

la marzocco products

Espresso machines and grinders trusted by the world's finest coffee roasters, baristas and cafés for their reliability, durability, and timeless aesthetics.



la marzocco

Founded in 1927 by Giuseppe and Bruno Bambi, La Marzocco had its beginnings in Florence, Italy, birthplace of the Italian Renaissance and home to such geniuses as Leonardo da Vinci, Michelangelo and Brunelleschi who created some of the most celebrated works of art in the world.

It seems only fitting that La Marzocco would earn a world renown reputation for making beautiful, high quality, superbly crafted and uniquely designed espresso machines, with great attention to detail. In 1939, it was La Marzocco that developed and patented the first coffee machine with a horizontal boiler, now an industry standard.

This was the first of a series of important innovations, later to include the dual-boiler system with

saturated brewing groups. Tradition and a passion in the search for quality and superior reliability are factors which have always distinguished and interested the entire company.

Even today, highly specialized personnel supervise each stage in the production of every single machine, hand-crafted to order for each and every client. In this way, Giuseppe Bambi's great experience and professional pride live on after over ninety years.

La Marzocco remains an artisan company, while offering important advancements in equipment technology to its customers and in the industry.

business considerations

The espresso machine is the heart of your business, it's important to evaluate the following factors before deciding on your specific espresso machine. Considering them will guide you to purchasing the best machine for your business.

water

Water analysis is a must before installing any espresso machine. Note that water parameters are different in every part of the world and you should consider the proper water treatment system accordingly. Discuss with your La Marzocco dealer what is the best solution for your espresso and your equipment.

power

Is there enough power available in your premises, or are you constrained by budget, a historic building, or an older electrical grid? This consideration will affect the size and model you can consider. Before choosing your equipment, be sure about electrical supply specifications in your location.

maintenance

Regular maintenance is part of owning an espresso machine, but some models and configurations need more than others. Make sure you account for your distance from a qualified service provider. If you're located far from one, a simpler machine may be the way to go.

bar layout & design

How much counter space can you dedicate to an espresso machine? How will customers order, interact and move through your cafe? How much of a role does design play in that experience? We provide different solutions depending on your specific needs.

coffee menu

If coffee will be the star of the show in your space, you'll need a machine that can keep up. Improved temperature stability, programming flexibility, and advanced features give you the power to deliver beautiful coffee to your customers even when things get hectic.

volume

How many drinks are you forecasting to serve during rush hour? How much time will your average customer spend in your shop? These considerations should affect your choice in terms of number of groups and configuration.



machine considerations

It's hard to consider in all of the variables when choosing an espresso machine. We broke it down into three of the most basic machine factors to help you prioritize what you should be thinking about.



reliability is a long-term investment

When deciding on an espresso machine, it's important to consider one that has proven reliability and craftsmanship. The espresso machine will be core to your business and it is crucial that it keeps producing drinks everyday with very little down time. This is achieved with time-tested components, cutting edge engineering and a readily available well-trained service network.

consistency brings people back

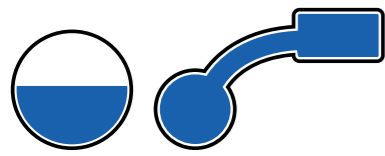
Your customers expect to get a great cup of coffee every time they visit your business. This can only be achieved with a machine that gives you consistency every time you brew. You should choose a machine that has systems built to ensure that each cup will attain the highest standard.

design attracts and delivers

The first way customers experience coffee is with their eyes. Investing in a machine that has beautiful design and options to customize to your space is extremely important. Beyond the outward appearance of the machine, the machine should be designed with workflow and ergonomics in mind to ease the job of the barista and the speed of service.

why la marzocco

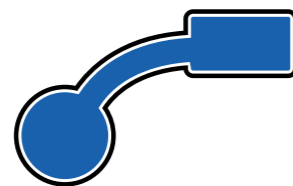
All La Marzocco machines are equipped with some distinctive technologies that are widely appreciated by baristas from all over the world. These technologies are core to what makes La Marzocco machines perform the way they do.



dual boiler system

This technology has been patented by La Marzocco in 1970 from an idea of its founder Giuseppe Bambi.

The rationale behind the Dual Boiler System is that the brewing temperature is as important as, and possibly even more important than, the brewing pressure. Having a boiler dedicated to steam and hot water and second to coffee water allows the barista to directly adjust brewing temperature and keep it more stable and consistent.



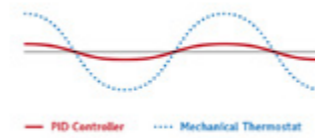
saturated groups

Developed alongside the Dual Boiler System, the Saturated Groups technology is based on the presence of just water - and no air - inside the coffee boiler and brew group. It has been proven that having a water/air mixture inside the coffee boiler and the group reduces the temperature stability of the machine. Moreover, the group is directly attached to the coffee boiler, creating a single chamber so that water circulates continuously, maintaining consistent temperature.



insulated boilers

La Marzocco believes in and promotes saving energy. With the aim of always improving the temperature stability but always keeping an eye on energy consumption, all professional and home machines are equipped with thermal insulation foils around coffee and steam boilers. Insulation foils are designed in a way that heat losses are minimized, increasing the machine's energy efficiency by around 20%.



PID

The PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler.

The PID controller allows more efficient and stable regulation of energy. With this level of control, temperature variability is reduced dramatically, making for a more consistent brew temperature.

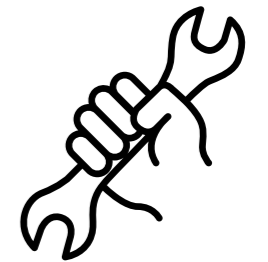
The barista is able to adjust the brew boiler temperature to a precise numerical value through the machine's electronics.



stainless steel

In an aim to equip every machine with the highest quality materials, La Marzocco uses only surgical grade AISI 316L stainless steel for its boiler production. This material drastically reduces the amount of heavy metals that could get dissolved into the water used for brewing coffee and producing steam.

La Marzocco's R&D department is continuously working on minimizing the number of components inside the machine that are not made of stainless steel.



handmade construction

Every La Marzocco is unique and built according to the needs, desires and requests of each final customer since over 1500 different machine configurations are available.

Within the production floor, no robots are involved in the process and every machine is the outcome of the careful and passionate work of the hands of more than 10 expert craftsmen. Skilled artisans and experienced workers oversee every stage of the production process which lasts on average for 2 weeks.



machine configurations

La Marzocco offers a wide range of machine configurations to match the specific needs of your business. The more manual configurations allow baristas to express their craft through full control of the brew parameters. The more automatic configurations, the more the barista can focus on other tasks while the machine delivers consistent drinks. The style and volume of your business will be crucial in deciding which configuration to choose.

- manual
- leva
- mp
- ep
- ee
- av
- abr
- automatic

leva / lever actuated machine

The barista can control the pre-infusion pressure and time, the maximum pressure of the shot and the volume of the shot according to how he adjusts the spring and pulls the lever.

mp / mechanical paddle

This configuration allows the barista to manually control pre-infusion pressure and time during the shot. The barista starts and stops the shot to achieve the preferred coffee volume.

ep / electronic paddle

This configuration is based on the pressure profiling technology, giving the barista the possibility to modulate the pressure at every stage of the extraction. This can be manually controlled by the barista or automatically performed by the machine.

ee / semi-automatic

The barista starts and stops the shot with either a push button or paddle interface to achieve their preferred coffee volume.

av / auto-volumetric

The barista starts the shot and the machine stops it based on the pre-programmed volume of water running through the coffee to achieve the preferred coffee volume.


abr / auto brew ratio with scales

The barista starts the shot and the machine stops it based on the weight of the coffee in the cup, determined by the integrated scale in the drip tray to achieve the preferred coffee weight.

product catalogue


Most machines are available in different configurations, in order to match the different needs of each customer. Aside from configurations, some La Marzocco machines are also available in X version: X machines represent the 'exceptional' model in terms of features to provide the greatest level of control and precision.

bar



linea classic

| | |
|---------|---------------|
| No. Gr. | 1 2 3 4 |
| Config. | MP EE AV |
| Custom | Color |



strada

| | |
|---------|----------------------------|
| No. Gr. | 1 (EP only) 2 3 |
| Config. | MP EP EE AV ABR |
| Custom | Color, Treatment, Material |



linea pb

| | |
|---------|------------------|
| No. Gr. | 2 3 4 |
| Config. | MP AV ABR |
| Custom | Color, Treatment |



leva s

| | |
|---------|-------|
| No. Gr. | 2 3 |
| Config. | Leva |
| Custom | Color |




linea pb x

| | |
|---------|------------------|
| No. Gr. | 2 3 4 |
| Config. | AV ABR |
| Custom | Color, Treatment |



leva x

| | |
|---------|-------|
| No. Gr. | 2 3 |
| Config. | Leva |
| Custom | Color |



gb5


| | |
|---------|-------------------------------------|
| No. Gr. | 2 3 4 |
| Config. | EE AV |
| Custom | Color, Treatment, Illuminated Logos |



kb90


| | |
|---------|----------|
| No. Gr. | 2 3 |
| Config. | AV ABR |
| Custom | Color |

home



linea mini


| | |
|---------|---------------|
| No. Gr. | 1 |
| Config. | EE |
| Custom | Color (Fixed) |



gs3

| | |
|---------|------------------|
| No. Gr. | 1 |
| Config. | MP AV |
| Custom | Color - Material |

grinders




swift

| | |
|---------|--------------|
| Burrs | Ceramic Flat |
| Config. | Swift |
| Custom | Color |



vulcano

| | |
|---------|--------------------------|
| Burrs | Conical |
| Config. | On Demand Auto Swift |
| Custom | N/A |



lux d

| | |
|---------|---------------|
| Burrs | Steel Flat |
| Config. | On Demand |
| Custom | Color (Fixed) |

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.

PID (Coffee Boiler)

Allows you to electronically control espresso brewing temperature.

Personalized Colors - Special Order

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

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.

Cronos Keypad - AV only, Special Order

Keypad with digital shot timer to monitor the extraction time.

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.



| 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 PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

High Legs - Special Order

Makes it easier to access beneath the machine.

Eco Mode

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

USB

Making it possible to update the firmware.

Barista Lights - Special Order

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

Conical Paddle - MP only

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

Integrated Scales - ABR only

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

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 220V Single / 3 Phase | 200V Single Phase 220V Single / 3 Phase | 200V Single 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 |

linea pb x

an update to the technical and stylistic workings of an industry icon.



Available Configurations: AV | ABR

Available Number of Groups: 2 | 3 | 4

5 years after the launch of the Linea PB, which has become a trusted industry workhorse, La Marzocco introduced a version of the machine equipped with the most advanced La Marzocco technologies. These include pre-heating system, independent boilers, hot water mixing

valve accessible from the side panel and Pro Touch steam wands. The Linea PB X features refreshed aesthetics based on the presence of barista lights as standard and white details such as logos, manometer, display lettering and keypads. The dynamic preheater ensures

unmatched temperature stability, provides steady brew water and steam even at the peak of the morning rush. The Linea PB's lower profile and increased work area also make it practical, without abandoning world renown Italian design.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

USB

Making it possible to update the firmware.

Integrated Scales - ABR only

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

Eco Mode

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

Piero Group Caps

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

Cup Warmer - Special Order

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

Hot Water Economizer

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

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

High Legs - Special Order

Makes it easier to access beneath the machine.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Barista Lights

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

Personalized Colors - Special Order

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

| 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) | 3350 | 5830 | 6930 |
| Wattage (max) | 5670 | 7790 | 9470 |
| Coffee Boiler Capacity (liters) | 2 x 1,3 | 3 x 1,3 | 2 x 3,4 |
| Steam Boiler Capacity (liters) | 7 | 11 | 15 |



LA MARZOCO

FILTER COFFEE
LES PRINCE
SABINO
ESPRESSO
CAPPUCINO
LATTE MACCHIATO

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 PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

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.

Digital Display - AV only

Intuitive programming makes it easy to adjust machine parameters.

High Legs - Special Order

Makes it easier to access beneath the machine.

Barista Lights - Special Order

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

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.

Programmable Doses - AV only

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

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 |

strada

designed for
and by baristas.



Available Configurations: MP | EP | EE | AV | ABR

Available Number of Groups: 1 (EP only) | 2 | 3

Over the course of two years La Marzocco worked with thirty of the world's finest coffee professionals to design a machine. This group was known as the "Street Team"; the Strada, Italian for street, was named in their honor. A lower profile invites customer engagement in a

café setting, while also providing the barista an open, expansive work area. The Strada platform has been designed to encourage creativity and customization so that each machine can be unique. The Strada is available in 5 different configurations to meet the specific needs

of baristas and cafes around the world. All configurations are equipped with the finest La Marzocco technology and provide users great ergonomics, barista-friendly design and electronics in a machine that enables to showcase the very best of each coffee.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Adjustable Drip Tray

Allows you to use the machine with tall, to-go cups.

Integrated Scales - ABR only

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

Independent Boilers

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

Periscope Pressure Gauges - MP only

Monitor real-time pressure applied by the conical paddle valve on the coffee puck.

Programmable Doses - EP, AV, ABR

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

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Hot Water Economizer

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

Eco Mode - AV, ABR

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

Gear Pumps - EP only

One gear pump per group delivers stable pressure control, making it possible to create and replicate pressure profiles.

USB - EP, AV, ABR

Making it possible to update the firmware (AV, ABR) or upload and download pressure profiles (EP).

Cup Warmer - 2 and 3 Groups, Special Order

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

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Internal Pump and Tank - EP 1 Group only

Self-contained 2 liter water tank and internal volumetric pump for countertop use.

Personalized Colors - Special Order

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

| Specifications | 1 group (EP only) | 2 groups | 3 groups |
|---------------------------------|-----------------------|-----------------------|-----------------------|
| Height (cm/in) | 47,5 / 19 | 47,5 / 19 | 47,5 / 19 |
| Width (cm/in) | 50,5 / 20 | 80 / 31,5 | 100 / 40 |
| Depth (cm/in) | 67,5 / 26,5 | 67,5 / 26,5 | 67,5 / 26,5 |
| Weight (kg/lbs) | 62,5 / 138 | 85 / 187,5 | 102 / 225 |
| Voltage | - | 200V Single Phase | 200V Single Phase |
| | 220-240V Single Phase | 220V Single / 3 Phase | 220V Single / 3 Phase |
| | - | 380V 3 Phase | 380V 3 Phase |
| Wattage (min) | 2040 | 4600 | 5100 |
| Wattage (max) | 2220 | 6200 | 8120 |
| Coffee Boiler Capacity (liters) | 1,3 | 2 x 1,3 | 3 x 1,3 |
| Steam Boiler Capacity (liters) | 3,5 | 8,2 | 11,8 |



LA MARZOTTO

*Special Order machine

leva s

reimagining what a lever-actuated espresso machine can be.



Available Configurations: LEVA

Available Number of Groups: 2 | 3

Leva rethinks the form of a lever espresso machine. No longer must safety be compromised in order for a café to use lever technology. The lever group gives line of sight to the captivating breakthrough mechanics. Leva features groundbreaking design, and technology in a

mechanical, reliable, and user friendly machine. The innovative design reduces the force required to operate the machine by almost 50% compared to a traditional lever machine, while also introducing a safety clutch system. Leva machine makes it possible to adjust both

the pre-infusion pressure and the maximum extraction pressure delivered by the lever piston, allowing to personalize coffee brewing and attain consistent shots. With over 2500 hours of testing, Leva sets a new standard for the reliability of a mechanical system.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Adjustable Drip Tray

Allows you to use the machine with tall, to-go cups.

Graphic Display

Intuitive programming makes it easy to adjust machine parameters.

USB

Making it possible to update the firmware.

Hot Water Economizer

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

Dedicated Pressure Gauges

Monitor real-time pressure applied by the lever system on the coffee puck.

Eco Mode

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

Cup Warmer - Special Order

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

| Specifications | 2 groups | 3 groups |
|---------------------------------|--|--|
| Height (cm/in) | 77,5 / 30,5 | 77,5 / 30,5 |
| Width (cm/in) | 80 / 31,5 | 102 / 40 |
| Depth (cm/in) | 64,5 / 25,5 | 64,5 / 25,5 |
| Weight (kg/lbs) | 99 / 218 | 129 / 284 |
| Voltage | 200V Single Phase 220V Single / 3 Phase 380V 3 Phase | 200V Single Phase 220V Single / 3 Phase 380V 3 Phase |
| Wattage (min) | 4700 | 5200 |
| Wattage (max) | 5480 | 6780 |
| Coffee Boiler Capacity (liters) | 3,4 | 5 |
| Steam Boiler Capacity (liters) | 8,2 | 11,8 |

leva x

advanced technologies
combined with traditional ideologies.



Available Configurations: LEVA

Available Number of Groups: 2 | 3

Featuring eye-catching design and lower profile to invite customer engagement, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation and coffee

conversations, while delivering the world's best coffee extraction. Leva brings with it design, focusing on the physical beauty only found in a truly mechanical system. The user can intervene in the pre-infusion pressure, shot volume and extraction pressure on each

group. Leva improves temperature stability of the traditional lever machine thanks to smart PID temperature control. Leva's digital displays show real time extraction pressure on the coffee puck, the pre-infusion and extraction time as well as the pressure curve of the shot.

PID (Steam Boiler)

Allows you to electronically control steam boiler temperature.

USB

Making it possible to update the firmware.

Adjustable Drip Tray

Allows you to use the machine with tall, to-go cups.

Smart PID (Coffee Boiler)

An advanced PID control greatly improves the machine's temperature stability.

Live Pressure Visualization

Live visualization of pre-infusion pressure, extraction pressure, and time throughout the course of the shot.

Eco Mode

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

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Graphic Display

Intuitive programming makes it easy to adjust machine parameters.

Hot Water Economizer

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

Independent Boilers

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

Military-Grade Steam Potentiometer

Proportional steam valves facilitates machine usability and maintenance while improving its durability.

Cup Warmer - Special Order

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

| Specifications | 2 groups | 3 groups |
|---------------------------------|--|--|
| Height (cm/in) | 77,5 / 30,5 | 77,5 / 30,5 |
| Width (cm/in) | 80 / 31,5 | 102 / 40 |
| Depth (cm/in) | 64,5 / 25,5 | 64,5 / 25,5 |
| Weight (kg/lbs) | 99 / 218 | 129 / 284 |
| Voltage | 200V Single Phase 220V Single / 3 Phase 380V 3 Phase | 200V Single Phase 220V Single / 3 Phase 380V 3 Phase |
| Wattage (min) | 4520 | 5120 |
| Wattage (max) | 5670 | 7800 |
| Coffee Boiler Capacity (liters) | 2 x 1,3 | 3 x 1,3 |
| Steam Boiler Capacity (liters) | 8,2 | 11,8 |

kb90

straight in, a new standard in high volume café performance.



Available Configurations: AV | ABR

Available Number of Groups: 2 | 3

The KB90 is the ultimate evolution of the Linea PB form. Designed specifically to increase speed of service in the highest volume cafes while easier for the barista thanks to an improved workflow. La Marzocco has redesigned the portafilter system to improve workflow efficiency

and to reduce the wrist strain of the user. Efficiency can also be increased thanks to Steam Flush: after each extraction, a burst of steam from the grouphead is followed by a flush of hot water, keeping the machine clean even in the busiest rush hours. This innovative

function minimizes off flavored buildup, and increases the time between having to clean the group. The KB90 allows for a new level of expression in machine design, the panels have been engineered so that virtually infinite customization combinations can be created.

Straight In Portafilter

Simplifies the motions to engage the portafilter and reduces the strain by 12 times.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Barista Lights

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

Independent Boilers

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

Steam Flush

Keeps the group clean with an automatic burst of steam and a flush of hot water between extractions.

Eco Mode

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

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

High Legs - Special Order

Makes it easier to access beneath the machine.

Integrated Scales - ABR only

Precision scales built in the drip tray with the Drip Prediction technology provide a new level of consistency.

Easy Rebuild Steam Valve

Engineered so the valve can be serviced directly from the front of the machine without needed to be removed.

Cup Warmer - Special Order

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

Hot Water Economizer

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

USB

Making it possible to update the firmware.

Personalized Colors - Special Order

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

| Specifications | 2 groups | 3 groups |
|---------------------------------|--|--|
| Height (cm/in) | 45 / 17,5 | 45 / 17,5 |
| Width (cm/in) | 81 / 32 | 105 / 41,5 |
| Depth (cm/in) | 62 / 24,5 | 62 / 24,5 |
| Weight (kg/lbs) | 77 / 170 | 101 / 223 |
| Voltage | 200V Single Phase 220V Single / 3 Phase 380V 3 Phase | 200V Single Phase 220V Single / 3 Phase 380V 3 Phase |
| Wattage (min) | 3350 | 5830 |
| Wattage (max) | 5670 | 7790 |
| Coffee Boiler Capacity (liters) | 2 x 1,3 | 3 x 1,3 |
| Steam Boiler Capacity (liters) | 7 | 11 |

linea mini

a La Marzocco classic redesigned for the kitchen.

Available Configurations: EE

Available Number of Groups: 1

Inspired by the Linea Classic, the Linea Mini comes with dual boilers and an integrated brew group that allows the machine to achieve the temperature stability and energy efficiency of the saturated brew group in a reduced footprint. The Linea Mini is handmade with the same components used in our commercial machines to ensure the same durability that the Linea Classic has become famous for. With PID and a temperature adjustment wheel, the Linea Mini provides all the features necessary to make the pursuit of the perfect espresso attainable at home.



- | | |
|------------------------------|---------------------------|
| Dual Boilers | Internal Pump |
| Integrated Brew Group | PID Control |
| Indicator Lights | Water Reservoir |
| Hot Water Spout | Barista Lights |
| Insulated Boilers | 6 Colors Available |

| Specifications | 1 group |
|---------------------------------|--|
| Height (cm/in) | 37,7 / 15 |
| Width (cm/in) | 35,7 / 14 |
| Depth (cm/in) | 45,3 / 18 |
| Weight (kg/lbs) | 30 / 66 |
| Voltage | 220-240V Single Phase 115V Single Phase |
| Wattage (min) | 1620 |
| Wattage (max) | 1820 |
| Coffee Boiler Capacity (liters) | 0,17 |
| Steam Boiler Capacity (liters) | 3 |

gs3

professional grade espresso equipment, built for the home.

Available Configurations: MP | AV

Available Number of Groups: 1

The La Marzocco engineering group set out to take the most advanced La Marzocco technology and translate it for a home espresso machine. The GS3 features the thermal stability system used in the La Marzocco Strada, including a preheating system, digital PID controller, saturated groups, a dual-boiler system, and digital display. These features make for a luxury espresso preparation platform: everything you could hope for as someone who wants to enjoy the best-quality espresso at home. All that's left for you to do is to grind, dose, and tamp.



- | | |
|------------------------------|--------------------------------------|
| Dual Boilers | Internal Pump |
| Saturated Group | Dual PID (coffee & steam) |
| Digital Display | Water Reservoir |
| Ruby Flow Restrictors | Periscope Pressure Gauge - MP |
| Half Power Mode | Conical Valve - MP |
| Insulated Boilers | Customizable |

| Specifications | 1 group |
|---------------------------------|--|
| Height (cm/in) | 35,5 / 14 |
| Width (cm/in) | 40 / 16 |
| Depth (cm/in) | 53 / 21 |
| Weight (kg/lbs) | 34,5 / 76,1 |
| Voltage | 220V Single Phase 110V Single Phase |
| Wattage (min) | 1620 |
| Wattage (max) | 2300 |
| Coffee Boiler Capacity (liters) | 1,5 |
| Steam Boiler Capacity (liters) | 3,5 |

customization

Uniqueness is part of owning a La Marzocco. Discuss with a La Marzocco salesperson or reseller how you can customize it in order for your machine to match the style and color of your outlet. Customization involves not only body colors, but also panel treatments, construction materials and combinations of these three options.



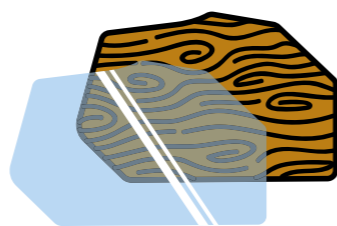
colors and finishes

Virtually infinite color personalization are available. All our bar machines can be painted in any color, based on the RAL matching system, and can come in matte and shiny finishes. Using the RAL codes assures maximum precision and accuracy between expectation and reality. Furthermore, on some models such as Strada, Leva and KB90, it is also possible to paint different panels in different colors, massively increasing the possible combinations.



galvanic treatments

On gb5 back panels, linea pb body, strada back panel and strada side ovals it is available a second customization option that consists in galvanic treatments. Galvanization is an electrochemical process by which metallic panels are submerged in electrolytes and get coated with a thin layer of a different metal. We offer a wide range of treatments that goes from brass to gold, ask your La Marzocco representative to know more about them!



materials

While using stainless steel for most of the internal components of a machine, when it comes to aesthetic parts few other materials are available. All machines can be equipped with wooden portafilters and any paddle actuated model can have wooden paddle levers. Moreover, on strada and gs3 additional wooden options such as side panels and steam actuators are available; on the same two models also glass body panels can be installed.



*Special Order machine

swift

top quality and absolute consistency.
Grinds, doses and tamps at the touch of a button.

The Swift grinder is the only grinder that grinds and tamps on demand, with no waste and no mess, to an accurate volumetric dose. Swift's clever engineering and design guarantee level and consistent coffee beds, time after time. Flat ceramic burrs ensure minimal heat buildup during the grinding process. Swift is ideal for high volume locations where consistency is key. Swift technology maintains quality in the cup, shot after shot, no matter who is using it.

Specifications

| | |
|--------------------------|--|
| Burr Type | Ceramic Flat |
| Hopper Capacity (kg/lbs) | 1,8 / 4 x 2 |
| Grind Adjustment | Stepless |
| Burr Diameter | 64mm |
| Grinding Speed (rpm) | N/A |
| Programmable Dose | Yes |
| Height (cm/in) | 65,5 / 25,5 |
| Width (cm/in) | 35 / 13,5 |
| Depth (cm/in) | 36 / 14 |
| Weight (kg/lbs) | 31 / 68 |
| Voltage | 110V Single Phase 220V Single Phase |
| Wattage | 780 |



vulcano

fresh coffee explosion.
Available in automatic, on demand and Swift operation.

Inspired by the original model designed by Giuseppe Bambi that won a design award at the Milan Expo in 1968, the Vulcano grinder brings together La Marzocco's distinct retro style with Mazzer's unparalleled technology. The Vulcano Swift, moreover, like the Swift, grinds, doses and tamps on demand, thereby ensuring consistency and quality.

Specifications

| | |
|--------------------------|---|
| Burr Type | Conical |
| Hopper Capacity (kg/lbs) | 1,3 / 2,9 - Auto, On Demand 1,5 / 3,3 - Swift |
| Grind Adjustment | Stepless |
| Burr Diameter | 63mm (Single Phase) 67mm (3 Phase) |
| Grinding Speed (rpm) | 420 (50hz) 500 (60hz) |
| Programmable Dose | Yes |
| Height (cm/in) | 61 / 24 - Auto, On Demand 66,5 / 26 - Swift |
| Width (cm/in) | 35 / 13,5 |
| Depth (cm/in) | 36 / 14 |
| Weight (kg/lbs) | 21 / 46 - Auto, On Demand 27 / 59,5 - Swift |
| Voltage | 110V Single Phase 220V Single Phase 240V Single Phase 380V 3 Phase - Auto, On Demand |
| Wattage | 450 - Auto, On Demand 500 - Swift |



lux d

on demand dosing
that suits your ritual.

The Lux D grinder is the result of a collaboration between La Marzocco and Mazzer to build an optimized home espresso grinder. The Lux D introduces a host of new features: on demand dosing, 61mm flat burrs for fast grind times and proper extraction, standard short hopper. Available in black, polished aluminum and white finishes. The Lux D is the perfect choice for a home espresso grinder.

Specifications

| | |
|--------------------------|--|
| Burr Type | Steel Flat |
| Hopper Capacity (kg/lbs) | 0,6 / 1,3 |
| Grind Adjustment | Stepless |
| Burr Diameter | 61mm |
| Grinding Speed (rpm) | 1400 (50hz) 1600 (60hz) |
| Programmable Dose | No |
| Height (cm/in) | 47,5 / 18,5 |
| Width (cm/in) | 18 / 7 |
| Depth (cm/in) | 25 / 10 |
| Weight (kg/lbs) | 10,5 / 23 |
| Voltage | 110V Single Phase 220V Single Phase |
| Wattage | 250 |



glossary

Auto Brew Ratio

kb90, Strada AV, Linea pb

Auto Brew Ratio uses precision scales built beneath each group of the machine. The scales are incorporated into the espresso machine's electronics system and provide the barista a new level of consistency, by giving control over beverage mass.

Auto Brew Ratio has two modes: Mass Mode and Ratio Mode.

Mass Mode

In Mass Mode, the barista programs the desired finished beverage mass. The barista activates the brew group by selecting one of the programmed beverage mass buttons. When the desired beverage mass has been reached, the machine automatically stops the brewing process.

Ratio Mode

Using ratio mode, the barista programs the preferred brew ratio into the machine. When preparing to brew, the barista places the loaded portafilter on the drip tray scale, allowing the espresso machine to weigh the ground coffee. The barista may then engage the portafilter and activate the brewing cycle by selecting one of the programmed brew ratio buttons. The Ratio Mode will automatically stop the shot when the correct brew ratio is achieved.

Drip Prediction

kb90




On Kb90's with ABR installed, users will have the option to use drip prediction. Drip prediction improves both the accuracy and ease of use of the ABR system. Until now scales have required a "Drip offset" be set by the barista. Drip offset is a fixed value used by the machine to account for some additional coffee drips after the extraction has been ended.

In Drip Prediction, the software maps the flow rate of each espresso shot and can accurately predict the future flow rate, so it can stop the shot without the need to program an offset. That means you don't need different offsets for different programs. Hence, your barista can just pay attention to the time and adjust the grind accordingly.

$$\text{Brew ratio} = \frac{\text{Weight of dry coffee}}{\text{Weight of beverage}}$$

Example

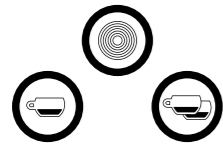
Input = 14g of dry coffee
1:2 brew ratio
Output = 28g of beverage

| brewing ratios examples for espresso coffee | dry coffee grams | | | beverage grams | | | suggested brewing ratio (dry/liquid) | average gross volume in ml (incl. crema) |
|---|------------------|-----|------|----------------|-----|-------|--------------------------------------|--|
| | low | med | high | small | med | large | | |
| ristretto  | 16 | 17 | 18 | 21 | 23 | 25 | 1:1,3 | 38 |
| regular  | 16 | 17 | 18 | 32 | 34 | 36 | 1:2 | 58 |
| lungo  | 16 | 17 | 18 | 48 | 52 | 56 | 1:3 | 78 |

Please note: the figures above have been calculated using a 17g double basket.



glossary

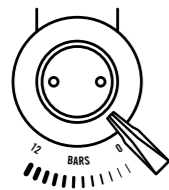


AV Auto Volumetric Control

Strada, kb90, gb5, Linea pb, Linea Classic, gs3

Auto Volumetric control allows the barista to program the different buttons, placed on the control panel (kb90, linea pb, linea classic and gs3 AV) or directly over the grouphead (Strada AV), with different volumes of water, resulting in different extractions, from ristretto to lungo, from single to double shots.

A flow meter measures the quantity of water that flows through the group and stops the extraction once the desired volume has been reached.



EP Electronic Paddle

Strada

Electronically controlled gear pumps provide precise, direct pressure control.

Motor speed is controlled with La Marzocco's classic paddle interface.

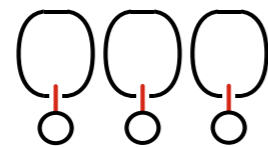
The Electronic Paddle assures absolute and direct control of pressure at any point during the extraction and it is manually controlled by the barista. Thanks to the Strada EP technology it is possible to program and reproduce pressure profiles.

ECO

ECO Mode

Leva, Strada AV, kb90, Linea pb

These models are equipped with programming that allows machines to enter a "stand-by" mode, thereby improve energy efficiency. The barista can program the machine and decide after how many minutes without brewing coffee (between 0 and 120) the temperature inside the boiler drops by a maximum of 20°C. This allows to save energy, but also leaves the barista the possibility to start brewing again without the need to wait several minutes for the machine to heat up from cold.



Independent Boilers

Leva X, Strada, kb90, Linea pb X + gb5, Linea pb MP and Linea Classic as optional

Machine is equipped with separate boilers for each grouphead.

This allows the barista to set different temperatures for each group, making it possible to extract coffees that require different brewing temperatures simultaneously on the same machine. Independent boilers can also be turned off during slower working periods, improving the machine's energy efficiency.

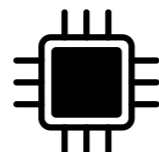


EE Semi-Automatic Control

Strada, gb5, Linea Classic, Linea Mini

The semi-automatic control is available in two different versions: as a paddle placed over the grouphead (Strada EE and Linea Mini) and as a button on the control panel (gb5 and Linea Classic).

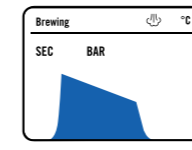
The initial 'EE' refers to a feature whereby the barista manually starts brewing and stops the extraction at the desired volume in the cup. Semi-automatic control can also be programmed to operate an electronic pre-infusion before starting the extraction.



La Marzocco Electronics

kb90, Leva, Strada AV, Linea pb

La Marzocco started in-house development of machine's electronics since 2013. From that year all professional machines that have been launched are equipped with electronics that drive intuitive programming and provide heads-up information and systems monitoring on a digital display data such as: shot timers, flow meter pulse counter, beverage weight (on machines equipped with Auto Brew Ratio technology), USB firmware updates, boiler temperatures and system alerts.



Live Pressure Visualization

Leva X

The Leva X is equipped with dedicated graphical displays for each group. The displays provide live visualization of pre-infusion pressure, extraction pressure, and time throughout the course of the shot.

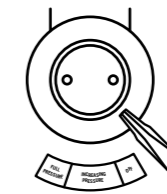
After the coffee has been delivered, the extraction curve and parameters are visualized on the displays as a graph. The barista has the ability to overlay past visualizations, saving up to four graphs for each group, as guides for future extractions.



Pro Touch Steam Wand

Leva, Strada, kb90, Linea pb X, gs3 + gb5 and Linea Mini as optional

In an aim of always improving the usability and ergonomics of its machines, La Marzocco has started introducing Pro Touch technology since 2016. Pro Touch Steam Wands are based on the innovative stainless steel double tube system: high temperature steam flows through the inner tube while the outer tube remains cool to the touch thanks to thermal insulation, while still retaining the performance of a traditional wand.

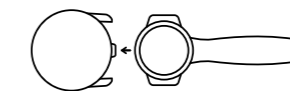


MP Mechanical Paddle

Strada, Linea pb, Linea Classic, gs3

The new conical mechanical paddle is inspired by the original mechanical group used on the La Marzocco GS – the first dual-boiler espresso machine with saturated groups (1970). This conical valve system assures progressive control of water flow and pressure via an internal orifice, before applying full pressure.

The new conical paddle valve controls the pre-infusion while the volumetric pump is working at full pressure, therefore barista may also perform a pre-infusion on one group while the other is extracting coffee. This dynamic system allows the barista to reduce channeling for a more balanced extraction.

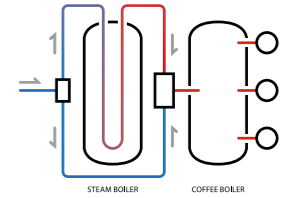


Straight In Portafilter System

kb90

Designed to simplify the motions required to engage the portafilter and reduce the strain by 12 times on the barista for even greater performance and everyday usability.

High volume coffee environments demand that a barista can work fast and efficiently to produce drinks during busiest periods of the day. The Straight-In Portafilter can noticeably mitigate the repetitive stress injuries occurring through its ease of action improving the natural workflow and output of barista.



Pre-Heater

Leva X, Strada, kb90, gb5, Linea pb X, gs3, Linea Mini + Linea pb MP and Linea Classic with Independent Boiler Option

A dynamic pre-heater assembly ensures that water entering the coffee boiler or the independent boilers – depending on the machine model – is precisely 75°C (170°F), this replaces hot water exiting the group, reducing temperature swings in the coffee boiler/boilers. Cold water from the main line flows through the steam boiler thanks to a dedicated tube with the same length as the boiler itself. Water, which is hotter than 75°C (170°F), exits the pre-heater and is precisely blended with cold water to achieve the target temperature.



USB

kb90, Leva, Strada AV, Linea pb

These machines are equipped with an USB port directly on the electronic box.

This features makes it possible to easily update the machine's firmware without the need to turn off the machine and open the electronic box.

Keeping the firmware constantly updated ensures to use the machine always at its full electronic potential.



la marzocco

handmade in florence

la marzocco srl
via la torre 14/h, loc. la torre, 50038
scarperia (florence), italy
t. +39 055 849191 | f. +39 055 8491990
info@lamarzocco.com | www.lamarzocco.com

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