



Motor Electric Mfg. Co., Ltd.



Coffee

Coffee is a one of the most popular beverage worldwide, and is prepared by coffee beans. It was first discovered in the 19th century in the Ethiopia highlands. It then spread to Yemen and Egypt, and it became popular throughout the world.

A coffee bean is the seed of the coffee plant (the pit inside the red or purple fruit). The fruits, coffee cherries or coffee berries, most commonly contain two stones with their flat sides together. Coffee beans consist mostly of endosperm. As coffee is one of the world's most widely consumed beverages, coffee beans are a major cash crop, and an important export product for some countries.

The name 'coffee' derived from the name of 'bird' called by the native people, and the name of province itself where it was found from 'Keffa' the people who live in this province are called kefficho. The name bean is not botanically accurate as the coffee plant is not a member of the Fabaceae family, nor does it from a pod.



Type of Coffee Plant

Species of coffee plant include *Coffea arabica*, *Coffea benghalensis*, *Coffea anephora*, *Coffea congensis*, *Coffea excelsa*, *Coffea gellienii*, *Coffea bonnierii*, *Coffea mogenetii*, *Coffea liberica*, and *Coffea stenophylla*. The seeds of different species produce coffee with slightly different characteristics.

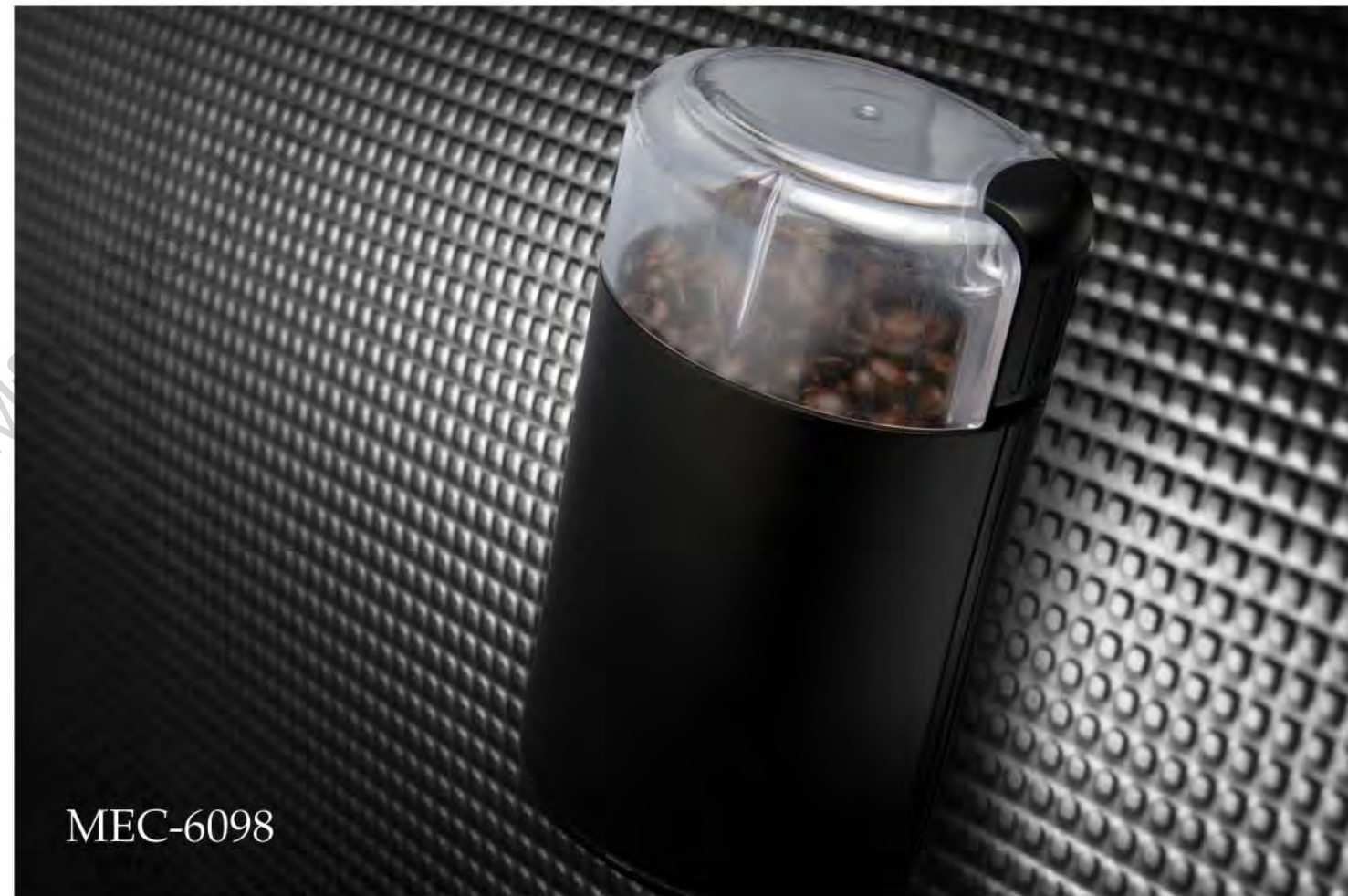
Coffea Arabica accounts for about 75% of the world's coffee trade, while *Coffea canephora* is cultivated where *Coffea Arabica* does not thrive, and *Coffea liberica* and *Coffea excelsa* are grown in limited areas across the globe.

Blade Grinders



The Blade Grinder is the most convenient method to prepare freshly grounded coffee.

This basic Coffee Grinder uses a metal blade to chop up the beans. The blade cuts up the beans, and the fineness of the coffee powder is easily controlled by the grinder time. The resulting coffee grounds can vary from coarse to very fine.



MEC-6098





Blade Grinders

Drip coffee is prepared by introducing boiled water over grounded coffee powder contained in a filter. Water seeps through the coffee powder, absorbing its oil and essence under gravity, and dripped out as Coffee.

MEC-6300



MEC-558



MEC-559 White



MEC-359 White



MEC-6098



MEC-559 Black



MEC-1105



MEC-359 Black



Burr Grinders



Burr grinder consists of a pair of flat Upper and Lower Grind Head. The Upper Grind Head is stationary, and the Lower Grind Head act as a grinding wheel that crush the beans. The distance between the Grind Heads regulates the ground size, which allow for a consistent grind.

By pre-setting the desired fineness and the number of cups, the Burr Grinders produce consistent Coffee Powder by a press of a button.



MEC-5239







MEC-5151

MEC-6301



MEC-5239



MEC-5177



MEC-5151



MEC-258



MEC-5009



MEC-5029



Conical Burr Grinders



Conical Burr Grinder is arguably the best way to make grind the Coffee Bean. These Grinders has a Top Burr, and uses a Cone Shaped Grind Head that rotate slowly to produce consistent coffee powder with minimal heat build up.

The result is a very consistent coffee powder with minimal heat build up, preserving the Coffee Beans natural aroma and flavour during the process



MEC-5198



MEC-6302

Conical Burr Grinders

Espresso Coffee is prepared by forcing nearly boiling water through tightly packed, finely grounded espresso coffee. The Espresso is slightly thick, dark brown and has a small amount of crema on top.

The quality of the Espresso is highly dependent on the fineness of the powder, the compactness of the packed powder, the water pressure and its temperature.

MEC-5198



MEC-6302



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