

strada

**Designed for the modern café,
with input from baristas**

The most technologically advanced traditional espresso machine featuring a barista-friendly design.

A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area.

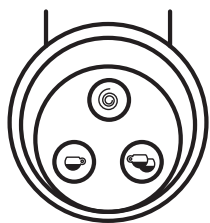
The Strada platform has been designed to encourage creativity and customization so that each machine can be unique.



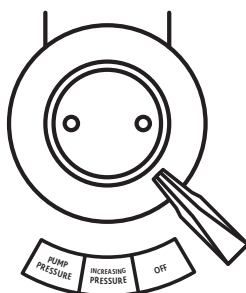
la marzocco

handmade in florence

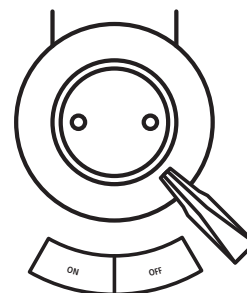
North America Strada Features and Specifications



Auto Volumetric (AV)



Manual Paddle (MP)



Semi Automatic (EE)

Independent Boilers

Separate boilers for each group head allow baristas to optimize temperature for individual coffees.

Thermal Stability System

As water passes through each element, temperature is further stabilized.

Dual PID (coffee & steam)

Allows you to electronically control coffee & steam boiler temperatures.

Hot Water Economizer

Enables you to fine-tune the tap water temperature for rinsing.

Adjustable, Deep Drip Tray

Accommodates a variety of cup sizes.

Exposed Groups

Ergonomics and workspace visibility.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Flow Restrictors

Flow restrictors resist scale formation and erosion.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Performance Touch Steam Wand (AV only)

Vacuum-insulated double-walled steam wand remains cool to the touch while delivering high-volume dry steam.

Personalized Color*

Customizable colors based on the RAL color system, on request.

*Special Order

Proportional Steam Valve (EE & AV only)

Lever-style activation for proportional solenoid steam valve eliminates the need for regular maintenance.

La Marzocco Electronics (AV only)

Proprietary electronics first introduced on the Linea PB drive intuitive programming and provides heads-up information and systems monitoring.

Flow Meter (AV only)

A precision flow meter measures the flow of water applied to the coffee bed during brewing.

Periscope Pressure Gauges (MP only)

Monitor pressure at coffee during extraction.

Auto Backflush (EE & AV only)



2 Group



3 Group

Height (in)	19	19
Width (in)	32	40
Depth (in)	27	27
Weight (lbs)	217	286
Voltage (VAC, ϕ , Hz)	208-240, 1, 60	208-240, 1, 60
Element Wattage	4900	6400
Steam Boiler Capacity (liters)	8.2	11.8
Coffee Boiler Capacity (liters)	1.3x2	1.3x3
Amp Service Required	30	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109	
Configurations Available	Semi-Automatic (EE), Manual Paddle (MP), Auto Volumetric (AV)	