



## 64mm Tool Steel Coffee Grinder Blades For Various Coffee Grinding

Our Product Introduction

### Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Tool 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 Machine Spare Parts
- Material: Tool Steel
- OD: 64mm
- ID: 35mm
- Thickness: 12mm
- Hardness: HRC38-42
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **64mm coffee grinder blades, Tool Steel coffee grinder blades, Coffee Machine blade for grinder**



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Product Description

64mm Tool Steel Coffee Grinder Blades For Various Coffee Grinding

Description:

Specifications and Dimensions of Coffee Burr Grinder Blades

When selecting coffee burr grinder blades, understanding their specifications and dimensions is essential for compatibility and performance. Here are some key aspects to consider:

1. Burr Size

Diameter: Burrs typically range from about 40 mm to 80 mm in diameter. Larger burrs generally grind more efficiently and produce more consistent results.

Thickness: The thickness of the burrs can also affect grind performance, with thicker burrs often providing greater durability.

2. Grind Settings

Adjustment Range: The number of grind settings can vary from a few to over 40. A wider adjustment range allows for more precise control over grind size.

3. Material Thickness

Burr Material: Common materials include stainless steel and ceramic. The thickness of the burr material can impact durability and performance.

4. Hopper Capacity

Size: Hopper sizes can vary, often ranging from 100 grams to over 300 grams. A larger hopper is beneficial for frequent use and fewer refills.

5. Overall Dimensions

Footprint: The overall size of the grinder, including height, width, and depth, is important for fitting on countertops. Typical dimensions might be around 15–30 cm in height and 10–20 cm in width.

6. Weight

Stability: Heavier grinders tend to be more stable during operation, reducing vibrations and noise. Weights can range from 1 kg to over 5 kg, depending on the model.

Coffee Blade Specifications:

Product Name	Coffee Machine Spare Parts
Material	Tool Steel
OD	64mm
ID	35mm
Thickness	12mm
Hardness	HRC38-58
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

Here are the key differences between stainless steel and ceramic burrs in coffee grinders:

1. Material Composition

Stainless Steel Burrs: Made from high-quality stainless steel, these burrs are known for their durability and resistance to wear and corrosion.

Ceramic Burrs: Constructed from hardened ceramic materials, ceramic burrs are known for their hardness and ability to maintain sharpness over time.

2. Durability

Stainless Steel: Highly durable and resistant to chipping or breaking, making them suitable for heavy use. They can withstand more physical impact.

Ceramic: While ceramic burrs are hard and maintain sharpness, they can be more brittle and susceptible to chipping or cracking if dropped or mishandled.

3. Heat Generation

Stainless Steel: Tend to generate more heat during grinding, which can affect the flavor of the coffee by altering its essential oils.

Ceramic: Generally produce less heat while grinding, helping to preserve the flavor and aroma of the coffee.

4. Grind Consistency

Stainless Steel: Known for providing a consistent grind size, especially in high-quality models. They are often preferred for espresso and other applications requiring precision.

Ceramic: Also provide a consistent grind size but may not be as precise as high-end stainless steel burrs in certain applications.

5. Maintenance

Stainless Steel: Easy to clean and maintain, with good resistance to coffee oils and residues.

Ceramic: Typically easy to clean as well, but can be more prone to buildup if not cleaned regularly.

6. Flavor Impact

Stainless Steel: May impart a slight metallic taste if the burrs are not properly maintained, especially if they become worn.

Ceramic: Do not impart any flavor to the coffee, ensuring the purity of the coffee's taste.

7. Cost

Stainless Steel: Generally available at a range of price points, often more affordable than high-quality ceramic options.

Ceramic: Can be more expensive, especially for high-quality models, but they may offer longer-lasting sharpness.

Picture:



**Size:**



**Applications:**



**Packing:**



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