



SUS420 Material Coffee Burrs Grinder Blades Ground White Coffee Beans

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: SUS420
- 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: Burr Coffee Bean Blade
- Material: SUS420
- OD: 56mm
- ID: 26mm
- Thickness: 8.5mm
- Hardness: HRC34-46
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **SUS420 Material Coffee Blade, Coffee Packaging Machines Coffee Blade, Burr Coffee Blade**



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Product Description

SUS420 Material Coffee Burrs Grinder Blades Ground White Coffee Beans

Description:

Basic Information About Coffee Burr Grinder Blades

1. Definition

Coffee burr grinder blades are components used in coffee grinders to crush and grind coffee beans into a uniform size, essential for optimal brewing.

2. Types of Burrs

Flat Burrs: Consist of two flat surfaces that grind beans between them. Known for precision and consistency, often used in high-end espresso grinders.

Conical Burrs: Feature a cone-shaped inner burr that fits into a ring-shaped outer burr. They provide efficient grinding and are popular for their ability to minimize heat generation.

3. Material Composition

Stainless Steel: Durable and resistant to corrosion, stainless steel burrs maintain sharpness and are suitable for high-volume use.

Ceramic: Hard and capable of maintaining sharpness over time, ceramic burrs generate less heat during grinding and do not impart any metallic taste.

4. Grind Consistency

Burr grinder blades are designed to produce a consistent grind size, which is crucial for even extraction and enhancing the flavor profile of brewed coffee.

5. Grind Settings

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

6. Cleaning and Maintenance

Regular cleaning is essential to prevent coffee oil buildup and maintain performance. Burrs can often be disassembled for thorough cleaning.

7. Applications

Burr grinder blades are widely used in home coffee grinders, commercial coffee shops, specialty coffee production, and research settings, where precision and consistency are essential.

8. Advantages

Burr grinders provide superior grind consistency, better flavor preservation, and more control over grind size compared to blade grinders.

Coffee Blade Specifications:

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Manual or electric	Coffee Bean Milling Burr

Cleaning burr grinder blades is essential for maintaining performance and ensuring the best flavor in your coffee. Here are some best practices for cleaning burr grinder blades:

1. Unplug the Grinder

Safety First: Always unplug the grinder before cleaning to prevent accidental activation.

2. Disassemble the Grinder

Follow the Manual: Refer to the manufacturer's instructions to safely disassemble the grinder. This usually involves removing the hopper and the burrs.

3. Remove Coffee Residue

Brush Off Grounds: Use a soft brush (like a paintbrush or a dedicated grinder brush) to remove coffee grounds from the burrs and the grinder's interior. Be gentle to avoid damaging the burrs.

4. Clean the Burrs

Soak if Necessary: If your burrs are very oily or dirty, you can soak them in warm, soapy water. Make sure to dry them thoroughly before reassembling.

Avoid Water on Electric Parts: Do not soak any electrical components. Clean those areas with a damp cloth.

5. Use Rice or Cleaning Tablets (Optional)

Cleaning Agents: Some users grind a small amount of white rice or specialized cleaning tablets designed for grinders to absorb oils and residue. This can help clean the burrs and remove odors. However, follow the manufacturer's recommendations regarding this method.

6. Wipe Down the Exterior

Surface Cleaning: Use a damp cloth to wipe down the exterior of the grinder, removing dust and coffee stains.

7. Reassemble the Grinder

Careful Reassembly: Once everything is clean and dry, carefully reassemble the grinder according to the manufacturer's instructions.

8. Check for Wear

Regular Inspection: While cleaning, inspect the burrs for wear or damage. If they are dull or chipped, consider replacing them.

9. Regular Cleaning Schedule

Consistency: Establish a regular cleaning schedule based on your usage. For frequent users, cleaning every few weeks is recommended, while occasional users may clean every few months.

10. Store Properly

Dry Storage: Ensure the grinder is completely dry before storing it to prevent moisture buildup, which can affect performance.

Picture:





Applications:



Packing:



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