leva s

revitalising the best extraction.

Dedicated to those with an eye to the past and a vision for the future.

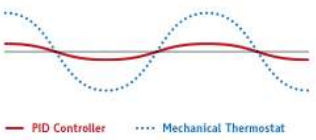
Leva rethinks the form of a lever espresso machine. No longer must safety be compromised in order for a café to use lever technology. The lever group gives line of sight to the captivating breakthrough mechanics. Leva features groundbreaking design, and technology in a mechanical, reliable, and user friendly machine. The innovative design reduces the force required to operate the machine by almost 50% compared to a traditional lever machine, while also introducing a safety clutch system. Leva machine makes it possible to adjust both the pre-infusion pressure and the maximum extraction pressure delivered by the lever piston, allowing to personalize coffee brewing and attain consistent shots. With over 2500 hours of testing, Leva sets a new standard for the reliability of a mechanical system.



la marzocco

handmade in florence

leva s features and specifications



PID
The PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler. The PID controller allows more efficient and stable regulation of energy. With this level of control, temperature variability is reduced dramatically, making for a more consistent brew temperature. The barista is able to adjust the brew boiler temperature to a precise numerical value through the machine's electronics.

Dual Boilers
Separate boilers optimize espresso brewing and steam production.

Saturated Groups
Ensure unsurpassed thermal stability, shot after shot.

Graphic Display
Intuitive programming makes it easy to adjust machine parameters.

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

Dual PID (coffee and steam)
Allows you to electronically control coffee and steam boiler temperature.

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.

Dedicated Pressure Gauges
Monitor pressure at coffee during extraction.

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.

Portafilters & Precision Baskets
Stainless steel portafilters and precision baskets improve your cup quality and consistency.

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	5200	6800
Coffee Boiler Capacity (liters)	3,4	5
Steam Boiler Capacity (liters)	8,2	11,8

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