

DALLA
CORTE
*MAKE it
BETTER*

PERFECT
CUT
*Tastier
Espresso*



DC TWO

THE PERFECT EXTRACTION STARTS WITH GRINDING. THE GRINDER IS AN IMPORTANT PART OF THE PROCESS IN THE PREPARATION OF ESPRESSO. DALLA CORTE HAVE SPENT YEARS STUDYING COFFEE GRINDING AND BURR EDGE DESIGN TO OBTAIN THE PERFECT CUT AND IDEAL GRINDING POINT.

FEATURES

Multi-functional LCD Panel - Gives the Barista immediate control over the grinders parameters.

Exact Grinding Time - To a hundredth of a second for precise dosage.

Exact Grinding Point - A digitally set exact grind adjustment

Automated Cooling System - Preserves grinder burrs and protects coffee

Bur Control System - Temp controlled burr change warning

Precision Grinding - 0.01mm graduation in the distance between burrs.

Ease of Use - Fully automatic detection of single and double shot grind dosage.

Silent Working - Alloy frame is designed to absorb vibrations.

Online Control System (OCS) - The DCS can be monitored and controlled from anywhere in the world.

Variety of finishes - The DC One comes in 3 finishes - Aluminium, titanium and dynamic white - which feature metal particle bases. The DC II in either white or black.

Grind Control System (GCS) - Up to 3 DC One units or 1 DC II unit can be integrated for automated steeples grind adjustment through the DCS.

SPECS

DIMENSIONS (W X H X D)	MM	319 X 570 X 300
WEIGHT	KG	21
CONNECTED LOAD		230V / 10AMP
GRINDING CAPACITY	G/S	4
HOPPER CAPACITY	G	1000 X 2
ROTATIONS / MINUTE	RPM	1350
GRANULOMETRY ADJUSTMENT SYSTEM / BURR CONTROL SYSTEM	GAS BCS	YES YES



FINISHES



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