

China

Seton

CE ISO

30 days

MoneyGram

Stainless Steel

Can be discussed

1pc/wrapper, 100pcs/box,

500 Piece/Pieces per Day

100boxes/ctn,Wooden and carbon boxes

L/C, D/A, D/P, T/T, Western Union,

Stainless Steel Coffee Grinder Blade

Stainless Steel Coffee Grinder Flat Burr Blade For Coffee Grinding

Basic Information

- Place of Origin:
- Brand Name:
- Certification:
- Model Number:
- Minimum Order Quantity: MOQ 10 Pieces
- Price:
- Packaging Details:
- Delivery Time:
- Payment Terms:
- Supply Ability:



Product Specification

• Product Name: Coffee Grinder Flat Burr Blade Stainless Steel Material: 60.5mm • OD: • Center Hole: 35.5mm • Thickness: 7mm Hardness: HRC32-52 Application: For Coffee Grinding • Manual Or Electric: Coffee Bean Milling Burr • Highlight: Flat Burr Coffee Grinder Blade, Coffee Machine Parts Coffee Grinder Blade,



Stainless Steel Coffee Grinder Flat Burr Blade For Coffee Grinding

Description:

Manufacturing Process of Coffee Burr Grinder Blades

1. Material Selection

Raw Material: The process begins with selecting high-quality materials such as stainless steel, high-speed steel, tungsten carbide, or ceramic, depending on the desired characteristics of the burrs. 2. Cutting and Shaping

CNC Machining: Computer Numerical Control (CNC) machines are commonly used to precisely cut and shape the burrs. This ensures the accurate geometries needed for effective grinding.

Grinding: After the initial shaping, grinding processes refine the burrs to achieve the final dimensions and surface finish. 3. Heat Treatment

Hardening: The shaped burrs may undergo heat treatment, such as hardening and tempering, to enhance their hardness and durability. This step improves wear resistance.

Annealing: In some cases, an annealing process is applied to relieve internal stresses and enhance the material's toughness. 4. Surface Treatment

Coating: Some burrs receive surface coatings (like titanium) to increase durability, reduce friction, and improve corrosion resistance. Polishing: A polishing process may be employed to achieve a smooth surface finish, minimizing friction and preventing buildup of coffee oils. 5. Quality Control

Inspection: Throughout the manufacturing process, quality control measures are implemented to ensure that the burrs meet specifications for dimensions, hardness, and surface finish.

Performance Testing: Final testing may include grinding trials to evaluate performance and consistency. 6. Final Assembly

Integration with Grinders: The completed burrs are then integrated into coffee grinder assemblies, paired with motors and other components. 7. Packaging

Preparation for Shipping: Once assembled, the grinders are packaged to protect them during transport and ensure they reach customers in optimal condition.

Coffee Blade Specifications:

Product Name	Coffee Grinder Flat Burr Blade
Material	Stainless Steel
OD	60.5mm
Center Hole	35.5mm
Thickness	7mm
Hardness	HRC32-52
Application	For Coffee Grinding
Manual or electric	Coffee Bean Milling Burr

Several factors affect grind size consistency in burr grinders:

1. Burr Design

Flat vs. Conical Burrs: The design of the burrs plays a significant role. Conical burrs generally produce a more consistent grind size compared to flat burrs due to their grinding mechanism.

2. Material Quality

Burr Material: The material from which the burrs are made (stainless steel, high-speed steel, or ceramic) can influence wear resistance and sharpness, affecting grind consistency over time.

3. Adjustment Mechanism

Grind Settings: The precision of the grind size adjustment mechanism is crucial. Some grinders offer finer adjustments, allowing for better control over grind size.

4. Bean Type and Condition

Moisture Content: The moisture content in coffee beans can affect how they grind. Beans that are too dry or too oily may lead to inconsistent results.

Bean Hardness: Different coffee bean varieties have varying hardness levels, which can impact how uniformly they are ground. 5. Grinder Operation

Speed: The grinding speed can affect consistency. High speeds may lead to more heat and uneven grinding, while slower speeds tend to provide better control.

Loading: The amount of coffee loaded into the grinder can also impact consistency. Overloading can lead to uneven grinding. 6. Maintenance

Cleaning and Wear: Regular maintenance, including cleaning and checking for wear on the burrs, is essential for maintaining grind consistency. Dull or clogged burrs can lead to inconsistent results.

7. Tamping and Packing

Distribution: How the coffee grounds are distributed and tamped can influence the extraction process and perceived grind consistency when brewing.

8. Environmental Factors

Temperature and Humidity: Environmental conditions can affect the performance of the grinder and the coffee beans, leading to variations in grind consistency.

Picture:



Applications:



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