



## HSS Material Coffee Grinder Flat Burr 180\*102\*14.05Mm Grinding Of Coffee Beans For Home Use

Our Product Introduction

### Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: HSS
- 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: Coffee Grinder Flat Burr
- Material: HSS
- OD: 180mm
- Center Hole: 102mm
- Thickness: 14.05mm
- Hardness: HRC38-54
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **180\*102\*14.05Mm Coffee Grinder Flat Burr , HSS Material Coffee Grinder Flat Burr , Home Use Coffee Grinder Flat Burr**



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## Product Description

### HSS Material Coffee Grinder Flat Burr 180\*102\*14.05Mm Grinding Of Coffee Beans For Home Use

#### Description:

#### Here's a comparison of conical burr grinders and blade grinders:

##### 1. Grind Consistency

Conical Burrs: Provide a uniform grind size, which is crucial for even extraction and better flavor in brewed coffee.

Blade Grinders: Produce inconsistent grind sizes due to the chopping action of blades, leading to uneven extraction and potential bitterness.

##### 2. Heat Generation

Conical Burrs: Generate less heat during grinding, helping to preserve essential oils and flavors in the coffee beans.

Blade Grinders: Often generate more heat, which can negatively affect the taste of the coffee by altering the beans' chemical composition.

##### 3. Grinding Method

Conical Burrs: Use a crushing motion, grinding beans between two surfaces, which results in a more controlled and efficient process.

Blade Grinders: Use a slicing action that chops the beans, which can create a powdery texture mixed with larger pieces.

##### 4. Versatility

Conical Burrs: Can easily adjust to produce different grind sizes for various brewing methods (e.g., espresso, drip coffee, French press).

Blade Grinders: Limited versatility; achieving a specific grind size requires careful control and may still result in inconsistency.

##### 5. Ease of Use and Maintenance

Conical Burrs: Generally easier to clean and maintain, with less coffee residue buildup.

Blade Grinders: Can be harder to clean due to the design, and coffee can get trapped in the blades.

##### 6. Noise Level

Conical Burrs: Usually quieter during operation, making them more suitable for home use.

Blade Grinders: Tend to be noisier due to the high-speed blades.

##### 7. Price

Conical Burrs: Typically more expensive due to their complex design and superior grinding performance.

Blade Grinders: Generally more affordable and accessible for casual coffee drinkers.

#### Coffee Blade Specifications:

Product Name	Coffee Grinder Flat Burr
Material	HSS
OD	180mm
Center Hole	102mm
Thickness	14.05mm
Hardness	HRC38-54
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

#### Here are the key differences between flat burr and conical burr grinders:

##### 1. Design

Flat Burr Grinders: Consist of two parallel, flat burrs that grind coffee beans between them. The beans are fed into the space between the burrs and crushed horizontally.

Conical Burr Grinders: Feature a cone-shaped burr (the inner burr) that fits into a larger, ring-shaped burr (the outer burr). The beans are crushed vertically, with the conical shape allowing for a more efficient grinding process.

##### 2. Grind Consistency

Flat Burr Grinders: Generally produce a consistent grind size, suitable for espresso and other brewing methods that require precision.

Conical Burr Grinders: Also provide a uniform grind, often with a slightly better consistency due to the design, reducing the chances of fines (small particles that can lead to bitterness).

##### 3. Heat Generation

Flat Burr Grinders: Tend to generate more heat during grinding, which can affect the flavor of the coffee by altering the beans' essential oils.

Conical Burr Grinders: Generate less heat, helping to preserve the flavor and aroma of the coffee beans.

##### 4. Grinding Speed

Flat Burr Grinders: Often operate at higher speeds, which can lead to greater heat generation.

Conical Burr Grinders: Usually have slower grinding speeds, contributing to lower heat and a more controlled grinding process.

##### 5. Retention

Flat Burr Grinders: May retain more ground coffee in the grinder, which can affect the freshness of subsequent grinds.

Conical Burr Grinders: Typically have lower retention, allowing for fresher coffee with each use.

##### 6. Versatility

Flat Burr Grinders: Excellent for espresso and fine grind settings but may not perform as well for coarser grinds.

Conical Burr Grinders: More versatile, effectively handling a range of grind sizes from fine to coarse, making them suitable for various brewing methods.

##### 7. Ease of Cleaning

Flat Burr Grinders: Can be more challenging to clean due to the design and potential coffee retention.

Conical Burr Grinders: Generally easier to clean, with less coffee residue buildup.

#### Picture:



**Applications:**





### Packing:



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