

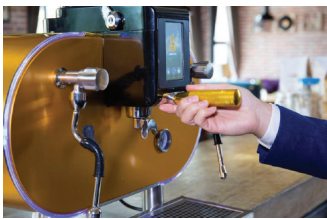
CAFELLO

TUTTO V2



The all-in-one machine takes all of the hard work out of making beautiful espresso. The perfect solution for bars, restaurants or the office; The Tutto is designed for ease of use making it ideal for busy locations where staff may not have the time to focus on preparing coffee. The Tutto grinds, tamps and brews!

FEATURES



DUAL BOILER SYSTEM

Individual boilers for steam and coffee production. The dual boiler design gives the Tutto amazing temperature stability and practically unlimited steam.



AUTOMATED TAMPER

The Tutto utilizes an in-built tamper system that ensures complete consistency. Simply pull down on the handle after the grinding process has finished.



CONICAL GRINDER

The Tutto has a powerful, in-built conical burr grinder that grinds directly into the group handle. You can easily adjust the grind and the grind time.



USER FRIENDLY

The Tutto is extremely user-friendly and is designed to be used by anyone. The Tutto takes all of the hard work out of making beautiful espresso.



LCD DISPLAY

The user can control the entire machine from the light-up touchscreen display. The user can set the grind time, shot time, language and brew boiler temperature.



COST EFFECTIVE

The Tutto is priced very competitively priced especially when compared to a traditional coffee machine and grinder setup. RRP \$3,850

SPECIFICATIONS

- Dual boiler system (coffee and steam)
- Conical burr grinder (50mm)
- LCD display (Set the grind time and brew time)
- Steam wand and hot water tap
- Light up side panels
- 100g Hopper (Optional 600g or 1KG)
- 10 Amp power
- Colours (Black, White, Gold, Blue or Red)
- PID temperature control
- High groups (Adjustable)
- Dual gauge (Steam and pump pressure)
- Double pump system
- Weight: 22KG
- Watts: 3200 / Voltage: 220 - 240V
- Dimensions w/ handle (WxDxH): 56x60x43cm
- RRP: \$3,500 Ex GST

For more information visit: www.dipacci.com.au - For any inquiries please contact us on 0401 057 442 or sales@dipacci.com.au