



Buying a Coffee Grinder.

Buying a coffee grinder to suit your needs correctly is very important.

If you are only serving 10 cups an hour then you don't need a grinder with a big motor. But if your going to be busy through long periods and your restaurant, café, bar or sandwich shop is thriving, you should buy a big grinder with a big motor.

Buying the right grinder to suit your needs can make a big difference to your long-term outlay.

The right size coffee grinder can last you 10 years, but the wrong coffee grinder for your needs and you could burn it out within the year !

Always buy a grinder with big blades and a relatively slow number of rotations per minute.

This will mean that although your grinder is spinning slower, your blades are bigger and the balance is better, producing a much better coffee output than a grinder with smaller blades and a high speed motor, with the same amount of ground coffee output per hour.

The ground coffee is then ready for use in the same amount of time, but the result is your coffee is not in any way burnt, keeping in the maximum amount of taste.

A big coffee grinder does not necessarily mean a faster grinder. In fact a lot of big grinders operate at relatively small amounts of rotations per minute, hence the importance of big blades.

If your potential chosen vendor has only one or two different grinders on offer then the chances are that you will end up with a grinder that does not suit your needs, this may cost you in the long run.

So which Coffee Grinder is right for you?



You need an 1/2 Kilo grinder Ascaso i1

If you are serving less than 30 drinks a day or you are serving an alternative coffee like decaff.



You need an 1 Kilo grinder RR45, BZ40

If you are serving up to 1-2kg a day.

Available with automatic grinding , with a telescopic tamper or manual grind with tamper attached to machine



You need a professional grinder Mac 64

If You are serving up to 2-4 kg per day and also need a constant supply of fresh ground coffee all the time. A grinder with a big motor produces less heat so you don't burn the coffee .Larger blades grind more coffee without heating the coffee.



You need a high performance grinder Mac 49C, Santos on demand

If You are a very very busy High Street cafe/sandwich bar. This grinder will grind huge amounts of coffee beans, it also grinds at lower speeds to ensure you don't get burnt coffee. Because of its large grinder blades ground coffee production is kept to a maximum.



You need a Deli Grinder RR 45

If You are selling ground coffee to the general public, this grinder is adjustable, simply weigh the beans, turn the grinder on, pour the beans in and the ground coffee will be dispensed into the bag, clipped onto the front of the grinder.

Ideal for filter coffee when you can grind directly into the filter basket for the freshest tasting filter coffee. Save up to 30% on coffee bills as you don't pay for expensive coffee packing or freight.



In order to achieve the best from your espresso coffee grinder we recommend that you change the blades in your grinder every two years, or 3-400 kg. This will prevent that burnt taste and puts less wear and tear on the motor.

To keep the blades free from congealed coffee oils we suggest that you use grinder blade cleaning powder



Burr Grinders



Burr grinders crush the beans between a moving grinding wheel and a non-moving surface.

The positioning on the burr is what regulates the ground size, which allows for a more consistent grind. In the burr category, there are two different types.

Wheel Burr - The less expensive of the two burr grinders. The wheel spins very faster depending on the RPM Grinding small amounts at a time reduces the heat build up.

Conical Burr - The best grinders you can get are conical burr grinders. The burr spins slower than the wheel model, which makes them quieter and less messy. You can use a conical burr grinder for oily or flavoured coffees and it's not likely to clog, like the other kinds of grinders. These are the best type, but you will pay the price for them

