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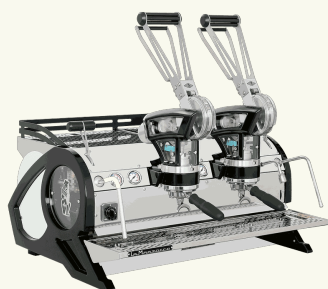
revitalising the best extraction

AVAILABLE NUMBER OF GROUPS: 2 | 3

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.



standard features

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Dedicated Pressure Gauges

Monitor real-time pressure applied by the lever system on the coffee puck.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Graphic Display

Intuitive programming makes it easy to adjust machine parameters.

Adjustable Drip Tray

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

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Exposed Groups

Ergonomics and workspace visibility.

Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Hot Water Economizer

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

Eco Mode

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

USB

Making it possible to update the firmware.

special order

Cup Warmer

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

technical specifications

	2 groups	3 groups
Height (cm)	77.5	77.5
Width (cm)	80	102
Depth (cm)	64.5	64.5
Weight (kg)	99	129
Voltage	200 V single phase 220 V single / 3 phase 380 V 3 phase	200 V single phase 220 V single / 3 phase 380 V 3 phase
Wattage min. (W)	4700	5200
Wattage max. (W)	5480	6780
Coffee boiler (l)	3.4	5
Steam boiler (l)	8.2	11.8