

# strada mp

designed for and by baristas.

The most advanced machine featuring traditional La Marzocco technology.

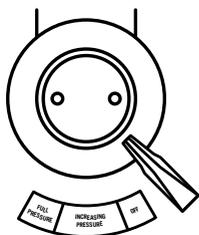
Over the course of two years La Marzocco worked with thirty of the world's finest coffee professionals to design a machine. This group was known as the "street team;" the Strada, Italian for street, was named in their honor. Street Team input resulted in the most technologically advanced traditional espresso machine featuring traditional hydraulics and a barista-friendly design. The Strada MP features individual brew boilers, preheater assembly, dedicated PID controls for each boiler, and easy-access for preventative maintenance. A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area. Finally, the Strada platform has been designed to encourage creativity and customization so that each machine can be unique.



**la marzocco**

handmade in florence

# strada mp features and specifications



## Mechanical Paddle

The new conical mechanical paddle is inspired by the original mechanical group used on the La Marzocco GS – the first dual-boiler espresso machine with saturated groups (1970). This conical valve system assures progressive control of water flow and pressure via an internal orifice, before applying full pressure. The new conical paddle valve controls the pre-infusion while the volumetric pump is working at full pressure, therefore barista may also perform a pre-infusion on one group while the other is extracting coffee. This dynamic system allows the barista to reduce channeling for a more balanced extraction.

## 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.

## Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

## Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

## Exposed Groups

Ergonomics and workspace visibility.

## Digital Display

Intuitive programming makes it easy to adjust machine parameters,

## Periscope Pressure Gauges

Monitor pressure at coffee during extraction.

## 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.

## 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	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase
Wattage Elements	4500 (200V)	5500 (200V)
	4600 (220/380V)	6400 (220/380V)
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	8,2	11,8