

# fb80

The fb80 is ideal for locations where quality in the cup and design are equally important.

reflecting la marzocco's pursuit of perfection and expression of excellence.

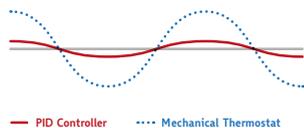
A dynamic preheater assembly ensures that water entering the coffee boiler is precisely 170 degrees F. 170 degree F water replaces hot water exiting the group, reducing temperature swings in the coffee boiler. An algorithm-based PID temperature controller further reduces temperature fluctuation in the coffee boiler. The group cap, which was designed by Piero Bambi, and an integrated ruby flow restrictor reduces channelling to ensure that water never leaves the saturated area of the coffee boiler, hence eliminating the introduction of temperature instability during brewing.



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handmade in florence

# fb80 features and specifications



## 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 using a simple keypad without having to remove machine panels.

## Dual Boilers

Separate boilers optimize espresso brewing and steam production.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Digital Display

Intuitive programming makes it easy to adjust machine parameters.

## Hot Water Economizer

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

## Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

## Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

## Thermal Stability System

As water passes through each element, temperature is further stabilized.

## Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

## Performance Touch Steam Wands\*

High performing steam wands that are cool to the touch.

## Cup Warmer\*

Maintain espresso and cappuccino cups heated at a proper temperature.

## Barista Lights\*

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

## Auto Steam\*

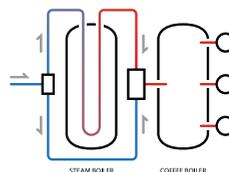
Simple steaming system stops automatically at your desired temperature.

## High Legs\*

Makes it easier to access beneath the machine.

## Personalized Color\*

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



\* Special Order

	2 Groups	3 Groups	4 Groups
Height (cm/in)	48,5 / 19,1	48,5 / 19,1	48,5 / 19,1
Width (cm/in)	75,5 / 29,7	95,5 / 37,6	119,5 / 47
Depth (cm/in)	62,7 / 24,7	62,7 / 24,7	62,7 / 24,7
Weight (kg/lbs)	63 / 138,9	75 / 165,3	107 / 235,9
Voltage	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	4600	6100	8000
Optional Wattage Elements	3600	4800	6800
Coffee Boiler Capacity (liters)	3,4	5	6,8
Steam Boiler Capacity (liters)	7	11	15

# gb5

elegant engineering with  
superior temperature control.

The gb5 has redefined the standard for temperature stability in modern espresso equipment.

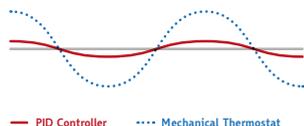
Equipped with a CPU board and designed for superior temperature control, the gb5 combines gracious lines and harmonious curves with powerful technological advancements, in line with classic La Marzocco design and spirit. The machine is an understated companion to any coffee bar. Its unmatched temperature stability provide steady brew water and steam even at the peak of the morning rush. The gb5 has redefined the standard for temperature stability in modern espresso equipment in light of "PID" technology.



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# gb5 features and specifications



## 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 using a simple keypad without having to remove machine panels.

### Dual Boilers

Separate boilers optimize espresso brewing and steam production.

### Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

### Digital Display

Intuitive programming makes it easy to adjust machine parameters.

### Hot Water Economizer

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

### Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

### Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

### Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

### Cup Warmer\*

Maintain espresso and cappuccino cups heated at a proper temperature.

### Barista Lights\*

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

### Auto Steam\*

Simple steaming system stops automatically at your desired temperature.

### Performance Touch Steam Wands\*

High performing steam wands that are cool to the touch.

### High Legs\*

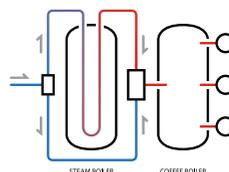
Makes it easier to access beneath the machine.

### Personalized Color\*

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

### Thermal Stability System

As water passes through each element, temperature is further stabilized.



\* Special Order

	2 Groups	3 Groups	4 Groups
Height (cm/in)	47,5 / 18,7	47,5 / 18,7	47,5 / 18,7
Width (cm/in)	75 / 29,5	95 / 37,4	119 / 46,9
Depth (cm/in)	62,2 / 24,5	62,2 / 24,5	62,2 / 24,5
Weight (kg/lbs)	62 / 136,7	74 / 163,1	105 / 231,5
Voltage	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	4600	6100	8000
Optional Wattage Elements	3600	4800	6800
Coffee Boiler Capacity (liters)	3,4	5	6,8
Steam Boiler Capacity (liters)	7	11	15

# gs3

**professional-grade espresso  
equipment, built for the home.**

Performance at home - La Marzocco  
technology and performance in an  
elegant, self-contained footprint.

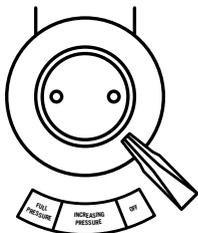
The La Marzocco engineering group set out to take the most advanced La Marzocco technology and translate it for a home espresso machine. The gs3 features the thermal stability system used in the La Marzocco Strada, including a preheating system, digital PID controller, saturated groups, a dual-boiler 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.



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# gs3 features and specifications



## Mechanical Paddle

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. This dynamic system allows the barista to reduce channeling for a more balanced extraction.

## Dual Boilers

Separate boilers optimize espresso brewing and steam production.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Internal Pump

Self-contained pump without compromising performance.

## Hot Water Economizer

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

## Thermal Stability System

As water passes through each element, temperature is further stabilized.

## Digital Display

Intuitive programming makes it easy to adjust machine parameters.

## Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

## Water Reservoir

A self-contained 3.5 liter water tank makes plumbing optional.

## Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

## Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

## Periscope Pressure Gauge

Monitor pressure at coffee during extraction (MP version only).

### 1 Group

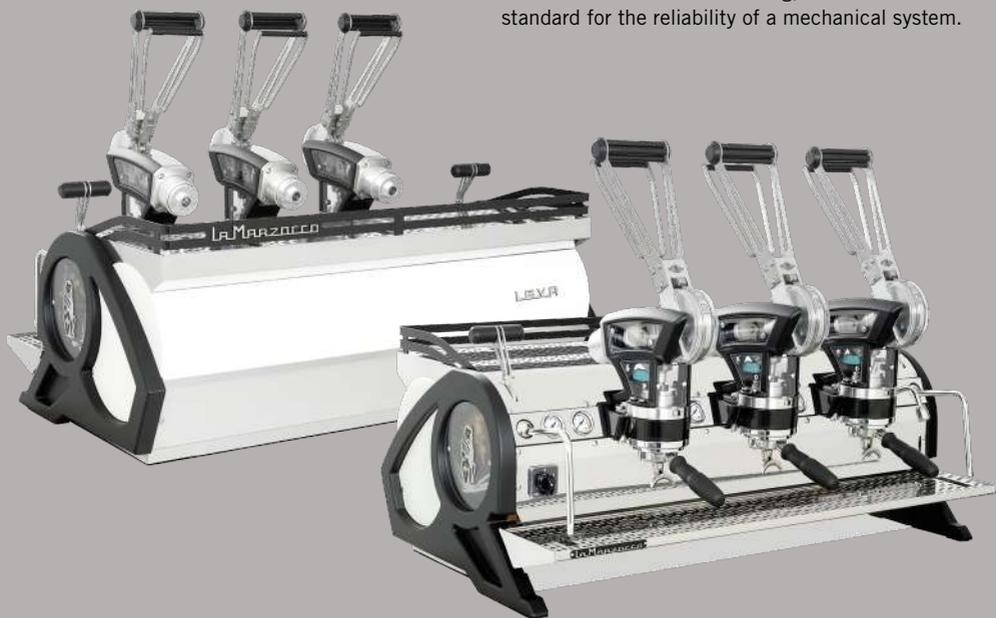
Height (cm/in)	35,5 / 14
Width (cm/in)	40 / 16
Depth (cm/in)	53 / 21
Weight (kg/lbs)	34,5 / 76,1
Voltage	220V Single Phase 110V Single Phase
Wattage Elements	2120 (220V) 1620 (110V)
Coffee Boiler Capacity (liters)	1,5
Steam Boiler Capacity (liters)	3,5

# leva s

revitalising the best extraction.

Dedicated to those with an eye to the past and a vision for the future.

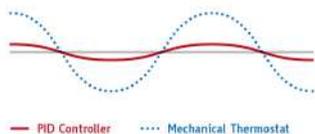
Leva rethinks the form of a lever espresso machine. No longer must safety be compromised in order for a café to use lever technology. The lever group gives line of sight to the captivating breakthrough mechanics. Leva features groundbreaking design, and technology in a mechanical, reliable, and user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



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# Leva S features and specifications



## 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.

## Dual Boilers

Separate boilers optimize espresso brewing and steam production.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## 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.

## Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

## Tall Cups

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

## Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

## Exposed Groups

Ergonomics and workspace visibility.

## Dedicated Pressure Gauges

Monitor pressure at coffee during extraction.

## Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

## Eco Mode

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

## Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

## USB

Making it possible to update the firmware.

### 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/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase
Wattage Elements	5200	6800
Coffee Boiler Capacity (liters)	3,4	5
Steam Boiler Capacity (liters)	8,2	11,8

# leva x

Reimagining what a lever-actuated espresso machine can be.

advanced technologies combined with traditional ideologies.

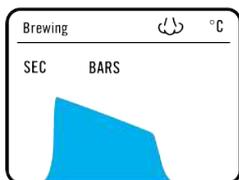
Featuring eye-catching design and lower profile to invite customer engagement, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation and coffee conversations, while delivering the world's best coffee extraction. Leva brings with it design, focusing not just on the physical beauty, but also on the satisfaction 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 also greatly improves temperature stability of the traditional lever machine thanks to an innovative 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.



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# Leva X features and specifications



## Live pressure visualization

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.

## Independent Boilers

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

## PID (steam boiler)

Allows you to electronically control steam boiler temperature.

## Smart PID (coffee boiler)

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

## Hot Water Economizer

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

## Tall Cups

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

## Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

## Exposed Groups

Ergonomics and workspace visibility.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Graphic Display

Intuitive programming makes it easy to adjust machine parameters

## Military-grade steam potentiometer

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

## Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

## Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

## Eco Mode

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

## USB

Making it possible to update the firmware.

## 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/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase
Wattage Elements	5700	7800
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	8,2	11,8

# linea classic

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

A tried and true machine, the Linea performs reliably in high-volume settings and is perfect for your new cafe, bar, or restaurant.

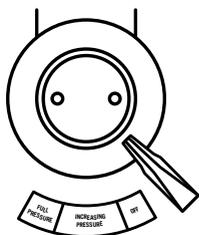
Carefully designed to blend into any setting, the Linea Classic – with its dual boiler system, saturated groups and PID controller, is a work of art that is linear in design and dressed in polished stainless steel and includes stainless steel portafilters and advanced precision baskets. Its clean lines and simple charm furnish the many cafés, roasters, and chains whose names have defined the specialty coffee industry and has buoyed the development of the specialty coffee industry since the early 1990s.



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# linea classic features and specifications



## Mechanical Paddle

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.

## Dual Boilers

Separate boilers optimize espresso brewing and steam production.

## PID

Allows you to electronically control espresso brewing temperature.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

## Cup Warmer\*

Maintain espresso and cappuccino cups heated at a proper temperature.

## Tall Cups\*

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

## Barista Lights\*

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

## Cronos Keypad

Keypad with digital shot timer to monitor the extraction time (AV version only).

## High Legs\*

Makes it easier to access beneath the machine.

\* Special Order

	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)	41 / 90,4	51 / 112,4	66 / 145,5	83 / 183
Voltage	200V Single/3 Phase 220V Single/3 Phase	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase
Wattage Elements	2500	3600	4800	6800
Optional Wattage Elements	-	4600	6100	8000
Coffee Boiler Capacity (liters)	1,8	3,4	5	6,8
Steam Boiler Capacity (liters)	3,5	7	11	15

# linea mini

a la marzocco classic  
redesigned for the kitchen

The iconic design and performance of a La Marzocco comes home with the Linea Mini.

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.



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## Colors

The Linea Mini comes in Stainless Steel, Black, Light Blue, Red, White and Yellow color options to match your personal style.

## linea mini features and specifications

### Dual Boilers

Separate boilers optimize espresso brewing and steam production.

### Integrated Brew Group

A combined boiler and brew group achieve thermal stability in a reduced footprint

### Indicator Lights

Lights provide user feedback on heating and water level.

### Hot Water Spout

Convenient spout for tea and rinsing portafilters between shots.

### Thermal Stability System

As water passes through each element, temperature is further stabilized.

### Internal Pump

Self-contained pump without compromising performance.

### PID Control

Stepped temperature wheel allows for user adjustment.

### Water Reservoir

A self-contained 2.5 liter water tank makes plumbing optional.

### Barista Lights

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

### 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 Elements	1820 (220-240V) 1620 (115V)
Coffee Boiler Capacity (liters)	0,17
Steam Boiler Capacity (liters)	3

# linea pb

The Linea PB, designed by and named in recognition of Piero Bambi, introduces a new level of performance, reliability, and craftsmanship.

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

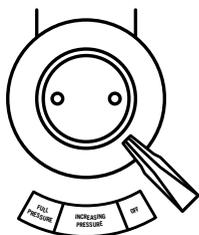
The Linea PB features the iconic La Marzocco polished stainless steel body, updated with simplified lines and a lower profile, equipped with exclusive, user friendly interface software that gives the barista direct functional control over boiler temperature, brewing volume, hot water tap dose, auto-back flush as well as other options. The Linea PB's lower profile and increased work area also make it practical, without abandoning world renown Italian design.



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# linea pb features and specifications



## Mechanical Paddle

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.

## Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

## Dual Boilers

Separate boilers optimize espresso brewing and steam production.

## Piero Group Caps

Water never leaves the coffee boiler during the brewing process, eliminating instability.

## Eco Mode

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

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

## Digital Display

Intuitive programming makes it easy to adjust machine parameters.

## USB

Making it possible to update the firmware.

## Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

## Performance Touch Steam Wands\*

High performing steam wands that are cool to the touch.

## Cup Warmer\*

Maintain espresso and cappuccino cups heated at a proper temperature.

## Barista Lights\*

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

## High Legs\*

Makes it easier to access beneath the machine.

\* Special Order

	2 Groups	3 Groups	4 Groups
Height (cm/in)	53,3 / 21	53,3 / 21	53,3 / 21
Width (cm/in)	71 / 28	95 / 37,4	119 / 46,9
Depth (cm/in)	59 / 23	59 / 23	59 / 23
Weight (kg/lbs)	61 / 134,5	77 / 169,8	117 / 258
Voltage	200V Single/3 Phase 220V Single/3 Phase	200V Single/3 Phase 220V Single/3 Phase	200V Single/3 Phase 220V Single/3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	4600	6100	8000
Coffee Boiler Capacity (liters)	3,4	5	6,8
Steam Boiler Capacity (liters)	7	11	15

# strada av

the barista's espresso machine.

Featuring iconic Italian design and user-friendly interface.

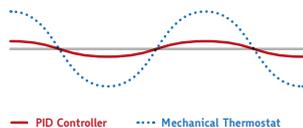
The Strada has always been evolving over time based on barista feedback. Within the Strada family, the Strada AV is the choice for customers who appreciate the familiarity of volumetric controls, and who seek repeatability and consistency in high-volume settings. With the reliability one expects from time-tested La Marzocco equipment, the Strada AV delivers the most stable brewing platform thanks to its thermal stability system and individual coffee boilers. Performance Touch Steam Wands improve the machine's ergonomics remaining always cool to the touch. Barista-friendly electronics make it easy to change settings, program the machine, update the firmware by USB and provide the user an enjoyable, comfortable and unique experience.



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# strada av features and specifications



## 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 using a simple keypad without having to remove machine panels.

## Independent Boilers

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

## Thermal Stability System

As water passes through each element, temperature is further stabilized.

## 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.

## Tall Cups

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

## Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

## Exposed Groups

Ergonomics and workspace visibility.

## 0-LED Display

Intuitive programming makes it easy to adjust machine parameters.

## Proportional Steam Valve

Lever-style activation for proportional solenoid steam valve eliminates the need for regular maintenance.

## Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Eco Mode

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

## USB

Making it possible to update the firmware.

## Programmable doses

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

## Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

## Cup Warmer\*

Maintain espresso and cappuccino cups heated at a proper temperature.

## Personalized Color\*

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

\* Special Order

## 2 Groups

## 3 Groups

Height (cm/in)	47,5 / 19	47,5 / 19
Width (cm/in)	80 / 31,5	100 / 40
Depth (cm/in)	67,5 / 26,5	67,5 / 26,5
Weight (kg/lbs)	85 / 187,4	102 / 224,9
Voltage	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase
Wattage Elements	4500 (200V)	5500 (200V)
	4600 (220/380V)	6400 (220/380V)
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	8,2	11,8