# leva x

advanced technologies
combined with traditional ideologies.







**Available Configurations: LEVA**

**Available Number of Groups: 1 | 2 | 3**

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 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 optimize espresso brewing and steam production.

### Independent Boilers
Separate boilers for each group head allow barista to optimize 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.

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

### Hot Water Economizer
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, Special Order
Maintain espresso and cappuccino cups evenly heated at a proper temperature.

### Personalized Colors - Special Order
Customizable colors based on the RAL color system, on request.

| Specifications | 1 group | 2 groups | 3 groups |
|---|---|---|---|
| Height (cm/in) | 77,5 / 30,5 | 77,5 / 30,5 | 77,5 / 30,5 |
| Width (cm/in) | 52 / 20,5 | 80 / 31,5 | 102 / 40 |
| Depth (cm/in) | 64,5 / 25,5 | 64,5 / 25,5 | 64,5 / 25,5 |
| Weight (kg/lbs) | 68 / 150 | 99 / 218 | 129 / 284 |
| Voltage | - | 200V Single Phase | 200V Single Phase |
| | 220V-240V Single Phase | 220V Single / 3 Phase | 220V Single / 3 Phase |
| | - | 380V 3 Phase | 380V 3 Phase |
| Wattage (min) | 2300 | 4520 | 5120 |
| Wattage (max) | - | 5670 | 7800 |
| Coffee Boiler Capacity (liters) | 1,3 | 2 x 1,3 | 3 x 1,3 |
| Steam Boiler Capacity (liters) | 3,5 | 8,2 | 11,8 |

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