

la marzocco



# strada s



**STRADA S**  
**designed for**  
**and by baristas**

## AVAILABLE CONFIGURATIONS

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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	

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