

FOR AND BY BARISTAS



MECHANICAL PADDLE [MP] TECHNOLOGY

PROGRESSIVE CONTROL OF WATER FLOW AND PRESSURE VIA A MECHANICAL INTERNAL VALVE, THUS ALLOWING CONTROLLED PRE-INFUSION. LA MARZOCCO'S CLASSIC PADDLE INTERFACE, 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.

LA MARZOCCO

STANDARD FEATURES



DEDICATED PRESSURE GAUGES

ENABLES YOU TO READ THE REAL PRESSURE AT THE POINT OF EXTRACTION.



PRE HEATING SYSTEM

INCREASE PRODUCTIVITY BY PRE-HEATING INCOMING WATER INTO THE COFFEE BOILER.



DIGITAL DISPLAY

INTUITIVE PROGRAMMING MAKES IT EASY TO ADJUST MACHINE PARAMETERS.



INDIVIDUAL BOILERS

MULTIPLE COFFEE BOILERS ALLOW YOU TO CUSTOMIZE THE TEMPERATURE OF EACH BREW GROUP.



P.I.D.

ALLOWS YOU TO ELECTRONICALLY CONTROL ESPRESSO BREWING TEMPERATURE (±0.5°C).



PORTAFILTERS & PRECISION BASKETS

STAINLESS STEEL PORTAFILTERS AND PRE-CISION BASKETS IMPROVE YOUR CUP QUAL-ITY AND CONSISTENCY.



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SATURATED GROUPS

ENSURE UNSURPASSED THERMAL STABILITY. SHOT AFTER SHOT.

TALL CUPS

ALLOWS YOU TO USE THE MACHINE WITH TALL. TO-GO CUPS (+2.5CM/1IN. IN HEIGHT).



WATER ECONOMIZER

ENABLES YOU TO FINE TUNE THE WATER **TEMPERATURE FOR TEA.**

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OPTIONAL FEATURES



CUP WARMER

MAINTAIN ESPRESSO AND CAPPUCCINO CUPS HEATED AT A PROPER TEMPERATURE.

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	2 groups	3 groups
HEIGHT (CM/IN)	47,5/19	47,5/19
WIDTH (CM/IN)	80/31	100/40
DEPTH (CM/IN)	67,5/26 _{1/2}	67,5/26 _{1/2}
WEIGHT (KG/LBS)	70/154	91/201
VOLTAGE (VAC)	200 SINGLE/3 PHASE 220 SINGLE/3 PHASE 380 3 PHASE	200 SINGLE/3 PHASE 220 SINGLE/3 PHASE 380 3 PHASE
HIGH WATTAGE ELEMENTS	4600	6400
COFFEE BOILER CAPACITY LITERS	1.3 x 2	1.3 x 3
STEAM BOILER CAPACITY LITERS	8.2	11.8

ALL SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE. CERTIFICATIONS AVAILABLE CE @ @