

Grinders: From a Market Table to a Shop Counter

A burr grinder sets a gap every bean must pass through, so the grounds are one size and extract evenly. A blade grinder has no setting at all.

COFFEE REFERENCE CARD

Grinder	Burrs	Power	Speed	Price	What it is for	Worth knowing
PORTABLE: THE MARKET STALL, TRAVEL, CAMPING						
Timemore Chestnut C3	Conical, hand	None	not published	\$79–\$119	A first burr grinder; one or two cups	The entry-level grinder to sell
1Zpresso K-Ultra	Conical, hand	None	18 g in about 25 s	about \$259	The enthusiast's hand grinder; pour-over to espresso	A whole 12 oz bag is 8 minutes of cranking
Timemore Whirly 01S	42 mm conical	Built-in battery, 60 W	15 g in about 30 s	\$169	Grinding each cup's dose at a stall with no outlet	About 35 doses per charge. Not for bags.
HOME AND SMALL COUNTER						
Baratza Encore	40 mm conical	Mains, 70–240 W	about 1 g a second	\$150	The everyday home grinder for drip, pour-over and press	The maker sells replacement parts. A 12 oz bag takes 5–7 minutes.
Fellow Ode Gen 2	64 mm flat	Mains, 140 W	not published	\$400	Filter coffee at home or on a brew bar; quiet	Not for espresso
SHOP: BAGS AND BATCH BREW						
Ditting 807	80 mm flat	500 W	7.5 g a second (bag in 45 s)	\$1,999	Bags and batch brew	The one shop grinder within a 600 W power station's rating. Test that it starts. 38 lb.
Bunn G1 HD	Bulk grinder	1,320 W	1 lb in under 30 s	\$1,457	Grocery-style bag grinder	Cheapest shop grinder; needs an outlet
Mahlkönig Guatemala 2.0	Shop grinder	1,100 W	13–15 g a second	\$2,399	High-volume bags and batch brew	62 lb
Mahlkönig EK43	98 mm flat	1,300 W	19–21 g a second	\$3,899	Bags, batch brew and single doses of any coffee	Low retention: the brew-bar grinder for a rotating line-up
SHOP: ESPRESSO						
Mazzer Mini / Eureka Atom W 65	58–65 mm flat	Mains	on demand	\$1,295–\$1,549	House espresso in a small shop	One per espresso coffee
Mahlkönig E65S	65 mm flat	580 W	5–6 g a second	\$3,099	House espresso at volume	Burrs last about 800 kg

- **A separate grinder for each coffee? No: one grinder per job.** House espresso gets its own, because for espresso the grind setting is the recipe. Decaf espresso gets a second, smaller one. Bags and batch brew get a shop grinder.
 - **Several filter coffees share one grinder by single dosing:** weigh a dose in, grind it all out, brush, next coffee. A low-retention grinder is built for it.
- **When one grinder serves two coffees, purge:** grind a few grams of the new coffee and discard them.
 - **Flavoured coffee gets a grinder of its own,** or none. The oils stay in the burrs.
 - **Grinding takes almost no energy:** 6–8 Wh for a 12 oz bag. The limit on battery power is the inverter's wattage, not its capacity.