes the ground coffee left in the grinder.

BREWING METHODS:

The Encore is a great grinder for manual brewing and espresso.

MOTOR:

A powerful, high torque DC motor effortlessly drives the burrs. This motor turns slowly resulting in cool, quiet operation and permits long grinding duty-cycles. The circuitry is equipped with an automatically resetting, thermal cutoff switch.

CALIBRATION:

An innovative burr calibration system ensures that each grinder has the full range of grind. If necessary, the grinders can be user calibrated.

SPEED CONTROL:

With unique speed control, the Encore uses a combination of gear and electronic speed reduction to control the rotation of the burr to 550 RPM. This slow speed reduces heat, noise, and static generation in the grinder. It also ensures that the beans feed smoothly into the burrs.

ON/OFF SWITCH:

The Encore has an easy on-off switch.

CLEANING:

Burrs are easily removable with no tools, making cleaning very easy.

ACCESSORIES

HOPPER EXTENDER:

An extension that can add 250 g of capacity to the existing 225 g bean hopper.

PORTAHOLDER:

A replacement for the grounds bin that holds the espresso portafilter for hands-free grinding directly. It also makes for easy clean up.

SPECIFICATIONS

Speed To Grind	0.8 g/sec — 1.1 g/sec	Power Rating	100-120VAC 50/60 Hz, 70W 0.8A 220-240VAC 50/60 Hz, 70W, 0.5A class II
Burrs	40 mm conical burrs	Safety Listing	UL/CSA/CE/EK
Bean Hopper Capacity	225 g	Certifications	CB, ETL, cETL
Grounds Bin Capacity	142 g	Designed & Engineered	Seattle, WA
Weight	3.1 kg (7 lbs)	Manufactured & Assembled	Taiwan
Dimensions W/H/D (cm)	12 / 35 / 16	Burr Manufacturing	Etzinger in Liechtenstein