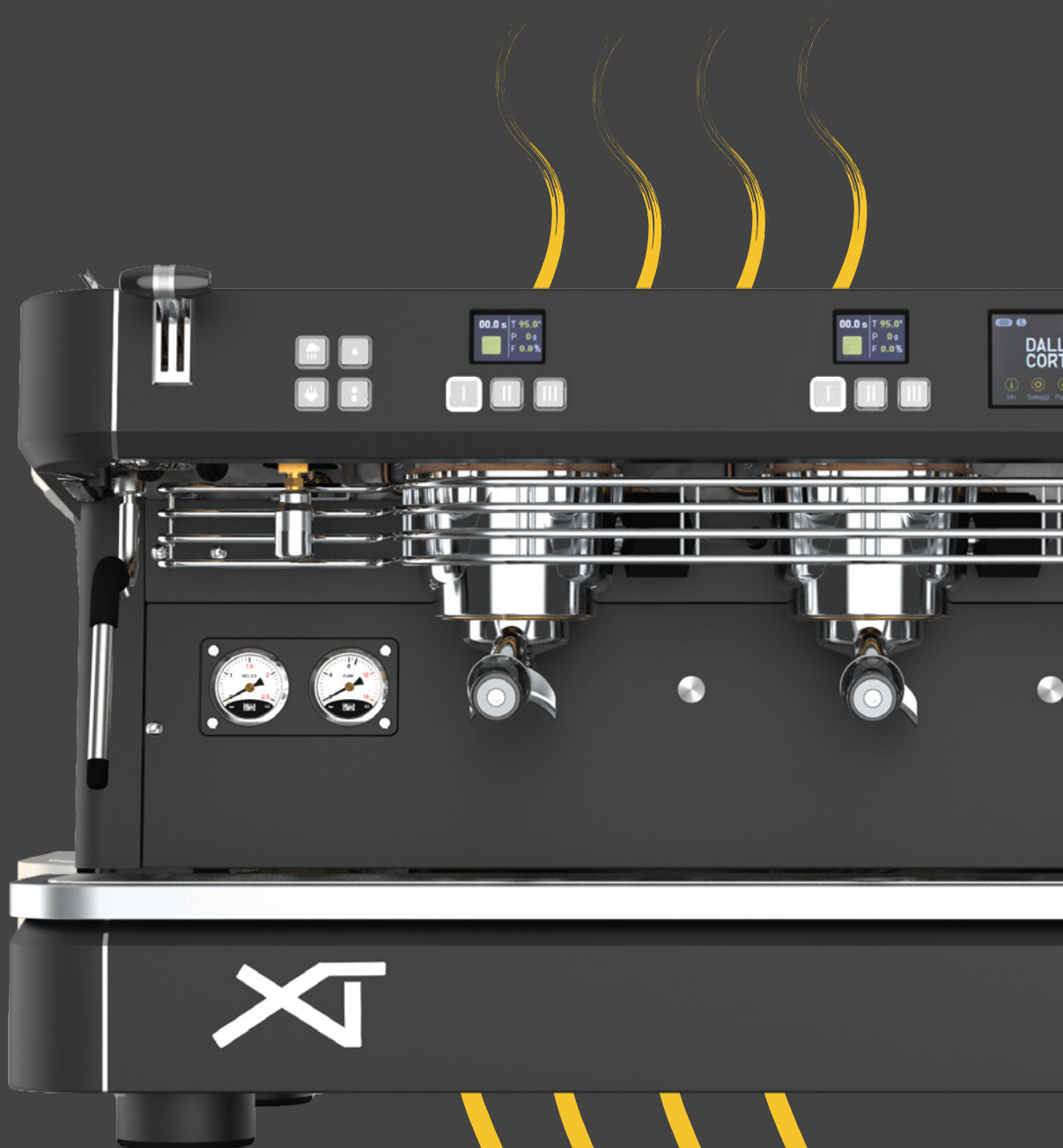


# PRE-INFUSION CONTROL

*By  
Flow*



DALLA  
CORTE  
*MAKE IT  
BETTER*

espresso machine

DALLA  
CORTE

# PRO XT

A LIFETIME OF RESEARCH, EXPERIMENT AND DESIGN HAVE CULMINATED IN THE DALLA CORTE PRO. THE NEXT STAGE IN THE PURSUIT FOR THE PERFECT ESPRESSO.



## FEATURES

The DTCS Multi-boiler system gives the DC Pro a temperature stability of 0.1\* Celcius.

Group temperatures can be set completely independently.

Each group head can have its temperature set independently.

Thermally Insulated - No heat is lost at any point of the heating to extraction process.

**Milk Control System (MCS)** - Fully compatible with the MCS

**Online Control System (OCS)** - DC Pro can be monitored from anywhere in the world.

**Multi-functional LCD Panel** - Gives the Barista immediate control over the machine parameters for extraction.

**Grind Control System (GCS)** - Can be integrated with up to 3 DC One units for automated stepless grind adjustment.

**Simple Construction** - Machine can be accessed for service by removing only 4 screws.

**Digital Alarms System** - Faults are digitally recorded by the machine so there is no guesswork by the technician.

## SPECS

		2 GROUPS	3 GROUPS
DIMENSIONS (L X H X T)	MM	730 X 525 X 510	940 X 525 X 510
WEIGHT	KG	74	88
POWER CONSUMPTION (24H-STAND-BY)	KW	7.9	11.3
CONNECTED LOAD		230V/1PH/25AMP	230V/1PH/32AMP
STEAM BOILER CAPACITY	L	7.5	13
GROUP BOILER CAPACITY	L	0.5	0.5
SERIAL CONNECTION		RS 232/485	RS 232/485
CONTINUOUS WATER CONNECTION		3/8" WITH TAP	3/8" WITH TAP
WASTE CONNECTION		WITHIN 1M	WITHIN 1M

FINISHES



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