



Titanium Coating Burr Grinder Blades Food And Beverage Industry

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Titanium Coating
- 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: Grinder Blade Burr
- Material: Titanium Coating
- OD: 48.05mm
- Height: 20.5mm
- Location Hole: 2mm
- Hardness: HRC46-58
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **Coffee Grinder Machine Grinder Blade Burr ,
Coffee Grinder Machine Blade Burr ,
Titanium Coating Grinder Blade Burr**



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Product Description

Titanium Coating Burr Grinder Blades Food And Beverage Industry

Description:

Here are several signs that indicate your burr grinder may need replacement parts:

1. Inconsistent Grind Size

If you notice that the grind size is no longer uniform, with a mix of fine and coarse particles, it may indicate that the burrs are worn out and need replacement.

2. Dull Burrs

If grinding takes significantly longer than usual or requires more effort, it may be a sign that the burrs have become dull and are no longer effectively crushing the beans.

3. Cracked or Chipped Burrs

Visually inspect the burrs for any cracks or chips. Damaged burrs can affect grind quality and may also introduce unwanted flavors into your coffee.

4. Excessive Coffee Residue

If you find a buildup of coffee grounds or oils inside the grinder that is difficult to clean, it may indicate that the burrs are not functioning properly, leading to retention issues.

5. Strange Noises

Unusual noises, such as grinding, rattling, or grinding sounds that differ from normal operation, can indicate that components are misaligned or that the burrs are damaged.

6. Overheating

If the grinder becomes excessively hot during operation, it may suggest that the burrs are not grinding efficiently, potentially leading to premature wear.

7. Burnt Flavor in Coffee

If you start to notice a burnt or off flavor in your coffee, it could be a result of overheated beans, which may be caused by dull or damaged burrs.

8. Frequent Jamming

If the grinder frequently jams or struggles to process beans, it could indicate that the burrs are misaligned or that there is debris affecting the grinding mechanism.

9. Wear Indicators

Some grinders may have specific wear indicators or recommended replacement schedules. Check the manufacturer's guidelines for your specific model.

10. Age of the Grinder

If your grinder is several years old and has seen heavy use, it may simply be time to replace the burrs or other components as part of regular maintenance.

Coffee Blade Specifications:

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OD	48.05mm
Height	20.5mm
Location Hole	2mm
Hardness	HRC46-58
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

To maintain optimal performance of your burr grinder, it's important to establish a regular cleaning schedule. Here are some general guidelines:

1. Daily Cleaning

Basic Rinse: If you use your grinder daily, a quick rinse of the hopper and a brush-off of the burrs can help remove any coffee residue and oils. This prevents buildup and maintains flavor.

2. Weekly Cleaning

Thorough Cleaning: For frequent users, a more thorough cleaning every week is recommended. This includes disassembling the grinder to clean the burrs and interior parts, using a soft brush to remove coffee grounds and oils.

3. Monthly Cleaning

Deep Clean: A deep clean at least once a month is advisable. This involves removing the burrs for a more extensive cleaning, inspecting for wear, and ensuring all components are free of coffee residue.

4. As Needed

Inspection: If you notice signs of buildup, inconsistent grind sizes, or off-flavors in your coffee, clean the grinder immediately, regardless of the schedule.

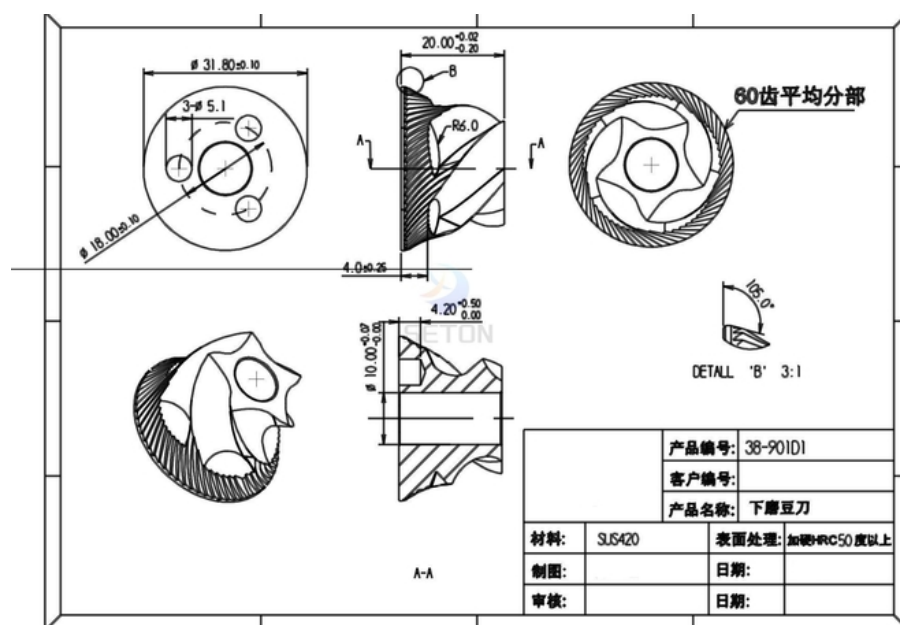
5. Special Circumstances

Change in Coffee Beans: If you switch to a different type of coffee bean (e.g., from oily to dry or different roast levels), it's a good idea to clean the grinder to prevent flavor cross-contamination.

Picture:



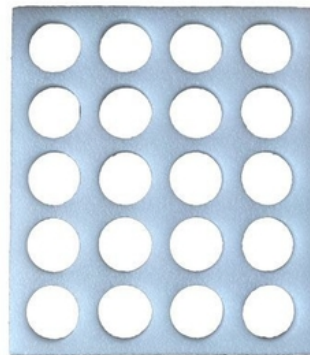
Size:



Applications:



Packing:



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