



HANDMADE IN FLORENCE

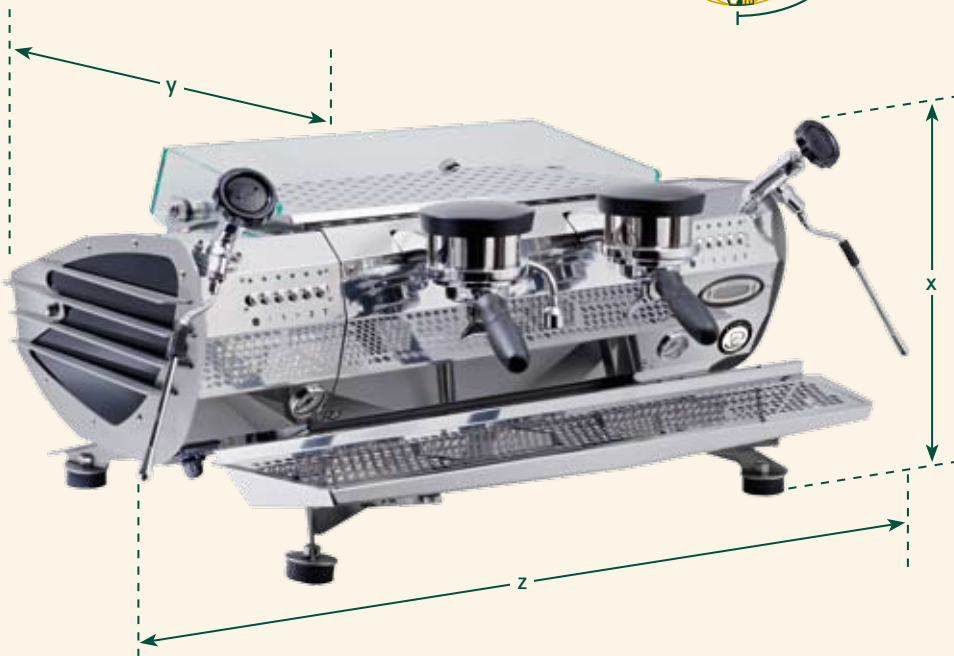


A concept design from Kees Van der Westen, the new Mistral features all the technologies of traditional La Marzocco espresso machines. Ideal for radical & trendy locations, it features exposed, "naked" saturated brewing groups and dual-boiler technology. The Mistral design is exclusive to La Marzocco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

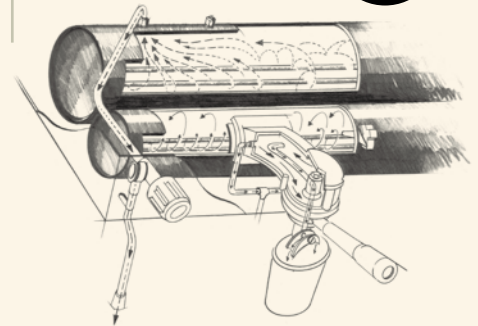
Mistral Naked Art

www.lamarzocco.com

ENG



Dual Boiler Technology



	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 _{1/2}	86/34	65/25 _{1/2}	66/146	200 Single/Three Phase 220 Single/Three Phase 380 Three Phase	3600	4600	7	3,4
3 groups triplette	44/17 _{1/2}	110/43 _{1/2}	65/25 _{1/2}	81/179	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 semi-automatic (EE) and *triplette*, 3 groups automatic (AV) and semi-automatic (EE)
- High wattage heating elements
- Mistral is available on special request

Left picture shows the automatic (AV) configuration

Options

- Foot activated steam system
- Portaflon™ coated portafilters

Certifications available:



All specifications are subject to change without notice.

For more information please contact: