

kb90

The ultimate workflow machine,
a new standard in high volume
café performance.

Straight-in portafilter improves efficiency and ergonomics

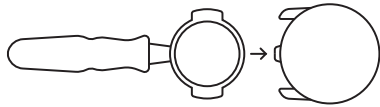
The KB90 is the ultimate evolution of the Linea PB form. Designed specifically to optimize the workflow for the barista in the world's busiest bars by improving the ergonomics and features of the machine. The Straight-in Portafilter improves the movements of brewing and removes the strain on the barista that causes repetitive stress injuries. Efficiency is also increased thanks to Steam Flush: after each extraction, a burst of steam from the steam boiler purges the brew path and is followed by a flush of hot water, keeping the group clean even during the busiest hours. This innovative function minimizes coffee residue in the group, and reduces the number of times baristas need to back flush during service. The KB90 allows for a new level of expression in machine design, based on 70's retro design and the La Marzocco shield, the panels have been engineered so that virtually infinite customization combination can be created.



la marzocco

handmade in florence

kb90 Features and Specifications



Straight-In Portafilter

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.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Independent Boilers

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

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Thermal Stability System

Brew water is pre-heated before entering the boiler for increased temperature stability.

Auto Brew Ratio/Drip Prediction (optional)

Precision scales incorporated into the drip tray improve beverage consistency by stopping the extraction based on mass. The machine uses an algorithm called Drip Prediction to improve shot accuracy and ease of dialing in.

Steam Flush

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

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Easy Rebuild Steam Valve

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

Hot Water Economizer

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

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.

Eco Mode

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

Programmable Doses

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

Personalized Color (special order)

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

	2 Group	3 Group
Height (in)	17.5	17.5
Width (in)	32	41.5
Depth (in)	24.5	24.5
Weight (lbs)	170	223
Voltage (VAC, Φ , Hz)	208-240, 1, 60	208-240, 1, 60
Element Wattage	5400, 5700	7300, 7800
Steam Boiler Capacity (liters)	7	11
Coffee Boiler Capacity (liters)	1.3 x2	1.3 x3
Amp Service Required	30	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109	
Configurations Available	Auto Volumetric (AV), Auto Brew Ratio (ABR)	