leva x

advanced technologies combined with traditional ideologies.

Reimagining what a lever-actuated espresso machine can be.

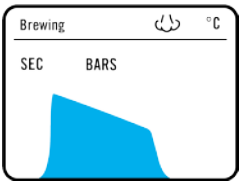
Featuring eye-catching design and lower profile to invite customer engagement, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation and coffee conversations, while delivering the world's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



la marzocco

handmade in florence

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)	99 / 218	129 / 284
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

La Marzocco Srl: Via La Torre 14/H, Loc. La Torre, 50038 - Scarperia (Florence), Italy
T. +39 055 849191 I F. +39 055 8491990 I info@lamarzocco.com I www.lamarzocco.com