



Serious Tools for Professional Baristas, HANDMADE IN FLORENCE

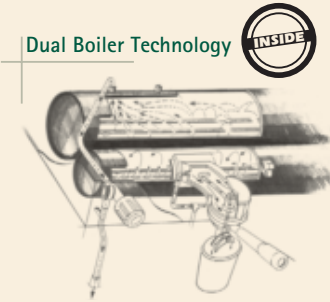
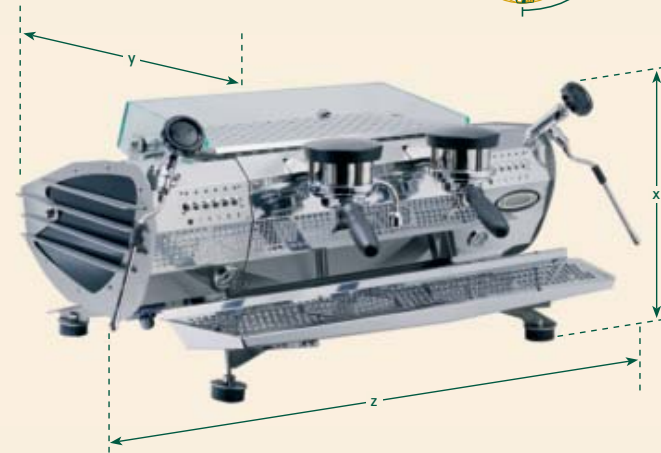


Mistral Naked Art

A concept design from Kees Van der Westen, the new Mistral features all the technologies of traditional La Marzocco espresso machines. Ideal for radical & trendy locations, it features exposed, "naked" saturated brewing groups and dual-boiler technology. The Mistral design is exclusive to La Marzocco and is available by special order only!

www.lamarzocco.com

ENG



	Height (x) cm/in.	Width (z) cm/in.	Depth (y) cm/in.	Weight kg/lbs	Voltage VAC	Standard Wattage elements	High Wattage elements	Steam boiler capacity liters	Coffee boiler capacity liters
2 groups duette	44/17 _{2/4}	81/31 _{3/4}	53/20 _{3/4}	52/114	200 Single/Three Phase 220 Single/Three Phase 380 Three Phase	3600	4600	7	3,4
3 groups triplette	44/17 _{2/4}	120/47 _{2/4}	53/20 _{3/4}	62/136	200 Single/Three Phase 220 Single/Three Phase 380 Three Phase	4800	6100	11	5



- Dual-boiler technology and saturated brewing groups
 - Stainless steel boilers & brewing groups
 - PID temperature control (proportional integral derivative)
 - Exposed brewing groups (pls see left picture)
 - Multifunction keypads and digital display (pls see left picture)
 - Available configurations: *duette*, 2 groups automatic (AV) and *triplette*, 3 groups automatic (AV)
 - Mistral is available on special request
- Left picture shows the automatic (AV) configuration

Options

- Foot activated steam system
- High wattage heating elements

All specifications are subject to change without notice

For more information please contact:

LA MARZOCCO s.r.l. | Via Bolognese 68 | Pian Di San Bartolo | 50010 Firenze | Italy
T: +39.055.401.390 | F: +39.055.401.349 | email: info@lamarzocco.com | www.lamarzocco.com