

# leva

**advanced technologies combined  
with traditional ideologies.**

Reimagining what a lever-actuated  
espresso machine can be.

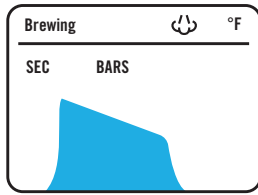
Featuring eye-catching design and lower profile to invite customer engagement, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation and coffee conversations, while delivering the world's best coffee extraction. Leva brings with it design, focusing not just on the physical beauty, but also on the satisfaction only found in a truly mechanical system. The user can intervene in the pre-infusion pressure, shot volume and extraction pressure on each group. Leva also greatly improves temperature stability of the traditional lever machine thanks to an innovative PID temperature control.



**la marzocco**

handmade in florence

# Leva features and specifications



## Live Pressure Visualization (Leva X only)

The Leva is equipped with dedicated graphical displays for each group. The displays provide live visualization of pre-infusion pressure, extraction pressure, and time throughout the course of the shot. After the coffee has been delivered, the extraction curve and parameters are visualized on the displays as a graph. The barista has the ability to overlay past visualizations, saving up to four graphs for each group, as guides for future extractions.

## Independent Boilers (X only)

Separate boilers for each group head allow barista to optimize temperature for individual coffees.

## Smart PID (X only)

An advanced PID control greatly improves the machine's temperature stability.

## PID (S only)

Allows you to electronically control steam boiler temperature.

## Hot Water Economizer

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

## Tall Cups

Allows you to use the machine with tall, to-go cups.

## Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

## Eco Mode

Can be programmed to enter stand-by mode, improving energy efficiency.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Graphic Display

Intuitive programming makes it easy to adjust machine parameters

## Military-grade steam potentiometer (X only)

Proportional steam valves facilitates machine usability and maintenance while improving its durability.

## Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

## Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

## Exposed Groups

Ergonomics and workspace visibility.

## USB

Making it possible to update the firmware.

	2 Groups	3 Groups
Height (in)	30.5	30.5
Width (in)	31.5	40
Depth (in)	25.5	25.5
Weight (lbs)	218	284
Voltage (VAC, $\Phi$ , H2)	208-240, 1, 60	208-240, 1, 60
Element Wattage	5200 (Leva S), 5700 (Leva X)	6800 (Leva S), 7800 (Leva X)
Steam Boiler Capacity (liters)	8.2	11.8
Coffee Boiler Capacity (liters)	3.4 (Leva S), 1.3 x 2 (Leva X)	5 (Leva S), 1.3 x 3 (Leva X)
Amp Service Required	30	50
Certifications	UL-197, NSF-4, CAN/CSA-C22.2 No. 109	
Configurations Available	S, X	S, X