
DALLA
CORTE
MAKE it BETTER


FLUID-O-TECH S.r.l.
33/19

PASSION FOR PRODUCTS
PASSION FOR PEOPLE

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

At Dalla Corte, we are devoted to coffee.

It's our purpose to create the best coffee machines to give you the power to make the perfect espresso.

Our driving focus is to deliver the simplest, most intuitive and highest quality solutions to allow our customers to make better coffee every day.

By providing you with the most advanced technology, we are bringing the most delicious coffee in your cup.

Our promise to you, is that we'll keep on improving by searching for new things to learn.

Your promise to us, is to always expect the very best from your espresso.

We are Dalla Corte.
We are here to

#MakeItBetter



LET'S BUILD YOUR COFFEE SHOP

Our machines are all equipped with amazing technologies, making them ideal for any kind of shop. What does your business need?

COFFEE SHOPS



ZERO BARISTA
Groups 2 - 3



ZERO CLASSIC
Groups 2 - 3



XT BARISTA
Groups 2 - 3



XT CLASSIC
Groups 2 - 3



ICON
Groups 2 - 3



MINA
Group 1



MINA SMART BAR
Groups 2 - 3 - 4

HORECA&CHAINS



ICON
Groups 2 - 3



ZERO CLASSIC
Groups 2 - 3



XT CLASSIC
Groups 2 - 3



EVO2
Groups 2 - 3 - 4

HOME&SMALL BUSINESSES



MINA
Group 1



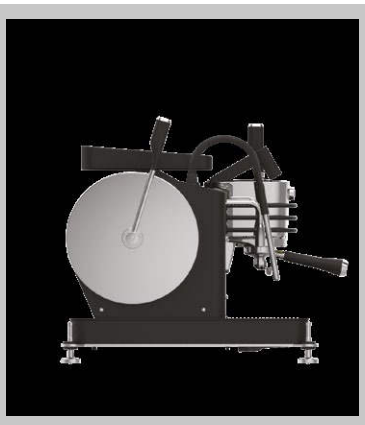
STUDIO
Groups 1

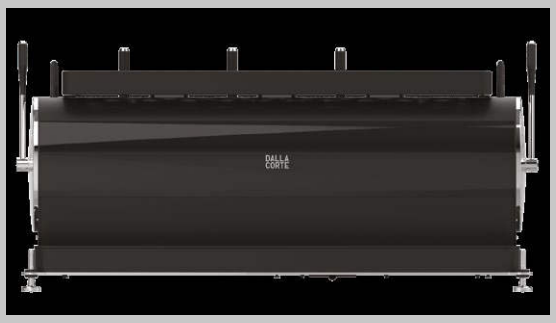


STUDIO AQUA
Group 1

ZERO BARISTA







TOTAL WHITE

WHITE OAK

WHITE WALNUT

NAVY BLUE

NAVY BLUE OAK

NAVY BLUE WALNUT

TOTAL DARK

DARK OAK

DARK WALNUT

OLIVE GREEN

OLIVE GREEN OAK

OLIVE GREEN WALNUT

ENDLESS POSSIBILITIES
ZERO LIMITS

FUTURISTIC DESIGN A machine with strong personality and an eye-catching design that highlights Dalla Corte's technological innovations and the barista's work, introducing him into a "zero limits" dimension to express himself.

FIND YOUR FLOW With the Fixed Water Flow, the flow rate is adjustable in grams per second directly on the digital touchscreens. Every single group can have a different flow rate - from 3 g/s to 9 g/s - fixed throughout the entire extraction.

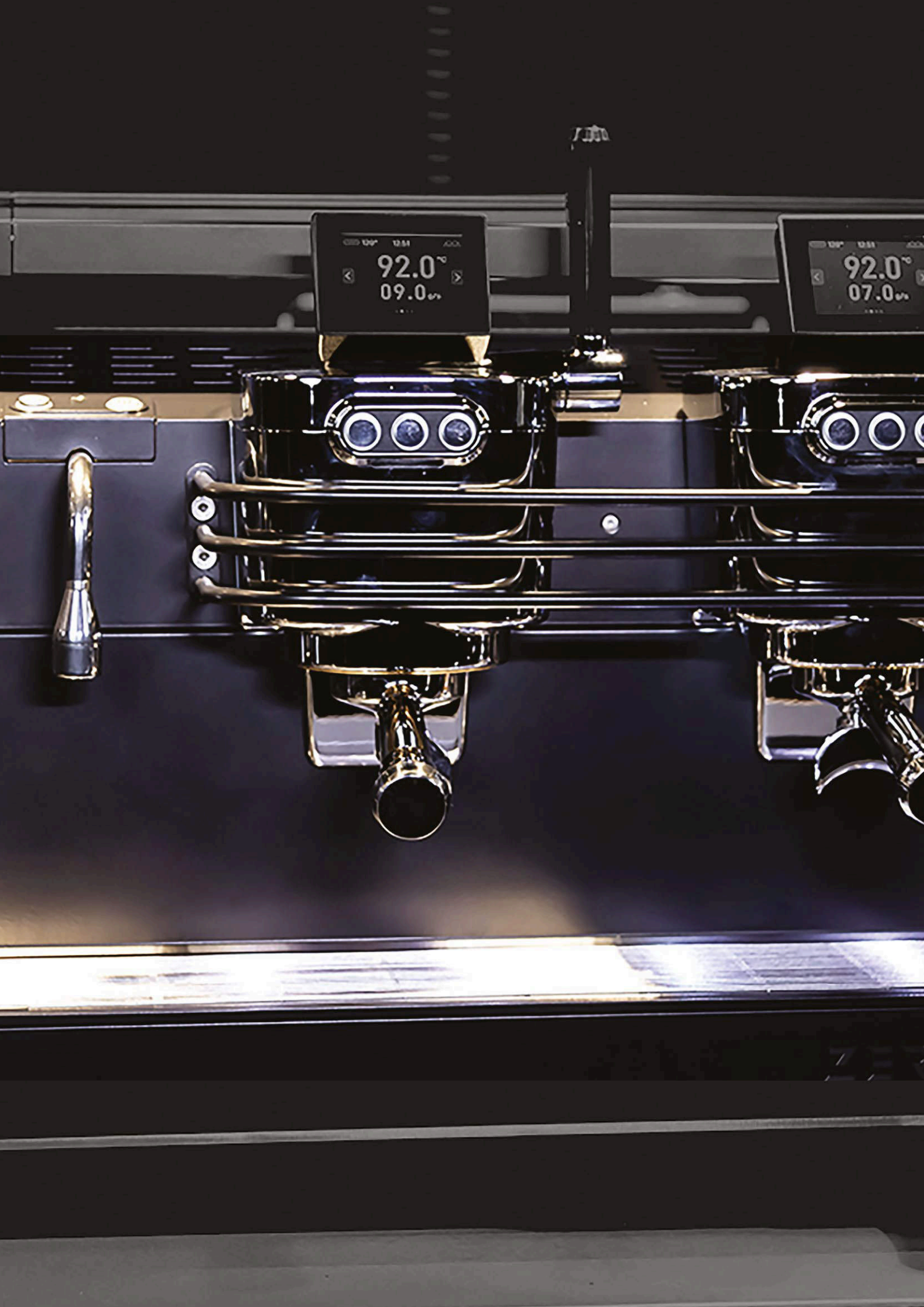
FREESTYLE YOUR EXTRACTION With the Freestyle Water Flow, each lever on the side of Zero's brewing units is provided with 4 steps, each step is pre-set to a specific flow rate (3-5-7-9 g/s). Welcome to a "zero limits" dimension.

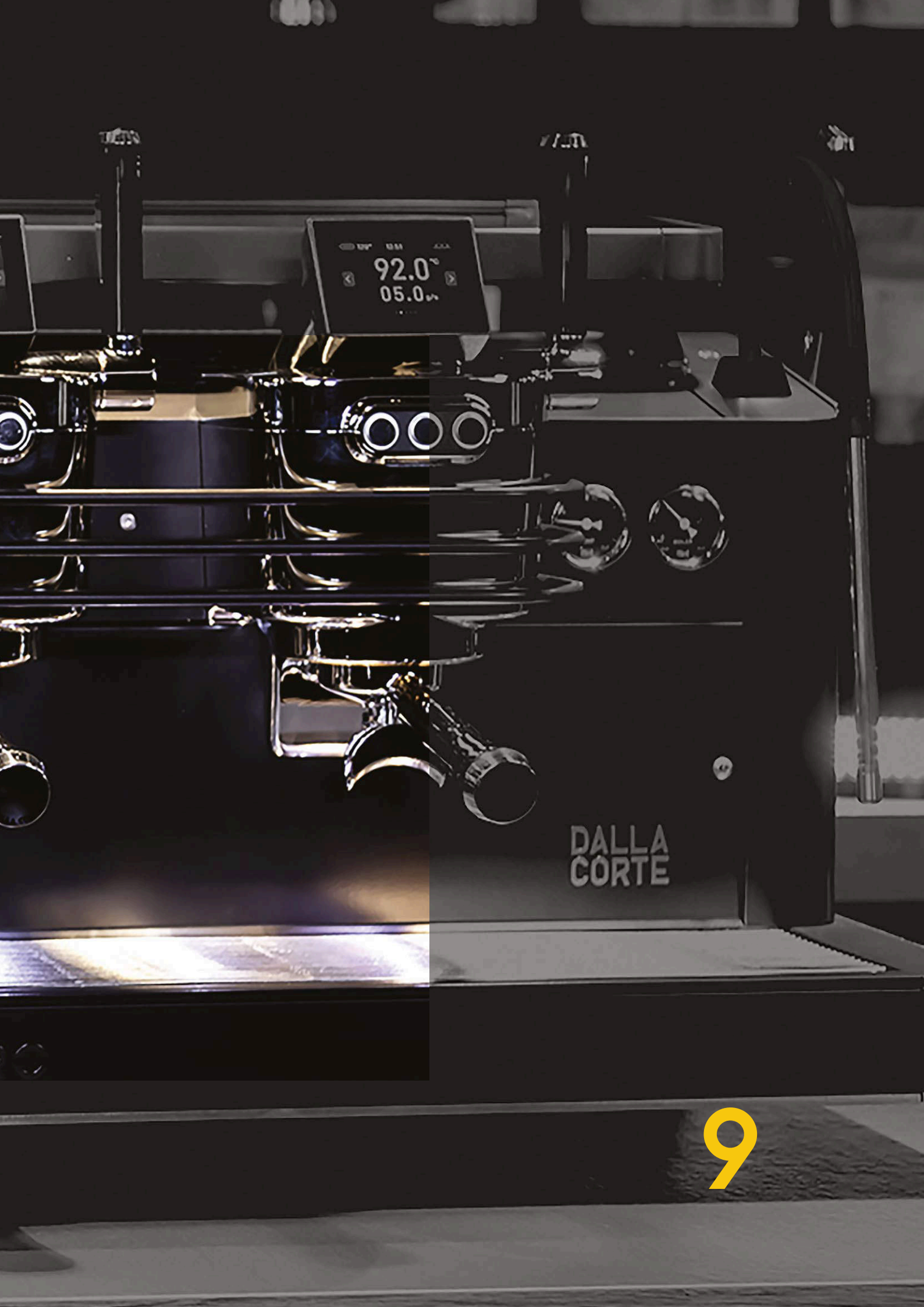
	2 GROUPS	3 GROUPS
dimensions (w x h x d)	870 x 511 x 550 mm	1100 x 511 x 550 mm
weight	85 kg	110 kg
max power	4,9 kW	7 kW
connected load	380/400 V 3 N + T, 50/60 Hz 220/230 V, 50/60 Hz	380/400 V 3 N + T, 50/60 Hz 220/230 V, 50/60 Hz
boiler capacity	7,5 l	13 l
group head capacity	2 x 0,75 l	3 x 0,75 l



MULTIBOILER · FLOW CONTROL · COOL TOUCH STANDARD · WEIGHT CONTROL · 0.75 GROUP · ENERGY SAVING · CUSTOM COLOURS · CUSTOM MATERIALS · 58mm FILTER (optional) · CARBON NEUTRAL

ZERO


92.0°
09.0
92.0°
07.0

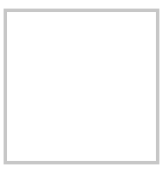

92.0
05.0
DALLA
CORTE

ZERO CLASSIC







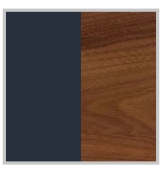

TOTAL WHITE

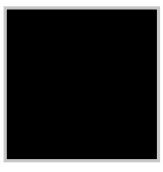

WHITE OAK


WHITE WALNUT


NAVY BLUE

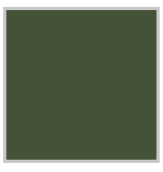

NAVY BLUE OAK


NAVY BLUE WALNUT


TOTAL DARK


DARK OAK


DARK WALNUT


OLIVE GREEN


OLIVE GREEN OAK


OLIVE GREEN WALNUT

HAVE A TASTE OF OUR FUTURE VISION

THE START OF A NEW ERA For the first time since its creation in 2001, the original patented multiboiler technology has been taken to the next level with Zero's new 0.75 lt groups. Year Zero starts now.

DIGITAL TOUCHSCREENS All functions are easily accessible with just a few touches; the most important settings are always visible on screen.

TAKE CENTRE STAGE A brand new design for the Dalla Corte Cool Touch steam wand, while still performing at the highest levels. This new version of the Cool Touch Steam Wand will be installed on all Zero Barista and Classic series. Because the best can't be optional.

	2 GROUPS	3 GROUPS
dimensions (w x h x d)	870 x 511 x 550 mm	1100 x 511 x 550 mm
weight	85 kg	110 kg
max power	4,9 kW	7 kW
connected load	380/400 V 3 N + T, 50/60 Hz 220/230 V, 50/60 Hz	380/400 V 3 N + T, 50/60 Hz 220/230 V, 50/60 Hz
boiler capacity	7,5 l	13 l
group head capacity	2 x 0,75 l	3 x 0,75 l



MULTIBOILER · COOL TOUCH STANDARD · WEIGHT CONTROL · 0.75 GROUP · ENERGY SAVING · CUSTOM COLOURS · CUSTOM MATERIALS · 58mm FILTER (optional) · CARBON NEUTRAL

ZERO CLASSIC





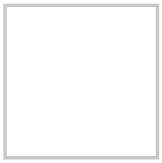
13

XT BARISTA



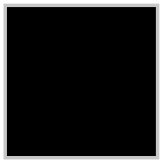





TOTAL WHITE


DYNAMIC WHITE


WHITE OAK


TOTAL DARK


DYNAMIC DARK


DARK WALNUT

EXTREME
FLOW CONTROL

CREATIVITY XT, a name that recalls precision, consistency and creativity. Customize extraction recipes and create a unique vision of coffee, maintaining full control over the extraction.

DROP BY DROP CONTROL With the manual flow regulator you can create your own extraction profiles. Freedom from external instruments and better workflow, thanks to the Real Time Weight control.

UNIQUE, ALWAYS Create your flow, choose your portafilter, with the option of integrating a 58mm portafilter as well as a 54mm one. All the flexibility you need and your personal touch in every cup you make.

	2 GROUPS	3 GROUPS
dimensions (w x h x d)	730x525x510 mm	940x525x510 mm
weight	74 kg	88 kg
power consumption (24h-stand-by)	7,9 kW	11,3 kW
max power	4,5 kW	6,3 kW
connected load	230/240 V 1 Ph, 200/230 V 3, 400 V 3 N	230/240 V 1 Ph, 200/230 V 3, 400 V 3 N
boiler capacity	7,5 l	13 l
group head capacity	0,5 l	0,5 l
GCS Grinder Control System	optional	optional
MCS Milk Control System	optional	optional



DC SYSTEM · MULTIBOILER · COOL TOUCH STANDARD · FIXED FLOW · WEIGHT CONTROL · ENERGY SAVING · CUSTOM COLOURS · CUSTOM MATERIALS · 58mm FILTER (optional) · CARBON NEUTRAL


8
12
PUMP
16
DALLA
PORTE



XT CLASSIC







TOTAL WHITE

DYNAMIC WHITE

WHITE OAK

TOTAL DARK

DYNAMIC DARK

DARK WALNUT

PERFECT CONSISTENCY

SIX PRE-SET PROFILES For each group you can set up to six different recipes and save them on the six programmable buttons. Get to know your customers and always be ready to make them their favourite coffee drink.

TEMPERATURE CONTROL The original patented multiboiler technology - only the best to extract your coffee at the perfect temperature, precise down to one decimal of a degree.

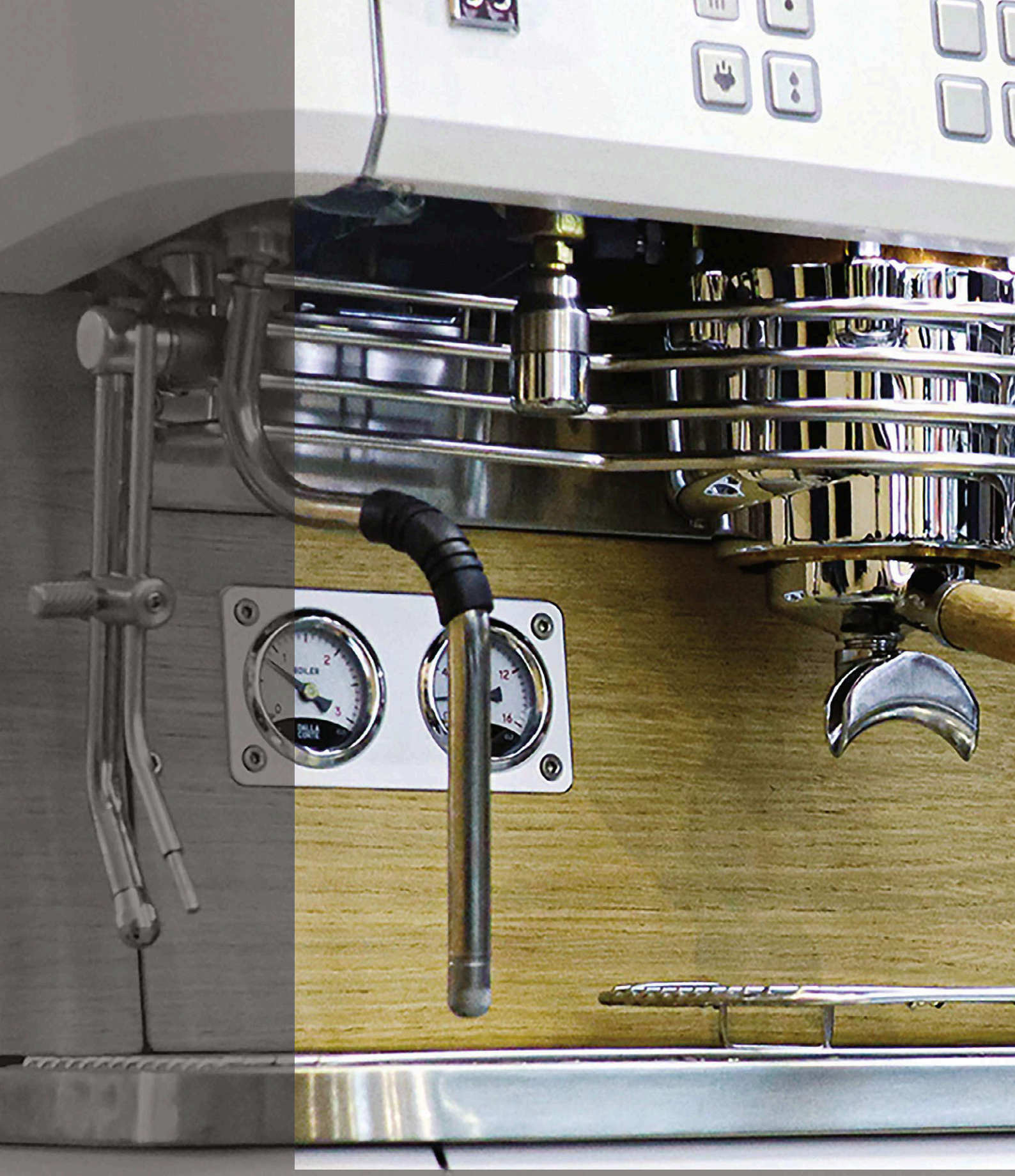
ERGONOMIC DC design in every detail to guarantee maximum comfort to the barista, 54mm portafilter and optional 58mm portafilter kit: you choose the best extraction.

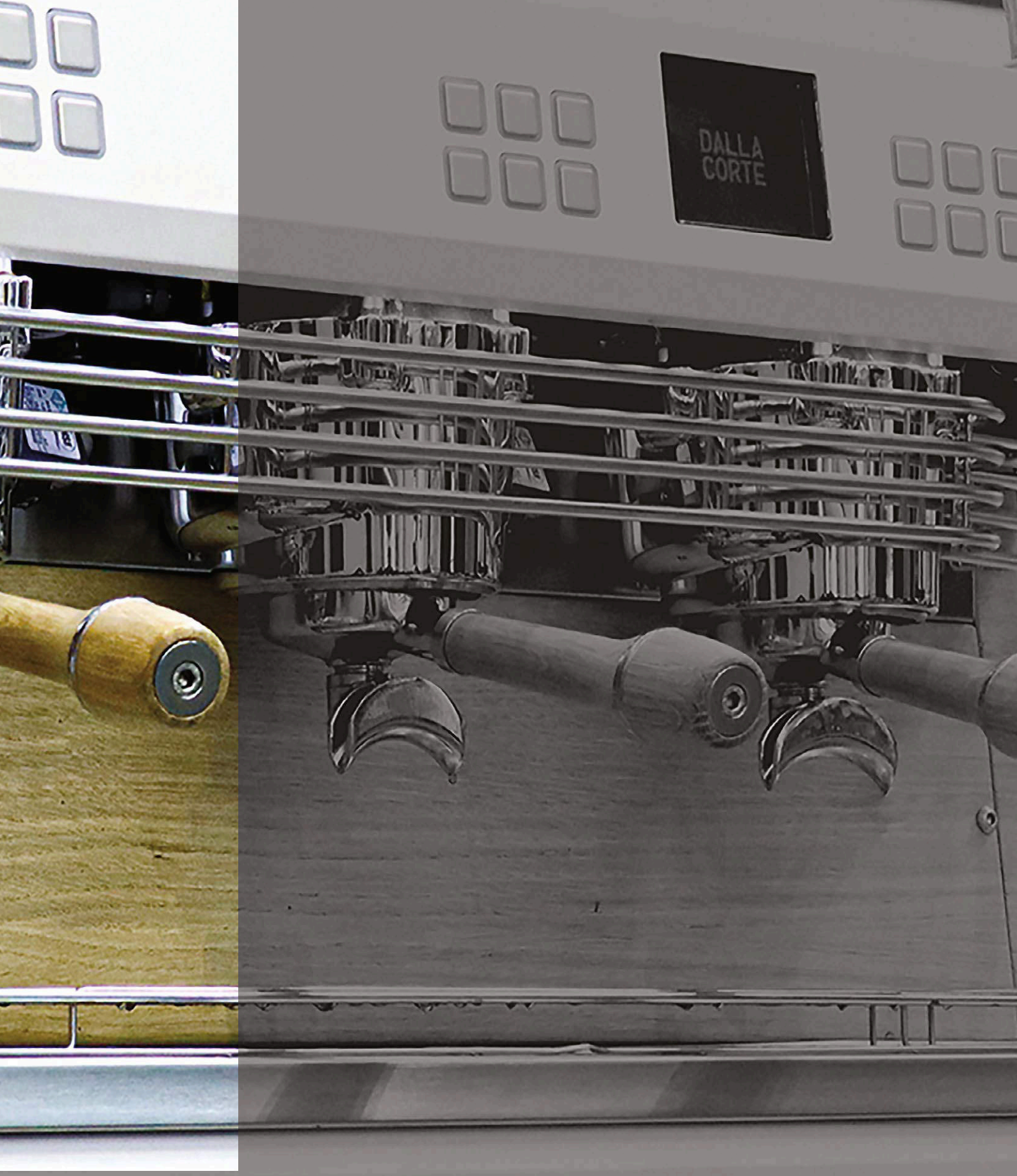
	2 GROUPS	3 GROUPS
dimensions (w x h x d)	730x525x510 mm	940x525x510 mm
weight	74 kg	88 kg
power consumption (24h-stand-by)	7,9 kW	11,3 kW
max power	4,5 kW	6,3 kW
connected load	230/240 V 1 Ph, 200/230 V 3, 400 V 3 N	230/240 V 1 Ph, 200/230 V 3, 400 V 3 N
boiler capacity	7,5 l	13 l
group head capacity	0,5 l	0,5 l
GCS Grinder Control System	optional	optional
MCS Milk Control System	optional	optional



DC SYSTEM · MULTIBOILER · COOL TOUCH (optional) · ENERGY SAVING · CUSTOM COLOURS · CUSTOM MATERIALS · 58mm FILTER (optional) · CARBON NEUTRAL

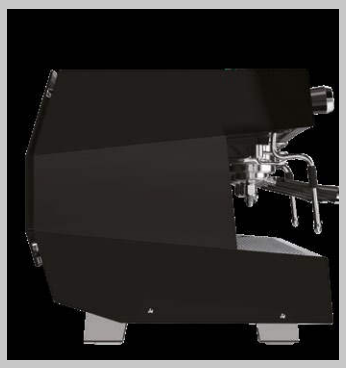
XL CLASSIC


BOILER
2
3
12
16


DALLA
CORTE

ICON









WHITE OAK



DYNAMIC WHITE



SPACE GREY



DYNAMIC BLACK



BLACK WALNUT



TOTAL MATT BLACK



DYNAMIC RED



LEATHER

IMPECCABLE
PERFORMANCE

MAKE YOUR COFFEE ICONIC Icon is a reliable espresso machine that can make an excellent and consistent espresso over time, the answer to what businesses need during their busiest hours to provide impeccable results with minimum effort.

RELY ON THE DC SYSTEM The technologies of the DC system GCS, MCS and OCS, make Icon an ideal candidate for the Horeca market, where high turnover rates and frequent peak times during the day can really put quality to the test.

YOUR BRAND, YOUR ICON. Light lines and geometric cuts for the side panels formed by a single stainless-steel shell. On the back panel there's plenty of room for custom projects, thanks to a wide range of RAL colorations and special custom materials.

	2 GROUPS	3 GROUPS
dimensions (wxhxd)	730x510x525 mm	940x510x525 mm
weight	77 kg	95 kg
max power	4,5 kW (3,9kW 200-220V3)	6,3 kW (5,5kW200-220V3)
connected load	380/400V3N +T 50/60 Hz 220/230 V, 50/60 Hz 200/220 V, 3 50/60 Hz	380/400V3N +T 50/60 Hz 220/230 V, 50/60 Hz 200/220 V, 3 50/60 Hz
boiler capacity	8 l	13 l
group head capacity	0,5 l	0,5 l
GCS Grinder Control System	optional	optional
MCS Milk Control System	optional	optional
OCS Online Control System	optional	optional



ICON


DALLA CORTE
MCS


6.8 93.5°
0.0 92.5°
1.5 92.0°
DALLA
ICON
25

EV02







ARCTIC WHITE

NEBULA BLACK

QUARTZ GREY

SPARKLING RED

BLACKBOARD

MODERN
MEETS CLASSIC

CONSISTENT EXTRACTION Patented multiboiler technology, set the temperature with a 0.1° precision and find your sweet spot.

FUNCTIONAL 54 mm-diameter portafilter, ergonomic handgrips, easy and precise milk frothing. DC System compatible (GCS, MCS, OCS).

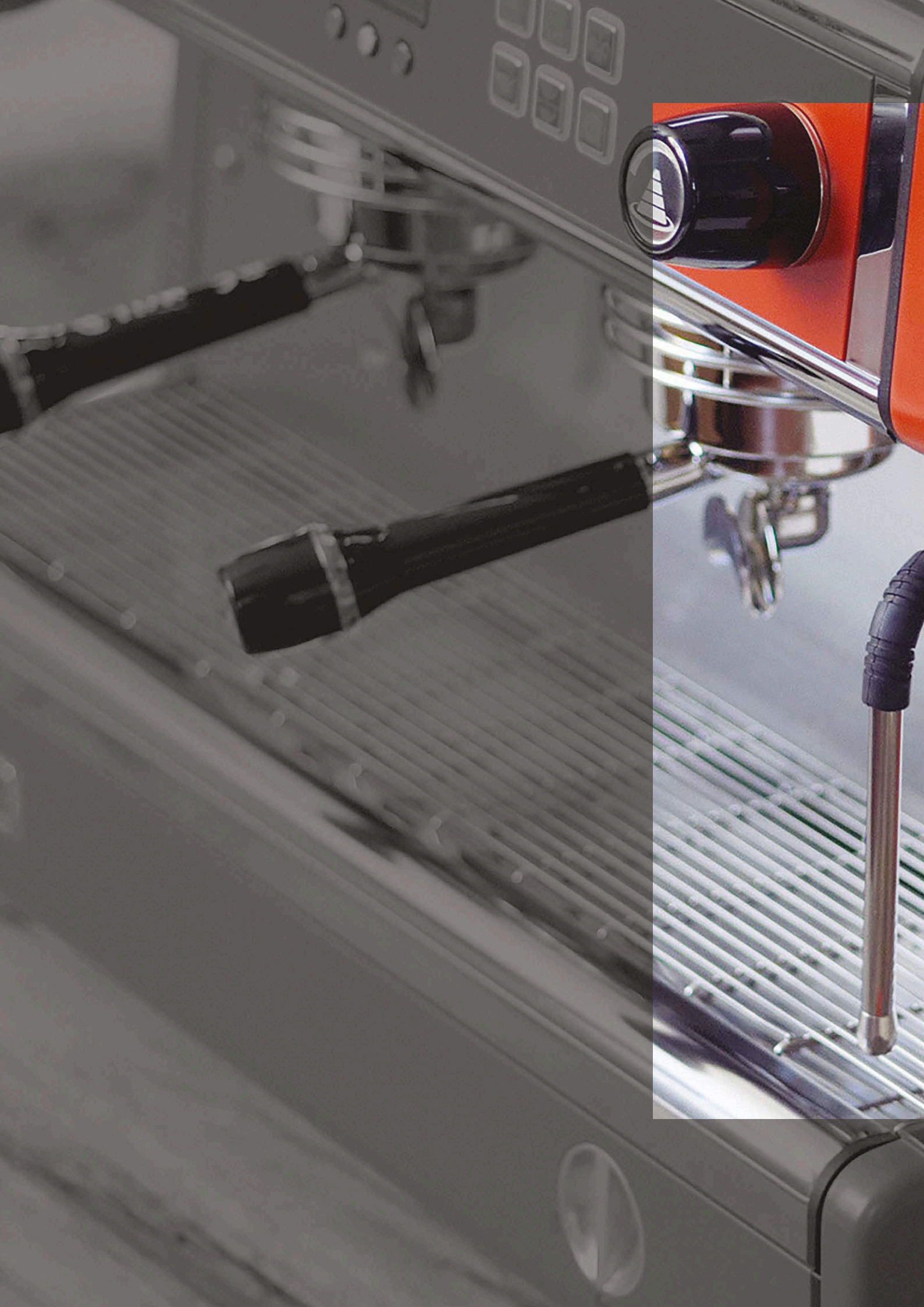
SUSTAINABILITY Independent groups to switch off unused brewing groups or the boiler. Perfect thermal stability. All parts exposed to water are lead-free (CW510L). Made with completely recyclable materials.

BLACKBOARD EDITION Make it your own! Customize your espresso machine however you like by drawing directly on the blackboard cover - let's play, erase, and keep on creating!

	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	4,5 kW	6,3 kW	7,2 kW
connected load	380/400 V 3 N + T, 50/60 Hz 220/230 V, 50/60 Hz 220/230 V 3, 50/60 Hz	380/400 V 3 N + T, 50/60 Hz 220/230 V, 50/60 Hz 220/230 V 3, 50/60 Hz	380/400 V 3 N + T, 50/60 Hz 220/230 V 3, 50/60 Hz
boiler capacity	7,5 l	13 l	13 l
group head capacity	0,5 l	0,5 l	0,5 l
GCS Grinder Control System	optional	optional	optional
MCS Milk Control System	optional	optional	optional



evo




DALLA
CORTE

MINA









COFFEERAMA



LIGHT OAK



VENICE WOOD



WOOD VENEER



COUNTRY BLUE



COUNTRY GREEN



YELLOW



WHITE



GLASS



BLACKBOARD



DARK EARTH OAK

ONE COFFEE
MANY PROFILES

PATENTED TECHNOLOGY Our patented DFR (Digital Flow Regulation) controls the flow in each stage of extraction. The valve opening can be pre-set with a 0,01mm precision. Pre-infusion can start from 0 bar.

YOUR PERSONAL TOUCH Create your favourite profile by controlling each stage of extraction. Once you've found your ideal setting, you can pre-set an automatic dosing or you can extract in manual mode.

PERFORMANCE The flow meter provides a perfect automatic dosing. Through the app you can check data and pre-set all parameters. DC System compatible (GCS, MCS, OCS).

INFINITE POSSIBILITIES There are infinite ways to customize Mina. Wood, metal and glass, as well as single or multi-colour coatings in opaque or transparent, matt or gloss. It's all up to you and your style!

dimensions (w x h x d)	385x385x410 mm
weight	33 kg
power consumption (24h-stand-by)	4 kW
max power	2850 W (230/240 V), 1440 W (115 V)
connected load	200/230 V 50/60 Hz, 115 V 50/60 Hz
boiler capacity	3 l
group head capacity	0,5 l
hot water dispenser	included
water network connection	included
GCS Grinder Control System	optional
MCS Milk Control System	optional



mina


DALLA
CORTE


mina
ON

MINA SMART BAR









COFFEERAMA



LIGHT OAK



VENICE WOOD



WOOD VENEER



COUNTRY BLUE



COUNTRY GREEN



YELLOW



WHITE



GLASS



BLACKBOARD



DARK EARTH OAK

ROCK YOUR
COFFEE SHOP

ENJOY A NEW COFFEE EXPERIENCE With Mina Smart Bar you can have different coffee corners for different coffee experiences. A traditional multigroup machine will never give you such flexibility and potential.

CREATE YOUR RECIPE LIST Have fun and create your recipes with the app, find the right extraction profile for each coffee or set different profiles for the same coffee.

SAVE AND SEND Save your favourite recipes in the app library and simply transfer them to any Mina, repeat your extraction profile over and over again with the same quality in every cup - this is our modular concept for your coffee shop.

dimensions (w x h x d)	385x385x410 mm
weight	33 kg
power consumption (24h-stand-by)	4 kW
max power	2850 W (230/240 V), 1440 W (115 V)
connected load	230/240 V 1 Ph, 115 V 1 Ph - 50/60 Hz
boiler capacity	3 l
group head capacity	0,5 l
hot water dispenser	included
water network connection	included
GCS Grinder Control System	optional
MCS Milk Control System	optional

The specifications above are intended for a single Mina espresso machine.



DC SYSTEM · MULTIBOILER · FLOW CONTROL · MINA'S APP · BARISTA KIT · CUSTOM COLOURS · CUSTOM MATERIALS · ENERGY SAVING · 58mm FILTER (optional)

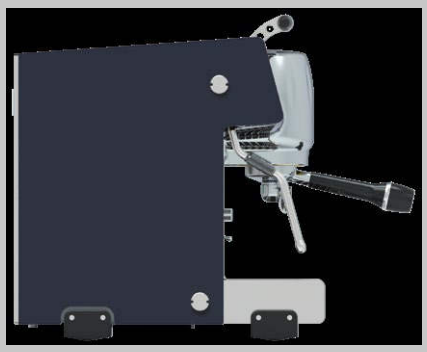
mina SMARTBAR+


COLD
BREW
COLD
BREW
COLD
BREW
COLD
BREW
COLD
BREW
COLD
BREW
COLD
BREW


COLD BREW
COLD BREW
COLD BREW
COLD BREW
COLD BREW
COLD BREW

STUDIO







WHITE

MINT GREEN

ICE BLUE

MOON GREY

DARK

BLAZE RED

STAINLESS STEEL

NAVY BLUE

BE YOUR OWN HOME BARISTA

BE YOUR OWN HOME BARISTA Studio, Dalla Corte's professional home espresso machine, features an elegant design and high technology.

A SMALL MACHINE WITH GREAT POTENTIAL The simple display ensures that all parameters are constantly under control: set up the desired temperature and extraction time, with an intuitive and minimalistic design.

COMPACT AND ELEGANT Designed to fit even the smallest of places, Studio is the ideal choice for homes, offices, restaurants and small shops. It can be plumbed in or used by filling its water tank.

SHOW YOUR TRUE COLOURS Choose the colour that matches your style, Studio can be entirely customized in all RAL colours.

dimensions (w x h x d)	321 x 390,4 x 400 mm
weight	27,5 kg
max power	1975 kW
connected load	230/240 V 50-60 Hz
boiler capacity	1,5 l
group head capacity	0,5 l
water tank	4 l
water network connection	optional
barista lights	included



MULTIBOILER | WATER NETWORK CONNECTION (optional) | WATER TANK | BARISTA KIT | CUSTOM COLOURS | ENERGY SAVING | 58mm FILTER (optional)

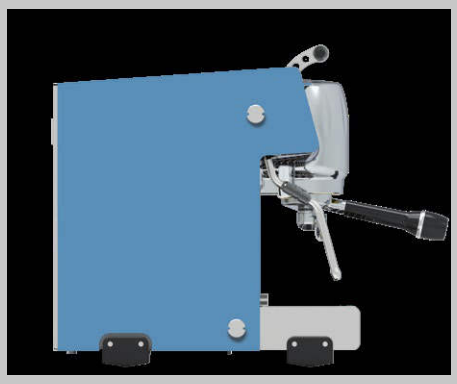
STUDIO




MP
2P
1P
ON
OFF

STUDIO AQUA







WHITE

MINT GREEN

ICE BLUE

MOON GREY

DARK

BLAZE RED

STAINLESS STEEL

NAVY BLUE

EXPAND YOUR COFFEE MENU

HOME BARISTA 2.0 Studio evolves into another version, Studio Aqua, now equipped with a hot water dispenser to expand the possibilities of the most demanding home baristas. Small size, ideal for a first-class coffee corner.

MORE RECIPES FOR YOUR HOME-CAFE' Thanks to the hot water tap, Studio Aqua meets the needs of those home baristas who want to quickly range from espresso to diluted drinks, such as a caffè Americano, or prefer to alternate their preparations with tea and infusions.

MORE THAN MEETS THE EYE Studio Aqua is also equipped with a bigger boiler for improved temperature stability. It connects to the water supply system and is equipped with a double pressure gauge for greater control.

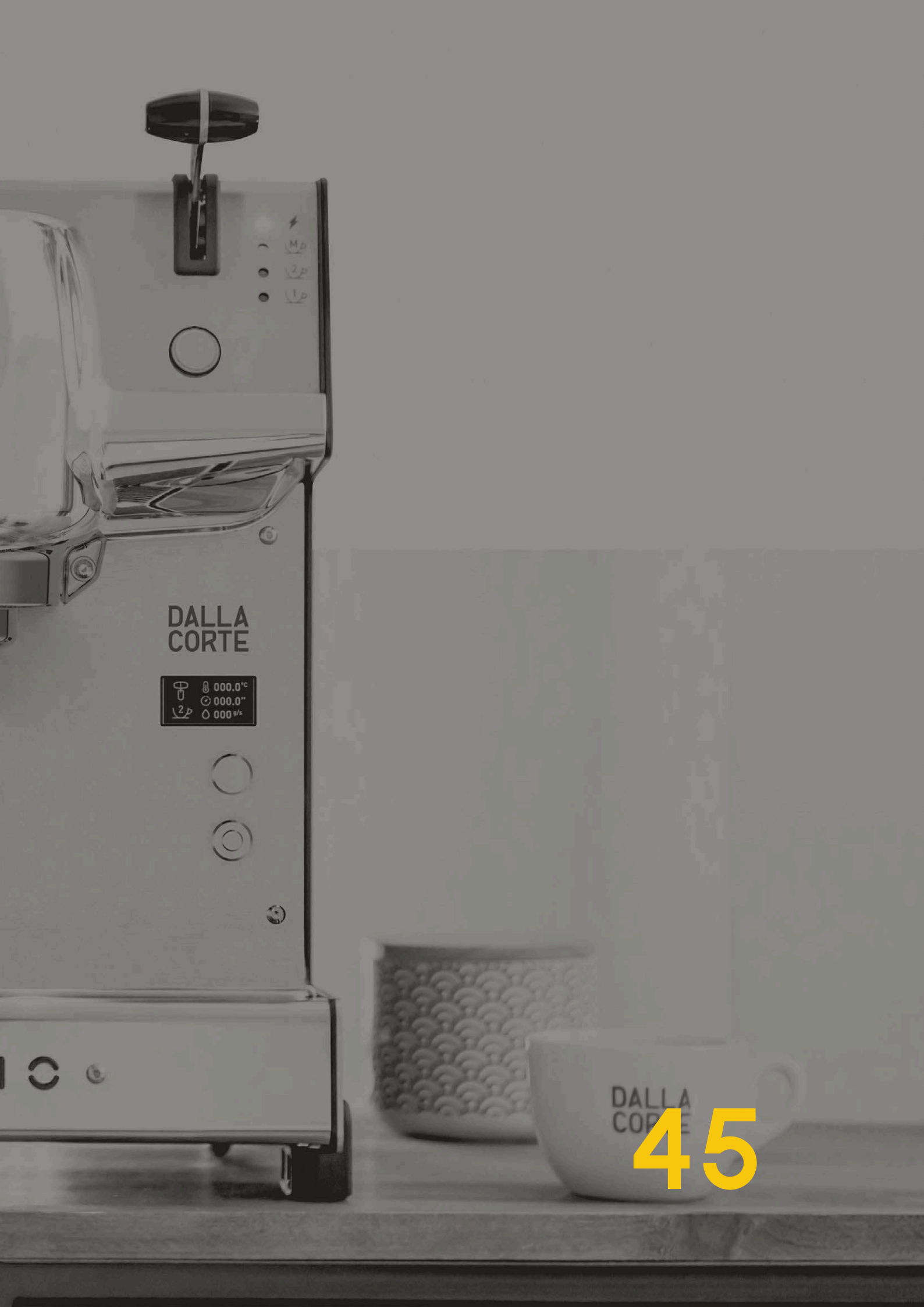
	DRIP TRAY DRAIN	PLUMBED DRAIN
dimensions (w x h x d)	321 x 434 x 400 mm	321 x 434 x 400 mm
weight	28 kg	28 kg
max power	2770 kW	2770 kW
connected load	220/240 V 50-60 Hz, 200 V 50/60 Hz, 100/120 V 50-60 Hz	220/240 V 50-60 Hz, 200 V 50/60 Hz, 100/120 V 50-60 Hz
boiler capacity	2,5 l	2,5 l
group head capacity	0,5 l	0,5 l
barista lights	included	included



MULTIBOILER | WATER NETWORK CONNECTION (optional) | BARISTA KIT | CUSTOM COLOURS | ENERGY SAVING | 58mm FILTER (optional)

STUDIO aqua


PUMP
DALLA CORTE
BOILER
DALLA CORTE


DALLA
CORTE
000.0°C
000.0"
000 g/s
DALLA

DC ONE








TOTAL WHITE

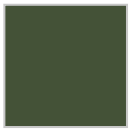

DYNAMIC WHITE


WHITE OAK


WHITE WALNUT


TOTAL BLACK


DYNAMIC BLACK


TOTAL OLIVE GREEN


TOTAL NAVY BLUE


TOTAL GREY


DYNAMIC GREY


TOTAL RED


DYNAMIC RED


TOTAL DARK


DYNAMIC DARK


DARK WALNUT

PRECISE CUT
TASTY COFFEE

ON DEMAND The 65 mm flat burrs provide an extremely precise cut. Fully automatic detection of single or double shot.

CONTROL & PRECISION Exact grinding time, up to three digits after the decimal point. The automatic cooling system preserves coffee from overheating.

TEMPERATURE Grinding point with millimetric digital setting to maintain complete control over your coffee.

IT'S TIME TO CONNECT You can connect up to three grinders simultaneously to XT and one grinder to Evo2.

dimensions (w x h x d)	235x570x300 mm
weight	12 kg
grinding capacity	approx. 4 g/sec
hopper capacity	1500 g
max power	500 W
connected load	230/240 V, 115 V
rotations per minute	1350 (200 V - 50 Hz) U/min
grinding disc ø	65 mm



DC SYSTEM | CUSTOM COLOURS | CUSTOM MATERIALS | HANDS FREE | FLAT BURRS | 65mm BURRS

dc one





DC TWO







TOTAL WHITE

DYNAMIC WHITE

WHITE OAK

WHITE WALNUT

TOTAL BLACK

DYNAMIC BLACK

TOTAL OLIVE GREEN

TOTAL NAVY BLUE

TOTAL GREY

DYNAMIC GREY

TOTAL RED

DYNAMIC RED

TOTAL DARK

DYNAMIC DARK

DARK WALNUT

TWICE AS MANY OPTIONS
IN ONE GRINDER

PERFECT CUT Excellent extraction starts from the perfect cut. The 65 mm flat burrs, exclusively designed for espresso, provide an extremely precise cut.

SIZE, CONTROL & PRECISION Two different coffees in a compact space. Internal temperature under control at all times, thanks to a cooling fan.

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

VERSATILE Different modes for each grinding unit: DC Two can work autonomously in Competition mode or work as part of the Grinder Control System.

dimensions (w x h x d)	319x630x300 mm
weight	21 kg
grinding capacity	approx. 4 g/sec
hopper capacity	2 x 1000 g
max power	800 W
connected load	230/240 V, 115 V
rotations per minute	1350 (200 V - 50 Hz) U/min
grinding disc ø	65 mm



DC SYSTEM | CUSTOM COLOURS | CUSTOM MATERIALS | HANDS FREE | FLAT BURRS | 65mm BURRS

dc two


PRESS
WN HOPPER
LOCK
OPEN
CMP


LOCK
OPEN
two
DC-TWO
menu

MAX







WHITE

YELLOW

ICE BLUE

BLAZE RED

MINT GREEN

MOON GREY

WOOD VENEER

LIGHT OAK

COFFEERAMA

VENICE WOOD

COUNTRY BLUE/GREEN

GLASS

BLACKBOARD

DARK EARTH OAK

NAVY BLUE

DARK

MAXIMUM POWER
COMPACT SIZE

EASY Automatic detection of single or double dose. Grind adjustment with a minimum variation of 0.01 mm.

COMPACT & USER-FRIENDLY The encoder's handgrips provide an effective grinding time adjustment and complete control over coffee. Outstanding performance in a small size.

PERFORMANCE The 65 mm flat burrs provide an extremely precise cut. The grinder can be used in both Competition and Programmed mode.

CUSTOM Customize your Max: besides its standard yellow and blackboard versions, the grinder comes in a wide range of colours and materials.

dimensions (w x h x d)	160x510x250 mm
weight	11 kg
grinding capacity	approx. 4 g/sec
hopper capacity	600 g
max power	500 W
connected load	230/240 V, 115 V
rotations per minute	1350 (200 V - 50 Hz) U/min
grinding disc ø	65 mm



CUSTOM COLOURS | CUSTOM MATERIALS | HANDS FREE | FLAT BURRS | 65mm BURRS

max


PRESS DOWN HOPPER
LOCK
OPEN
max
DALLA
CORTE
ON
OFF


DALLA
CORTE
DALLA
CORTE
bar
COFFEE

EDGE







BLACK

PRECISE
FAST AND EASY

CUTTING-EDGE Edge grinder on-demand offers the utmost efficiency in compact dimensions, making it a perfect coffee grinder for single origins, alternative blends, and for places with limited space.

STEADY LOCK GRINDER An essential step for a good extraction is finding the perfect grind: the steady lock grinder system ensures a constant distance between the burrs, keeping the grind size setting consistent under any working condition.

CRYSTAL CLEAR Clear characters with a white on black contrast simplify the barista's work, making the selection of settings fast and easy.

dimensions (w x h x d)	164x467x251 mm
weight	10 kg
grinding capacity	approx. 3 g/sec
hopper capacity	600 g
max power	400 W
connected load	220/240 V, 56/60 Hz
rotations per minute	1480 rpm/50 Hz, 1700 rpm/60 Hz
grinding disc ø	64 mm
grind regulation	micrometrical stepless
dose setting	digital
user interface	touch



TALLER HOPPER (optional) HANDS FREE FLAT BURRS 64mm BURRS

edge

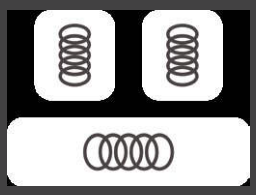

3.0




DALLA
CORTE

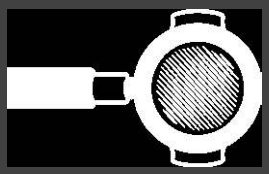
THIS IS HOW WE #MAKE it BETTER

MULTIBOILER



The original independent - group - technology. Every single group and the boiler work independently from one another: this allows you to switch off the groups or the boiler when you don't need them, save energy and, most of all, maintain the temperature steady for every extraction. Our first innovation, a true and proper revolution for the entire industry.

54mm PORTAFILTER



All of our machines are standardly equipped with 54mm-diameter portafilters. During coffee extraction, with the same incoming pressure, the 54mm weighs much less on the coffee puck compared to the classic 58mm. With the same amount of coffee, the 54mm ensures a taller coffee cake: hot water will take longer to flow through the coffee ground and with less pressure. The result will be a richer coffee, full-bodied and with complex aromas.

LEAD FREE



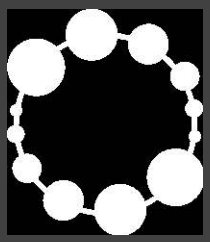
We can proudly claim that we were the first commercial espresso machines manufacturers in the world to use new, certified materials – special brass alloys that considerably improve our multigroup machines' performance and that don't release heavy metals such as nickel, chromium or lead into the xwater*. Now, that's a challenge!

EXTRACTION



The total amount of extraction time is given by adding pre-infusion time and percolation time. With "pre-infusion time", we describe the moment when the water enters the extraction chamber (the space between the shower and the base of the coffee cake); once this space is filled up, we'll see the first drops of coffee coming out, and the so called "percolation phase" will start.

DC SYSTEM



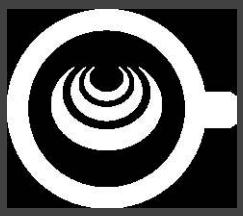
The DC System is a group of technologies thought for chains and coffee shops where there's a high staff-turnover-rate, created specifically to ensure a consistent result in the cup, for both espresso and milk-based-beverages. The DC System consists of the Grinder Control System (GCS), the Milk Control System (MCS) and the Online Control System (OCS).

GRINDER CONTROL SYSTEM - GCS



Through the GCS you can keep the grinding under control without any need for the operator to step in. By connecting DC One and DC Two to our espresso machines, the grinders will automatically change the grinding point, maintaining an ideal grind and ensuring perfect coffees. This is how we can guarantee an excellent quality at every extraction.

MILK CONTROL SYSTEM - MCS



MCS is an automatic steam wand that can guarantee perfect frothing with different types of milk. A temperature probe will automatically stop the steam when the milk reaches the optimal result that was previously set. To make the perfect cappuccino froth, fine- textured and creamy, pressing a button is all it takes.

ONLINE CONTROL SYSTEM - OCS



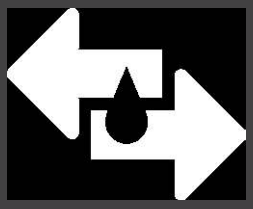
The OCS ensures remote control of the machine's parameters - all you need is internet access. With a smartphone, laptop or any other device, you can connect to your espresso machine and easily change the temperature of the single groups, set extraction doses, check on counters, timers, alarms and all basic parameters of your Dalla Corte. Whenever you want, wherever you like.

ENERGY SAVING



Reducing energy consumption while maintaining high performance levels? Yes, we can. The environment is our common heritage and we want to respect and preserve it. In our machines, you can use one single brewing group and turn off all the others – energy consumption is considerably lower, and so are operating costs.

FLOW



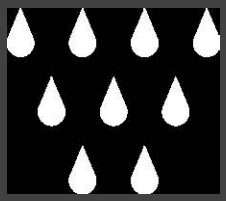
When we talk about coffee extraction, flow is the amount of water - measured in grams per second -that is dispensed in a determined span of time and pours through the coffeecake. Different varieties of coffee require different water-flows, therefore, we need to be able to operate on the pre-infusion time to extract all of the coffee's organoleptic properties into the cup.

DIGITAL FLOW REGULATION - DFR



The exclusive and patented technology that allows you to control water flow in grams per second throughout the extraction, especially during the pre-infusion phase. With Mina you can profile the flow electronically, creating your own coffee recipes. While with Zero Barista you can use the freestyle mode by using the control lever, changing the coffee's acidity, sweetness and body.

FIXED FLOW REGULATION



Fixing the water flow is ideal to extract different selections of coffee on the same espresso machine, or to enhance different characteristics from the same coffee beans. On XT Barista each group is equipped with a manual flow regulator: use the dedicated key to fix the water flow to remain constant throughout the extraction. On Zero Barista you can set the flow in g/s directly from the digital screen on top of each group instead.

MINA APP



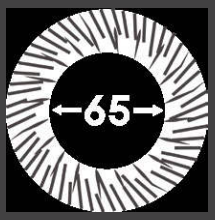
Through the app Dalla Corte Mina (available on App Store and Google Play), you can create new coffee profiles and save them in your personal collection. You can also operate on all the machine's parameters, enble or disable the GCS, MCS and energy-saving mode . Total control, in the palm of your hand.

WEIGHT CONTROL



On Zero and XT, you can view the weight of the coffee in the cup in real time, without any need for external scales. Through a control panel on top of each group, you can view the amount of water that was used for the whole process, and the exact weight of extracted liquid.

65mm FLAT BURRS



The 65mm flat burrs' exclusive design, specifically created for espresso, guarantees an ideal grind for any type of coffee. The one hundredth of a millimeter regulation, ensures an unprecedented precision, good coffee starts from the perfect grind.

COOL TOUCH STEAM WAND



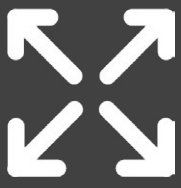
You can have our steam wand's efficiency and a perfect milk cream without the risk of getting burnt. The double coating inside the wand prevents the external steel surface from overheating, without affecting the wand's performance.

CUSTOM VERSION



Our machines are available in different design combinations. Glass, wood, custom RAL colours, matt or shiny coating, decorated with airbrushed or laser finishes. A unique style that can suit the baristas personality or the coffeeshop's concept.

0.75 GROUP



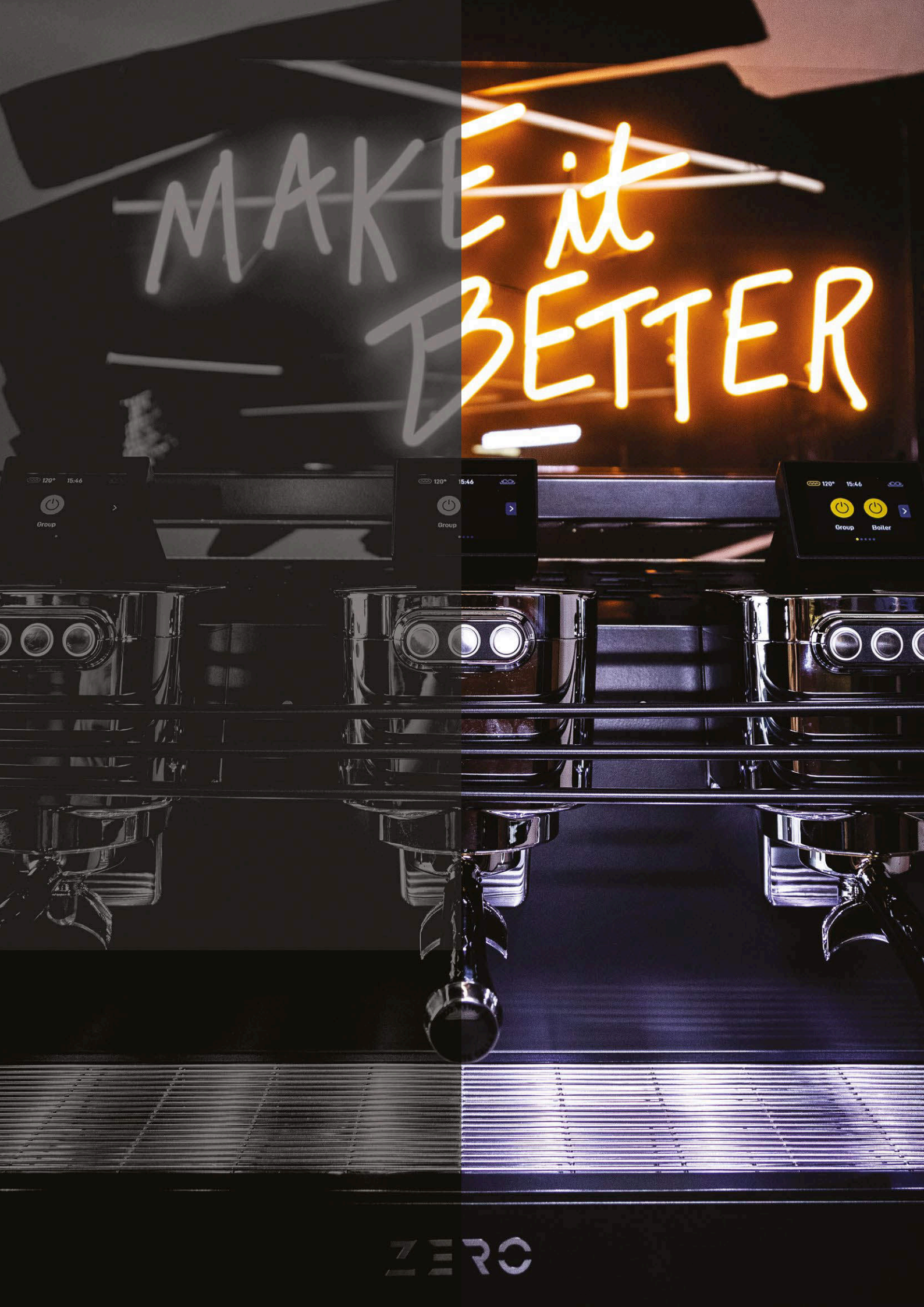
The multiboiler has been the core technology of all Dalla Corte espresso machines since the very beginning. Over a decade later, we wanted to improve the independent group's capacity of the Zero from the original 0,5 lt to an increased 0,75 lt. Once again we #makeitbetter to meet our customers' needs.

CERTIFIED QUALITY

TÜVRheinland®
CERTIFIED

Used by millions of organizations around the globe, the world-standard reference for quality, ISO 9001, helps ensure that customers get good-quality products and services. Dalla Corte has certified the brand not only for the production of espresso machines and coffee grinders, but also for their installation, support, and maintenance.


DALLA
CORTE


MAKE it
BETTER
120°
15:46
Group
120°
15:46
Group
120°
15:46
Group
Boiler

ZERO

OUR PRODUCT LIST

ZERO BARISTA

Version 230 also available

TOTAL WHITE
2 gr 1-MC-ZERO-2-TW-400
3 gr 1-MC-ZERO-3-TW-400

TOTAL DARK
2 gr 1-MC-ZERO-2-TD-400
3 gr 1-MC-ZERO-3-TD-400

NAVY BLUE
2 gr 1-MC-ZERO-2-TNB-400
3 gr 1-MC-ZERO-3-TNB-400

OLIVE GREEN
2 gr 1-MC-ZERO-2-TVO-400
3 gr 1-MC-ZERO-3-TVO-400

WHITE WALNUT
2 gr 1-MC-ZERO-2-WW-400
3 gr 1-MC-ZERO-3-WW-400

DARK WALNUT
2 gr 1-MC-ZERO-2-DN-400
3 gr 1-MC-ZERO-3-DN-400

NAVY BLUE WALNUT
2 gr 1-MC-ZERO-2-NBW-400
3 gr 1-MC-ZERO-3-NBW-400

OLIVE GREEN WALNUT
2 gr 1-MC-ZERO-2-VOW-400
3 gr 1-MC-ZERO-3-VOW-400

WHITE OAK
2 gr 1-MC-ZERO-2-WO-400
3 gr 1-MC-ZERO-3-WO-400

DARK OAK
2 gr 1-MC-ZERO-2-DK-400
3 gr 1-MC-ZERO-3-DK-400

NAVY BLUE OAK
2 gr 1-MC-ZERO-2-ZZ-400
3 gr 1-MC-ZERO-3-ZZ-400

OLIVE GREEN OAK
2 gr 1-MC-ZERO-2-ZZ-400
3 gr 1-MC-ZERO-3-ZZ-400

ZERO CLASSIC

Version 230 also available

TOTAL WHITE
2 gr 1-MC-ZEROCL-2-TW-400
3 gr 1-MC-ZEROCL-3-TW-400

TOTAL DARK
2 gr 1-MC-ZEROCL-2-TD-400
3 gr 1-MC-ZEROCL-3-TD-400

NAVY BLUE
2 gr 1-MC-ZEROCL-2-TNB-400
3 gr 1-MC-ZEROCL-3-TNB-400

OLIVE GREEN
2 gr 1-MC-ZEROCL-2-TVO-400
3 gr 1-MC-ZEROCL-3-TVO-400

WHITE WALNUT
2 gr 1-MC-ZEROCL-2-WW-400
3 gr 1-MC-ZEROCL-3-WW-400

DARK WALNUT
2 gr 1-MC-ZEROCL-2-DN-400
3 gr 1-MC-ZEROCL-3-DN-400

NAVY BLUE WALNUT
2 gr 1-MC-ZEROCL-2-NBW-400
3 gr 1-MC-ZEROCL-3-NBW-400

OLIVE GREEN WALNUT
2 gr 1-MC-ZEROCL-2-VOW-400
3 gr 1-MC-ZEROCL-3-VOW-400

WHITE OAK
2 gr 1-MC-ZEROCL-2-WO-400
3 gr 1-MC-ZEROCL-3-WO-400

DARK OAK
2 gr 1-MC-ZEROCL-2-DK-400
3 gr 1-MC-ZEROCL-3-DK-400

NAVY BLUE OAK
2 gr 1-MC-ZEROCL-2-ZZ-400
3 gr 1-MC-ZEROCL-3-ZZ-400

OLIVE GREEN OAK
2 gr 1-MC-ZEROCL-2-ZZ-400
3 gr 1-MC-ZEROCL-3-ZZ-400

XT BARISTA

Version 230 also available

DYNAMIC DARK
2 gr 1-MC-DCPROXT-2-DD-400
3 gr 1-MC-DCPROXT-3-DD-400

DYNAMIC WHITE
2 gr 1-MC-DCPROXT-2-DW-400
3 gr 1-MC-DCPROXT-3-DW-400

TOTAL WHITE
2 gr 1-MC-DCPROXT-2-TW-400
3 gr 1-MC-DCPROXT-3-TW-400

WHITE OAK
2 gr 1-MC-DCPROXT-2-WO-400
3 gr 1-MC-DCPROXT-3-WO-400

TOTAL DARK
2 gr 1-MC-DCPROXT-2-TD-400
3 gr 1-MC-DCPROXT-3-TD-400

DARK WALNUT
2 gr 1-MC-DCPROXT-2-DN-400
3 gr 1-MC-DCPROXT-3-DN-400


MAKE it
BETTER
DALLA
CORTE

XT CLASSIC

Version 230 also available

DYNAMIC DARK
2 gr 1-MC-DCPROXT6T-2-DD-400
3 gr 1-MC-DCPROXT6T-3-DD-400

DYNAMIC WHITE
2 gr 1-MC-DCPROXT6T-2-DW-400
3 gr 1-MC-DCPROXT6T-3-DW-400

TOTAL WHITE
2 gr 1-MC-DCPROXT6T-2-TW-400
3 gr 1-MC-DCPROXT6T-3-TW-400

WHITE OAK
2 gr 1-MC-DCPROXT6T-2-WO-400
3 gr 1-MC-DCPROXT6T-3-WO-400

TOTAL DARK
2 gr 1-MC-DCPROXT6T-2-TD-400
3 gr 1-MC-DCPROXT6T-3-TD-400

DARK WALNUT
2 gr 1-MC-DCPROXT6T-2-DN-400
3 gr 1-MC-DCPROXT6T-3-DN-400

ICON

Version 230 also available

DYNAMIC BLACK
2 gr 1-MC-ICON-2-DB-400
3 gr 1-MC-ICON-3-DB-400

DYNAMIC WHITE
2 gr 1-MC-ICON-2-DW-400
3 gr 1-MC-ICON-3-DW-400

DYNAMIC RED
2 gr 1-MC-ICON-2-DR-400
3 gr 1-MC-ICON-3-DR-400

DYNAMIC GREY
2 gr 1-MC-ICON-2-DG-400
3 gr 1-MC-ICON-3-DG-400

BLACK WALNUT
2 gr 1-MC-ICON-2-BN-400
3 gr 1-MC-ICON-3-BN-400

TOTAL MATT BLACK
2 gr 1-MC-ICON-2-TMB-400
3 gr 1-MC-ICON-3-TMB-400

WHITE OAK
2 gr 1-MC-ICON-2-WO-400
3 gr 1-MC-ICON-3-WO-400

EVO2

Version 230 also available

ARCTIC WHITE
2 gr 1-MC-EVODUE-2-W-400
3 gr 1-MC-EVODUE-3-W-400
4 gr 1-MC-EVODUE-4-W-400

QUARTZ GREY
2 gr 1-MC-EVODUE-2-Q-400
3 gr 1-MC-EVODUE-3-Q-400
4 gr 1-MC-EVODUE-4-Q-400

SPARKLING RED
2 gr 1-MC-EVODUE-2-R-400
3 gr 1-MC-EVODUE-3-R-400
4 gr 1-MC-EVODUE-4-R-400

NEBULA BLACK
2 gr 1-MC-EVODUE-2-N-400
3 gr 1-MC-EVODUE-3-N-400
4 gr 1-MC-EVODUE-4-N-400

BLACKBOARD
2 gr 1-MC-EVODUE-2-C-400
3 gr 1-MC-EVODUE-3-C-400
4 gr 1-MC-EVODUE-4-C-400

EVO2 - HIGH VERSION

Version 230 also available

ARCTIC WHITE
2 gr HV 1-MC-EVO2-H-2-W-400
3 gr HV 1-MC-EVO2-H-3-W-400

QUARTZ GREY
2 gr HV 1-MC-EVO2-H-2-Q-400
3 gr HV 1-MC-EVO2-H-3-Q-400

SPARKLING RED
2 gr HV 1-MC-EVO2-H-2-R-400
3 gr HV 1-MC-EVO2-H-3-R-400

NEBULA BLACK
2 gr HV 1-MC-EVO2-H-2-N-400
3 gr HV 1-MC-EVO2-H-3-N-400

BLACKBOARD
2 gr HV 1-MC-EVO2-H-2-C-400
3 gr HV 1-MC-EVO2-H-3-N-400

STUDIO

Version 115 also available

STAINLESS STEEL
1-MC-STUDIO-1-NX-230

WHITE
1-MC-STUDIO-1-W-230

MOON GREY
1-MC-STUDIO-1-MY-230

BLAZE RED
1-MC-STUDIO-1-BR-230

NAVY BLUE
1-MC-STUDIO-1-NB-230

DARK
1-MC-STUDIO-1-D-230

ICE BLUE
1-MC-STUDIO-1-IB-230

MINT GREEN
1-MC-STUDIO-1-MG-230



STUDIO AQUA

Version 115 also available

STAINLESS STEEL
1-MC-STUDIOAQ-1-NX-230

WHITE
1-MC-STUDIOAQ-1-W-230

MOON GREY
1-MC-STUDIOAQ-1-MY-230

BLAZE RED
1-MC-STUDIOAQ-1-BR-230

NAVY BLUE
1-MC-STUDIOAQ-1-NB-230

DARK
1-MC-STUDIOAQ-1-D-230

ICE BLUE
1-MC-STUDIOAQ-1-IB-230

MINT GREEN
1-MC-STUDIOAQ-1-MG-230

MINA

Version 115 also available

YELLOW
1-MC-MINA-1-YE-230

GLASS
1-MC-MINA-1-GL-230

BLACKBOARD
1-MC-MINA-1-C-230

DARK EARTH OAK
1-MC-MINA-1-DO-230

WHITE
1-MC-MINA-1-W-230

COFFEERAMA GLOSS
1-MC-MINA-1-CRG-230

LIGHT OAK
1-MC-MINA-1-LO-230

WOOD VENEER
1-MC-MINA-1-WV-230

VENICE WOOD
1-MC-MINA-1-VW-230

COUNTRY GREEN
1-MC-MINA-1-Z-230

COUNTRY BLUE
1-MC-MINA-1-Z-230

MINA SMART BAR

Version 115 also available

YELLOW
2 gr 1-MC-SBMINA-2-YE-230
3 gr 1-MC-SBMINA-3-YE-230

GLASS
2 gr 1-MC-SBMINA-2-GL-230
3 gr 1-MC-SBMINA-3-GL-230

BLACKBOARD
2 gr 1-MC-SBMINA-2-C-230
3 gr 1-MC-SBMINA-3-C-230

WHITE
2 gr 1-MC-SBMINA-2-W-230
3 gr 1-MC-SBMINA-3-W-230

COFFEERAMA GLOSS
2 gr 1-MC-SBMINA-2-CRG-230
3 gr 1-MC-SBMINA-3-CRG-230

LIGHT OAK
2 gr 1-MC-SBMINA-2-LO-230
3 gr 1-MC-SBMINA-3-LO-230

VENICE WOOD
2 gr 1-MC-SBMINA-2-VW-230
3 gr 1-MC-SBMINA-3-VW-230

COUNTRY GREEN
2 gr 1-MC-SBMINA-2-Z-230
3 gr 1-MC-SBMINA-3-Z-230

COUNTRY BLUE
2 gr 1-MC-SBMINA-2-Z-230
3 gr 1-MC-SBMINA-3-Z-230

DARK EARTH OAK
2 gr 1-MC-SBMINA-2-DO-230
3 gr 1-MC-SBMINA-3-DO-230

WOOD VENEER
2 gr 1-MC-SBMINA-2-WV-230
3 gr 1-MC-SBMINA-3-WV-230

DC ONE

Version 115 also available

WHITE OAK
1-GR-DC-ONE-2-WO-230

WHITE WALNUT
1-GR-DC-ONE-2-WW-230

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

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

DYNAMIC GREY
1-GR-DC-ONE-2-DG-230

TOTAL GREY
1-GR-DC-ONE-2-TG-230

DYNAMIC RED
1-GR-DC-ONE-2-DR-230

TOTAL RED
1-GR-DC-ONE-2-TR-230

DYNAMIC BLACK
1-GR-DC-ONE-2-DB-230

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

DYNAMIC DARK
1-GR-DC-ONE-2-DD-230

TOTAL DARK
1-GR-DC-ONE-2-TD-230

TOTAL OLIVE GREEN
1-GR-DC-ONE-2-TVO-230

TOTAL NAVY BLUE
1-GR-DC-ONE-2-TNB-230

DARK WALNUT
1-GR-DC-ONE-2-DN-230


PRESS DOWN HOPPER
LOCK
OPEN
DALLA CORTE
max

DC TWO

WHITE OAK
1-GR-DC-TWO-2-WO-230

WHITE WALNUT
1-GR-DC-TWO-2-WW-230

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

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

DYNAMIC GREY
1-GR-DC-TWO-2-DG-230

TOTAL GREY
1-GR-DC-TWO-2-TG-230

DYNAMIC RED
1-GR-DC-TWO-2-DR-230

TOTAL RED
1-GR-DC-TWO-2-TR-230

DYNAMIC BLACK
1-GR-DC-TWO-2-DB-230

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

DYNAMIC DARK
1-GR-DC-TWO-2-DD-230

TOTAL DARK
1-GR-DC-TWO-2-TD-230

TOTAL OLIVE GREEN
1-GR-DC-TWO-2-TVO-230

TOTAL NAVY BLUE
1-GR-DC-TWO-2-TNB-230

DARK WALNUT
1-GR-DC-TWO-2-DN-230

MAX

YELLOW
1-GR-MAX-2-YE-230

MINT GREEN
1-GR-MAX-2-MG-230

ICE BLUE
1-GR-MAX-2-IB-230

MOON GREY
1-GR-MAX-2-MY-230

BLAZE RED
1-GR-MAX-2-BR-230

WHITE
1-GR-MAX-2-W-230

NAVY BLUE
1-GR-MAX-2-NB-230

BLACKBOARD
1-GR-MAX-2-C-230

GLASS
1-GR-MAX-2-GL-230

DARK EARTH OAK
1-GR-MAX-2-DO-230

COUNTRY BLUE
1-GR-MAX-2-Z-230

COUNTRY GREEN
1-GR-MAX-2-Z-230

LIGHT OAK
1-GR-MAX-2-LO-230

WOOD VENEER
1-GR-MAX-2-WV-230

VENICE WOOD
1-GR-MAX-2-VW-230

COFFEERAMA GLOSS
1-GR-MAX-2-CRG-230

DARK
1-GR-MAX-2-D-230

EDGE

BLACK
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MAKE it
BETTER
MAKE it
BETTER



OUR ACADEMY
OFFICINA DALLA CORTE

A dynamic space in full Dalla Corte style to host coffee education courses, technical training on our espresso machines and events dedicated to the coffee world.

Always promoters of creativity and training, coffee education is one of Dalla Corte's main goals. With this training hub, we want to keep on spreading our live-learn-share values.

Coffee lovers, technicians, coffee professionals and not - you can find information on Officina Dalla Corte courses and events on the events section of **dallacorte.com**

OFFICINA DALLA CORTE

#MakeItBetter



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