la marzocco

handmade in florence

bring the strada ep home

La Marzocco

strada

for and by baristas

- Over the course of two years, La Marzocco worked with the world's finest coffee professionals to design an espresso machine. This group was named the "street team." The Strada, Italian for "street," was named in their honor.

- Street Team input resulted in the most technologically advanced traditional espresso machine featuring traditional hydraulics and a barista-friendly design.

- A lower profile to invite customer engagement in a café setting, while also providing the barista an open, expansive work area.

- A design that encourages creativity and customization so that each machine can be unique.

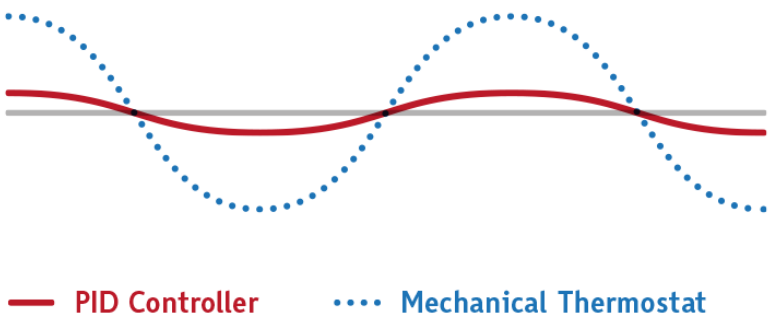
1-group model

curved design

part of the strada family

- Iconic Strada design and exposed groups.
- Created for the homes of the finest coffee lovers.
- Redefining reliability, durability, & control of the espresso machine.
- Electronic paddle technology.
- Tuning the espresso shots through pressure profiling.

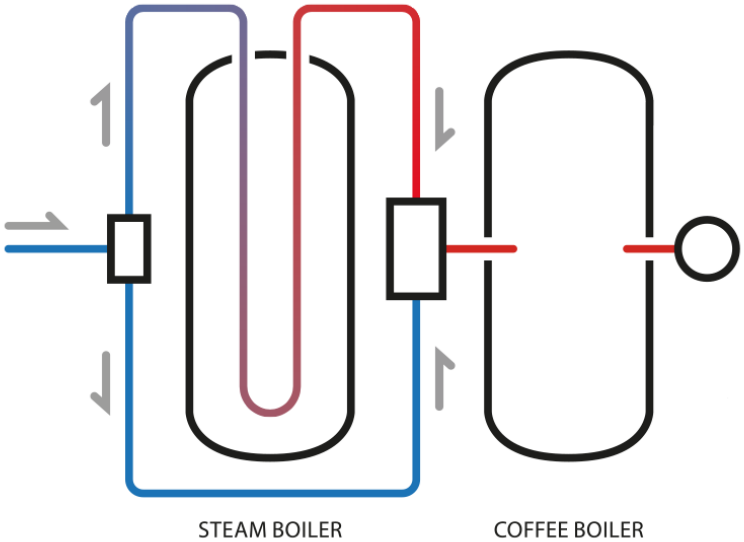
temperature stability



- An algorithm-based PID temperature controller further reduces temperature fluctuation in the coffee boiler.

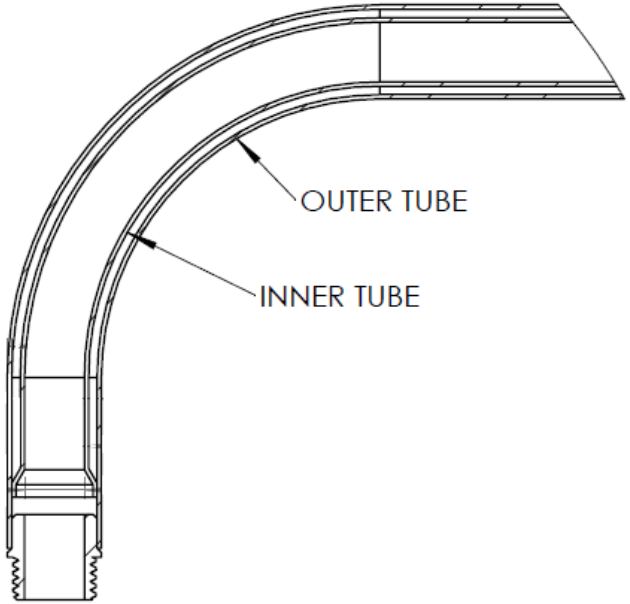
- This eliminates the introduction of temperature instability during the brewing process.

pre-heating system



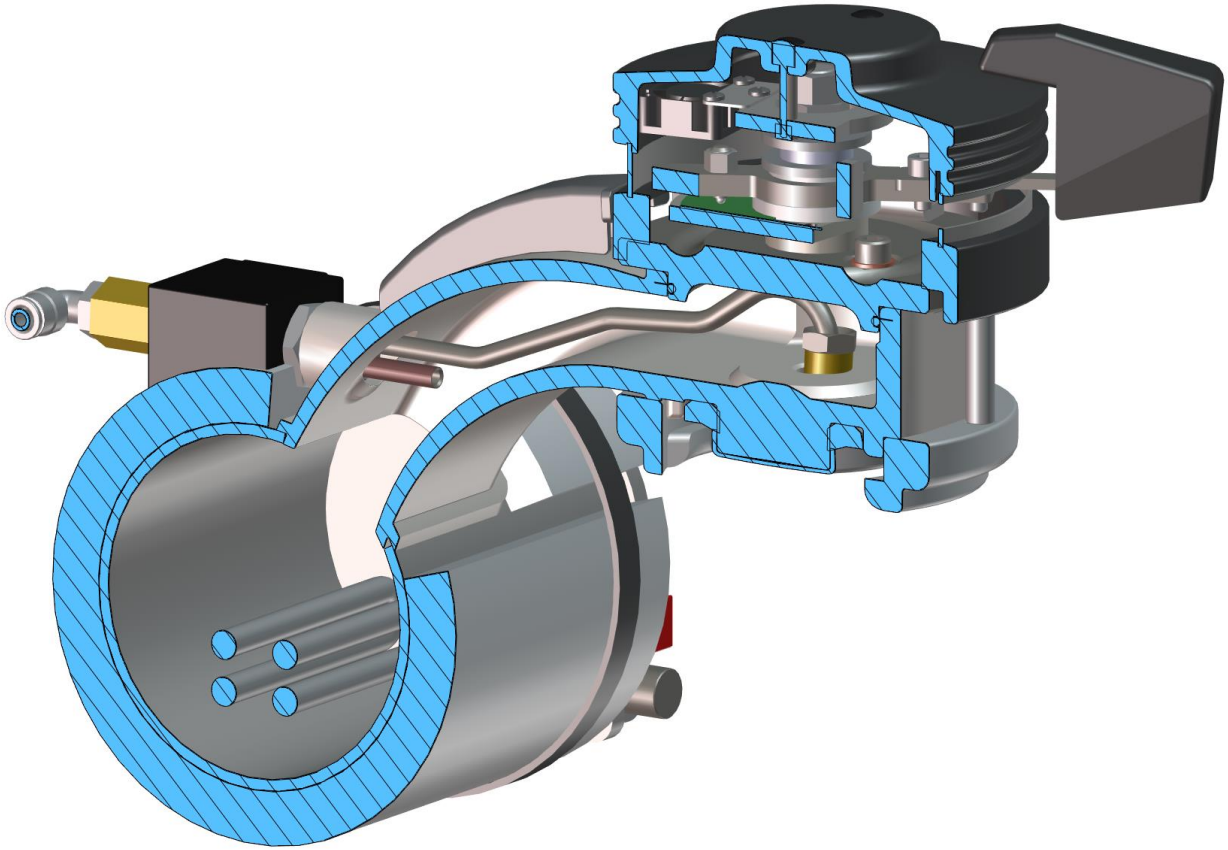
- A dynamic preheater assembly ensures that water entering each coffee boiler is precisely 75 °C (167 °F).
- 75 °C (167 °F) water replaces hot water exiting the group, reducing temperature swings in the coffee boiler.

performance touch steam wand



- Strada EP 1-group is equipped with two high performing steam wands that are cool to the touch.
- High temperature steam flows in the inner tube, whilst the user touches the outer tube.
- Outer tube is thermally insulated in order not to heat up.

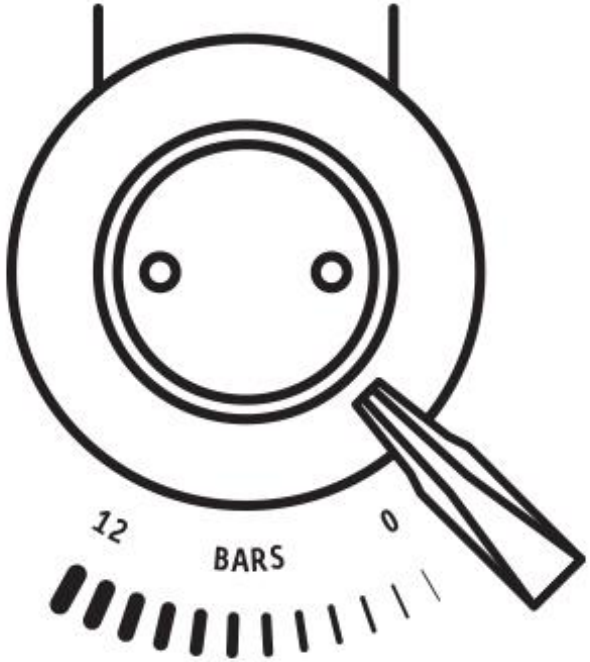
coffee boiler



ep paddle technology

- Electronically controlled gear pumps provide precise pressure control.
- Absolute and direct control of pressure at any point during the extraction.
- Manually operated by the barista.
- Record feature to program and reproduce pressure profiles.
- Flow meters provide optional volumetric control over pressure profiles.

pressure profiling



- The barista can record and replay a pressure curve that can rise and fall anywhere between zero and 12 bars.
- Each pressure profile carries data about pressure and water volume.
- Once a curve is recorded, the curve can be repeated by activating the paddle.
- 4 empty slots per group are available for pressure record.

digital display

- Group temperature (in °C or °F);
  Water flow rate (in cc/sec);
  Extraction time (in seconds);
  Real time pressure (in bars);

- When the flow rate number flashes it indicates, without stopping the extraction, that the water flow is either too fast (over 3,5cc/sec) or too slow (below 0,5cc/sec).

pressure profiling mode

- Pressure profiling allows you to bring out different flavor components which affect the shot's balance and body.

- The Strada allows you to create the perfect expression of any particular single origin coffee as an espresso, and reproduce a flavor profile that may be difficult to attain at a constant 9 bars of pressure.

- It can also record and replay the desired pressure profiles indefinitely, a key feature to ensure efficiency, quality, and consistency in a busy café scenario.

volumetric control mode

- When using a recorded pressure profile, the machine will stop once the pre-set volume has been reached, ensuring that each coffee will use the same amount of water, even if there has been an inconsistency in the process of grinding, dosing or tamping.

- If this is accomplished before the pre-set time, the machine would stop the extraction without completing the pressure curve.

- If at the end of the curve the pre-set volume has not been reached, the machine would continue the extraction at the last recorded pressure value.

gear pump technology

- Pressure profiling by regulating the pump motor speed.
- Compact dimension allows for one pump built underneath the machine.
- Coffee boiler pumps mounted inside the machine.
- Pump assembly is easy to service.

proportional valve technology

- Variable solenoid valve control for the steam wand.
- Interface is configured as a lever.
- Control electronics are added to the coffee machine board.

features

- Stainless steel construction
- Exposed groups
- PID temperature control
- Pre-heating system
- Fully insulated dual-boiler system
- Auto back flush
- Internal volumetric pump
- Adjustable, deep drip tray
- LCD display
- Performance touch steam wands
- Jog wheel programming interface
- Solenoid Lever Steam
- Hot Water Economizer
- 2 liter water reservoir
- RAL color as optional

technical data

	1 Group
Height (Cm/In)	47,5 / 19
Width (Cm/In)	50,5 / 19,9
Depth (Cm/In)	67,5 / 26
Weight (Kg/Lbs)	62,5 / 137,8
Voltage	220V Single Phase
Wattage Elements (high/low)	2120 / 1720
Coffee Boiler (lt)	1,3
Steam Boiler(lt)	3,5

handmade in florence

for more information

http://global.lamarzocco.com/en/strada-ep-en/

http://profileeditor.lamarzocco.com

LA MARZOCCO

THANK YOU

THE FINEST FROM FLORENCE

EST. 1927