

32*20*10Mm Burr Grinder Blades Composition Titanium Coated Steel

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Titanium Coated 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: Conical Burr Coffee Blade
- Material: Titanium Coated Steel
- OD: 32mm
- Height: 20mm
- Center Hole: 10mm
- Hardness: HRC44-56
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **Conical Burr Coffee Blade, 32*20*10Mm Coffee Blade, Titanium Coated Steel Coffee Blade**



for more products please visit us on blade-industrial.com

Product Description

32*20*10Mm Burr Grinder Blades Composition Titanium Coated Steel

Description:

Using conical burrs for home brewing offers several advantages over flat burrs. Here are the key benefits:

1. Heat Management

Less Heat Generation: Conical burrs typically produce less heat during grinding. This helps preserve the essential oils and flavors in coffee beans, resulting in a fresher and more flavorful cup.

2. Grind Consistency

Uniform Particle Size: Conical burrs provide a consistent grind size, which is crucial for even extraction during brewing. This uniformity enhances the flavor and aroma of the coffee.

3. Versatility

Wide Range of Grind Sizes: Conical burrs can accommodate various grind sizes, making them suitable for different brewing methods, from espresso to French press. This versatility is ideal for home brewers who enjoy experimenting with different techniques.

4. Reduced Retention

Less Ground Coffee Retention: The design of conical burrs typically minimizes the amount of coffee retained in the grinder. This means you can enjoy fresher coffee with each use and reduce waste.

5. Easier to Clean

Simpler Maintenance: Conical burrs are often easier to clean than flat burrs, as they tend to collect less coffee oil and residue. This makes maintaining the grinder simpler and less time-consuming.

6. Lower Noise Levels

Quieter Operation: Conical burr grinders generally operate more quietly than flat burr grinders, making them more suitable for home use, especially in quiet environments.

7. Cost-Effectiveness

Affordable Options: There are many high-quality, affordable conical burr grinders available for home use, making them accessible to a wide range of coffee enthusiasts.

Coffee Blade Specifications:

Product Name	Conical Burr Coffee Blade
Material	Titanium Coated Steel
OD	32mm
Height	20mm
Center Hole	10mm
Hardness	HRC44-56
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

Considerations for Using Burr Grinder Blades

When using burr grinder blades, there are several key considerations to keep in mind to ensure optimal performance and longevity:

1. Choosing the Right Grind Size

Match to Brewing Method: Adjust the grind size according to your brewing method (e.g., coarse for French press, fine for espresso) to achieve the best flavor and extraction.

Trial and Error: Don't hesitate to experiment with different grind sizes to find what works best for your taste preferences.

2. Regular Cleaning

Prevent Buildup: Clean the burrs regularly to prevent coffee oil and residue buildup, which can affect flavor and performance.

Disassemble Carefully: When cleaning, follow the manufacturer's instructions for disassembly to avoid damaging the grinder.

3. Inspect Burrs for Wear

Check for Dullness: Periodically inspect the burrs for signs of wear or dullness. Worn burrs can lead to inconsistent grind sizes and should be replaced to maintain quality.

4. Avoid Overloading

Bean Capacity: Do not overload the hopper with too many beans at once. Overloading can strain the motor and lead to uneven grinding.

5. Use Fresh Beans

Quality of Beans: Always use fresh, high-quality coffee beans for the best flavor. Stale beans can negatively impact the grind and overall coffee quality.

6. Monitor for Heat Generation

Grinding Duration: Be mindful of the grinding duration. Grinding for too long can generate excessive heat, which may alter the flavor of the coffee.

7. Proper Storage

Store Correctly: If not using the grinder for an extended period, clean it thoroughly and store it in a dry place to prevent moisture buildup.

8. Follow Manufacturer Guidelines

Adhere to Instructions: Always follow the manufacturer's guidelines for use, maintenance, and care specific to your grinder model.

9. Avoid Water Exposure

Dry Cleaning Only: Do not wash the burrs or electrical components with water. Use a damp cloth for exterior cleaning, ensuring all parts are dry before reassembly.

10. Use Suitable Beans

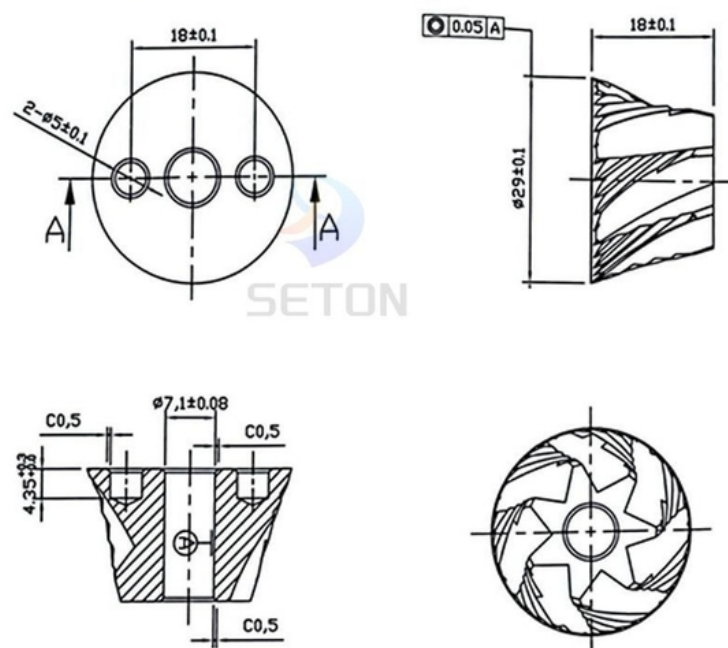
Bean Type: Be cautious with very oily beans, as they can lead to more buildup on the burrs and may require more frequent

cleaning.

Picture:



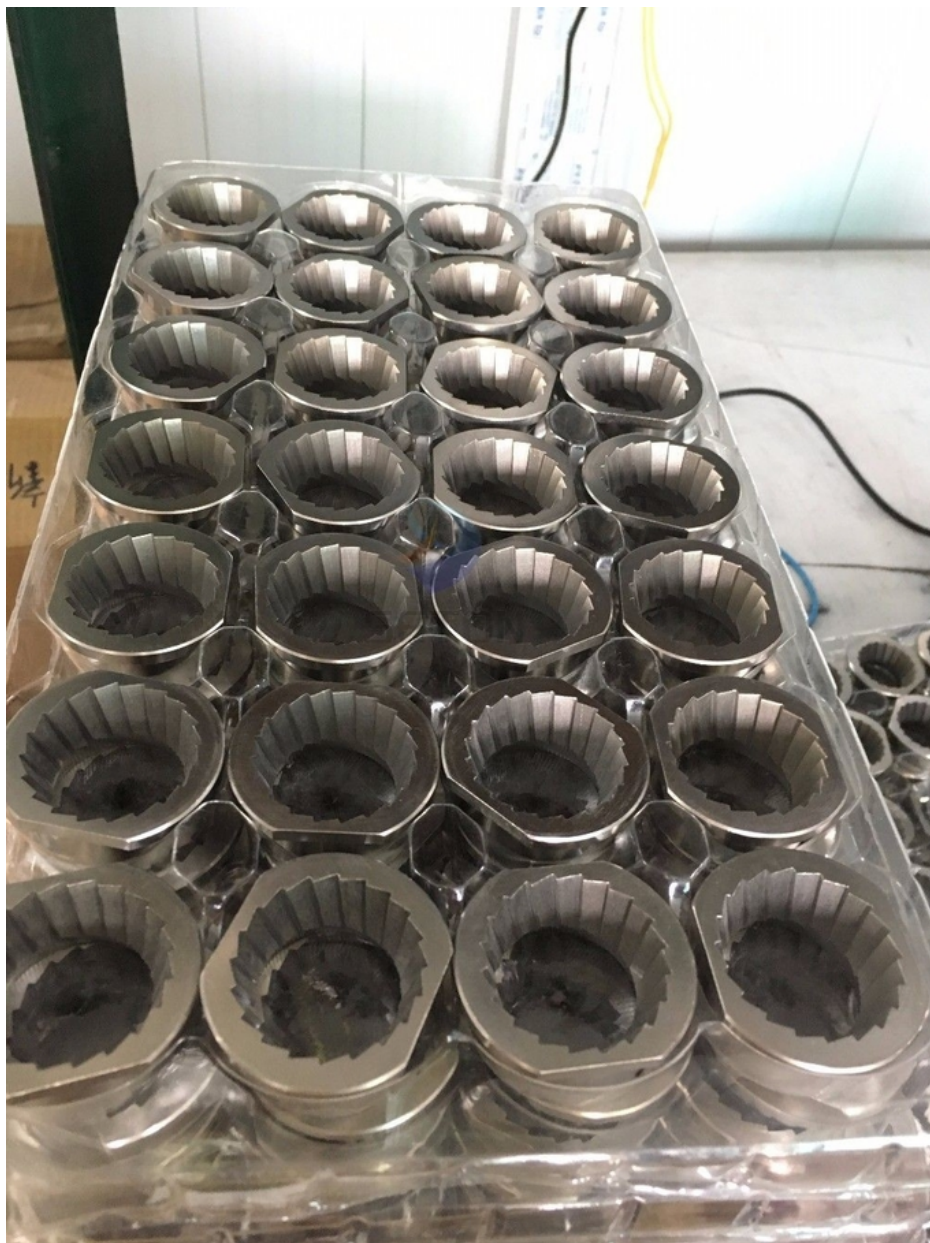
Size:



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.