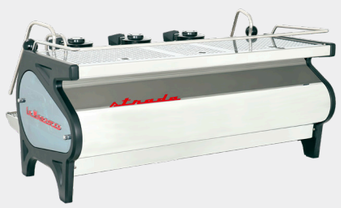
strada

designed for
and by baristas.



Available Configurations: MP | EP | EE | AV | ABR

Available Number of Groups: 1 (EP only) | 2 | 3

Over the course of two years La Marzocco worked with thirty of the world's finest coffee professionals to design a machine. This group was known as the "Street Team"; the Strada, Italian for street, was named in their honor. A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area. The Strada platform has been designed to encourage creativity and customization so that each machine can be unique. The Strada is available in 5 different configurations to meet the specific needs of baristas and cafes around the world. All configurations are equipped with the finest La Marzocco technology and provide users great ergonomics, barista-friendly design and electronics in a machine that enables to showcase the very best of each coffee.

Dual Boilers
Separate boilers optimize espresso brewing and steam production.

Independent Saturated Boilers
Separate saturated boilers for each group head allow barista to optimize temperature for individual coffees, ensuring thermal stability.

Dual PID (coffee and steam)
Allows you to electronically control coffee and steam boiler temperature.

Insulated Boilers
Reduce energy consumption while contributing to temperature stability.

Gear Pumps - EP only
One gear pump per group delivers stable pressure control, making it possible to create and replicate pressure profiles.

Periscope Pressure Gauges - MP only
Monitor real-time pressure applied by the conical paddle valve on the coffee puck.

Adjustable Drip Tray
Allows you to use the machine with tall, to-go cups.

Proportional Steam Valve - EP, EE, AV, ABR
Lever-style activation for proportional solenoid steam valve.

Pro Touch Steam Wands
High performing steam wands that are cool to the touch.

Hot Water Economizer
Enables you to fine-tune the tap water temperature for tea.

USB - EP, AV, ABR
Making it possible to update the firmware (AV, ABR) or upload and download pressure profiles (EP).

Digital Display
Intuitive programming makes it easy to adjust machine parameters.

Integrated Scales - ABR only
Precision scales built in the drip tray provide an improved level of consistency.

Programmable Doses - EP, AV, ABR
Auto-volumetrics ensure repeatability and consistency in high-volume settings.

Eco Mode - AV, ABR
Can be programmed to enter stand-by mode, improving energy efficiency.

Internal Pump and Tank - EP 1 Group only
Self-contained 2 liter water tank and internal volumetric pump for countertop use.

Cup Warmer - 2 and 3 Groups, Special Order
Maintain espresso and cappuccino cups evenly heated at a proper temperature.

Personalized Colors - Special Order
Customizable colors based on the RAL color system, on request.

Specifications	1 group (EP only)	2 groups	3 groups
Height (cm/in)	47,5 / 19	47,5 / 19	47,5 /19
Width (cm/in)	50,5 / 20	80 / 31,5	100 / 40
Depth (cm/in)	67,5 / 26,5	67,5 / 26,5	67,5 / 26,5
Weight (kg/lbs)	62,5 / 138	85 / 187,5	102 / 225
Voltage	-	200V Single Phase	200V Single Phase
	220-240V Single Phase	220V Single / 3 Phase	220V Single / 3 Phase
	-	380V 3 Phase	380V 3 Phase
Wattage (min)	2040	4600	5100
Wattage (max)	2220	6200	8120
Coffee Boiler Capacity (liters)	1,3	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	3,5	8,2	11,8

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