

strada x

designed for and by baristas

MODES: MANUAL | PROFILE | AV

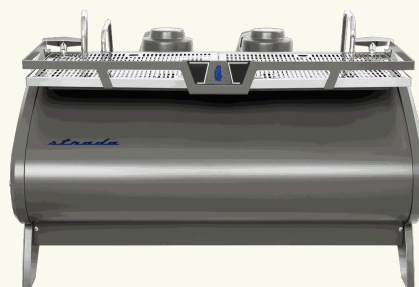
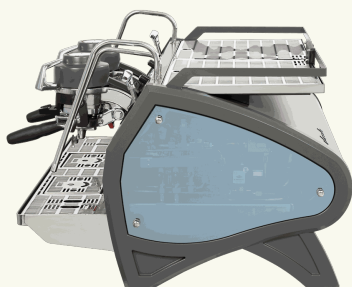
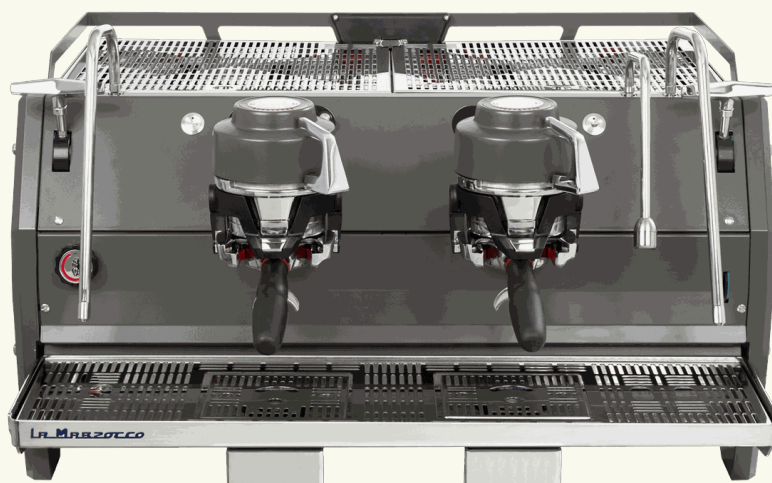
AVAILABLE NUMBER OF GROUPS: 1 | 2 | 3

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 modernizes 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 customization so that each machine can be unique.



standard features

Smart Saturation

Monitors the flow rate of the water to take guesswork out of preinfusion and ensure ultimate consistency.

Mass-Based Profiling

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

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.

Manual, Profile, and AV Modes

Create pressure curves manually, save them to repeatable profiles, or set a custom pressure and target weight in AV mode.

Independent Saturated Boilers

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

Independent Pumps

An external pump provides stable pressure for Smart Saturation while grouphead specific pumps can run unique simultaneous pressure profiles.

Dual PID (coffee and steam)

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

PID Pressure Control

Create unique pressure curves with the knowledge that profiles are tuned by a PID relay system.

Drip Tray Scales

Pair the extremely accurate Drip Prediction algorithm with pressure profiles to deliver unprecedented shot consistency.

Steam Flush

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

Straight-in Portafilters

OPTIONAL

Designed to simplify the motions required to engage the portafilter and reduce strain by 12x on the barista.

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Proportional Steam Valve

Lever-style activation for proportional solenoid steam valve.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Hot Water Economizer

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

Intuitive Interface

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.

Digital Display

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

Pro App Compatible

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

Eco Mode

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

USB

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

special order

Cup Warmer

Personalized Colors

technical 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	220 V single phase	200 V single phase 220 V single / 3 phase 380 V 3 phase	200 V single phase 220 V single / 3 phase 380 V 3 phase
Wattage min. (W)	2037	4800	6730
Wattage max. (W)	2220	5666	7783
Coffee boiler (l)	1.3	2.6	3.9
Steam boiler (l)	3.5	8.2	11.8