PRESS RELEASE

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La Delecta "Black Edition" – Bringing Authentic Italian Espresso to More Businesses

SEB Professional Beverage and La San Marco Expand Their Portfolio with a Reliable Entry-Level Espresso Machine

The international launch of Italian espresso machine specialist La San Marco continues with the introduction of the La Delecta "Black Edition", a compact espresso machine designed for cafés, bistros and hospitality venues looking for a reliable and accessible professional solution. Building on La San Marco's long-standing espresso expertise, La Delecta combines ease of use, consistent daily performance and a contemporary matte black design. Developed for small- and medium-sized businesses, it makes authentic Italian espresso culture accessible to a broader range of professional operators.

The successful launch of the La San Marco brand at Intergastra 2026 confirmed the growing interest in authentic Italian espresso machines. At the same time, many hospitality businesses are looking for dependable equipment that is easy to operate while consistently delivering quality coffee throughout the day.
La Delecta has been developed to meet these everyday requirements, combining practical functionality with the heritage and experience of La San Marco.

La Delecta "Black Edition": reliable performance for everyday service
The compact single-boiler espresso machine La Delecta was developed to bring indulgent espresso taste to small- to medium-sized cafés, bistros and hotel bars and it is focused on operational simplicity and consistent coffee preparation throughout daily service.
Its brewing system benefits from technology derived from La San Marco's IGTS thermal stability concept, helping maintain stable brewing conditions and consistent cup quality during continuous operation. The intuitive interface allows operators to work efficiently with minimal training, making the machine suitable for businesses where ease of use is an important requirement.

In addition, it features a high-quality stainless-steel housing and removable cup risers (8 to14 cm), providing maximum flexibility for different service requirements. Baristas looking to further refine their workflow can opt for innovative technologies from the La San Marco range: the FTL function enables flexible steam control for exceptionally fine milk foam textures. The optional Cool Touch steam wand reduces the risk of scalding during operation and minimizes milk residue build-up – easier cleaning included. An LED-illuminated work surface ensures optimum visibility, even in low-light environments.

Last but not least, the La Delecta "Black Edition" is visually tailored to modern hospitality concepts. With its fully matte black finish, it integrates seamlessly into contemporary cafés, hotel bars and modern hospitality concepts.

A broader offer, one trusted partner
La Delecta broadens the La San Marco range by offering a professional solution for customers looking for a reliable entry-level machine while preserving the brand's Italian espresso heritage.
Giovanni Fucili, SEB Professional Beverage Italy General Manager, explains:
“Following the positive response to the LA 125, we are pleased to further expand the La San Marco portfolio with La Delecta 'Black Edition'. The new model allows us to offer a professional entry-level solution that combines ease of use, reliable daily performance and the authentic Italian espresso experience for a wider range of hospitality businesses despite having lean budgets. This reflects our ambition to support the entire hospitality industry with a portfolio that enables customers to choose the right solution for their concept. From the fully automatic machines of the WMF and Schaerer brands, hybrid concepts such as the WMF espresso NEXT and Curtis filter coffee machines, to traditional Italian espresso machines."

The La Delecta "Black Edition" from La San Marco is available now through the SEB Professional Beverage sales network.

Image request
Images for Download you can find here: https://aboutwmf.com/en/download/la-delecta-black-edition-from-la-san-marco

Of course, you can also find the data in our media portal https://press-n-relations.amid-pr.com (search term: "LSM-La-Delecta").

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About La San Marco
Since its founding in 1920, La San Marco has stood for authentic Italian barista culture, a high degree of in-house manufacturing and durable machine technology "Made in Italy". In its own manufactory, the company produces both its iconic lever espresso machines – an unmistakable hallmark of the brand to this day – and modern electronic espresso machines for the professional hospitality industry. As part of SEB Professional Beverage and Groupe SEB, La San Marco combines Italian craftsmanship with the extensive sales and service network of a global leader in beverage equipment solutions.

About SEB Professional

As part of Groupe SEB, SEB Professional is a global leader in beverage equipment solutions, committed to delivering innovative products that meet the evolving needs of the foodservice industry. From coffee to fresh juice, our portfolio of brands (WMF, Schaerer, Curtis, La San Marco and Zummo) sets the standard for quality, performance, and sustainability. Since our inception, our mission has been to leverage the experience of consumers and professionals with cutting-edge technologies that make every cup and drink memorable.