
XLVI
COFFEE MACHINES

Steamhammer leva



Steamhammer Leva

The **Steamhammer Leva**, a traditional coffee machine, has been loved and **appreciated** for generations due to its **simplicity and quality**.

The presence of the **manual group** ensures **reliability** and delivers **excellent performance**.

Technical features

	1 group	2 groups	3 groups
Net weight (gross weight)	55 Kg (70 Kg)	66 Kg (95 Kg)	85 Kg (120 Kg)
Dimensions (l x h x p)	49 x 60 x 57 cm	73 x 60 x 57 cm	93 x 60 x 57 cm
Dimensions (packaging)	59 x 72 x 67 cm	82 x 72 x 67 cm	102 x 72 x 67 cm
Service boiler capacity	5,5 l	14 l	21 l
Filterholder Ø	58 mm	58 mm	58 mm
Power	2900 W	3500 W	4500 W
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Voltage	220-240 V / 380-415 V 3N		
Technology	XLVI designed thermosiphon heat exchanger		
Pump	External rotary pump 200 l/h		

Technology and performance



XLVI Smooth Flow

Type of extraction: smooth and consistent flow for a velvety espresso with a uniform texture.



Customizable machine

The machine is customizable in colors, materials, and accessories; please refer to the customization price list.



XLVI Steaming

Constant steam pressure and flow for a compact and hydrated crema (3 nozzle options: 1, 1.2, 1.5 mm).



Mechanical pre-infusion

Pre-infusion optimizes aroma and extraction with every coffee.



Reversible grid

Reversible grid that allows for easier management of different cup sizes.



U Can Touch Wand

Thanks to U Can Touch technology, the wands will always remain comfortable to the touch.