

# dalla corte dc one



## dc one.

The coffee grinder is necessary for the correct grinding of roasted coffee beans, thus providing the ideal grinding point for the espresso preparation and ensuring the exposition of a wide area (almost measurable in square metres) to hot water for extraction. As a matter of fact, the coffee grinder is usually seen by most professionals as a mere grinding tool rather than the essential part of a “system” for the preparation of the espresso. We have spent years studying coffee grinding and burr edge design to obtain the perfect “cut” of the beans and the ideal grinding point for the espresso preparation. A correct grinding and a suitable distribution of particles obtained by the cut of roasted beans lie at the basis of a correct or anomalous espresso extraction.



dimensions (w x h x d)	(inches)	9.1x22.4x10.2
grinding capacity	(g/sec)	approx. 3,7 - 4,7
hopper capacity	(g)	1500
power consumption	(w)	500
connected load		230 V 1 Ph/60 Hz
rotations/min.	(rpm)	1620
grinding disc ø	(mm)	64
weight	(lbs)	26.4
GAS (granulometry adjustemt system)		included
BCS (burr control system)		included

## classic aluminium/white



## classic aluminium/black



## industrial titanium/stainless steel



## dynamic white/stainless steel

