



VARIO
MAGIC FOR ALL
YOUR SENSES.



The professional art of grinding
since 1924



ENHANCED TASTE FOR COFFEE LOVERS.



Invigorating, wonderfully aromatic and just delicious – to prepare a really good coffee is an art in itself and always starts with the ideal grinding process. Every bean is able to fully reveal its characteristic flavour if treated the right way. With the new model VARIO, MAHLKÖNIG presents a coffee grinder that fulfills the highest demands. The magic formula is called „Grind-on-Demand“, meaning that the beans will be precisely ground fresh and attuned to the actual brewing method. Whether it is for espresso, filter coffee or French press, every unique taste can be individually met.



Besides the high performance quality of the grind, the grinder's exclusive design is an equally desirable attribute. Distinct, pure and modern – this grinder harmoniously merges functionality with an appealing shape. The VARIO is an indulgence for all your senses, and is made to meet the needs of the real coffee lover.





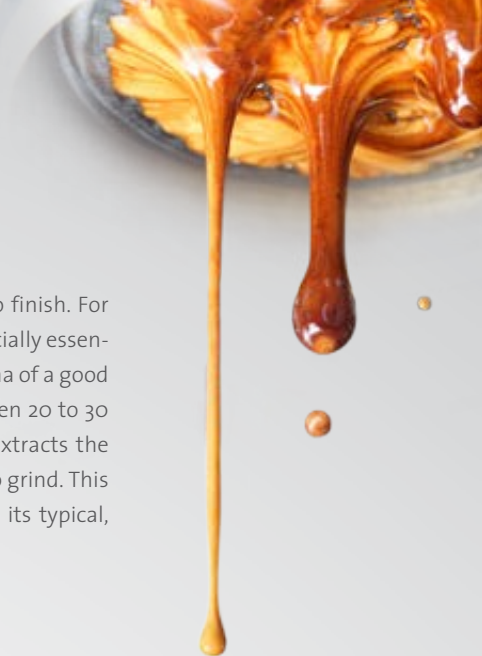
PERFECT PLEASURE IS A MATTER OF ADJUSTMENT.

To capture the full aroma of the bean, it has to be freshly ground just before brewing. But only the ideal grind fineness guarantees an exceptional coffee enjoyment. Besides the origin of the coffee, the roast profile and the blend composition, the taste of the coffee in the cup is determined by the time that the water needs to run through the ground coffee. If the coffee is ground too fine, it tends to taste bitter, whereas too coarse a grind will result in a thin, stale tasting coffee. The shorter the time the water is in contact with the grounds, the finer the grind of the coffee should be. The VARIO offers over 200 settings for the fine tuning of the grind, and therefore ensures perfect coffee pleasure for all brewing methods.



Espresso

The classic espresso from Italy is handmade from start to finish. For this kind of preparation the right dosage and grind is especially essential. These factors are crucial for the intensity and the aroma of a good espresso. The time of espresso extraction averages between 20 to 30 seconds – within this short amount of time, the water extracts the precious flavours and aromas from the fine espresso grind. This unique extraction method gives espresso its typical, intensive taste and rich crema.



- > **The beans:** Espresso consists of 100% Arabica or a blend of Arabica and Robusta beans. In general the espresso roast is darker than the one used for filter coffee.
- > **The grind:** Using the VARIO's port-a-filter rest, espresso beans will be ground fine to extra fine straight into the port-a-filter. On the VARIO the suitable setting can be found to the top of the right lever. The fine adjustment can be controlled by the left lever.
- > **Tip:** Grind 7 to 8 grams for a single, 14 to 18 grams for a double shot in the port-a-filter and press it strongly with the appropriate tamper. A perfect espresso can be distinguished by a reddish brown to hazelnut coloured and lightly marbled crema.

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Filter coffee

Filter coffee is still very popular, and the most common brewing method is with the help of a coffee maker. Hot water flows drop by drop through the filter filled with the freshly roasted and ground coffee. The water temperature ranges from 92° to 96° Celsius. Traditionally filter coffee can be brewed by hand. For the ideal taste adventure, you can choose between the use of a porcelain filter or the „Karlsbader Kanne“ (the „Karlovy Vary Pot“). This way the ground coffee and the water get in better contact to extract the unique coffee flavours.



- **The beans:** Arabica beans with weak acids and fine fruity flavours are especially well suited for this kind of preparation.
- **The grind:** Straight into the VARIO coffee container: adjust the right lever to the middle, and use the left lever for fine tuning. This way you get the right medium grind fineness for filter coffee.
- **Tip:** 6 to 8 grams of ground coffee per cup make filter brewing a gentle method for a flavourful coffee experience.

CHANGES SUBTLE DISTINCTIONS ENJOYED TO THE FULLEST.

French press

The French press, also named the cafetiere, surely is known as the most simple and effective method to brew coffee with a high quality flavour. It leaves the ground coffee in direct contact with the water over for longer amount of time. It is important that the water is no longer boiling when added to the ground coffee in the cafetiere. Then the mixture has about 4 to 5 minutes to develop its flavours. The metal filter is then smoothly pressed down and separates the coffee dregs from the ready-to-drink coffee. French press coffee is deemed to possess a very intensive taste and to be stronger than the average filter coffee.



➤ **The beans:** The coffee varieties and the roast profiles are similar to the ones used for filter coffee.

➤ **The grind:** Straight into the VARIO coffee container: adjust the right lever downwards and use the left lever for fine tuning. This way you get the desired coarser grind which is ideal for the French press.

➤ **Tip:** Warm the glass pot before use. 1 to 2 straight coffee spoons per cup is the ideal portion. Then infuse, by letting the coffee soak briefly before stirring it in.





TECHNICAL DATA

Grinding capacity	approx. 1.6 g/sec
Hopper capacity	approx. 0.48 lbs
Dimensions (w x h x d)	12.5 x 37 x 16 cm
Voltage / frequency	200-230 V / 50/60 Hz
	100-115 V / 50/60 Hz
Current consumption	max. 2 A
Power consumption	Ø 200 W
Rotations / minute	1000 rpm
Grinding disc diameter	54 mm (ceramic)
Net weight	3.7 kg

SPECIAL FEATURES

Portafilter holder (PortaHolder)	•
Ground coffee container	•
Time programmed grinding	•
LC display	•
Quiet grinding	•

PRECISE TECHNOLOGY WITH A SENSE FOR YOUR SPECIAL BLEND.

Comfortable handling and sophisticated design highlight the advantages of the VARIO. The electronic control via timer, variable programming and the over 200 grind settings with fine tuning options make the dosage of the coffee a cinch. In addition, the three individually adjustable pre-settings for espresso, filter and French press simplify the daily use.

Functionality and beauty united for the benefit of coffee. Maintenance and cleaning of the VARIO is convenient and easy to handle. The belt-driven motor operates fast and quietly. Extra features like the „hands-free“ operation and the high-end, long-lasting ceramic grinding burrs top the service package of the VARIO perfectly.





MAHLKÖNIG. THE PROFESSIONAL ART OF GRINDING.

Coffee enjoyment is always determined on an individual basis. It varies depending on the preparation method and the personal taste. Discover with MAHLKÖNIG the art of perfectly fresh ground coffee. For 80 years we have developed finely-tuned precision grinders with a great feeling for the perfect quality of indulgence. Even for high-capacity grinding we can guarantee a constant high-end quality. Technology, design and taste create a harmonic alliance in our company. The result is perfection. Again, the VARIO has evolved from this successful connection of dedication with the professional claim to technology. Made for true coffee lovers and coffee enjoyment that promises "Magic for all your Senses".



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