



HANDMADE IN FLORENCE



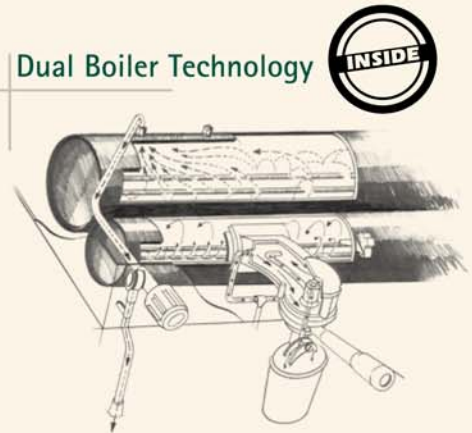
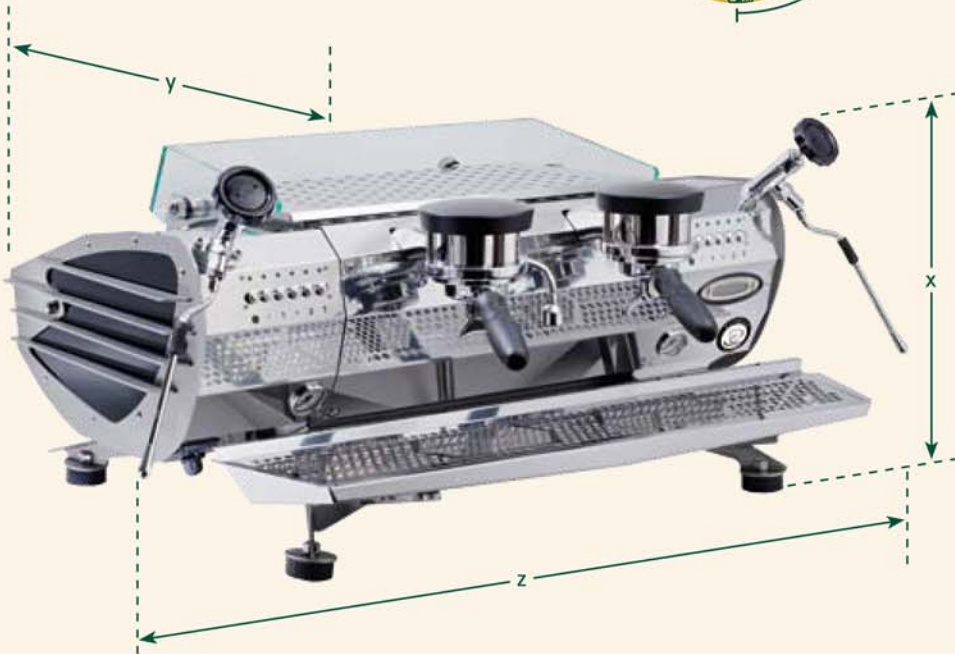
*A concept design from Kees Van der Westen, the new Mistral features all the technologies of traditional La Marzocco espresso machines.*

*Ideal for radical & trendy locations, it features exposed, "naked" saturated brewing groups and dual-boiler technology. The Mistral design is exclusive to La Marzocco and is available by special order only!*

## **Mistral** **Naked Art**

[www.lamarzocco.com](http://www.lamarzocco.com)

USA



	Height (x) in.	Width (z) in.	Depth (y) in.	Weight lbs	Voltage VAC	Total Wattage	Required Available Amperage	Steam boiler capacity liters	Coffee boiler capacity liters
2 groups <i>duette</i>	17 <sub>1/2</sub>	34	25 <sub>1/2</sub>	146	208-240 v Single Phase	4600	25 amps	7	3.4
3 groups <i>triplette</i>	17 <sub>1/2</sub>	43 <sub>1/2</sub>	25 <sub>1/2</sub>	179	208-240 v Single Phase	6100	35 amps	11	5



- Dual-boiler technology and saturated brewing groups
- Stainless steel boilers & brewing groups
- PID temperature control (proportional integral derivative)
- Exposed brewing groups (pls see left picture)
- Multifunction keypads and digital display (pls see left picture)
- Available configurations: *duette*, 2 groups automatic (AV) and semi-automatic (EE) and *triplette*, 3 groups automatic (AV) and semi-automatic (EE)
- High wattage heating elements
- Mistral is available on special request

*Left picture shows the automatic (AV) configuration*

#### Options

- Foot activated steam system
- Portaflon™ coated portafilters

Certifications available:



All specifications are subject to change without notice.

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