

LA MARZOCCO®

HANDMADE IN FLORENCE



# Strada

## designed for and by baristas

In addition to La Marzocco's distinctive features like saturated brew groups, stainless steel boilers and PID system, the Strada is a new machine that allows the barista, for the first time, to have absolute and direct control of pressure at any point during extraction! Strada is a machine designed for and by baristas created with continuous design involvement by the La Marzocco Street Team, a panel of leading baristas, technicians and market experts from around the world, who gathered to participate in such topics as: machine design and ergonomics, extraction and quality in the cup, programmability and serviceability.

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# Strada MP



## Individual Boilers

Multiple coffee boilers allow you to customize the temperature of each brew group.



## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.



## Digital Display

Intuitive programming makes it easy to adjust machine parameters.



## Dedicated Pressure Gauges

Enables you to read the real pressure at the point of extraction.



## Hot Water Economizer

Enables you to fine tune the tap water temperature for tea.



## Pre Heating System

Increase productivity by pre-heating incoming water into the coffee boiler.



## P.I.D.

Allows you to electronically control espresso brewing temperature ( $\pm 0.5^{\circ}\text{C}$ ).



## Cup Warmer

Maintain espresso and cappuccino cups heated at a proper temperature.



## Tall Cups

Two position adjustable drip tray allows you to use the machine with tall, to-go cups.



## Stainless Steel Portafilters

Easy to clean single and double stainless steel portafilters with snap-on spouts and integrated tamping stand.



## Strada MP Technology

**Mechanical Paddle:** direct control of water flow and pressure mechanically via an internal valve, thus allowing progressive pre-infusion.

- » Mechanical valve control with La Marzocco's classic paddle interface.
- » Progressive pressure to control pre-infusion.
- » Manually operated by the barista.

### Real Time Pressure

- » With dedicated coffee boilers and pressure gauges for each brewgroup, the barista benefits by having real time coffee boiler pressure throughout the extraction.
- » Dedicated pressure gauges help to indicate any inconsistencies in the grind, dose or tamp.





## Strada EP



### Individual Boilers

Multiple coffee boilers allow you to customize the temperature of each brew group.



### Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.



### Digital Displays

Individual displays make it easy to read group temperature, pressure and extraction time.



### Hot Water Economizer

Enables you to fine tune the tap water temperature for tea.



### Pre Heating System

Increase productivity by pre-heating incoming water into the coffee boiler.



### P.I.D.

Allows you to electronically control espresso brewing temperature ( $\pm 0.5^{\circ}\text{C}$ ).



### Cup Warmer

Maintain espresso and cappuccino cups heated at a proper temperature.



### Tall Cups

Two position adjustable drip tray allows you to use the machine with tall, to-go cups.



### USB

Record and replay the desired pressure profiles indefinitely.



### Stainless Steel Portafilters

Easy to clean single and double stainless steel portafilters with snap-on spouts and integrated tamping stand.

## What are the advantages of pressure profiling?

Pressure profiling allows you to bring out different flavor components which affect the balance and body of the shot, and produce a rounder, softer espresso that highlights brightness, sweetness and delicate notes.

The Strada enables you to create that perfect expression of a particular single origin coffee as an espresso, and reproduce a flavor profile that may be difficult to attain at a constant 9 bars of pressure.

Breaking away from the conventional 25 seconds at 9 bar opens up infinite possibilities for varying the quality of extraction and is the most exciting advancement in the espresso machine industry today. Moreover, the Strada EP can record and replay the desired pressure profiles indefinitely, a key feature to ensure efficiency, quality and consistency in a busy café environment.

## Strada EP Technology

**Electronic Paddle:** electronically controlled gear pumps provide precise, progressive pressure control.

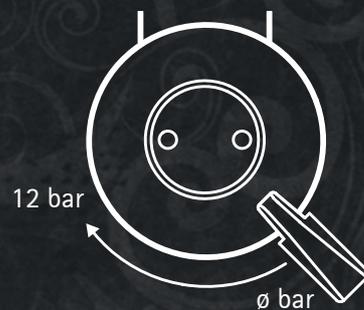
- » Motor speed control with La Marzocco's classic paddle interface.
- » Absolute and direct control of pressure at any point during the extraction.
- » Manually operated by the barista.
- » Record feature to program and reproduce pressure profiles.

### Gear Pump Technology

- » Pressure profiling by regulating the pump motor speed.
- » Compact dimension allows for one pump per group.
- » Coffee boiler pumps mounted inside the machine.
- » Pump assembly is easy to service.

### Proportional Valve Technology

- » Variable solenoid valve control for the steam wand.
- » Interface is configured as a lever.
- » Control electronics are added to the coffee machine board.



Versions
Width
Height
Depth
Weight
Voltage
Max. power
# Coffee boilers
Coffee boiler capacity
# Steam boilers
Steam boiler capacity
# Pumps
Pump type
Pump position
# Pre-heaters
# Water inlets
Paddle interface
# Steam wands
Wand control
Hot water tap
Groups & boilers
Brew groups
Body
Sides
Side panels
Strada logo
Sides & details
Drain tray
Portafilters
Shot timer
Temperature display
Pressure display
Programming
Temperature control
Pump speed
Pressure range
Record feature

<i>Strada MP</i>	
2 groups	3 groups
800mm	1000mm
475mm	
675mm	
70kg (circa)	90kg
200 Single/3 Phase 220 Single/3 Phase 380 3 Phase	
4900w	6700w
2 (1 per group)	3 (1 per group)
1.3 liters (each)	
1	
8.2 liters	11.8 liters
1 (+ 1 optional)	
Rotary	
External	
1	
2	
Mechanical	
2	
Lever (articulated)	
Yes (with mixing valve for temp. control)	
Stainless steel	
Saturated	
Stainless steel (polished)	
Cast aluminum	
Stainless steel (polished)	
Yellow	
Black	
Adjustable (2 positions)	
Stainless steel (snap on)	
Digital (1)	
Digital (1)	
Analogical gauge (1 per group)	
Jog wheel control	
P.I.D. (electronic)	
Fixed	
0 - 9 bar	
No	

<i>Strada EP</i>	
2 groups	3 groups
800mm	1000mm
475mm	
675mm	
70kg (circa)	90kg
200 Single/3 Phase 220 Single/3 Phase 380 3 Phase	
4900w	6700w
2 (1 per group)	3 (1 per group)
1.3 liters (each)	
1	
8.2 liters	11.8 liters
2	3
Gear	
Internal	
1	
2	
Electronic	
2	
Lever (articulated)	
Yes (with mixing valve for temp. control)	
Stainless steel	
Saturated	
Stainless steel (polished)	
Cast aluminum	
Glass (tempered)	
Red	
Black	
Adjustable (2 positions)	
Stainless steel (snap on)	
Digital (1 per group)	
Digital (1 per group)	
Digital (1 per group)	
Jog wheel control	
P.I.D. (electronic)	
Variable	
0 - 12 bar	
4 settings (per group)	

Certifications Available:



Machines available in mechanical paddle (MP) and electronic paddle (EP) versions. All specifications are subject to change without notice.