

LaDora

ITALIAN COFFEE MACHINES





**THE IMPORTANCE OF
TRADITIONS**



CRAFTSMAN EXPERIENCE WITH AN ITALIAN HEART

Two brothers, one dream: the company has evolved from the workshop and the 8B brand they created, inspired by their father's passion and mastery in the field over more than thirty years of experience. La Dora is now a fully-fledged industry. Its premises are located near the Dora Baltea, a river that flows from the melting of the glaciers into powerful waters that rumble down the heart of the Alps.

A unique feeling is conveyed by the majesty of these places, the security of things that have always been and will endure over time. The machines produced here share some of the finest qualities inspired by life in these mountains, the solidity of tradition and hand-crafting experience.

Our products are rigorously Made in Italy, a synonym for quality excellence. The wide range of La Dora coffee machines offers style, technology and resilience. Safe and easy to use, they require simple and rapid maintenance.

A metal suit of armour with an Italian heart made to provide creamy, aromatic espressos of the best quality as well as enhance the exquisiteness of blends. Our passion is in guaranteeing clients a product of excellence.

PASSION AND COMPETENCE FOR THE BEST COFFEE

The wide range of La Dora products - with its mix of style, technology, solidity and practicality - combines an easy and safe use with simple and fast maintenance. A metal armour with an Italian heart to offer you a creamy, aromatic and quality espresso, enhancing all the potential of prestigious blends. Our passion, our excellence.





**LASTING SOLIDITY AND
TIMELESS ELEGANCE**

MB 4810

Professional, solid and reliable, a lasting good choice

Mont Blanc, 4,810 mts, is the highest mountain in Europe and the MB 4810 is the top of the range of La Dora automatic espresso coffee machines as it stands out for its superior functionality. Equipped with led-lit E61 groups, its touch technology keypad and advanced electronics allow for the setting up of automatic pre-infusion and the programming of up to four coffees and two hot water dosages. The customisable display can also be used to programme automatic on/off times as well as no activity days. The MB 4810 comes with a heat exchanger and self-regulating water levels, plus a double scale pressure gauge for the pump and the copper heater. Safety is provided by the automatically activated blocking mechanism measuring the heat; energy saving is guaranteed by the standard vented top which exploits the temperature of the heater.

Accessories include a steam nozzle with protective sheath, a hot water nozzle with automatic dosage and a turbo steam nozzle for cappuccinos. It also comes with a portafilter for coffee pods and capsules. Available with two or three groups.





Technical Specifications

N. groups		2	3
Heater net capacity		10.5 lt	16 lt
Resistance	110V	3500	4500
	220V	3500	4500
	380V	3500	4500
Net weight (kg)		65	97
Width (mm)		725	970
Depth (mm)		560	560
Height (mm)		530	530

Available colours:



Available versions:

Automatic
Semiautomatic



GP 4061

The new GP 4061 was planned to provide the well-known high performance and qualities of La Dora products with an innovative retro-cool design

Impossible not to identify this brand new project with the Gran Paradiso, 4,061 mts, a mountain where the valleys have remained intact throughout time and yet become more and more stunning. Innovative as well as easy to use, the GP 4061 is a complete restyling of the 8B 583. With a modern and original touch, it is manufactured using Baydur panels, with ring groups and display. The customisable display can also be used to programme automatic on/off times as well as no activity days. The standard version of the espresso machine is equipped with the vented top, two manually-operated nozzles with protection sheaths, plus an automated hot water nozzle. The standard version comes with two high groups and a special griddle for traditional espresso cups. Accessories are available for coffee pods and capsules.

The GP 4061 is available in the automatic version with two groups.



Technical Specifications

N. groups		2
Heater net capacity		10.5 lt
Resistance	110V	3500
	220V	3500
	380V	3500
Net weight (kg)		54
Width (mm)		770
Depth (mm)		560
Height (mm)		530

Available colours:



Available versions:
Automatic

8B 583

Simplicity is the secret for best results

How about the cradle of all these wonders?

Surrounded by these majestic peaks, Aosta is the place where our projects start and the 8B 583 (mts) fully represents this. Excellent extraction quality and simple lines, this machine was designed to be user-friendly. Its automated cleaning system is programmed with scheduling and notifications showing on display. The backlit display panel of the electronic 8B 583 are customisable and can also be used to programme automatic on/off times as well as no activity days. Energy is saved by exploiting the temperature of the heater for the vented top. Other standard accessories include two manual steam nozzles with protective sheaths (one for the one group and the compact two group models) and a hot water nozzle with automatic dosage (manual for the one group and compact models).

Available in the electronic (1, 2 and 3 groups), semi-automatic (1, 2 and 3 groups) and compact 2 group versions.





Technical Specifications

N. groups		1	2	3	2 compact
Heater net capacity		3 lt	10.5 lt	16 lt	4.5 lt
Resistance	110V	1800	3500	4500	2400
	220V	1800	3500	4500	2400
	380V	/	3500	4500	/
Net weight (kg)		40	50	75	50
Width (mm)		340	630	875	505
Depth (mm)		530	530	530	530
Height (mm)		530	530	530	530

Available colours:



Available versions:

Automatic
Semiautomatic
Compact



MC 4478

Performance excellence with a charming design, this is the MC 4478

The Matterhorn (Monte Cervino) is unique because of its distinctive shape. It cannot be mistaken, just like the MC 4478. Its inimitable E61 group, the backlit panel and customisable display give the MC 4478 great functional flexibility. The customisable display can also be used to programme automatic on/off times as well as no activity days. An automatic machine with character and solidity, it is designed to suit a variety of locations. Ideal for tradition lovers who are also in search of innovation and versatility available in two or three groups.

The MC 4478 includes two steam nozzles with protective sheath and a hot water nozzle with manual dosage.



Technical Specifications

N. groups		2	3
Heater net capacity		10,5 lt	16 lt
Resistance	110V	3500	4500
	220V	3500	4500
	380V	3500	4500
Net weight (kg)		61,5	76
Width (mm)		785	1020
Depth (mm)		645	645
Height (mm)		540	540

Available colours:



Available versions:
Automatic

MR 4634

Innovation embraces vintage elegance

Monte Rosa is the largest mountain in the Alps and the most powerfully striking. The MR 4634 blends style and simplicity which makes it one of the most sophisticated La Dora coffee machines. MR 4634 is where innovation meets rétro, perfect for those in search of excellent coffee and style. An automatic machine in stainless steel with easy to use knobs, plus the classic E61 group available in two or three groups. The customisable display can also be used to programme automatic on/off times as well as no activity days. Its standard accessories include a vented top, two manual steam nozzles with protection sheaths and one for hot water with automatic dosage. The back-lit keypad and customisable display ensure great flexibility.

Additional accessories also allow for coffee pods and capsules.





Technical Specifications

N. groups		2	3
Heater net capacity		10.5 lt	16 lt
Resistance	110V	3500	4500
	220V	3500	4500
	380V	3500	4500
Net weight (kg)		56	76
Width (mm)		720	950
Depth (mm)		505	680
Height (mm)		510	570

Available colours:



Available versions:
Automatic



LEVETTA

Traditional style semiautomatic for a hand-crafted espresso

With its chromed retro-look and solid minimalist style, Levetta maintains the elegance and practical usability of a manual lever machine. Entirely made of stainless steel, this model has a lever-operated E61 group for a unique tasting espresso.



Technical Specifications

N. groups		2	3
Heater net capacity		10.5 lt	16 lt
Resistance	110V	3500	4500
	220V	3500	4500
	380V	3500	4500
Net weight (kg)		60	78
Width (mm)		720	960
Depth (mm)		550	550
Height (mm)		510	510

Available colours:



LEVA

Traditional espresso making at its peak

The ancient ritual of making espresso is exalted by the elegance of this most classic shape. Leva is a manual coffee-making machine hence requires a certain degree of experience on the part of the user. The touch of the barista will make the difference. Just as in the past, Leva makes real Italian espresso coffee faithfully respecting old traditions. The lever groups of this model guarantee the perfect extraction of blend and add a feature of classic elegance.





Technical Specifications

N. groups		2	3
Heater net capacity		10.5 lt	16 lt
Resistance	110V	3500	4500
	220V	3500	4500
	380V	3500	4500
Net weight (kg)		60	78
Width (mm)		720	960
Depth (mm)		550	550
Height (mm)		510	510

Available colours:



F64 EVO

Technical Specifications

Continuous micrometric grinding adjustment

Standard varnishing

Standard fork

Grinding adjustment with ring nut

Power: 350 Watt

Flat disk grinder diameter: 64mm

Grinder rev.: 1350/min (50Hz) | 1550/min (60Hz)

Coffee bean container capacity: 1,5 kg

Dose adjustment. 5,5 - 8 gr

Net weight: 14 Kg

Dimensions: 230x615x270 mm

Motor cooling: thermostat fan which only activates when the grinder doser overheats



Available colours:





F5

M Model: manual switch

A Model: automatic microswitch;
partial/full doser

T Model: timer

Technical Specification

Continuous micrometric grinding adjustment

Standard varnishing

Standard fork

Grinding adjustment with ring nut

Power: 350 Watt

Flat disk grinder diameter: 64mm

Grinder rev.: 1350/min (50Hz) | 1550/min (60Hz)

Coffee bean container capacity: 1,5 kg

Dose adjustment. 5,5 - 8 gr

Net weight: 14 Kg

Dimensions: 230x615x270 mm

Optional: Telescopic pressing unit , LH doser



F4 NANO

A Model: automatic microswitch; partial/full doser

Technical Specification

Continuous micrometric grinding adjustment

Standard varnishing

Standard fork

Grinding adjustment with ring nut

Power: 250 Watt

Flat disk grinder diameter: 58 mm

Coffee bean container capacity: 0,6 kg

Ground coffee container capacity: 200 g

Net weight: 10 Kg

Grinder rev.: 1400/min (50Hz) | 1600/min (60Hz)

ENVIRONMENTALLY CONSCIOUS MANUFACTURING



ENVIRONMENTAL AND SAFETY POLICIES

La Dora is a dynamic company that studies the evolution of the market and is continuously pursuing more effective technical solutions. We have always paid great attention to new technologies and market trends in design and are ready to meet our clients' every wish. This is why our products are always avant-garde and of the finest quality, in order to satisfy the highest demands. La Dora machines have been planned to be easy to use and require simple maintenance. In compliance with EU and international law, the top La Dora machines have been awarded international CB Scheme certifications by independent certifying bodies. Keeping the client as the main reference of the company, attention to quality and the interest in our stakeholders are the factors that have gained us the new and prestigious ISO 9001:2015 quality system certification. La Dora strongly believes in respecting the environment and follows all policies regarding the impact of manufacturing; in fact, our activities move at the same pace.







**VALUABLE MACHINES FOR
AN INVALUABLE ART**

Aosta, Località Amerique, Cap 11020
Tel: +39/ 0165 765732
www.ladora.it

