



SUS 97.8Mm*54Mm*8.7Mm Coffee Flat Burr Two Hole Coffee Grounds

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: SUS
- 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 Flat Burr Two Hole
- Material: SUS
- OD: 97.8mm
- Center Hole: 54mm
- Thickness: 8.7mm
- Hardness: HRC40-54
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **SUS Coffee Flat Burr , 8.7Mm Coffee Flat Burr , Two Hole Coffee Flat Burr**



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Product Description

SUS 97.8Mm*54Mm*8.7Mm Coffee Flat Burr Two Hole Coffee Grounds

Description:

Using a burr grinder offers several advantages over a blade grinder. Here are the key benefits:

1. Consistent Grind Size

Uniformity: Burr grinders produce a consistent grind size, which is crucial for even extraction during brewing. This consistency enhances the flavor and aroma of the coffee.

Customizable: Many burr grinders allow for precise adjustments to grind size, catering to different brewing methods.

2. Better Flavor Extraction

Even Extraction: The uniform grind size from a burr grinder leads to more even extraction of flavors, resulting in a richer and more balanced cup of coffee.

Reduced Over-Extraction: Inconsistent grind sizes from blade grinders can lead to some grounds being over-extracted (bitter) while others are under-extracted (sour).

3. Less Heat Generation

Heat Management: Burr grinders typically produce less heat during grinding compared to blade grinders. Excessive heat can negatively affect the coffee's flavor by altering its essential oils.

4. Less Coffee Retention

Minimized Waste: Burr grinders tend to retain less ground coffee in the grinding chamber compared to blade grinders, allowing for fresher coffee each time and reducing waste.

5. Noise Levels

Quieter Operation: While both types can be noisy, many burr grinders are designed to operate more quietly than blade grinders, making them more suitable for home use.

6. Durability

Longer Lifespan: Burr grinders, especially those made with high-quality materials, tend to be more durable than blade grinders, which can wear out more quickly due to their design.

7. Versatility

Multiple Brewing Methods: Burr grinders can accommodate a wide range of grind sizes, making them ideal for various brewing methods, from espresso to French press.

8. User Control

Customization: Many burr grinders offer settings that allow users to fine-tune the grind size to their specific preferences, giving more control over the brewing process.

Coffee Blade Specifications:

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Material	SUS
OD	97.8mm
Center Hole	54mm
Thickness	8.7mm
Hardness	HRC40-54
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

Grind size significantly affects the extraction process and overall flavor profile of coffee, making it crucial to match the grind size to the brewing method. Here's a breakdown of how grind size impacts various brewing methods:

1. Coarse Grind

Brewing Methods: French Press, Cold Brew, Percolator

Impact:

Extraction Time: Coarse grinds allow for longer brew times without over-extraction.

Flavor Profile: Produces a smooth, rich flavor without bitterness, as the larger particles extract more slowly.

2. Medium-Coarse Grind

Brewing Methods: Chemex, Clever Dripper

Impact:

Balanced Extraction: Offers a good balance between extraction time and flavor, suitable for methods that steep coffee longer.

Clarity: Provides a clean cup with pronounced flavors and aromas.

3. Medium Grind

Brewing Methods: Drip Coffee Makers, Pour Over (e.g., Hario V60)

Impact:

Versatility: This grind size is versatile and works well for many common brewing methods.

Flavor: Produces a balanced cup with a good mix of acidity and body.

4. Medium-Fine Grind

Brewing Methods: AeroPress (with short brew time), Siphon

Impact:

Quick Extraction: Allows for faster extraction, ideal for methods that brew quickly.

Complexity: Enhances flavor complexity and body, especially in methods requiring pressure.

5. Fine Grind

Brewing Methods: Espresso, Moka Pot

Impact:

Pressure Brewing: Fine grinds are necessary for brewing under pressure, allowing for quick extraction.

Richness: Produces a concentrated and rich flavor, with a thicker body and crema in espresso.

6. Extra Fine Grind

Brewing Methods: Turkish Coffee

Impact:

Intense Flavor: This grind size allows for maximum extraction, resulting in a very strong and rich cup.

Sediment: Fine particles remain in the cup, contributing to a thicker mouthfeel.

Picture:



Applications:



Packing:



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