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

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Adjustable Drip Tray

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.

Digital Display Intuitive programming ma to adjust machine parame

| Specifications | 1 group (EP only) |
|---------------------------------|-----------------------|
| Height (cm/in) | 47,5 / 19 |
| Width (cm/in) | 50,5 / 20 |
| Depth (cm/in) | 67,5 / 26,5 |
| Weight (kg/lbs) | 62,5 / 138 |
| Voltage | - |
| | 220-240V Single Phase |
| | - |
| Wattage (min) | 2040 |
| Wattage (max) | 2220 |
| Coffee Boiler Capacity (liters) | 1,3 |
| Steam Boiler Capacity (liters) | 3,5 |



designed for and by baristas.



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

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.

| Adjustable Drip Tray Allows you to use the machine with tall, to-go cups. | Integrated Scales - ABR only Precision scales built in the drip tray provide an improved level of consistency. |
|---------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------|
| Proportional Steam Valve - EP, EE, AV, ABR | Programmable Doses - EP, AV, ABR |
| Lever-style activation for proportional solenoid steam valve. | Auto-volumetrics ensure repeatability and consistency in high-volume settings. |
| Pro Touch Steam Wands | Eco Mode - AV, ABR |
| High performing steam wands that are cool to the touch. | Can be programmed to enter stand-by mode, improving energy efficiency. |
| Hot Water Economizer | Internal Pump and Tank - EP 1 Group only |
| Enables you to fine-tune the tap water temperature for tea. | Self-contained 2 liter water tank and internal volumetric pump for countertop use. |
| USB - EP, AV, ABR | Cup Warmer - 2 and 3 Groups, Special Order |
| Making it possible to update | Maintain espresso and |
| the firmware (AV, ABR) or upload and download pressure profiles (EP). | cappuccino cups evenly heated at a proper temperature. |
| Digital Display | Personalized Colors - Special Order |
| Intuitive programming makes it easy | Customizable colors based on the |
| to adjust machine parameters. | RAL color system, on request. |

| 2 groups | 3 groups |
|-----------------------|-----------------------|
| 47,5 / 19 | 47,5 /19 |
| 80/31,5 | 100 / 40 |
| 67,5 / 26,5 | 67,5/26,5 |
| 85 / 187,5 | 102 / 225 |
| 200V Single Phase | 200V Single Phase |
| 220V Single / 3 Phase | 220V Single / 3 Phase |
| 380V 3 Phase | 380V 3 Phase |
| 4600 | 5100 |
| 6200 | 8120 |
| 2 x 1,3 | 3 x 1,3 |
| 8,2 | 11,8 |