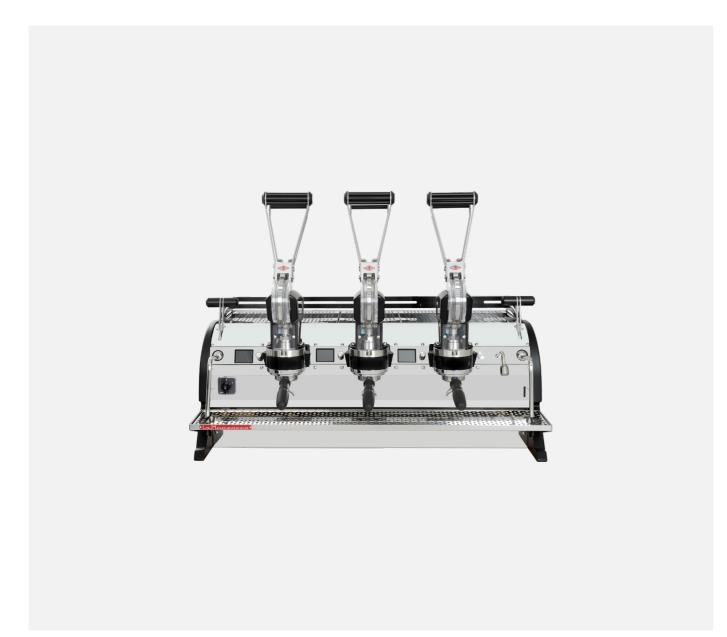


advanced technologies combined with traditional ideologies.







Available Configurations: LEVA

Featuring eye-catching design and lower profile to invite customer engagement, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation and cof-

fee conversations, while delivering the world's best coffee extraction. Leva brings with it design, focusing on the physical beauty only found in a truly mechanical system. The user can intervene in the pre-infusion pressure, shot volume and extraction pressure on each

group. Leva improves temperature stability of the traditional lever machine thanks to smart PID temperature control. Leva's digital displays show real time extraction pressure on the coffee puck, the pre-infusion and extraction time as well as the pressure curve of the shot.

Dual Boilers

Separate boilers optimise espresso brewing and steam production.

Independent Boilers

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

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

PID (Steam Boiler)

Allows you to electronically control steam boiler temperature.

Smart PID (Coffee Boiler)

An advanced PID control greatly improves the machine's temperature stability.

Water Reservoir - 1 Group only

A self-contained 2 liter water tank makes plumbing optional.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Live Pressure Visualization

Live visualization of pre-infusion pressure, extraction pressure, and time throughout the course of the shot.

Graphic Display

Intuitive programming makes it easy to adjust machine parameters.

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Military-Grade Steam Potentiometer

Proportional steam valves facilitates machine usability and maintenance while improving its durability.

Internal Pump - 1 Group only

Self-contained pump without compromising performance.

Adjustable Drip Tray - 2 and 3 Groups

Allows you to use the machine with tall, to-go cups.

Available Number of Groups: 1 | 2 | 3

Eco Mode

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

Hot Water Economiser

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

USB

Making it possible to update the firmware.

Cup Warmer - 2 and 3 Gr, option

Maintain espresso and cappuccino cups evenly heated at a proper temperature.

Personalised Colours - option

Customisable colours based on the RAL colour system, on request.

Specifications	1 group	2 groups	3 groups
Height (cm)	77.5	77.5	77.5
Width (cm)	52	80	102
Depth (cm)	64.5	64.5	64.5
Weight (kg)	68	99	129
Voltage (Single Phase)	220-240V	220-240V	220-240V
Total Wattage	2300	5664	7793
Amps	10	24.6	33.8
Recommended CPR	10	25	40
Coffee Boiler Capacity (litres)	1 x 1.3	2 x 1.3	3 x 1.3
Steam Boiler Capacity (litres)	3.5	8.2	11.8

La Marzocco New Zealand: 2a York Street, Parnell, Auckland, 1052
T. +64 (0)9 307 2060 | info.nz@lamarzocco.com | nz.lamarzocco.com