



SERIES  
**EVOLUTION**

**SUPERMINI**



## EVOLUTION SUPERMINI

### Constant, perfect espresso taste!

The Super Mini espresso machine is a robust version of the Mini having larger boiler and commercial grade rotary water pump. As with all Dalla Corte machines the temperature of the group head boiler is physically independent from the steam boiler. The Super Mini uses the same group head as the Evolution Series resulting in perfect espresso extraction and taste.

The Supermini advantages:

- absolute temperature stability through the Direct Temperature Control System (DTCS)
- user adjustable temperature of brewing head
- independent power control for steam boiler
- low service and maintenance costs
- up to 30% energy savings with respect to “comparative” machines (in “stand by” operation)
- hot water dispenser
- automatic boiler filling
- steam boiler (4l) for steam and hot water supply
- group boiler (0.5l)
- requires connection to water supply
- additional height of group head for direct to cup extraction
- shelf for espresso extraction



### Technical specifications:

Dimensions (mm): 1.320 x d.400x h.500

Dimensions (inches): h.19 <sup>5</sup>/<sub>8</sub>" x w.12 <sup>1</sup>/<sub>2</sub>" x d.15 <sup>3</sup>/<sub>4</sub>"

Thermal output: max. 2,5 kW

Connected load: 110 - 240 Volt, 50/60 Hz

Weight: 33 kg, 72 <sup>3</sup>/<sub>4</sub> Lbs



partner