strada x

designed for and by baristas.







Available 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 modernises 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. The Strada platform has been designed to encourage creativity and customisation 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.

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.

Independent Saturated Boilers

Separate saturated boilers for each group head allow baristas to optimise temperature for individual coffees, ensuring thermal stability.

Dual PID (coffee and steam)

Allows you to precisely control each coffee boiler as well as the steam boiler independently.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Steam Flush

Keeps the groups clean with an automatic burst of steam and a flush of hot water between extractions.

USB

Making it possible to easily update the machine's firmware.

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.

Proportional Steam Valve

Lever-style activation for proportional solenoid steam valve.

Paddle-Based Programming

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.

Hot Water Economizer

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

Mass-Based Profiling

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

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Intuitive Interface

Available Number of Groups: 1 | 2 | 3

The Strada X was designed to use the same methods of control that baristas are used to, allowing you to focus on the coffee instead of the technology.

Pro App Compatible

Electronic board that allows connectivity with the La Marzocco Pro App, allowing for profiles and settings to be easily managed.

Cup Warmer - Special Order

Maintain espresso and cappuccino cups evenly heated at a proper temperature.

Eco Mode

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

Digital Display

Intuitive programming makes it easy to adjust machine parameters and to monitor extraction times.

Personalised Colors - Special Order

Customisable colors based on the RAL color system, on request.

Specifications	1 group	2 groups	3 groups
Height (cm)	50	50	50
Width (cm)	53	83	103
Depth (cm)	69	69	69
Weight (kg)	66	94	101
Voltage (Single Phase)	220V-240V	220V-240V	220V-240V
Wattage (min)	2037	4800	6730
Wattage (max)	2220	5666	7783
Coffee Boiler Capacity (litres)	1.3	2.6	3.9
Steam Boiler Capacity (litres)	3.5	8.2	11.8

La Marzocco New Zealand: 2A York Street, Parnell, Auckland, 1052, New Zealand
T. +64 9 307 2060 | info.nz@lamarzocco.com | nz.lamarzocco.com