

# leva x

Reimagining what a lever-actuated espresso machine can be.

**advanced technologies combined with traditional ideologies.**

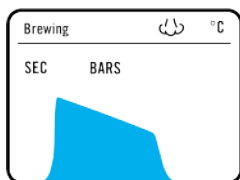
Featuring eye-catching design and lower profile to invite customer engagement, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation and coffee conversations, while delivering the world's best coffee extraction. Leva brings with it design, focusing not just on the physical beauty, but also on the satisfaction 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 also greatly improves temperature stability of the traditional lever machine thanks to an innovative 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.



# 90

la marzocco

# Leva X features and specifications



## Live pressure visualization

The Leva X is equipped with dedicated graphical displays for each group. The displays provide live visualization of pre-infusion pressure, extraction pressure, and time throughout the course of the shot. After the coffee has been delivered, the extraction curve and parameters are visualized on the displays as a graph. The barista has the ability to overlay past visualizations, saving up to four graphs for each group, as guides for future extractions.

## Independent Boilers

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

## 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.

## 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.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Graphic Display

Intuitive programming makes it easy to adjust machine parameters

## Military-grade steam potentiometer

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

## 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.

## Eco Mode

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

## USB

Making it possible to update the firmware.

## 2 Groups

## 3 Groups

Height (cm/in)	77,5 / 30,5	77,5 / 30,5
Width (cm/in)	80 / 31,5	102 / 40
Depth (cm/in)	64,5 / 25,5	64,5 / 25,5
Weight (kg/lbs)	70 / 154,5	91 / 200
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	5700	7800
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	8,2	11,8