

# PRODUCT OVERVIEW 2015

DALLA  
CORTE



## DALLA CORTE

We all have a passion. Something deep inside us that drives us. The thing that makes us who we are. The thing we love.

At Dalla Corte we love coffee so much that the thought of people drinking bad coffee really makes us angry. And if that wasn't bad enough, some people are not only making bad coffee, but it's been produced in a way that is harmful to the earth, and unfair to those that grow it. That simply has to change.

We're making a promise to change all that. We want the best for everyone — a world that is healing instead of being destroyed, farmers that are empowered instead of exploited, and of course the highest quality, most delicious coffee in your cup.

That's our passion. That's what drives us.

So while others rely on old technology, we spend most of our time rebuilding and refining to keep on improving. While others care only about their profits, we care about progress. While others think they know it all, we keep on searching for new things to learn.

**Because coffee is who we are, and we want to make it better.**

# 1.0 DC PRO



## TECH *Design Inspiration* INNOVATION

**STYLE** - Enjoyment starts with design. The form allows all users to work intuitively. The function ensures the highest level of quality. Versions: Alu Black, Alu White, Dynamic White, Industrial Titanium, Total White, Total Black.

**EFFICIENCY** - Attractive design like never before, 54mm-diameter portafilter for an optimum extraction, ergonomic handgrips, easy and quick milk frothing. Semi-automatic cleaning program for brewing group and steam boiler

**CONSISTENCY, CUP BY CUP** - Separated steam boiler and brewing group with our patented multi boiler technology. Set temperature with 0,1 degree temperature precision, find the sweet spot of your coffee. Available with the dc system (GCS, MCS, OCS).

**SUSTAINABILITY** - Independent group give the possibility to turn off unused brewing groups or the boiler. Lead Free: all parts exposed to water are in lead-free alloy certified by NSF. Construction materials are totally recyclable.



## Technical data

	2 GROUPS	3 GROUPS
dimensions (w x h x d)	730x525x510 mm	940x525x510 mm
dimensions high version (w x h x d)	730x540x510 mm	940x540x510 mm
weight	74 kg	88 kg
power consumption (24h-stand-by)	7,9 kw	11,3 kw
max power	4,3 kw	5,1 kw
connected load	200/230 V 3, 400 V 3N	400 V 3N
boiler capacity	7,5 l	13 l
capacity of group heads	0,5 l	0,5 l
serial connection	RS 232/485	RS 232/485
low power system (LPS)	included	included
timer	included	included
front and back illumination	included	included

## Options

- **GCS** (grinder-control-system) - connection with dc one or dc two grinder
- **MCS** (milk-control-system) - requires a specific steam wand
- **OCS** (online-control-system) - remote control with LAN module and connection cable
- **Multigrinder kit** - possible connection of 2 or 3 dc one grinders



### CLASSIC ALUMINIUM/WHITE

2 groups	1-MC-DC-PRO-2-B-400
3 groups	1-MC-DC-PRO-3-B-400
2 gr. high version	1-MC-DC-PROH-2-B-400
3 gr. high version	1-MC-DC-PROH-3-B-400



### CLASSIC ALUMINIUM/BLACK

2 groups	1-MC-DC-PRO-2-N-400
3 groups	1-MC-DC-PRO-3-N-400
2 gr. high version	1-MC-DC-PROH-2-N-400
3 gr. high version	1-MC-DC-PROH-3-N-400



### INDUSTRIAL TITANIUM

2 groups	1-MC-DC-PRO-2-T-400
3 groups	1-MC-DC-PRO-3-T-400
2 gr. high version	1-MC-DC-PROH-2-T-400
3 gr. high version	1-MC-DC-PROH-3-T-400



### DYNAMIC WHITE

2 groups	1-MC-DC-PRO-2-W-400
3 groups	1-MC-DC-PRO-3-W-400
2 gr. high version	1-MC-DC-PROH-2-W-400
3 gr. high version	1-MC-DC-PROH-3-W-400



### TOTAL WHITE

2 groups	1-MC-DC-PRO-2-X-400
3 groups	1-MC-DC-PRO-3-X-400
2 gr. high version	1-MC-DC-PROH-2-X-400
3 gr. high version	1-MC-DC-PROH-3-X-400



### TOTAL BLACK

2 groups	1-MC-DC-PRO-2-Y-400
3 groups	1-MC-DC-PRO-3-Y-400
2 gr. high version	1-MC-DC-PROH-2-Y-400
3 gr. high version	1-MC-DC-PROH-3-Y-400

# 2.0 EVO2



## MODERN *Meets Classic*

**CONSTANT EXTRACTION** - Separated steam boiler and brewing group with our patented multi boiler technology. Set temperature with 0,1 degree precision and find your sweet spot.

**USABILITY** - 54mm-diameter portafilter, ergonomic handgrips, easy and quick milk frothing. Possibility to use the machine with dc system modules (GCS, MCS, OCS).

**ENERGY SAVING** - Independent group give the possibility to turn off unused brewing groups or the boiler. All the material of evo2 guarantee the perfect thermal stability.

**SUSTAINABILITY** - Lead Free: all parts exposed to water are in lead-free alloy (CW510L), certified by NSF. Construction materials are totally recyclable.

**BLACKBOARD EDITION** - Make it your own. Customize your machine and add a personal touch on it. Let's play, write, erase and keep on creating.



## Technical data

	2 GROUPS	3 GROUPS	4 GROUPS
dimensions (w x h x d)	730x510x525 mm	940x510x525 mm	1150x510x525 mm
dimensions high version (w x h x d)	730x525x525 mm	940x525x525 mm	1150x525x525 mm
weight	67 kg	83 kg	100 kg
power consumption (24h-stand-by)	7,9 kw	11,3 kw	13,0 kw
max power	4,3 kw	5,1 kw	6,0 kw
connected load	220/400 Volt 3N	400 Volt 3N	400 Volt 3N
boiler capacity	7,5 l	13 l	13 l
capacity of group heads	0,5 l	0,5 l	0,5 l

## Options

- **GCS** (grinder-control-system) - connection with dc one or dc two grinder
- **MCS** (milk-control-system) - requires a specific steam wand
- **OCS** (online-control-system) - remote control with LAN module and connection cable



### ARCTIC WHITE

2 groups	1-MC-EVODUE-2-W-400
3 groups	1-MC-EVODUE-3-W-400
4 groups	1-MC-EVODUE-4-W-400
2 gr. high version	1-MC-EVO2-H-2-W-400
3 gr. high version	1-MC-EVO2-H-3-W-400



### NEBULA BLACK

2 groups	1-MC-EVODUE-2-N-400
3 groups	1-MC-EVODUE-3-N-400
4 groups	1-MC-EVODUE-4-N-400
2 gr. high version	1-MC-EVO2-H-2-N-400
3 gr. high version	1-MC-EVO2-H-3-N-400



### QUARTZ GREY

2 groups	1-MC-EVODUE-2-Q-400
3 groups	1-MC-EVODUE-3-Q-400
4 groups	1-MC-EVODUE-4-Q-400
2 gr. high version	1-MC-EVO2-H-2-Q-400
3 gr. high version	1-MC-EVO2-H-3-Q-400



### SPARKLING RED

2 groups	1-MC-EVODUE-2-R-400
3 groups	1-MC-EVODUE-3-R-400
4 groups	1-MC-EVODUE-4-R-400
2 gr. high version	1-MC-EVO2-H-2-R-400
3 gr. high version	1-MC-EVO2-H-3-R-400



### BLACKBOARD

2 groups	1-MC-EVODUE-2-C-400
3 groups	1-MC-EVODUE-3-C-400
4 groups	1-MC-EVODUE-4-C-400

# 3.0 MINA



## FORM FOLLOWS FUNCTION

**PATENTED TECHNOLOGY** - Our patented DFR (Digital Flow Regulation) allows water flow to be controlled electronically in any extraction stage. The valve opening degree can be pre-set digitally with a precision of one hundredth of a millimetre and pre-infusion can be adjusted by actually starting from zero bar.

**YOUR PERSONAL TOUCH** - Customise your coffee as much as you wish. Obtain your favourite cup profile by controlling each single extraction stage manually. A lever regulates the water flow passing through the coffee cake until a pressure of 9 bar is reached. Once you have found your ideal setting, you can pre-set an automatic dosing or go on in manual mode.

**PERFORMANCE** - Besides the original multi-boiler technology, a new state-of-the-art flow meter provides perfect automatic dosing. An exclusive app will allow you to check the datas and pre-set all machine parameters easily from any device. Mina can be connected to the dc system (GCS, MCS, OCS).

**INFINITE POSSIBILITIES** - Different styles for different personalities. Besides the new matt versions of the standard Black, White and Yellow colours, there are infinite ways to customize Mina. Many wood, metal and glass varieties, as well as single or multi-colour coatings in their opaque or transparent, matt or gloss versions are now available. It's all up to you and to your style!



## Technical data

	<b>MINA</b>
dimensions (w x h x d)	385x385x410 mm
weight	33 kg
connected load	230/240 V 1 Ph, 115 V 1 Ph - 50/60 Hz
boiler capacity	3 l
capacity group heads	0,5 l
tea water dispenser	included
fixed water connection	included

## Options

- **MCS** (milk-control-system) - requires a specific steam wand
- **GCS** (grinder-control-system) - connection with dc one or dc two grinder
- **OCS** (online-control-system) - remote control with LAN module and connection cable



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### BLACK

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1-MC-MINA-1-C-230



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### WHITE

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1-MC-MINA-1-W-230

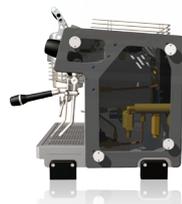


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### YELLOW

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1-MC-MINA-1-YE-230



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### GLASS

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1-MC-MINA-1-GL-230

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Custom colors and materials available upon request

# 4.0 SUPER MINI



## SMALL ONE GROUP MACHINES

*Infinite possibilities*

**SMALL PROFESSIONAL** - Super Mini has the same basis as our professional machines: the multi boiler technology. The brewing unit is separated from the boiler and is the same as used for the evo2 and the dc pro.

**RIGHT PLACE TO BE** - The Super Mini is designed for small restaurants and bakeries.

**YOUR PERFECT CUP** - Discover the full potential of an espresso blend: the brewing temperature can be regulated to whatever degree you like.



### Technical data

	<b>SUPER MINI</b>
dimensions (w x h x d)	320x500x410 mm
weight	33 kg
connected load	230/240 V 1 Ph, 115 V 1 Ph - 50/60 Hz
boiler capacity	3,5 l
capacity group heads	0,5 l
tea water dispenser	included
fixed water connection	included



#### SUPER MINI

1-MC-SUPERM-1-D-230



**THE ORIGINAL** - Extract your coffee at home with our patented multi boiler technology. The brewing unit is separated from the boiler and is the same as used for the professional machines.

**HOME BARISTA** - The Mini is the ideal choice for houses and offices.

**PLAY WITH COFFEE** - Every coffee tastes different at different brewing temperatures, every coffee has only one unique sweet spot. Discover and enjoy it.



## Technical data

	<b>MINI</b>
dimensions (w x h x d)	260x390x375 mm
weight	22 kg
connected load	230/240 V 1 Ph, 115 V 1 Ph - 50/60 Hz
boiler capacity	1,5 l
capacity group heads	0,5 l
water tank	3 l



**MINI**

1-MC-MINI D-1-D-230

# 6.0 DC ONE



## PRECISE GRIND

*Creative  
Coffee*

**ON DEMAND** - The exclusively designed 65mm flat burrs provide an extremely precise cut. Fully automatic detection of single and double shot.

**CONTROL** - Exact grinding time, up to three digit after the decimal point, for the best possible control on your coffee.

**PRECISION** - Grinding point with electronical adjustment of the distance between burrs by using the control panel, with 0,01mm precision.

**TEMPERATURE** - Automatic cooling system preserves roasted coffee and burrs from overheating. Always under your control.

**IT'S TIME TO CONNECT** - Up to three grinders can be connected simultaneously with dc pro, one with evo2, via the dc system (GCS, Grinder Control System).

**HAVE IT YOUR WAY** - Colors: Classic Black, Classic White, Sparkling Red, Quartz Grey, Dynamic White, Industrial Titanium, Total White, Total Black.



## Technical data

	<b>GRINDER DC ONE</b>
dimensions (w x h x d)	235x570x300 mm
grinding capacity	approx. 4 g/sec
hopper capacity	1500 g
power consumption	500 w
connected load	230/240 V, 115 V
rotations/min.	1350 (200V - 50Hz) u/min
grinding disc ø	64 mm
weight	12 kg
granulometry adjustment system (GAS)	included
burr control system (BCS)	included



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**CLASSIC ALU  
BLACK**

1-GR-DC-ONE-2-N-230



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**QUARTZ  
GREY**

1-GR-DC-ONE-2-Q-230



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**INDUSTRIAL  
TITANIUM**

1-GR-DC-TWO-2-T-230



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**TOTAL  
BLACK**

1-GR-DC-ONE-2-Y-230



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**CLASSIC ALU  
WHITE**

1-GR-DC-ONE-2-B-230



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**SPARKLING  
RED**

1-GR-DC-ONE-2-R-230



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**DYNAMIC  
WHITE**

1-GR-DC-ONE-2-W-230



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**TOTAL  
WHITE**

1-GR-DC-ONE-2-X-230

# 7.0 DC TWO



## PERFECT CUT *Tastier Espresso*

**PERFECT CUT** - Excellent extraction starts from perfect cut. The exclusively 65mm flat burrs, especially designed for the espresso, provide an extremely precise cut. dimensions Two different coffee in a compact space, ready and perfectly set for use. Size (WxHxD): 319x570x300 mm.

**TEMPERATURE** - Always under control. By a temperature probe, if a pre-set temperature range is exceeded, the motor's cooling fan starts, avoiding the overheating.

**GRINDING GROUP** - Equipped with a rotating burr holder system, this guarantees perfect parallelism between cutting parts and a uniform coffee grind.

**USABILITY** - Different modalities for each grinding unit: dc two can work autonomously in competition mode or be part of dc system (GCS, Grinder Control System).

**COLORS** - Make your choice: Classic Black, Classic White, Sparkling Red, Quartz Grey, Dynamic White, Industrial Titanium, Total White, Total Black.



## Technical data

	<b>GRINDER DC TWO</b>
dimensions (w x h x d)	319x570x300 mm
grinding capacity	approx. 4 g/sec
hopper capacity	2x 1000 g
power consumption	500 w
connected load	230/240 V, 115 V
rotations/min.	1350 (200V - 50Hz) u/min
grinding disc ø	64 mm
weight	21 kg
granulometry adjustment system (GAS)	included
burr control system (BCS)	included



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**CLASSIC ALU  
BLACK**

1-GR-DC-TWO-2-N-230



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**CLASSIC ALU  
WHITE**

1-GR-DC-TWO-2-B-230



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**QUARTZ  
GREY**

1-GR-DC-TWO-2-Q-230



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**SPARKLING  
RED**

1-GR-DC-TWO-2-R-230



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**INDUSTRIAL  
TITANIUM**

1-GR-DC-TWO-2-T-230



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**DYNAMIC  
WHITE**

1-GR-DC-TWO-2-W-230



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**TOTAL  
BLACK**

1-GR-DC-TWO-2-Y-230



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**TOTAL  
WHITE**

1-GR-DC-TWO-2-X-230

# 8.0 DC SYSTEM

## BEST IN CLASS

*Class of our own*

**THE DC SYSTEM** - The natural development of our mission: we want to offer the best result in the cup, a result that has to be constant and repeatable over time. GCS, MCS, OCS are our unique solutions, giving every user the opportunity to produce the perfect espresso in the simplest way.

**GCS, GRINDER CONTROL SYSTEM** - Through our patented Grinder Control System the machine and grinder are permanently connected via a serial cable, guaranteeing in this way constant product quality thanks to the automatic adjustment of the grinding burrs. If the average extraction time varies from the required time set, the machine will automatically adjust the grinder burrs to compensate.

**MCS, MILK CONTROL SYSTEM** - The Milk Control System is a special foam wand that we designed to automatically create constant, dense and creamy milk foam. The perfect froth for each type of milk is made possible thanks to the unique dc design and to our programmable system which can be set to every desired temperature.

**OCS, ONLINE CONTROL SYSTEM** - The Online Control System is a special software that allows to control and visualize remotely all the parameters using an internet connection. All data required for an efficient control process are continuously available and digitally usable, directly at the machine or online, via any mobile device. Become independent of time and space.



# 9.0 ACCESSORIES

dc barista apron  
black, breast pocket and dc logo



dc cloth bag  
cloth with handle



dc team t-shirt  
cotton, black, different sizes and models available



dc keyband  
black and yellow with dc logo



dc water  
water 0,5 l, without gas



dc pen  
black, metal, with dc logo



dc barista towel  
terry, classic or with handy clip version



dc tamping mat  
rubber, angled



dc design tamper  
disc diameter 54 mm, weight 402 g, height 9 cm







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