

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,

Food Grade Electric Burr Grinder Blades For Coffee Grinder Beans

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: Electric Blade Grinders Stainless Steel • Material: • OD: 29.5mm • Height: 20.15mm • Center Hole: 7.1mm HRC44-54 Hardness: Application: Grinding Coffee Beans • Manual Or Electric: Coffee Bean Milling Burr • Highlight:
 - Food Grade coffee grinder blades, Electric coffee grinder blades, coffee grinder Machine blades



Our Product Introduction

Food Grade Electric Burr Grinder Blades For Coffee Grinder Beans

Description:

Main Uses of Burr Grinder Blades

1. Coffee Grinding

Consistent Grind Size: Burr grinder blades are primarily used to grind coffee beans into a uniform size, which is essential for optimal extraction and flavor in brewed coffee.

Adjustable Settings: They allow for precise adjustments to achieve different grind sizes suitable for various brewing methods, such as espresso, drip coffee, or French press.

2. Spice Grinding

Versatility: Burr grinders can also be used for grinding spices, herbs, and seeds, allowing for fresh and flavorful additions to dishes. 3. Grain Milling

Whole Grains: Some burr grinders are used to mill whole grains into flour or meal, enabling users to create fresh flour for baking. 4. Nut Grinding

Nut Butters: Burr grinders can be used to grind nuts into a fine consistency for making nut butters or adding to recipes. 5. Herb Grinding

Herb Processing: They can effectively grind dried herbs for culinary use, ensuring a consistent texture.

Coffee Blade Specifications:

Product Name	Electric Blade Grinders
Material	Stainless Steel
OD	29.5mm
Height	20.15mm
Center Hole	7.1mm
Hardness	HRC44-54
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

Material Characteristics of Burr Grinder Blades

1. Stainless Steel

Durability: Stainless steel burrs are resistant to corrosion and wear, ensuring a long lifespan. Ease of Maintenance: They are easy to clean and maintain, making them suitable for food applications. Sharpness: Stainless steel burrs can maintain sharp edges, providing efficient grinding performance. 2. High-Speed Steel (HSS)

Hardness: HSS burrs are known for their exceptional hardness, allowing them to withstand high-speed grinding. Heat Resistance: They maintain their hardness even at elevated temperatures, which helps in preserving the flavor of the coffee beans. Versatility: HSS burrs are suitable for various grinding applications beyond coffee, including spices and grains. 3. Tungsten Carbide

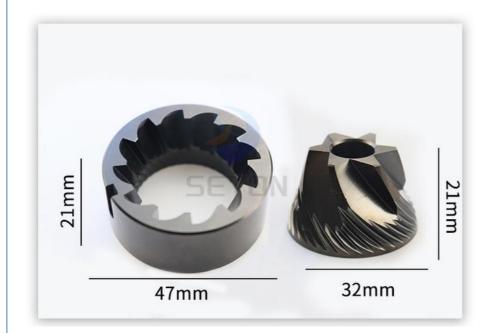
Extreme Hardness: Tungsten carbide burrs are among the hardest materials available, providing superior wear resistance. Longevity: They have an extended lifespan, making them ideal for high-volume grinding applications. Precision: Tungsten carbide burrs offer precise grinding, producing a consistent grind size. 4. Ceramic

Non-Corrosive: Ceramic burrs are resistant to corrosion and do not impart any metallic taste to the ground material. Consistency: They provide a consistent grind size but may be more brittle compared to metal options. Low Heat Generation: Ceramic burrs generate less heat during grinding, helping to preserve the flavor of the coffee.

Picture:



Size:



Applications:



Packing:



