



## Stainless Steel Flat Wheel Burr Set Blades For Pour Over Coffee Beans Brewiing Use

Our Product Introduction

### Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless 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: Flat Wheel Burr Set Blades
- Material: Stainless Steel
- OD: 48mm
- ID: 32mm
- Thickness: 10mm
- Hardness: HRC40-52
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **Pour-Over Coffee Brewiiing Blades ,  
Steel Flat Wheel Burr Set Blades ,  
Stainless Flat Wheel Burr Set Blades**



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## Product Description

### Stainless Steel Flat Wheel Burr Set Blades For Pour Over Coffee Beans Brewiiing Use

#### Description:

##### Characteristics of Coffee Burr Grinder Blades

###### 1. Grind Uniformity

Burr grinder blades are designed to produce a consistent grind size, which is crucial for even extraction during brewing. This uniformity enhances the flavor and aroma of the coffee.

###### 2. Adjustable Grind Settings

Many burr grinders offer a range of adjustable settings, allowing users to customize the grind size for different brewing methods, from coarse for French press to fine for espresso.

###### 3. Material Quality

Burrs are typically made from high-quality materials, such as stainless steel or ceramic. Stainless steel burrs are durable and resistant to wear, while ceramic burrs maintain sharpness and generate less heat.

###### 4. Heat Management

Burr grinders generally produce less heat compared to blade grinders. This reduced heat generation helps preserve the essential oils and flavors in coffee beans, leading to a better-tasting brew.

###### 5. Construction and Durability

Burr grinder blades are built for longevity, with durable designs that withstand regular use. High-quality burrs can last for years with proper maintenance.

###### 6. Grinding Mechanism

The grinding mechanism in burr grinders involves crushing beans between two burrs, rather than chopping them. This results in a more efficient grind and reduces the risk of heat damage to the coffee.

###### 7. Minimal Retention

Burr grinders often retain less ground coffee in the grinder compared to blade grinders, allowing for fresher coffee with each use and minimizing waste.

###### 8. Ease of Cleaning

Many burr grinders can be easily disassembled for cleaning, allowing users to maintain optimal performance and hygiene.

###### 9. Versatility

Suitable for various brewing methods, burr grinders can handle a wide range of grind sizes, making them ideal for coffee enthusiasts who experiment with different brewing techniques.

###### 10. Noise Levels

While some burr grinders can be noisy, many high-quality models are designed for quieter operation, making them more suitable for home use.

#### Coffee Blade Specifications:

Product Name	Flat Wheel Burr Set Blades
Material	Stainless Steel
OD	48mm
ID	32mm
Thickness	10mm
Hardness	HRC40-52
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

**Proper maintenance of a coffee burr grinder is essential for ensuring its longevity and optimal performance. Here are some key practices to follow:**

**1. Regular Cleaning**

**Daily Rinse:** After each use, empty the hopper and brush out any remaining coffee grounds from the burrs and grinder body.

**Deep Cleaning:** Disassemble the grinder for a thorough cleaning at least once a month. Remove the burrs and clean them with a soft brush or cloth to eliminate coffee oils and residue.

**2. Inspect Burrs for Wear**

**Regular Checks:** Periodically inspect the burrs for signs of wear, such as dullness or chipping. Replace them if you notice any damage to maintain grind consistency.

**3. Avoid Overloading**

**Proper Capacity:** Do not overload the grinder with too many beans at once, as this can cause strain on the motor and lead to uneven grinding.

**4. Use Fresh Beans**

**Quality Beans:** Store coffee beans in an airtight container in a cool, dark place to maintain freshness. Using stale or low-quality beans can lead to increased wear on the burrs.

**5. Control Environment**

**Stable Conditions:** Keep the grinder in a stable environment, avoiding extreme temperatures and humidity, which can affect its performance and the quality of the beans.

**6. Regular Calibration**

**Adjust Grind Settings:** Regularly check and adjust the grind settings based on your brewing method. This helps maintain grind consistency and prevents unnecessary wear.

**7. Electrical Maintenance**

**Power Source:** Ensure the grinder is plugged into a stable power source. Avoid using extension cords that may lead to fluctuations in power supply.

**8. Avoid Water Exposure**

**Dry Cleaning:** Do not wash the burrs or any electrical components with water. Use a damp cloth for exterior cleaning, and ensure all parts are dry before reassembly.

**9. Consider Professional Servicing**

**Deep Maintenance:** For high-end grinders, consider professional servicing for deep cleaning or repairs if needed, especially if used in a commercial setting.

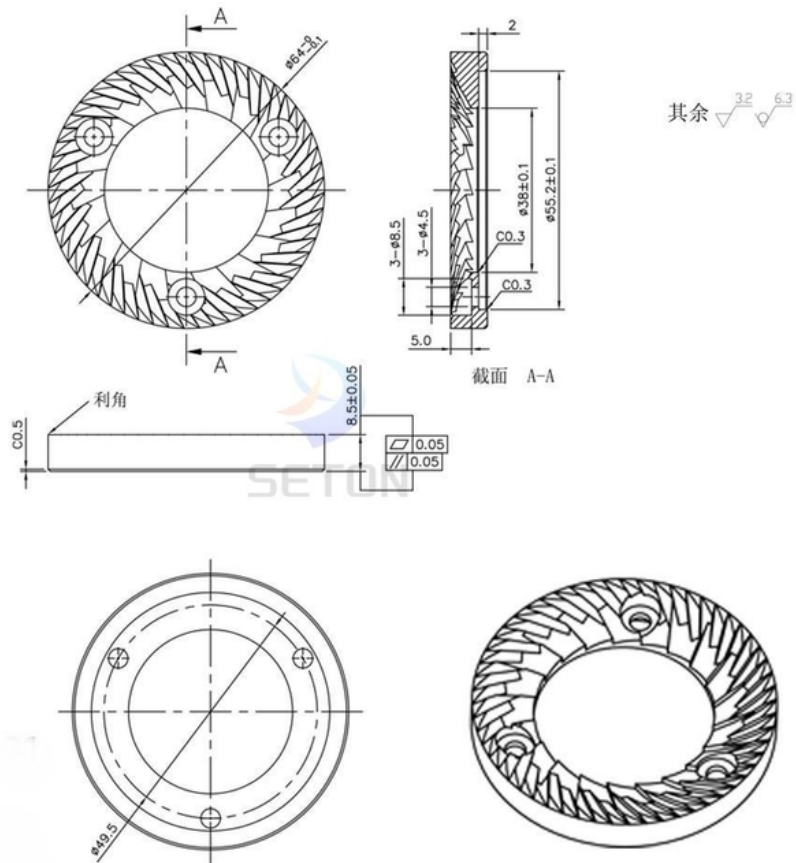
**10. Store Properly**

**Dry Storage:** If you won't be using the grinder for an extended period, ensure it's thoroughly cleaned and stored in a dry place to prevent moisture buildup.

**Picture:**



**Size:**



### Applications:



### Packing:



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