



185*116*16.8Mm Coffee Grinder Blades Spice And Coffee Grinder

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 Blades
- Material: HSS
- OD: 185mm
- Center Hole: 116mm
- Thickness: 16.8mm
- Hardness: HRC42-52
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **Spice Coffee Grinder Machine Blades ,
185*116*16.8Mm Coffee Grinder Blades ,
185*116*16.8Mm Coffee Grinder Machine Blades**



Product Description

185*116*16.8Mm Coffee Grinder Blades Spice And Coffee Grinder

Description:

Structure of Coffee Burr Grinder Blades

The structure of coffee burr grinder blades plays a crucial role in their functionality and effectiveness in grinding coffee beans. Here's an overview of the key components and design features:

1. Burr Types

Flat Burrs: Consist of two flat, parallel surfaces that grind coffee beans between them. They provide a consistent grind size and are often used in high-end espresso grinders.

Conical Burrs: Feature a cone-shaped inner burr that fits into a ring-shaped outer burr. This design helps to minimize heat generation and offers efficient grinding, making them popular for various brewing methods.

2. Material Composition

Stainless Steel: Known for durability and resistance to corrosion. Stainless steel burrs maintain sharpness and are easy to clean.

Ceramic: Extremely hard and retains sharpness over time. Ceramic burrs produce less heat during grinding, preserving flavor.

3. Cutting Edges

Sharpness: The cutting edges of the burrs are finely machined to create sharp surfaces that effectively crush and grind coffee beans.

Design: The shape of the cutting edges can vary, influencing the grind consistency. Well-designed burrs provide a more uniform grind compared to poorly designed ones.

4. Grind Size Adjustment Mechanism

Adjustment Ring: Many burr grinders feature an adjustment ring or dial that allows users to change the distance between the burrs, enabling customization of grind size.

Precision Settings: High-quality grinders often have click settings that provide precise control over grind adjustments.

5. Retention Design

Grind Chamber: The design of the grind chamber can affect how much coffee is retained after grinding. Good burr designs minimize retention, ensuring fresh coffee with each use.

6. Mounting and Stability

Secure Mounting: Burrs are typically mounted securely to reduce vibrations during grinding, which can affect grind consistency.

Stability Features: Some grinders include features that stabilize the burrs to prevent movement and ensure uniform grinding.

Coffee Blade Specifications:

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Material	HSS
OD	185mm
Center Hole	116mm
Thickness	16.8mm
Hardness	HRC42-52
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

Using conical burrs in coffee grinders offers several advantages over flat burrs. Here's a comparison highlighting the key benefits of conical burrs:

1. Heat Management

Less Heat Generation: Conical burrs tend to produce less heat during grinding compared to flat burrs. This helps preserve the essential oils and flavors in the coffee beans, resulting in a better-tasting brew.

2. Grind Consistency

Uniform Grind: Conical burrs provide a consistent grind size due to their design, which allows for better particle distribution. This uniformity is crucial for even extraction and flavor balance.

3. Reduced Retention

Minimized Coffee Retention: Conical burr grinders generally have a design that reduces the amount of ground coffee retained in the grinder. This means fresher coffee with each use and less waste.

4. Versatility

Wide Range of Grind Sizes: Conical burrs can accommodate a wider range of grind sizes, making them suitable for various brewing methods, from espresso to French press.

5. Easier to Clean

Simpler Maintenance: The design of conical burrs often makes them easier to clean compared to flat burrs, as they tend to collect less coffee oil and residue.

6. Less Clogging

Improved Flow: Conical burrs are less prone to clogging, especially when grinding oily beans or very fine grinds. This helps maintain consistent performance during operation.

7. Lower Noise Levels

Quieter Operation: Conical burr grinders are often quieter during operation compared to flat burr grinders, making them more suitable for home use, especially in quiet environments.

Picture:



Applications:



Packing:



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