

DIP.[®]

GRINDERS

2016 GRINDER RANGE

DIPACCI COFFEE COMPANY



Engineered for perfect grinding

Every single machine that goes out from the factory is carefully tested in order to ensure long term functionality. The grinders are designed for easy functioning and maintenance, making them every roaster's or coffee shop's best friend. Dip products do not claim, but prove their devotion to Perfect Grinding.

All Dip grinders, have been oriented to work simply and efficiently without compromising the grinding quality. From the very foundation of the company, Dip insisted on producing every core component of the machines inside the factory. To support this principle, all tools and moulds are designed and produced by Dip, being designed with respect to the principles of proper engineering.

Dipacchi Coffee Co.

Dipacchi Coffee Company is the official Australian distributor for Dip Grinders. Dip grinders are manufactured and produced in Romania and Dip is the largest manufacturer of coffee grinders in Europe and the Middle East.

We currently have the entire Dip Grinders range in stock and available for retail and wholesale purchase.

Di Pacci Coffee Company is a boutique coffee roastery based in Sydney, Australia. We stock a huge range of coffee machines, coffee grinders, parts and accessories and our very own special blends of coffee beans. Dipacchi has been serving the Sydney community for years and has close relationships with clients all around Australia.

Contact Us

For all questions and inquiries about Dip Grinders or any of our products please call or email us or feel free to come in and visit our Sydney showroom and see the products for yourself.

Email | mikrads@dipacchi.com.au

Call | 0401 057 442

(Only during normal business hours 9am-5pm, Mon-Fri)

Showroom | 140 Marrickville Road,
Marrickville, 2204 NSW

(Only during normal business hours 9am-5pm, Mon-Fri)

VIEW THE FULL 2016 DIP RANGE CATALOGUE AND PRICELIST BELOW

WWW.DIPACCI.COM.AU



DELI GRINDERS

DK-30

The DK-30 was designed to shift between flavours at a glance. Its unique design makes the machine so versatile and easy to use, even from the most demanding coffee shops.

FEATURES

- Large grinding capacity at all settings
- Cool and homogeneous grinding performance that preserves coffees aroma
- Stepless grind adjustment of grinding fineness
- Accurate, wear resistant burrs
- Discs can be re-sharpened 2-3 times
- Easy to calibrate, clean and maintain

SPECIFICATIONS

| Voltage/ Frequency | Motor Power | Grinding Capacity | Hopper Capacity | Net Weight | Dimensions (mm) |
|------------------------------------|-------------|-------------------|-----------------|------------|-----------------|
| 220-230V / 50Hz 380-400V / 50Hz | 0.75KW | 500G/MIN | 500G | 21KG | 210x250x480 |



DK-40

The DK-40 was designed to shift between flavours at a glance. Its unique design makes the machine so versatile and easy to use, even from the most demanding coffee shops.

FEATURES

- Large grinding capacity at all settings
- Cool and homogeneous grinding performance that preserves coffees aroma
- Stepless grind adjustment of grinding fineness
- Accurate, wear resistant burrs
- Discs can be re-sharpened 2-3 times
- Easy to calibrate, clean and maintain

SPECIFICATIONS

| Voltage/ Frequency | Motor Power | Grinding Capacity | Hopper Capacity | Net Weight | Dimensions (mm) |
|------------------------------------|-------------|-------------------|-----------------|------------|-----------------|
| 220-230V / 50Hz 380-400V / 50Hz | 1/1KW | 1KG/MIN | 1KG | 24KG | 230x270x610 |



DELI GRINDERS CONTINUED...

DK-50/DK60

From coffee roasters, supermarkets to coffee shops, the speed of DK-50 is the key feature that makes it unique. Along with its ability to uniform grinding at all settings, DK-50 is a machine with exceptional grinding performance.

FEATURES

- Large grinding capacity at all settings
- Cool and homogeneous grinding performance that preserves coffees aroma
- Stepless grind adjustment of grinding fineness
- Accurate, wear resistant burrs
- Discs can be re-sharpened 2-3 times
- Easy to calibrate, clean and maintain

SPECIFICATIONS

| Voltage/ Frequency | Motor Power | Grinding Capacity | Hopper Capacity | Net Weight | Dimensions (mm) |
|------------------------------------|-------------|-------------------|-----------------|------------|-----------------|
| 220-230V / 50Hz 380-400V / 50Hz | 1/5KW | 1.4KG/MIN | 1.3KG | 35KG | 250x280x630 |



DK-200

DK-200 was developed for high grinding capacity. Its remarkable endurance makes the machine perfect for every coffee roaster. Sturdy and with minimal service needs, DK-200 is a grinder to work all day, every day.

FEATURES

- Large grinding capacity at all settings
- Cool and homogeneous grinding performance that preserves coffees aroma
- Stepless grind adjustment of grinding fineness
- Accurate, wear resistant burrs
- Discs can be re-sharpened 2-3 times
- Easy to calibrate, clean and maintain

SPECIFICATIONS

| Voltage/ Frequency | Motor Power | Grinding Capacity | Hopper Capacity | Net Weight | Dimensions (mm) |
|------------------------------------|-------------|-------------------|-----------------|------------|-----------------|
| 220-230V / 50Hz 380-400V / 50Hz | 4KW | 4-5KG/MIN | 15KG | 120KG | 450x450x1500 |



ESPRESSO GRINDERS

DKS-65

The DKS-65 On Demand grinder is an innovative machine. With devotion to the needs of Coffee shops, Hotels and Baristas, the DKS-65 delivers each coffee portion, freshly grounded on demand.

FEATURES

- Constant and cool grinding which assures crema and coffee aroma
- Fresh on demand coffee grinding for every dose delivered
- No coffee decay due to pre-grinding
- Precise dosing level by electronic control, to assure constant shots
- Single and double dose selector, individually adjustable
- Simple and precise grinding adjustment
- Daily Track counter for both single and double doses grounded
- Easy slide stop lid & 2-Step cleaning 4-Step maintaining system

SPECIFICATIONS

| Voltage/ Frequency | Motor Power | Grinding Capacity | Hopper Capacity | Net Weight | Dimensions (mm) |
|--------------------|-------------|-------------------|-----------------|------------|-----------------|
| 220-230V/50Hz | 0.65KW | 3.2G/SEC | 1.3KG | 9KG | 160x300x570 |



DKS-68V

DKS-68V With innovative features to deliver faster, more precise and cooler grinding. DKS-68V is designed for locations with high volume and delicate barista needs, with regards to grinding precision.

FEATURES

- Fresh on demand, coffee grinding, for every dose delivered
- No coffee decay due to pre-grinding
- Constant grinding which assures crema and coffee aroma
- Precise dosing by electronic control, to assure constant shots
- Single and double dose selector, individually adjustable
- Daily Track counter for both single and double doses grounded
- Easy slide stop lid & 2-Step cleaning 4-Step maintaining system

SPECIFICATIONS

| Voltage/ Frequency | Motor Power | Grinding Capacity | Hopper Capacity | Net Weight | Dimensions (mm) |
|------------------------------------|-------------|-------------------|-----------------|------------|-----------------|
| 220-230V / 50Hz 380-400V / 50Hz | 4KW | 4-5KG/MIN | 15KG | 120KG | 450x450x1500 |

RETAIL PRICELIST

DELI GRINDERS

| MODEL | RETAIL PRICE |
|--------|--------------|
| DK-30 | \$2,500 |
| DK-40 | \$3,500 |
| DK-50 | \$4,500 |
| DK-200 | \$10,000 |

ESPRESSO GRINDERS

| MODEL | RETAIL PRICE |
|---------|--------------|
| DKS-65 | \$1,395 |
| DKS-68V | \$1,595 |

REPLACEMENT BLADES

| MODEL | RETAIL PRICE |
|---------|--------------|
| DK-30 | \$350 |
| DK-40 | \$450 |
| DK-50 | \$600 |
| DK-200 | \$1,200 |
| DKS-65 | \$120 |
| DKS-68V | \$165 |

*These are our retail prices only. Please get in contact with us for any wholesale prices.

Contact Us

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