

BARATZA

Encore

CONICAL BURR GRINDER

The Encore™ is lauded by coffee experts as THE go-to entry-level grinder for those brewing coffee at home.



The Encore gives a great grind for drip/manual brew and also grinds fine enough for espresso.

Featuring 40 individual grind settings, from fine to coarse, the Encore can please any palate with its gamut of accurate and repeatable grind settings. The Encore has an accurate medium to coarse grind for the popular manual brew methods such as Aeropress, Hario V60, and Chemex. The specially designed burrs give a precise grind with minimal fines for a flavorful, balanced extraction when making espresso.

And, of course, the Encore is built with the quality Baratza parts you've come to trust. The efficient DC motor keeps beans cool, even during extended grind times, while a combination of electric and gear speed

reducers slow the burr to 450 RPM, ensuring a smooth bean feed and reducing noise, heat and static buildup.

Beyond a great coffee-drinking experience, the Encore makes for a great coffee-making experience. A convenient, front-mounted pulse button makes it easy to grind on demand into your brew basket. Whether you are looking for an espresso grinder or a grinder to help you explore that extensive range of brew methods, the Encore is a great all around home grinder.



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.

GRINDS LEFT IN GRINDER:

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 450 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

(available for separate purchase)

HOPPER EXTENDER:

An extension that can add 275g of capacity to the existing bean hopper. Several extenders can be added to get to the capacity you need.

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	0.8g/sec — 1.1g/sec	Power Rating	220-240VAC 50/60 Hz, 70W, 0.5A class II 100-120VAC 50/60 Hz, 70W 0.8A
Burrs	40mm conical burrs	No Load Burr Speed	550RPM
Bean Hopper Capacity	8oz (227g)	Certifications	CB, ETL, cETL
Grounds Bin Capacity	5oz (142g)	Designed & Engineered	Seattle, WA
Weight	7lbs (3.1kg)	Burr Manufacturing	Etzinger in Liechtenstein
Dimensions W/H/D (cm)	12/35/16	Manufactured & Assembled	Taiwan