



## High Carbon Steel Coffee Burrs Grinder Blades For Coffee Brewing

Our Product Introduction

### Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: High-Carbon Steel
- Minimum Order Quantity: MOQ 10 Pieces
- Price: Can be discussed
- Packaging Details: 1pc/wrapper, 100pcs/box, 100boxes/ctn, Wooden and carbon boxes
- Delivery Time: 30 days
- Payment Terms: L/C, D/A, D/P, T/T, Western Union, MoneyGram
- Supply Ability: 500 Piece/Pieces per Day



### Product Specification

- Product Name: Coffee Maker Parts
- Material: High-Carbon Steel
- OD: 60mm
- ID: 36mm
- Thickness: 7.8mm
- Hardness: HRC52-58
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **High Carbon Steel Coffee Maker Parts, Espresso Distributor Tool Coffee Maker Parts, High Carbon Steel coffee grinder blades**



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## Product Description

### High Carbon Steel Coffee Burrs Grinder Blades For Coffee Brewing

#### Description:

#### Performance Advantages of Coffee Burr Grinder Blades

##### 1. Consistent Grind Size

Uniformity: Burr grinder blades produce a consistent grind size, which is crucial for even extraction and optimal flavor in brewed coffee. This uniformity helps avoid the bitterness associated with over-extraction and the sourness of under-extraction.

##### 2. Adjustable Grind Settings

Versatility: Many burr grinders come with adjustable settings that allow users to customize grind sizes for various brewing methods, from coarse for French press to fine for espresso. This adaptability enhances the grinding experience.

##### 3. Heat Management

Lower Heat Generation: Burr grinders generate less heat during grinding compared to blade grinders. Reduced heat helps preserve the essential oils and flavors in coffee beans, contributing to a better-tasting cup.

##### 4. Enhanced Flavor Preservation

Minimal Flavor Loss: The consistent grind size and lower heat generation help maintain the integrity of the coffee's flavor profile, ensuring a richer and more aromatic brew.

##### 5. Durability and Longevity

Robust Construction: High-quality burr grinder blades are made from durable materials (like stainless steel or tungsten carbide), ensuring they can withstand regular use and maintain sharpness over time.

##### 6. Efficiency

Faster Grinding: Burr grinders often grind coffee more efficiently than blade grinders, allowing for quicker preparation without sacrificing quality.

##### 7. Reduced Noise Levels

Quieter Operation: Burr grinders tend to operate more quietly than blade grinders, making them suitable for home use, especially during early mornings.

##### 8. Less Coffee Retention

Freshness: Burr grinders typically retain less ground coffee in the grinder, allowing for fresher coffee with each use and minimizing waste.

#### Coffee Blade Specifications:

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ID	36mm
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Hardness	HRC52-58
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

#### Introduction to Coffee Burr Grinder Blades

Coffee burr grinder blades are essential components in coffee grinding equipment, designed to crush and grind coffee beans into a uniform size for brewing. Unlike blade grinders, which chop beans unevenly, burr grinders use a specific mechanism that provides several advantages.

#### Key Features

##### 1. Burr Types

Flat Burrs: These consist of two flat, parallel surfaces that grind coffee beans between them. They are known for precision and are often used in high-end espresso machines.

Conical Burrs: Featuring a cone-shaped inner burr that fits into a ring-shaped outer burr, conical burrs provide efficient grinding and are popular for their ability to reduce heat generation and produce a consistent grind.

##### 2. Grind Consistency

Burr grinder blades are engineered to produce uniform grind sizes, which is crucial for optimal extraction during brewing. Consistency in grind size enhances the flavor and aroma of the coffee.

##### 3. Adjustable Settings

Many burr grinders offer adjustable settings, allowing users to customize the grind size based on their preferred brewing method, whether it's espresso, drip coffee, French press, or cold brew.

##### 4. Heat Management

Burr grinders generate less heat during the grinding process compared to blade grinders. This lower heat production helps preserve the essential oils and flavors in the coffee, leading to a better-tasting cup.

## Applications

Coffee burr grinder blades are widely used in various settings, including:

Home Brewing: Coffee enthusiasts utilize burr grinders to achieve the perfect grind size for their preferred brewing methods.

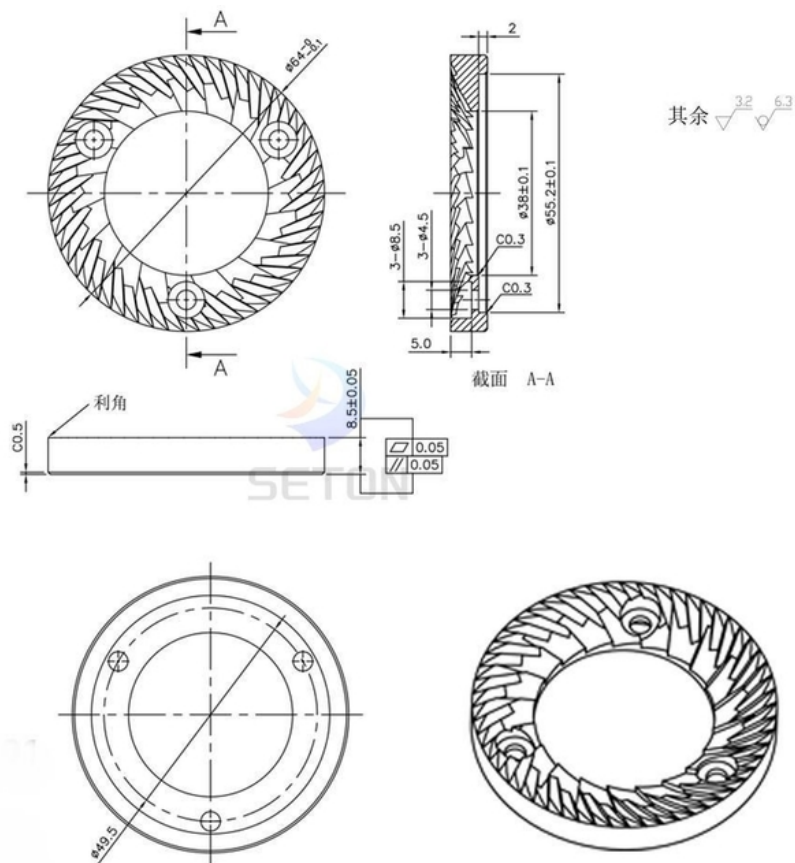
Coffee Shops: Commercial establishments rely on burr grinders to prepare high-quality coffee with consistent results.

Specialty Coffee Production: Burr grinders are essential for preserving the unique flavors of single-origin beans.

## Picture:



## Size:



## Applications:



### Packing:



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