

China

Seton

CE ISO

Stainless Steel

Can be discussed

MoneyGram

1pc/wrapper, 100pcs/box,

500 Piece/Pieces per Day

100boxes/ctn,Wooden and carbon boxes

High Strength Stainless Steel Burr Grinder Blades OD 31.8mm Different Types **Of Coffee**

Basic Information

- Place of Origin:
- Brand Name:
- Certification:
- Model Number:
- Minimum Order Quantity: MOQ 10 Pieces
- Price:
- Packaging Details:
- Delivery Time: 30 days L/C, D/A, D/P, T/T, Western Union,
- Payment Terms:
- Supply Ability:

Product Specification

• Product Name: Coffee Blade Mill Grinder Parts Stainless Steel Material: • OD: 31.8mm • Height: 20mm • Center Hole: 7.6mm Hardness: HRC42-52 Application: Grinding Coffee Beans • Manual Or Electric: Coffee Bean Milling Burr • Highlight: High Strength coffee grinder blades, Stainless Steel coffee grinder blades, OD 31.8mm coffee grinder blades



High Strength Stainless Steel Burr Grinder Blades OD 31.8mm Different Types Of Coffee

Description:

Here are some recommended models of coffee grinders with ceramic burrs that are suitable for home use:

1. Hario Skerton Pro Type: Manual Grinder Features: Adjustable grind settings, portable design, and a sturdy construction. The ceramic burrs provide a consistent grind size for various brewing methods. 2. Porlex Mini II Type: Manual Grinder Features: Compact and lightweight, making it ideal for travel. The ceramic burrs ensure a uniform grind, and it has a simple adjustment mechanism for grind size. 3. Baratza Sette 30 Type: Electric Grinder Features: Offers a range of grind settings and features a unique design with a straight-through grind path. The ceramic burrs deliver consistent results for various brewing methods. 4. Krups GVX2 Type: Electric Grinder Features: Affordable entry-level option with ceramic burrs. It offers adjustable grind settings and is suitable for drip coffee and French press. 5. Capresso Infinity Type: Electric Grinder Features: Features a slow grinding speed to minimize heat buildup and preserve flavor. The ceramic burrs provide consistent grind sizes, ideal for drip and espresso. 6. De'Longhi Dedica Grinder Type: Electric Grinder Features: Compact design with adjustable settings. The ceramic burrs ensure a uniform grind for espresso and other brewing methods.

Coffee Blade Specifications:

Product Name	Coffee Blade Mill Grinder Parts
Material	Stainless Steel
OD	31.8mm
Center Hole	20mm
Thickness	7.6mm
Hardness	HRC42-52
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

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.

Picture:



Applications:

