













GRINDER COMPARISON CHART

	Conical Burrs By Etzinger						Flat Burrs by Ditting			
	Home / Prosumer						Commercial (2kg Max.) ¹			
		 <small>COMING SOON</small>								
	Encore™	Encore ESP™	Virtuoso+™	Sette™ 30	Sette™ 270	Sette™ 270Wi	Vario+™	Vario W+™	Forté AP™	Forté BG™
Standard Burr	40 mm Steel M3	40 mm Steel M2	40 mm Steel M2	40 mm Steel S1	40 mm Steel S1	40 mm Steel S1	54 mm Ceramic	54 mm Steel	54 mm Ceramic	54 mm Steel
Accessory Burr (purchased separately)	M2 Burr	N/A	N/A	S2 Burr	S2 Burr	S2 Burr	54 mm Steel	54 mm Ceramic	54 mm Steel	54 mm Ceramic
Steps of Adjustment	40	40 (20 macro, 20 micro)	40	30	270 (30 macro x 9 micro)	270 (30 macro x 9 micro)	220 (10 macro x 22 micro)	220 (10 macro x 22 micro)	260 (10 macro x 26 micro)	260 (10 macro x 26 micro)
Speed of Grind	0.8 – 1.1 g/sec	1.5 - 2.4 g/sec	1.5 – 2.4 g/sec	3.5 – 5.5 g/sec	3.5 – 5.5 g/sec	3.5 – 5.5 g/sec	1.6 – 2.2 g/sec	1.6 – 2.2 g/sec	2.0 – 3.7 g/sec	1.2 – 2.1 g/sec
Standard Bean Hopper Cap. ²	225 g	225 g	225 g	250 g	250 g	250 g	250 g	250 g	250 g	250 g
Grounds Bin Capacity (Medium Roast)	142 g	Grounds Bin: 142 g Dosing Cup: 24 g	142 g	160 g	160 g	160 g	180 g	170 g	170 g	170 g
Weight	3.1 kg (7 lbs)	3.3 kg (7.2 lbs)	3.6 kg (8 lbs)	3.2 kg (7 lbs)	3.2 kg (7 lbs)	3.2 kg (7 lbs)	4.8 kg (10.5 lbs)	4.1 kg (9 lbs)	6 kg (13 lbs)	6 kg (13 lbs)
Dimensions W / H / D cm	12 / 35 / 16	12 / 35 / 16	12 / 35 / 16	13 / 40 / 24	13 / 40 / 24	13 / 40 / 24	13 / 36 / 18	13 / 36 / 18	13 / 36 / 18	13 / 36 / 18
Preferred Application ³										
Drip, Pourover & Manual Brewing	★★★★	★★★	★★★★★	★★★	★★★	★★★	★★★★	★★★★	★★★★	★★★★★
Espresso	★★★	★★★★★	★★★	★★★★	★★★★★	★★★★★	★★★★	★★★★	★★★★★	★★★★

¹ 2kg maximum of grinding per day ² 250 g stackable hopper extensions available ³ rated with standard burr | ★ Satisfactory | ★★ Acceptable | ★★★ Good | ★★★★ Very Good | ★★★★★ Exceptional