



Good Quality Ceramic Coffee Burrs Grinder Blades For Espresso Preparation

Our Product Introduction

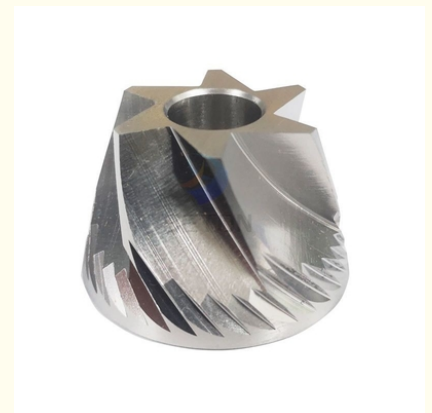
Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Ceramic
- 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 SetGrinder Coffee Mill Parts
- Material: Ceramic
- OD: 29.6mm
- Height: 18mm
- Center Hole: 4.76mm
- Hardness: HRC42-54
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **Ceramic Burr Set, Grinder Coffee Mill Parts, Good Quality Grinder Coffee Mill Parts**



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Product Description

Good Quality Ceramic Coffee Burrs Grinder Blades For Espresso Preparation

Description:

Maintaining burr grinders is essential for ensuring optimal performance and longevity. Here are some best practices:

- 1. Regular Cleaning
Frequency: Clean the grinder every few weeks, or more often if used daily. Regular cleaning prevents the buildup of coffee oils and residue.
Disassembly: Follow the manufacturer's instructions to disassemble the burrs for thorough cleaning.
Brushes and Cloths: Use a soft brush or cloth to remove coffee grounds from the burrs and grinder body. Avoid using water unless specified by the manufacturer.
- 2. Burr Maintenance
Inspection: Regularly inspect burrs for wear or damage. Replace them if they become dull or chipped.
Sharpening: Some burrs can be sharpened, but check the manufacturer's recommendations. Frequent sharpening may not be necessary with high-quality burrs.
- 3. Avoiding Contamination
Separate Storage: Store coffee beans in a cool, dry place, away from light and moisture. Avoid storing beans in the grinder for long periods.
Use Fresh Beans: Grind only the amount of coffee needed to maintain freshness and prevent stale flavors.
- 4. Calibration
Grind Size Adjustment: Regularly check and adjust the grind settings based on the brewing method. Make small adjustments and test the grind size to find the optimal setting.
Consistency Checks: Periodically test grind consistency by visually inspecting the grounds or conducting brewing tests.
- 5. Electrical Maintenance
Power Source: Ensure the grinder is connected to a stable power source. Avoid using extension cords that may affect performance.
Cleaning the Exterior: Wipe down the exterior of the grinder to keep it clean and free of dust or spills.
- 6. Environmental Considerations
Temperature and Humidity: Store the grinder in a stable environment, avoiding extreme temperature fluctuations and high humidity, which can affect performance.
- 7. Professional Servicing
Periodic Check-ups: Consider professional servicing for deep cleaning or repairs, especially for high-end grinders.

Coffee Blade Specifications:

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Manual or electric	Coffee Bean Milling Burr

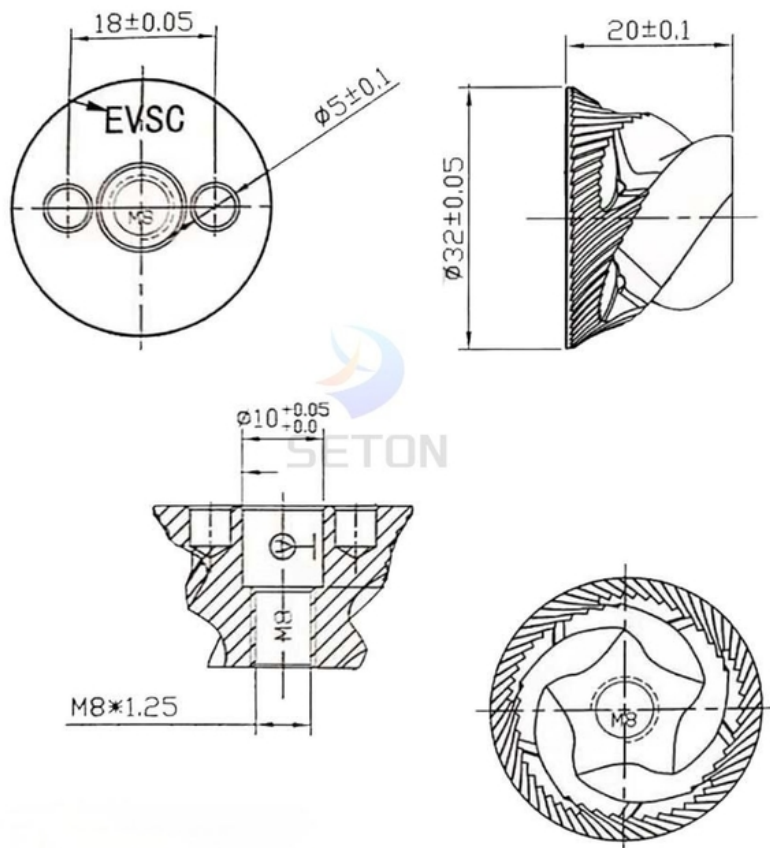
Applications of Coffee Burr Grinder Blades

- 1. Coffee Brewing
Home Use: Burr grinder blades are widely used in home coffee grinders, allowing coffee enthusiasts to grind beans to the ideal size for various brewing methods such as espresso, drip coffee, French press, and pour-over.
Commercial Coffee Shops: In cafés and coffee shops, burr grinders are essential for preparing high-quality coffee, ensuring consistency and precision in grind size.
- 2. Specialty Coffee Production
Single-Origin Beans: Burr grinders are commonly used in specialty coffee production to grind high-quality, single-origin beans, enhancing the unique flavors and aromas.
- 3. Coffee Roasting
Post-Roasting Grinding: After roasting, burr grinders are used to grind coffee beans to the desired size for packaging or brewing, ensuring freshness and flavor retention.
- 4. Research and Development
Flavor Profiling: In coffee research and development, burr grinders are utilized to study the impact of grind size on extraction and flavor profiles, aiding in product development.
- 5. Espresso Preparation
Fine Grinding: Burr grinders are particularly important for espresso preparation, where a fine and consistent grind is crucial for optimal extraction and crema development.
- 6. Spice and Herb Grinding
Multi-Functional Use: Some burr grinders are adapted for grinding spices, herbs, and grains, making them versatile tools in culinary applications.
- 7. Food Industry
Baking and Cooking: Burr grinders can be used in the food industry for milling grains into flour or grinding nuts for various recipes, contributing to ingredient preparation.

Picture:



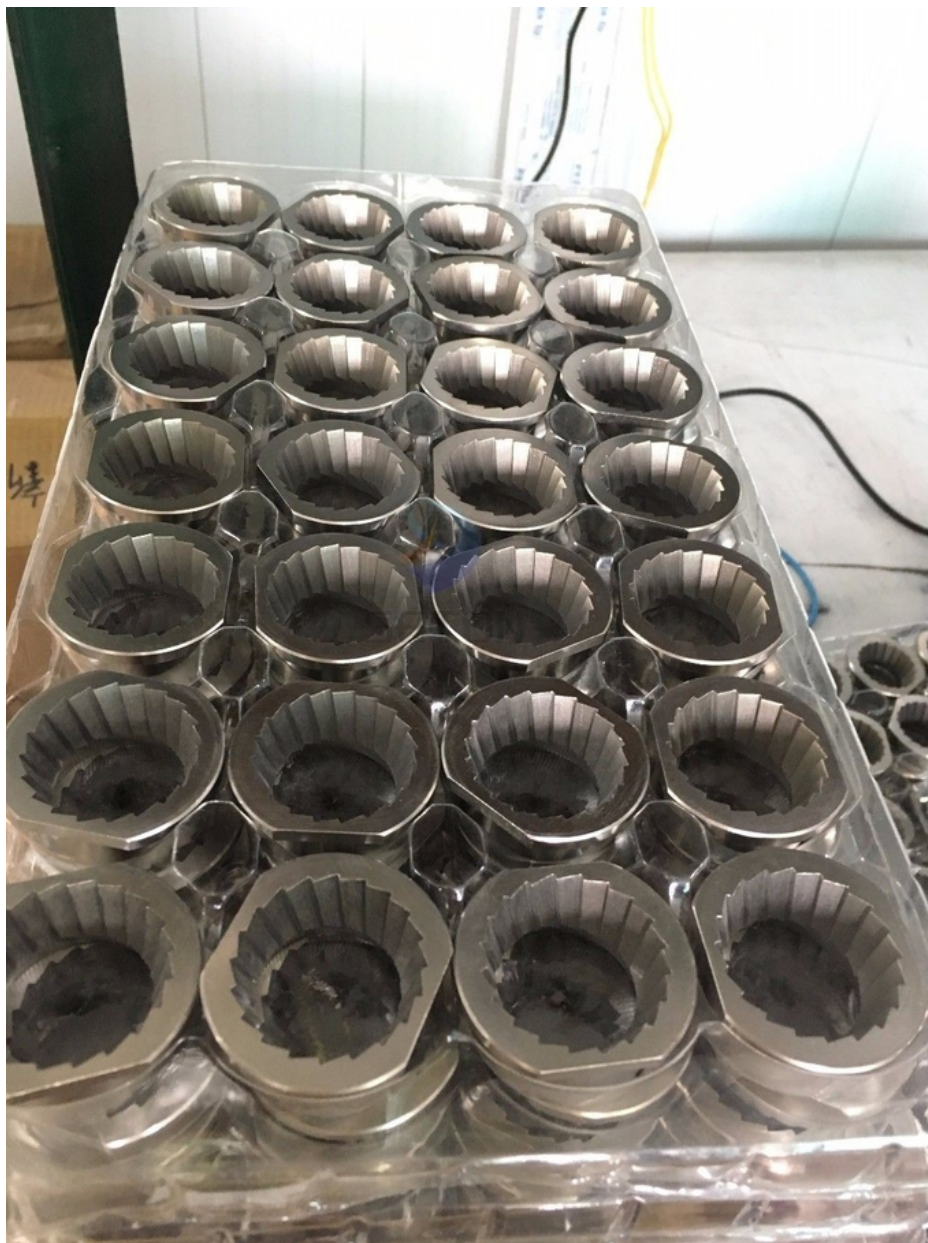
Size:



Applications:



Packing:



Jiangsu Seton Industrial Technology Co.,Ltd



+86 15852715407



alen@setonindustrial.com



blade-industrial.com

No.99 Furong Mid Three Road,Xishan Economic Development Zone.Wixi.