



49Mm OD Stainless Steel Flat Wheel Coffee Grinder Burrs For Pour-Over Filter Coffee

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Stainless 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: Flat Wheel Coffee Grinder Burrs
- Material: Stainless Steel
- OD: 49mm
- Center Hole: 22mm
- Thickness: 7.8mm
- Hardness: HRC46-56
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **Pour-Over Coffee Grinder Burrs, Stainless Steel Coffee Grinder Burrs, 49Mm OD Coffee Grinder Burrs**



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Product Description

49Mm OD Stainless Steel Flat Wheel Coffee Grinder Burrs For Pour-Over Filter Coffee

Description:

The grind size of coffee is crucial for the extraction process, and different brewing methods require different grind sizes to achieve the best flavor. Here's a breakdown of grind sizes for various brewing methods:

1. Coarse Grind

Suggested Brewing Methods: French Press, Cold Brew, Percolator

Description: The grind should resemble sea salt or coarse sand. This size allows for a longer extraction time without over-extracting the coffee, which can lead to bitterness.

2. Medium-Coarse Grind

Suggested Brewing Methods: Chemex, Clever Dripper

Description: Similar to coarse grind but slightly finer, akin to rough sand. This grind size balances extraction time and flavor, suitable for methods that steep coffee longer.

3. Medium Grind

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

Description: This grind should resemble granulated sugar. It provides a good balance of extraction time and flavor, making it versatile for many brewing methods.

4. Medium-Fine Grind

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

Description: Finer than medium but not as fine as espresso. It resembles table salt and is ideal for methods that require a quicker extraction.

5. Fine Grind

Suggested Brewing Methods: Espresso, Moka Pot

Description: This grind is similar to flour or powdered sugar. It allows for quick extraction under pressure, essential for producing rich and concentrated espresso shots.

6. Extra Fine Grind

Suggested Brewing Methods: Turkish Coffee

Description: This grind is very fine, almost like powdered sugar or flour. It's essential for traditional Turkish coffee, where the coffee is brewed with the grounds still in the cup.

Coffee Blade Specifications:

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Material	Stainless Steel
OD	49mm
Center Hole	22mm
Thickness	7.8mm
Hardness	HRC46-56
Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

Material Selection for Coffee Burr Grinder Blades

When choosing coffee burr grinder blades, the material is a crucial factor that affects durability, performance, and overall coffee quality. Here are the primary materials used for burrs, along with their characteristics:

1. Stainless Steel

Durability: Stainless steel burrs are highly durable and resistant to corrosion, making them suitable for long-term use.

Sharpness: They maintain their sharpness well, allowing for precise grinding of coffee beans.

Heat Resistance: Stainless steel can generate more heat during grinding compared to other materials, but high-quality designs often mitigate this issue.

Maintenance: Easier to clean and less prone to oil buildup than some other materials.

2. Ceramic

Hardness: Ceramic burrs are extremely hard and maintain their sharpness for a long time, offering consistent grind quality.

Heat Management: They produce less heat during grinding, which helps preserve the essential oils in coffee beans and enhances flavor.

Brittleness: Although they are durable, ceramic burrs can be more brittle than stainless steel. They may chip or crack if dropped or mishandled.

Flavor Neutrality: Ceramic burrs do not impart any metallic taste to the coffee, ensuring a pure flavor profile.

3. Titanium-Coated

Enhanced Durability: Titanium-coated burrs are typically made of stainless steel and coated with titanium to enhance hardness and durability.

Sharpness Retention: They maintain sharpness longer than standard stainless steel burrs and are more resistant to wear.

Heat Resistance: The coating can help reduce heat generation during grinding, preserving coffee flavor.

Picture:



Production process:



Casting



CNC Drilling



Laser Cutting



Stamping



Bending



Welding



Turning



Milling

Packing:



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