



304 Stainless Steel Flat Coffee Burr Set Blades Coffee Beans For Roasting

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: 304 Stainless 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: Flat Coffee Burr Set Blades
- Material: 304 Stainless Steel
- OD: 120mm
- Center Hole: 62.5mm
- Thickness: 10.2mm
- Hardness: HRC34-56
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **Coffee Beans Coffee Burr Set Blades , Roasting Coffee Burr Set Blades , 304 Stainless Steel coffee grinder blades**



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Product Description

304 Stainless Steel Flat Coffee Burr Set Blades Coffee Beans For Roasting

Description:

Here are the key advantages of using burr grinders over blade grinders:

1. Grind Consistency

Uniform Grind Size: Burr grinders produce a consistent grind size, essential for even extraction during brewing. This leads to better flavor and aroma in the final cup of coffee.

Reduced Fines: Burr grinders minimize the presence of fines (small particles), which can cause over-extraction and bitterness.

2. Control Over Grind Size

Adjustability: Burr grinders typically offer multiple grind settings, allowing users to customize the grind size for different brewing methods, from coarse for French press to fine for espresso.

3. Heat Generation

Lower Heat Production: Burr grinders generate less heat during grinding compared to blade grinders. This helps preserve the essential oils and flavors in the coffee, resulting in a better-tasting brew.

4. Grinding Method

Crushing vs. Chopping: Burr grinders use a crushing action to grind the beans, whereas blade grinders chop the beans. The crushing action is more efficient and less damaging to the coffee.

5. Versatility

Multi-Method Capability: Burr grinders can handle a wide range of grind sizes, making them suitable for various brewing methods, including espresso, drip coffee, pour-over, and cold brew.

6. Less Noise

Quieter Operation: Burr grinders tend to operate more quietly than blade grinders, making them more suitable for home use, especially in the morning.

7. Durability

Longer Lifespan: High-quality burr grinders are built to last longer than blade grinders, which can wear out more quickly due to the chopping action.

8. Flavor Preservation

Better Retention of Essential Oils: The reduced heat and consistent grind size help preserve the unique flavors and aromas of the coffee beans, enhancing the overall coffee experience.

Coffee Blade Specifications:

Product Name	Flat Coffee Burr Set Blades
Material	304 Stainless Steel
OD	120mm
Center Hole	60.5mm
Thickness	10.2mm
Hardness	HRC34-56
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

Here are the different types of burr grinders available, along with their characteristics:

1. Flat Burr Grinders

Design: Consist of two flat, parallel burrs. Coffee beans are ground between these surfaces.

Grind Consistency: Provide a precise and consistent grind size, making them excellent for espresso and other brewing methods that require uniformity.

Heat Generation: Tend to generate more heat due to higher grinding speeds, which can affect flavor.

Common Use: Often found in commercial settings and high-end home grinders.

2. Conical Burr Grinders

Design: Feature a cone-shaped inner burr that fits into a ring-shaped outer burr. Coffee beans are ground vertically.

Grind Consistency: Generally produce a more uniform grind size while reducing the amount of fines.

Heat Management: Generate less heat during grinding, helping to preserve flavor.

Versatility: Suitable for a wide range of brewing methods, from espresso to French press.

Common Use: Popular among home users and coffee enthusiasts for their efficiency and flavor preservation.

3. Manual Burr Grinders

Design: Operated by hand, often with a crank mechanism. Can be flat or conical.

Portability: Compact and lightweight, making them ideal for travel or outdoor use.

Control: Allow for precise control over grind size, but require physical effort.

Common Use: Favored by coffee lovers who appreciate the manual process and want to grind fresh coffee on the go.

4. Electric Burr Grinders

Design: Powered by electricity, available in both flat and conical designs.

Convenience: Offer ease of use and speed, making them suitable for daily coffee preparation.

Consistency: High-quality electric burr grinders provide excellent grind consistency.

Common Use: Widely used in both home and commercial settings.

5. Commercial Burr Grinders

Design: Built for high-volume grinding, often featuring larger burrs and robust motors.

Durability: Designed for continuous use, with heavy-duty construction to withstand the demands of busy cafés.

Advanced Features: May include programmable settings, dosing options, and grind size adjustments.

Common Use: Primarily used in coffee shops and commercial environments.

Picture:



Applications:



Packing:



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