

la marzocco



# strada s



STRADA S  
designed for  
and by baristas

## AVAILABLE CONFIGURATIONS

//////

no. groups: **2 | 3**

configurations: **AV | ABR**

Over the course of two years La Marzocco worked with 30 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.

## STRADA S HIGHLIGHT



### auto brew ratio / drip prediction

Incorporated scales improve beverage consistency by stopping extraction based on mass, while Drip Prediction uses an algorithm to improve shot accuracy.

## FEATURES



### proportional steam valve

Lever-style activation for proportional solenoid steam valve.

### pro touch steam wands

High performing steam wands that are cool to the touch.

### integrated scales (ABR only)

Precision scales built into the drip tray provide an improved level of consistency.

### insulated boiler

Reduce energy consumption while contributing to temperature stability.

### customization

The Strada platform has been designed to encourage creativity and customization so that each machine can be unique. The Strada is available in 2 different configurations to meet the specific needs of baristas and cafes around the world.

SPECIFICATIONS	2 group	3 group
dimensions (W x D x H)	32.7" x 27.2" x 19.7"	40.6" x 27.2" x 19.7"
weight (lbs)	169	206
voltage (VAC, phase, Hz)	220, 1	220, 1
element wattage	4330—5666	5830—7783
steam boiler capacity (liters)	8.2	11.8
brew boiler capacity (liters)	2.6	3.9
amp service required	30	50
certifications	UL-197, NSF-4, CAN / CSA-C22.2 No. 109	

SALES INQUIRIES 206-706-9104 (Option 3) [info.usa@lamarzocco.com](mailto:info.usa@lamarzocco.com) [www.lamarzoccousa.com](http://www.lamarzoccousa.com)

la marzocco



# strada x



STRADA X  
designed for  
and by baristas

## AVAILABLE CONFIGURATIONS

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no. groups: 1 | 2 | 3

configurations: X

Over the course of two years La Marzocco worked with thirty of the world's finest coffee professionals to design an espresso machine. This group was known as the "Street Team". The Strada, which means Street in Italian, was named in their honor.

The Strada X improves upon the features and modernizes the aesthetics of the original, while combining the most advanced features across the La Marzocco range of products. A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area.

## STRADA X HIGHLIGHT



### unparalleled consistency

The Strada X represents the best of La Marzocco's pioneering espresso engineering in its easiest-to-use machine, ever. With predictive mass-based profiling tied to drip tray scales, straight-in portafilters, and independent group pumps, the Strada X combines industry-leading espresso technology with an all-new software system and Smart Saturation to ensure every shot pulled is exactly how the barista imagined it.

## FEATURES



### mass-based profiling

Integrated scales allow for a new standard in precision and repeatability using beverage mass to control the pressure curve.

### smart saturation

The Smart Saturation feature introduced in the Strada X monitors the flow rate of the water to take guesswork out of preinfusion and ensure ultimate consistency.

### paddle-based profile control

A redesigned paddle ensures that the Strada X automatically tunes your pressure inputs into a profile that won't damage the puck and result in channeling.

### straight-in portafilters

Designed to simplify the motions required to engage the portafilter and reduce strain by 12x on the barista for even greater performance and everyday usability.

SPECIFICATIONS	1 group	2 group	3 group
dimensions (W x D x H)	21" x 27.2" x 19.7"	32.7" x 27.2" x 19.7"	40.6" x 27.2" x 19.7"
weight (lbs)	145	206	222
voltage (VAC, phase, Hz)	220, 1	220, 1	220, 1
element wattage	2037—2220	4800—5666	6730—7783
steam boiler capacity (liters)	3.5	8.2	11.8
brew boiler capacity (liters)	1.3	2.6	3.9
amp service required	10	30	50
certifications	UL-197, NSF-4, CAN / CSA-C22.2 No. 109		

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