



Titanium Coffee Burrs Grinder Blades For Coffee Enthusiasts To Grind Beans

Our Product Introduction

Basic Information

- Place of Origin: China
- Brand Name: Seton
- Certification: CE ISO
- Model Number: Titanium
- 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 Disc Grinder Core Blade
- Material: Titanium
- OD: 58.4mm
- Height: 14mm
- Center Hole: 5.4mm
- Hardness: HRC42-58
- Application: Grinding Coffee Beans
- Manual Or Electric: Coffee Bean Milling Burr
- Highlight: **Blade Coffee Grinder Disc, Consistent Grind Size Coffee Grinder Disc, Titanium Coffee Grinder Disc**



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Product Description

Titanium Coffee Burrs Grinder Blades For Coffee Enthusiasts To Grind Beans

Description:

To maintain optimal performance of your coffee grinder, calibration should be done regularly based on usage and specific brewing needs. Here are some guidelines:

1. Daily Use

Adjust for Fresh Beans: If you use your grinder daily, check and calibrate the grind settings each time you switch to a new batch of coffee beans, especially if they have different roast levels or types.

2. Weekly Checks

Consistency Review: For frequent users, perform a calibration check once a week to ensure the grind size remains consistent. This is especially important if you notice any changes in flavor or extraction.

3. Monthly Maintenance

Thorough Calibration: At least once a month, take the time to recalibrate the grinder. This involves adjusting the grind settings and testing with a small batch of coffee to ensure the desired consistency is achieved.

4. After Cleaning

Post-Cleaning Calibration: Always recalibrate your grinder after performing a deep cleaning or when you have removed and reassembled the burrs. Cleaning can sometimes affect the grind settings.

5. Significant Changes

New Beans or Brewing Methods: Whenever you switch to a new type of coffee bean or change your brewing method (e.g., from espresso to French press), adjust the grind settings accordingly.

6. Signs of Inconsistency

Flavor Changes: If you notice changes in flavor, such as bitterness or sourness, it may indicate that the grind size is inconsistent. Recalibrate immediately to address the issue.

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Application	Grinding coffee beans
Manual or electric	Coffee Bean Milling Burr

Special Considerations for Using Coffee Burr Grinder Blades

When using coffee burr grinder blades, it's important to follow specific considerations to ensure optimal performance and longevity. Here are some key points to keep in mind:

1. Use the Right Beans

Quality Matters: Always use high-quality, fresh coffee beans. Stale or low-quality beans can lead to inconsistent grinding and affect the flavor of your coffee.

2. Avoid Oily Beans

Oily Residue: If using very oily beans (like some dark roasts), be aware that they can cause excessive buildup on the burrs. This may require more frequent cleaning to maintain performance.

3. Calibrate for Different Brewing Methods

Adjust Grind Size: Different brewing methods require different grind sizes. Always adjust the grinder settings based on whether you're making espresso, drip coffee, French press, etc.

4. Don't Overload the Hopper

Capacity Limits: Avoid filling the hopper to its maximum capacity. Overloading can strain the grinder and lead to uneven grinding or jamming.

5. Let the Grinder Rest

Avoid Overheating: If using the grinder for long periods, allow it to rest to prevent overheating, which can affect both the grinder and the flavor of the coffee.

6. Keep It Clean

Regular Maintenance: Make cleaning a part of your routine. Residue buildup can affect grind consistency and flavor. Follow a regular cleaning schedule, especially after using oily beans.

7. Monitor for Signs of Wear

Burr Inspection: Regularly check the burrs for signs of wear or damage. If you notice dullness or chipping, consider replacing the burrs to maintain grind quality.

8. Use Proper Technique

Grinding Method: Avoid forcing the grinder or applying excessive pressure while grinding. Let the grinder do the work to prevent strain on the motor and burrs.

9. Store Properly

Dry Environment: Store the grinder in a dry place and ensure it's clean before long-term storage. Avoid moisture, which can lead to rust or damage.

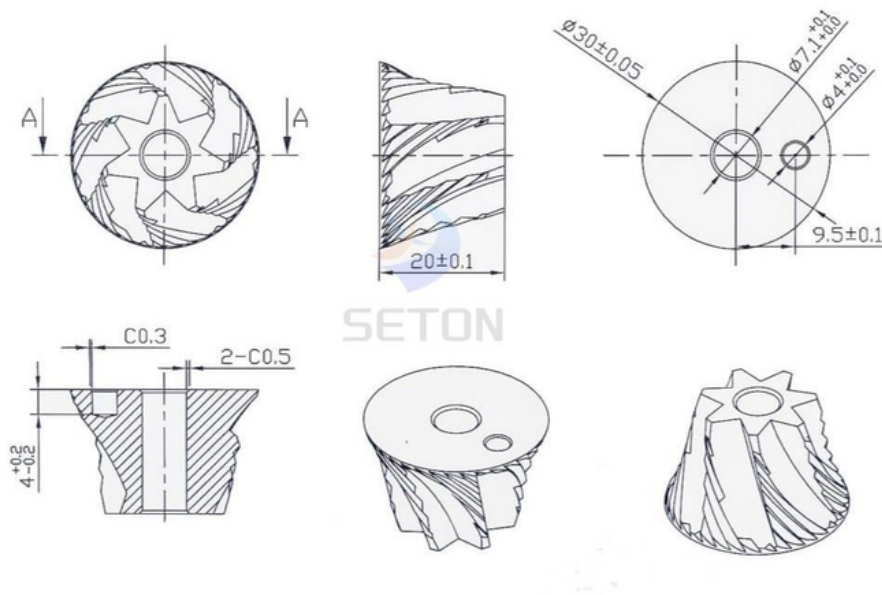
10. Follow Manufacturer Guidelines

Specific Instructions: Always refer to the manufacturer's instructions for your specific grinder model. Different grinders may have unique features or requirements.

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.