

# gb5

elegant engineering with superior temperature control.



Available Configurations: EE | AV

Available Number of Groups: 2 | 3 | 4

The gb5 was entirely designed to be built using the most precious materials, in accordance with the criteria and spirit which have made La Marzocco famous in its history. Equipped with a CPU board and designed for superior temperature control, the gb5 combines gracious lines

and harmonious curves with powerful technological advancements, in line with classic La Marzocco design. The gb5 has redefined the standard for temperature stability in modern espresso equipment in light of PID technology and a dynamic preheater assembly. This fea-

ture ensures that water entering the coffee boiler is precisely at 75 degrees C (170°F). At this temperature water replaces hot water exiting the group, reducing temperature swings in the coffee boiler. The machine is an understated companion to any coffee bar.

#### Dual Boilers

Separate boilers optimize espresso brewing and steam production.

#### Hot Water Economizer

Enables you to fine-tune the tap water temperature for tea.

#### Pro Touch Steam Wands - Special Order

High performing steam wands that are cool to the touch.

#### Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

#### Digital Display - AV only

Intuitive programming makes it easy to adjust machine parameters.

#### Barista Lights - Special Order

Led lighting allows you to focus on your extraction and the cup.

#### Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

#### Programmable Doses - AV only

Auto-volumetrics ensure repeatability and consistency in high-volume settings.

#### High Legs - Special Order

Makes it easier to access beneath the machine.

#### Piero Group Caps - AV only

Re-engineered internal water path and flow-meter positioning that increase temperature stability.

#### Independent Boilers - Special Order

Separate boilers for each group head allow barista to optimize temperature for individual coffees.

#### Cup Warmer - Special Order

Maintain espresso and cappuccino cups evenly heated at a proper temperature.

#### Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

#### Autosteam - AV only, Special Order

Automatically stops the steam wand operation at a desired temperature.

#### Personalized Colors - Special Order

Customizable colors based on the RAL color system, on request.

| Specifications                  | 2 groups              | 3 groups              | 4 groups              |
|---------------------------------|-----------------------|-----------------------|-----------------------|
| Height (cm/in)                  | 47,5 / 19             | 47,5 / 19             | 47,5 / 19             |
| Width (cm/in)                   | 75 / 30               | 95 / 38               | 119 / 47              |
| Depth (cm/in)                   | 62,2 / 24,5           | 62,2 / 24,5           | 62,2 / 24,5           |
| Weight (kg/lbs)                 | 62 / 137              | 74 / 163              | 105 / 231,5           |
| Voltage                         | 200V Single Phase     | 200V Single Phase     | 200V Single Phase     |
|                                 | 220V Single / 3 Phase | 220V Single / 3 Phase | 220V Single / 3 Phase |
|                                 | 380V 3 Phase          | 380V 3 Phase          | 380V 3 Phase          |
| Wattage (min)                   | 3350                  | 4930                  | 6930                  |
| Wattage (max)                   | 5670                  | 7790                  | 9470                  |
| Coffee Boiler Capacity (liters) | 3,4                   | 5                     | 6,8                   |
| Steam Boiler Capacity (liters)  | 7                     | 11                    | 15                    |

# linea classic

a union of simplicity and elegance  
that never goes out of style.



Available Configurations: MP | EE | AV

Available Number of Groups: 1 | 2 | 3 | 4

Carefully designed to blend into any setting, the Linea Classic – with its dual boiler system, saturated groups and PID controller – is a work of art that is linear in design and dressed in polished stainless steel, which can be personalized in any color to match the aesthetics of

every environment. The machine also features stainless steel portafilters and advanced precision baskets to assure the highest extraction standards. Its clean lines and simple charm furnish the many cafés, roasteries, and chains whose names have defined the industry. The

Linea is the classic La Marzocco machine that has supported the development of the specialty coffee industry since the early 1990s. A tried and true machine, the Linea performs reliably in high-volume settings and is perfect for your new cafe, bar or restaurant.

## Dual Boilers

Separate boilers optimize espresso brewing and steam production.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Barista Lights - Special Order

Led lighting allows you to focus on your extraction and the cup.

## Programmable Doses - AV only

Auto-volumetrics ensure repeatability and consistency in high-volume settings.

## Independent Boilers - Special Order

Separate boilers for each group head allow barista to optimize temperature for individual coffees.

## Cup Warmer - Special Order

Maintain espresso and cappuccino cups evenly heated at a proper temperature.

## PID (Coffee Boiler)

Allows you to electronically control espresso brewing temperature.

## Conical Paddle - MP only

Assures progressive control of water flow and pressure before applying full pressure.

## High Legs - Special Order

Makes it easier to access beneath the machine.

## Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

## Cronos Keypad - AV only, Special Order

Keypad with digital shot timer to monitor the extraction time.

## Personalized Colors - Special Order

Customizable colors based on the RAL color system, on request.

| Specifications                  | 1 group           | 2 groups              | 3 groups              | 4 groups              |
|---------------------------------|-------------------|-----------------------|-----------------------|-----------------------|
| Height (cm/in)                  | 45,5 / 18         | 45,5 / 18             | 45,5 / 18             | 45,5 / 18             |
| Width (cm/in)                   | 49 / 20           | 69 / 28               | 93 / 37               | 117 / 46              |
| Depth (cm/in)                   | 56 / 22           | 56 / 22               | 56 / 22               | 56 / 22               |
| Weight (kg/lbs)                 | 61 / 90,5         | 51 / 112,5            | 66 / 145,5            | 83 / 183              |
| Voltage                         | -                 | 200V Single Phase     | 200V Single Phase     | 200V Single Phase     |
|                                 | 220V Single Phase | 220V Single / 3 Phase | 220V Single / 3 Phase | 220V Single / 3 Phase |
|                                 | -                 | 380V 3 Phase          | 380V 3 Phase          | 380V 3 Phase          |
| Wattage (min)                   | 2500              | 3350                  | 4930                  | 6930                  |
| Wattage (max)                   | -                 | 5670                  | 7790                  | 9470                  |
| Coffee Boiler Capacity (liters) | 1,8               | 3,4                   | 5                     | 2 x 3,4               |
| Steam Boiler Capacity (liters)  | 3,5               | 7                     | 11                    | 15                    |

# linea pb

a heavy duty workhorse -  
capturing the past, envisioning the future.



Available Configurations: MP | AV | ABR

Available Number of Groups: 2 | 3 | 4

The Linea PB, designed by and named in recognition of Piero Bambi, introduces a new level of performance, reliability, and craftsmanship. The machine features the iconic La Marzocco polished stainless steel body, updated with simplified lines and a lower profile, equipped

with exclusive, user friendly interface software that gives the barista direct functional control over boiler temperature, brewing volume, hot water tap dose, auto-back flush as well as other options. The group cap features and integrated flow-meter to ensure that water never

leaves the saturated area of the coffee boiler, reducing temperature instability during brewing. The Linea PB is the first La Marzocco machine equipped with the new generation of proprietary electronics and iconic three-button interface.

## Dual Boilers

Separate boilers optimize espresso brewing and steam production.

## Digital Display

Intuitive programming makes it easy to adjust machine parameters.

## Integrated Scales - ABR only

Precision scales integrated in the drip tray provide an improved level of consistency.

## Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

## Eco Mode

Can be programmed to enter stand-by mode, improving energy efficiency.

## High Legs - Special Order

Makes it easier to access beneath the machine.

## Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

## USB

Making it possible to update the firmware.

## Barista Lights - Special Order

Led lighting allows you to focus on your extraction and the cup.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Conical Paddle - MP only

Assures progressive control of water flow and pressure before applying full pressure.

## Personalized Colors - Special Order

Customizable colors based on the RAL color system, on request.

## Piero Group Caps - AV, ABR

Re-engineered internal water path and flow-meter positioning that increase temperature stability.

## Programmable Doses - AV, ABR

Auto-volumetrics ensure repeatability and consistency in high-volume settings.

## Cup Warmer - Special Order

Maintain espresso and cappuccino cups evenly heated at a proper temperature.

| Specifications                  | 2 groups              | 3 groups              | 4 groups              |
|---------------------------------|-----------------------|-----------------------|-----------------------|
| Height (cm/in)                  | 53,3 / 21             | 53,3 / 21             | 53,3 / 21             |
| Width (cm/in)                   | 71 / 28               | 95 / 38               | 119 / 47              |
| Depth (cm/in)                   | 59 / 23               | 59 / 23               | 59 / 23               |
| Weight (kg/lbs)                 | 61 / 135              | 77 / 170              | 117 / 258             |
| Voltage                         | 200 Single Phase      | 200V Single Phase     | 200V Single Phase     |
|                                 | 220V Single / 3 Phase | 220V Single / 3 Phase | 220V Single / 3 Phase |
|                                 | 380V 3 Phase          | 380V 3 Phase          | 380V 3 Phase          |
| Wattage (min)                   | 3750                  | 4930                  | 6930                  |
| Wattage (max)                   | 5450                  | 7240                  | 9470                  |
| Coffee Boiler Capacity (liters) | 3,4                   | 5                     | 2 x 3,4               |
| Steam Boiler Capacity (liters)  | 7                     | 11                    | 15                    |