

# strada av

the barista's espresso machine.

Featuring iconic Italian design and user-friendly interface.

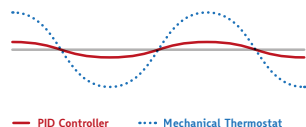
The Strada has always been evolving over time based on barista feedback. Within the Strada family, the Strada AV is the choice for customers who appreciate the familiarity of volumetric controls, and who seek repeatability and consistency in high-volume settings. With the reliability one expects from time-tested La Marzocco equipment, the Strada AV delivers the most stable brewing platform thanks to its thermal stability system and individual coffee boilers. Performance Touch Steam Wands improve the machine's ergonomics remaining always cool to the touch. Barista-friendly electronics make it easy to change settings, program the machine, update the firmware by USB and provide the user an enjoyable, comfortable and unique experience.



**la marzocco**

handmade in florence

# strada av features and specifications



## PID

The PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler. The PID controller allows more efficient and stable regulation of energy. With this level of control, temperature variability is reduced dramatically, making for a more consistent brew temperature. The barista is able to adjust the brew boiler temperature to a precise numerical value using a simple keypad without having to remove machine panels.

## Independent Boilers

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

## Thermal Stability System

As water passes through each element, temperature is further stabilized.

## Dual PID (coffee and steam)

Allows you to electronically control coffee and 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.

## Exposed Groups

Ergonomics and workspace visibility.

## 0-LED Display

Intuitive programming makes it easy to adjust machine parameters.

## Proportional Steam Valve

Lever-style activation for proportional solenoid steam valve eliminates the need for regular maintenance.

## Portafilters & Precision Baskets

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

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Eco Mode

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

## USB

Making it possible to update the firmware.

## Programmable doses

Auto-volumetrics ensure repeatability and consistency in high-volume settings.

## Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

## Cup Warmer\*

Maintain espresso and cappuccino cups heated at a proper temperature.

## Personalized Color\*

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

\* Special Order

## 2 Groups

## 3 Groups

Height (cm/in)	47,5 / 19	47,5 / 19
Width (cm/in)	80 / 31,5	100 / 40
Depth (cm/in)	67,5 / 26,5	67,5 / 26,5
Weight (kg/lbs)	85 / 187,4	102 / 224,9
Voltage	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase
Wattage Elements	4500 (200V) 4600 (220/380V)	5500 (200V) 6400 (220/380V)
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	8,2	11,8