



74.93Mm Out Diameter Coffee Flat Grinder Blade Burr Set Shop Coffee Beans

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless Steel 420
- 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 Grinder Blade Burr Set
- Material: Stainless Steel 420
- OD: 74.93mm
- Center Hole: 15.95mm
- Thickness: 16.95mm
- Hardness: HRC46-54
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **74.93Mm Coffee Grinder Blade Burr Set , Coffee Flat Grinder Blade Burr Set , 74.93Mm od coffee grinder parts**



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Product Description

74.93Mm Out Diameter Coffee Flat Grinder Blade Burr Set Shop Coffee Beans

Description:

Main Applications of Coffee Burr Grinder Blades

1. Coffee Grinding

Uniform Grind Size: The primary application of coffee burr grinder blades is to grind whole coffee beans into a consistent size, which is essential for achieving optimal flavor and extraction during brewing.

Customizable Grind Settings: Burr grinders allow users to adjust the grind size to suit various brewing methods, such as espresso, drip coffee, pour-over, and French press.

2. Espresso Preparation

Fine Grinding: Burr grinders are particularly valuable for espresso preparation, where a fine and uniform grind is crucial for proper extraction and crema formation.

3. Specialty Coffee Brewing

Single-Origin and Specialty Beans: Coffee enthusiasts use burr grinders to grind high-quality, single-origin beans, ensuring that the unique flavors and aromas are preserved.

4. Brewing Method Versatility

Multi-Method Brewing: Burr grinder blades are versatile enough to accommodate different brewing techniques, from coarse grinds for French press to fine grinds for Turkish coffee.

5. Spice Grinding

Grinding Spices: Some coffee burr grinders can also be used to grind spices and herbs, making them multi-functional kitchen tools.

6. Grinding for Cold Brew

Coarse Grind for Cold Brew: Burr grinders are ideal for producing the coarse grind required for cold brew coffee, ensuring a smooth and balanced extraction.

7. Home and Commercial Use

Home Brewing: Coffee burr grinders are popular among home baristas for making high-quality coffee.

Commercial Coffee Shops: In professional settings, burr grinders are essential for maintaining consistency and quality in coffee preparation.

Coffee Blade Specifications:

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Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

When choosing a burr grinder, consider the following factors:

1. Type of Burrs

Flat vs. Conical: Decide between flat burrs, which provide precision, and conical burrs, which are versatile and generate less heat. Conical burrs are often preferred for their consistency and flavor preservation.

2. Grind Settings

Adjustability: Look for a grinder with multiple grind settings to accommodate different brewing methods (e.g., espresso, drip coffee, French press). More settings allow for finer customization.

3. Grind Consistency

Uniformity: Choose a grinder known for producing a consistent grind size, which is crucial for even extraction and better flavor.

4. Build Quality

Materials: Consider the materials used in the grinder. Stainless steel and high-quality plastics are durable options. Metal burrs generally last longer than ceramic.

5. Capacity

Bean Hopper Size: Assess the size of the bean hopper. A larger hopper is beneficial for frequent use, while a smaller one may be more suitable for occasional grinding.

6. Ease of Cleaning

Maintenance: Look for grinders that are easy to disassemble and clean. Regular maintenance is essential for optimal performance and hygiene.

7. Noise Level

Sound: Some grinders are noisier than others. If noise is a concern, consider a model designed to operate more quietly.

8. Price

Budget: Determine your budget. While higher-priced models often offer better performance and durability, there are also good options in mid-range prices.

9. Size and Design

Counter Space: Consider the grinder's size and design, especially if you have limited counter space. Some models are more compact or aesthetically pleasing for kitchen integration.

10. Brand Reputation and Reviews

Reliability: Research brands known for quality and reliability. Reading user reviews can provide insights into performance and longevity.

11. Electrical vs. Manual

Power Source: Decide whether you prefer an electric grinder for convenience or a manual grinder for portability and control.

Picture:





Applications:



Packing:



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