



HANDMADE IN FLORENCE



GB/5

Setting
the bar higher

*Featuring PID temperature controls,
solid-state relays, pre-heating system
and adjustable steam flow.*

*The GB/5 takes temperature stability
to a new level, electronically monitoring
all machine functions.*

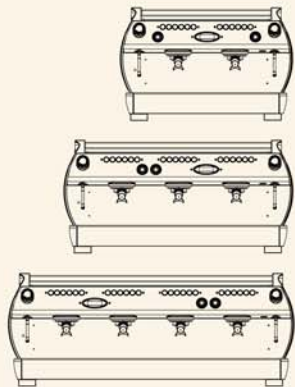
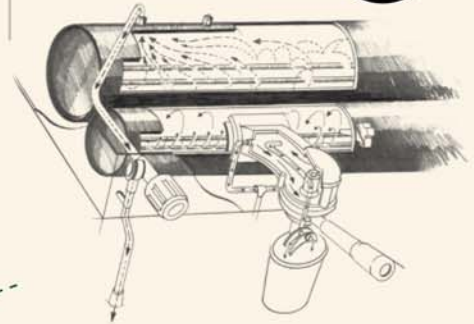
*Saturated brewing groups
and dual boiler-technology inside.
Ideal for the most classic & elegant cafés.*

www.lamarzocco.com

USA



Dual Boiler Technology



	Height (x) in	Width (z) in	Depth (y) in	Weight lbs	Voltage VAC	Total Wattage	Required Available Amperage	Steam boiler capacity liters	Coffee boiler capacity liters
2 groups	22	29 ^{1/2}	24 ^{1/2}	141	208-240 v Single Phase	4600	25 amps	7	3.4
3 groups	22	37 ^{1/2}	24 ^{1/2}	163	208-240 v Single Phase	6100	35 amps	11	5
4 groups	22	47	24 ^{1/2}	207	208-240 v Single Phase	8000	45 amps	14.5	6.8

High wattage elements not available on 200V 3phase & 220V 3phase 4 groups models.



The picture shows the automatic (AV) configuration. All specifications are subject to change without notice.

- Dual-boiler technology and saturated brewing groups
- Stainless steel boilers & brewing groups
- PID temperature control (proportional integral derivative)
- Brew water pre-heating system
- Multifunction keypads and digital display (pls see left picture)
- Customized steam valve with adjustable steam flow
- Omni-directional stainless steel steam wands
- Hot water economizer
- Solid stainless steel housing and base
- High wattage heating elements
- Available automatic (AV), semi-automatic (EE) and mechanical paddle (MP) (for latter option see specific brochure)

Standard high legs are not shown on the above picture:
x= inclusive of 3 inches for high legs

Options

- Portafion™ kit with coated portafilters and steam wands
- Barista lights
- Auto steam

Certifications available:



For more information please contact:



La Marzocco USA
5601 1st Ave S
Seattle, WA 98108
T: 206.706.9104
F: 206.706.9106
www.LaMarzoccoUSA.com