ICON

TECHNICAL SPECIFICATIONS	2 groups	3 groups
dimensions (w x h x d)	730x510x525 mm	940 x 510 x 525 mm
weight	85 kg	95 kg
max power	4,5 kW	6,3 kW
connected load	380/400V3N+T,50/60Hz 220/230V,50/60Hz 220/230V3,50/60Hz	380/400V3N+T,50/60Hz 220/230V,50/60Hz 220/230V3,50/60Hz
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

ICON

DALLA CORTE

MAKE YOUR
COFFEE ICONIC.

>>> What makes an espresso unforgettable? A captivating and balanced taste made with impeccable extractions. And what turns it into a reference point for the public? Consistency over time, always turning out to be a top experience. The espresso machine you need to achieve this result is a technical jewel, highly **performant** and **reliable**, but also **easy** to use. A perfect machine for the Horeca segment, where high turnover rates and peak demand during busiest hours put quality to the test. A machine that can also adapt to any business, **from big coffee shop chains to coffee boutiques.** A machine that will make you switch from making coffee, to serving "your" coffee: excellent and unique.

This is **ICON**.

TECH—
—NOLOGY

>>> ICON's core technology is the Dalla Corte **patented multiboiler system**. Each group can be managed separately, for both saving purposes and for setting different coffee extractions on the same machine. It also gives you **complete temperature control and consistency during extraction**, with a margin of error of 0.1°. Many espressos, all different, all perfect any given time.

DC SYSTEM.
NECESSARY OPTIONAL.

>>> It's a long road to making your espresso an icon, better have a travel companion who makes life easier: the **DC System** is a platform to monitor and manage your espresso machine for flawless results with minimal effort.

GCS GRINDER CONTROL SYSTEM

>>> The **GCS** detects potential errors in the grind, **automatically corrects grind size** and allows you to connect the ICON with up to two DC One grinders and one DC Two: the smartest way to control different coffee selections and ensure perfect espresso from morning 'til evening.
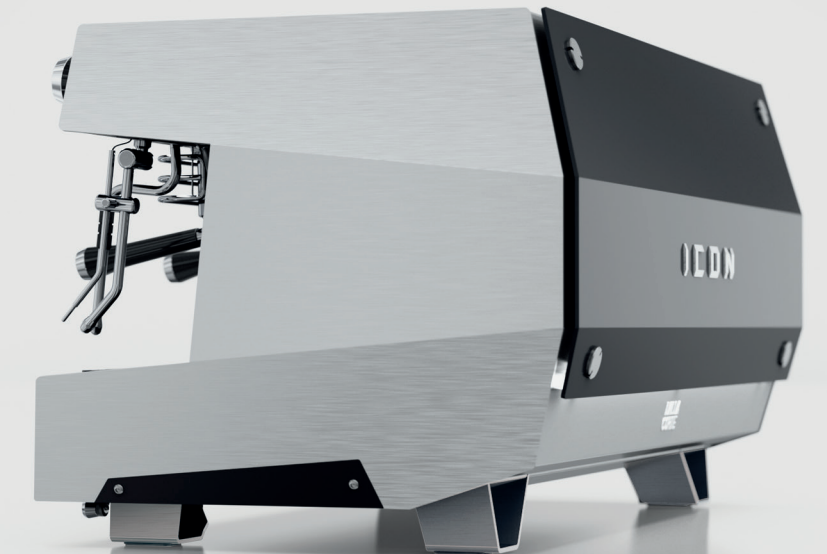
MCS MILK CONTROL SYSTEM

>>> The **MCS** technology is our **automatic steam wand**, designed to make the creamiest micro foam for all milk-based beverages. Set the temperature from the digital menu and insert the steam wand into the pitcher: a perfect cappuccino by simply pressing a button.

OCS ONLINE CONTROL SYSTEM

>>> The **OCS** system is a real **remote-control room**. A simple and intuitive software interface that gives a precise overview of the machine, allowing you to monitor all parameters, manage groups individually, check on the components' cleaning status, schedule maintenance work and verify consistency of the programmed doses over time. With the OCS, all your stores will be serving the same excellent coffee.

DES—
—IGN

>>> With ICON's design we really wanted to dare. Light lines and geometric cuts for the side panels, formed by a single stainless-steel shell with strong personality. For the back panel, a large space for tailor made customizations, thanks to a wide range of RAL colors, special materials, and the new backlit panel. A machine with powerful character, but that can perfectly fit in harmony with your brand.