strada

designed for and by baristas.







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

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

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

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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