

# kb90

## Straight-in portafilter improves efficiency and ergonomics

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

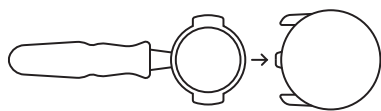
The KB90 is the ultimate evolution of the Linea PB form. Designed specifically to optimize the workflow for the barista in the world's busiest bars by improving the ergonomics and features of the machine. The Straight-in Portafilter improves the movements of brewing and removes the strain on the barista 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.



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# 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, $\Phi$ , 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)	

# linea classic

**A dependable classic that never goes out of style**

A specialty coffee icon, the workhorse of a high-volume café.

The clean lines and simple charm of the Linea Classic occupy many of the cafes, roasteries, and chains whose names have defined the industry.

The La Marzocco Linea Classic is the machine that has supported the development of the specialty coffee industry since 1988.

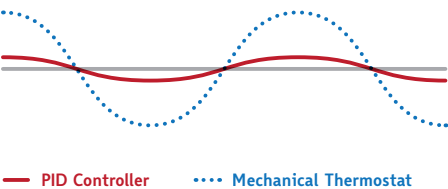
It is a heavy duty workhorse that performs reliably in high-volume settings. A tried and true machine, the Linea Classic is perfect for your new cafe, bar, or restaurant.



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# Linea Classic 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.

## Personalized Color\*

Customizable colors based on the RAL color system on request.

## PID

Allows you to electronically control espresso brewing temperature.

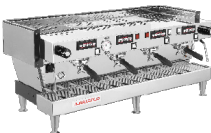
## Barista Lights\*

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).

\*special order



	1 Group	2 Group	3 Group	4 Group
Height (in)	21	21	21	21
Width (in)	20	28	37	46
Depth (in)	22	22	22	22
Weight (lbs)	97	128	163	203
Voltage (VAC, $\Phi$ , Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
Element Wattage	2500	4600	6100	8000
Steam Boiler Capacity (liters)	3.5	7	11	14.5
Coffee Boiler Capacity (liters)	1.8	3.4	5	6.8
Amp Service Required	20	30	50	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109			
Configurations Available	Auto-Volumetric (AV), Semi-Automatic (EE), Mechanical Paddle (MP)			

# linea pb

**A dependable classic,  
reimagined**

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

The Linea PB represents the first full update to the technical and stylistic workings of the Linea in the nearly 25 years it has been in production. The Linea PB features the iconic La Marzocco polished stainless steel body, updated with refined and sharpened design elements and a lower profile.

To complement its stylistic updates, the Linea PB features improved component longevity and new electronics that give the barista control over functions directly from the machine interface – including boiler temperatures, brewing volume, hot water tap dose, and auto-backflush, among others.



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# Linea PB Features and Specifications



## The Linea PB

Piero Bambi, son of Giuseppe Bambi and nephew of Bruno Bambi, the brothers who founded La Marzocco in 1927, has spent much of his life carrying on his father and his uncle's legacy of building the finest-quality espresso machines. Piero has had a hand in the design and engineering of every La Marzocco espresso machine currently in production. The Linea Classic was the first machine for which Piero led design; it has proven to be an icon of specialty coffee since its release in 1988. The Linea PB is named in Piero Bambi's honor.

### Dual PID (coffee & steam)

Allows you to electronically control coffee & steam boiler temperatures.

### Dual Boilers

Separate boilers optimize espresso brewing and steam production.

### Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

### Barista Lights

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

### Piero Group Caps

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

### Eco Mode

Boiler temperatures reduce to lower set-points after extended idle periods.

### Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

### Auto Backflush

### Auto Brew Ratio (optional)

Precision scales incorporated into the electronics system provide the barista control over beverage mass.

### La Marzocco Electronics

Proprietary electronics drive intuitive programming and provides heads-up information and systems monitoring on a digital display:

- Shot timers
- Flow pulse counter
- USB Firmware Updates
- Boiler temperatures
- System alerts



### 2 Group



### 3 Group



### 4 Group

Height (in)	21	21	21
Width (in)	28	38	47
Depth (in)	23	23	23
Weight (lbs)	202	241	306
Voltage (VAC, $\Phi$ , Hz)	208-240, 1, 60Hz	208-240, 1, 60Hz	208-240, 1, 60Hz
Element Wattage	4600	6100	8000
Steam Boiler Capacity (liters)	7	11	14.5
Coffee Boiler Capacity (liters)	3.4	5	6.8
Amp Service Required	30	50	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109		
Configurations Available	Auto-Volumetric (AV), Auto Brew Ratio (ABR)		



# 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.

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.



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**Colors**

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

**Linea Mini Features and Specifications**

**Dual Boilers**

Separate boilers optimize espresso brewing and steam production.

**Integrated 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 rinsing portafilter between shots.

**Thermal Stability System**

As water passes through each feature, 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 3.5 liter water reservoir makes plumbing optional.

**Barista Lights**

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



**1 Group**

Height (in)	15
Width (in)	14
Depth (in)	21
Weight (lbs)	71
Voltage (VAC)	120
Element Wattage	1600
Steam Boiler Capacity (liters)	3.5
Amp Service Required	15
Certifications	UL-1082, NSF-8, CAN/CSA-C22.2 No. 64



# gb5

## Elegant engineering for superior temperature control

The GB5 has redefined the standard for temperature stability in modern espresso equipment.

A dynamic preheater assembly ensures that water entering the coffee boiler is at precisely 170° F. 170° 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. A group cap designed by Piero Bambi and an integrated ruby flow restrictor reduces channeling and ensures that water never leaves the saturated area of the coffee boiler, eliminating the introduction of temperature instability during the brewing process.



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# GB5 Features and Specifications

### 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 rinsing.

### Dual PID (coffee & steam)

Allows you to electronically control coffee & steam boiler temperatures.

### Barista Lights

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

### Personalized Color\*

Customizable colors based on the RAL color system on request.

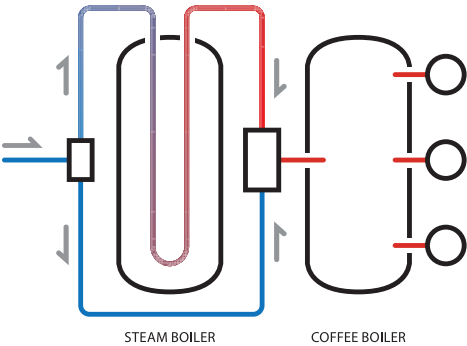
\*special order

### Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

### Thermal Stability System

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



	2 Group	3 Group	4 Group
Height (in)	22	22	22
Width (in)	30	38	47
Depth (in)	25	25	25
Weight (lbs)	162	201	280
Voltage (VAC, $\Phi$ , Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
Element Wattage	4600	6100	8000
Steam Boiler Capacity (liters)	7	11	14.5
Coffee Boiler Capacity (liters)	3.4	5	6.8
Amp Service Required	30	50	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109		
Configurations Available	Auto-Volumetric (AV), Semi-Automatic (EE)		

# gs3

**Professional grade  
espresso equipment,  
built for the 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

<b>Dual Boilers</b> Separate boilers optimize espresso brewing and steam production.	<b>Thermal Stability System</b> As water passes through each feature, temperature is further stabilized.	<b>Ruby Flow Restrictors</b> Ruby flow restrictors resist scale formation and erosion.
<b>Saturated Group</b> Ensure unsurpassed thermal stability, shot after shot.	<b>Internal Pump</b> Self contained pump without compromising performance.	<b>Half Power Mode</b> Allows your machine to run on a 15amp circuit.
<b>Digital Display</b> Intuitive programming makes it easy to adjust machine parameters.	<b>Dual PID (coffee &amp; steam)</b> Allows you to electronically control coffee & steam boiler temperatures.	<b>Periscope Pressure Gauge (MP only)</b> Monitor pressure at coffee during extraction.
<b>Hot Water Economizer</b> Enables you to fine-tune the tap water temperature for rinsing.	<b>Water Reservoir</b> A self contained 3.5 liter water reservoir makes plumbing optional.	<b>Conical Valve (MP only)</b> Improved longevity and increased pressure manipulation ability.



	<b>1 Group</b>
Height (in)	14 / 15 (for GS3 MP)
Width (in)	16
Depth (in)	21
Weight (lbs)	72.75
Voltage (VAC)	120
Element Wattage	1600
Steam Boiler Capacity (liters)	3.5
Coffee Boiler Capacity (liters)	1.3
Amp Service Required	15 (20 full power)
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109
Configurations Available	Auto-Volumetric (AV), Mechanical Paddle (MP)

# strada

**Designed for the modern café,  
with input from baristas**

The most technologically advanced traditional espresso machine featuring a barista-friendly design.

A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area.

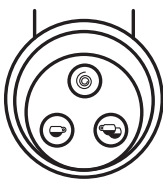
The Strada platform has been designed to encourage creativity and customization so that each machine can be unique.



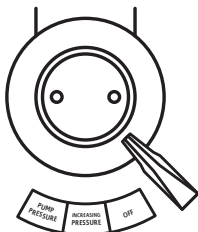
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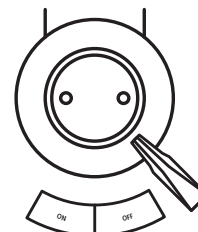
# Strada Features and Specifications



**Auto Volumetric (AV)**



**Manual Paddle (MP)**



**Semi Automatic (EE)**

## **Independent Boilers**

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

## **Thermal Stability System**

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

## **Dual PID (coffee & steam)**

Allows you to electronically control coffee & steam boiler temperatures.

## **Hot Water Economizer**

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

## **Adjustable, Deep Drip Tray**

Accommodates a variety of cup sizes.

## **Exposed Groups**

Ergonomics and workspace visibility.

## **Auto Backflush (EE & AV only)**

## **Insulated Boilers**

Reduce energy consumption while contributing to temperature stability.

## **Conical Valve (MP only)**

Improved longevity and increased pressure manipulation ability.

## **Periscope Pressure Gauges (MP only)**

Monitor pressure at coffee during extraction.

## **Digital Display**

Intuitive programming makes it easy to adjust machine parameters.

## **Performance Touch Steam Wand (AV only)**

Vacuum-insulated double-walled steam wand remains cool to the touch while delivering high-volume dry steam.

## **Personalized Color (special order)**

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

## **Proportional Steam Valve (EE & AV only)**

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

## **La Marzocco Electronics (AV only)**

Proprietary electronics first introduced on the Linea PB drive intuitive programming and provides heads-up information and systems monitoring.

## **Flow Meter (AV only)**

A precision flow meter measures the flow of water applied to the coffee bed during brewing.

## **Auto Brew Ratio (optional & AV only)**

Precision scales incorporated into the electronics system provide the barista control over beverage mass.



**2 Group**



**3 Group**

Height (in)	19	19
Width (in)	32	40
Depth (in)	27	27
Weight (lbs)	217	286
Voltage (VAC, $\Phi$ , Hz)	208-240, 1, 60	208-240, 1, 60
Element Wattage	4900	6400
Steam Boiler Capacity (liters)	8.2	11.8
Coffee Boiler Capacity (liters)	1.3x2	1.3x3
Amp Service Required	30	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109	
Configurations Available	Semi-Automatic (EE), Manual Paddle (MP), Auto Volumetric (AV), Auto Brew Ratio (ABR)	



# leva

**advanced technologies combined  
with traditional ideologies.**

Reimagining what a lever-actuated  
espresso machine can be.

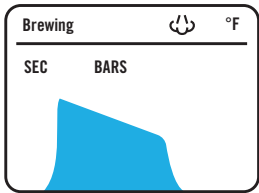
Featuring eye-catching design and lower profile to invite customer engagement, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation and coffee conversations, while delivering the world's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



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# Leva features and specifications



### Live Pressure Visualization (Leva X only)

The Leva 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 (X only)

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

### Smart PID (X only)

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

### PID (S only)

Allows you to electronically control 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.

### Eco Mode

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

### Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

### Graphic Display

Intuitive programming makes it easy to adjust machine parameters

### Military-grade steam potentiometer (X only)

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.

### Exposed Groups

Ergonomics and workspace visibility.

### USB

Making it possible to update the firmware.

	2 Groups	3 Groups
Height (in)	30.5	30.5
Width (in)	31.5	40
Depth (in)	25.5	25.5
Weight (lbs)	218	284
Voltage (VAC, Φ, H2)	208-240, 1, 60	208-240, 1, 60
Element Wattage	5200 (Leva S), 5700 (Leva X)	6800 (Leva S), 7800 (Leva X)
Steam Boiler Capacity (liters)	8.2	11.8
Coffee Boiler Capacity (liters)	3.4 (Leva S), 1.3 x 2 (Leva X)	5 (Leva S), 1.3 x 3 (Leva X)
Amp Service Required	30	50
Certifications	UL-197, NSF-4, CAN/CSA-C22.2 No. 109	
Configurations Available	S, X	S, X

# swift

**Grind, dose, tamp  
with one touch**

The Swift grinder is the only grinder that grinds and tamps on demand, to an accurate volumetric dose, and with no waste or mess.

The Swift grinder's engineering and design guarantees level and consistent coffee beds, time after time. Flat ceramic burrs ensure minimal heat buildup during the grinding process making the Swift the ideal grinder for high-volume café locations aiming to improve consistency. Featuring dual hopper design, the Swift allows for a single grinder to serve two different coffees. Swift technology maintains quality in the cup, shot after shot, and from barista to barista.

Compatible with all La Marzocco espresso machines.



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Swift Grinder Technology

The Swift grinder was developed to address the need to improve ergonomics and reduce waste. Offering highly accurate volumetric dosing and tamping, the Swift repeatedly doses to within a fraction of a gram. A step-less micro grind adjustment provides the barista with the highest level of control, while also minimizing waste. The Swift is barista friendly and removes steps in the espresso-making process that introduce variability.

Swift Specifications

Height (in)	26
Width (in)	12
Depth (in)	12
Weight (lbs)	55
Voltage (VAC, Φ)	120, 1
Amp Service Required	12
Motor Power (Watts)	1440
Burr Size (Ømm)	64
Burr Type	Flat
Burr Speed (rpm @60Hz)	1750
Grind Time (sec/17g)*	6
Bean Hopper Capacity (lbs)	4 (x2)
Grind Adjustment	Step-less knob
Programmable Dose	Yes
Certifications	UL-763, NSF/ANSI 8, CAN/CSA-C22.2 No. 195

\* Data may vary depending on the set and roast point, blend or single origin coffee.

# vulcano

**Distinct design,  
unparelled technology**

The Vulcano line brings together distinct La Marzocco retro Italian design with Mazzer grinding expertise.

The Vulcano grinder line is inspired by the award-winning 1960s model grinder designed by La Marzocco co-founder Giuseppe Bambi, and features a Mazzer conical burr set.

The Vulcano Swift features La Marzocco Swift grinder technology to grind, dose, and tamp, providing repeatability and consistency of dose to within a fraction of a gram. Grind and dose adjustments are simple and accessible, providing the barista the highest level of control, while minimizing waste.



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## History

In 2008 as La Marzocco prepared to relocate its factory, the engineering team came across extensive original drawings by Giuseppe Bambi, one of the founding brothers of La Marzocco. The drawings included the “Vulcano” grinder, a design award-winning grinder that was in production in the 1960s. Inspired by the design, La Marzocco went to Mazzer and proposed developing a next generation Vulcano featuring Mazzer grinder technology.

## La Marzocco Swift Grinder Technology

The Vulcano Swift grinder features the same auger design as the La Marzocco Swift grinder introduced in the early 2000s. Swift volumetric dosing and tamping is highly accurate, repeatedly dosing to within a fraction of a gram. A step-less micro grind adjustment provides the barista with the highest level of control, while also minimizing waste.

This Swift system, applied in the Vulcano Swift, and paired with a Mazzer 63mm conical burr set, is barista friendly, removing steps in the espresso-making process that introduce variability.

## La Marzocco and Mazzer Partnership

Rarely do you see a La Marzocco espresso machine on an espresso bar without Mazzer grinders. La Marzocco and Mazzer are both companies that have come to stand for highest-quality and performance coffee equipment. Both companies were founded in the early 20th century, and have passed management and engineering responsibilities to successive generations within their families.

# Vulcano Specifications



### Vulcano Swift

### Vulcano Electric

### Vulcano Doser

Height (in)	26	25	25
Width (in)	10	10	10
Depth (in)	12	12	12
Weight (lbs)	55	44	44
Voltage (VAC, $\Phi$ )	120, 1	120, 1	120, 1
Amp Service Required	5	5	5
Motor Power (Watts)	600	600	600
Burr Size ( $\emptyset$ mm)	63	63	63
Burr Type	Conical	Conical	Conical
Burr Speed (rpm @60Hz)	500	500	500
Grind Time (sec/17g)*	8.7	5.7	5.7
NSF-8	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed
UL-763	ETL Listed	ETL Listed	ETL Listed

\* Data may vary depending on the set and roast point, blend or single origin coffee.



# lux d

**The ideal combination  
of size and power**

The Lux D grinder is the result of a collaboration between La Marzocco Home and Mazzer to build an optimized home espresso grinder.

The Lux D introduces a host of new features: On Demand Dosing, 61 mm flat burrs for fast grind times and proper extraction, standard short hopper, new static screen configuration and three finishes to choose from. The Lux D is the perfect choice for a home espresso grinder.



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### On Demand Dosing that Fits Your Ritual

The Lux D matches your method with the On Demand Dosing system. Whether you use a scale to weigh your dose or fill and sweep the excess, the Lux delivers coffee simply with the portafilter button. The On Demand system provides the advantages of the funnel combined with one-handed dosing.

### Stepless Adjustment for Perfect Espresso

Like all Mazzer grinders, the Lux D comes with stepless grind adjustment to allow for infinite control over brew time. Stepless adjustment is the key for dialing in that perfect shot of espresso for your personal taste.

**Available in Chrome, Matte Black and White**

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## Lux D 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 Elements	250

customations available for an additional cost



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# mazzer grinders

World's leader in  
espresso grinders

Mazzer grinders are the de facto industry standard espresso grinders for good reasons – durable construction, grind consistency, tactile dosers, and superbly heavy-duty burrs.

Rarely do you see a La Marzocco espresso machine on an espresso bar without Mazzer grinders. La Marzocco and Mazzer are both companies that have come to stand for highest-quality and performance coffee equipment. Whether you prefer flat or conical burrs, Mazzer delivers the most reliable grinders on the market.



# Mazzer Grinder Specifications

The Mazzer Kold is exclusive to La Marzocco North America and offered in electronic only. All other models are offered in electronic or automatic with doser. The La Marzocco Lux D by Mazzer features On Demand Dosing, activated by a portafilter button.



	Mini doser	Mini electronic A	Lux D	Super Jolly	Major	Kony	Robur	Kold
Height (in)	13.5	18.5	18.25	24	25	25.25	28.25	27.75
Width (in)	6.25	6.25	7	7.75	8.25	8.25	9.5	8.5
Depth (in)	7.75	7.75	10	10.5	11.5	10.33	11.5	12.25
Weight (lbs)	22.5	22.5	24.5	31	44	44	62	67
Voltage (VAC)	120	120	120	120	120	120	120	120
Amp Service Required	2.1	2.1	2.1	5	7.5	5	8	8
Motor Power (Watts)	250	250	250	350	650	450	900	900
Burr Size (Ømm)	64	64	61	64	83	63	71	71
Burr Type	Flat	Flat	Flat	Flat	Flat	Conical	Conical	Conical
Burr Speed (rpm @60Hz)	1600	1600	1600	1600	1600	500	500	500
Grind Time (sec/17g)*	14.2	14.2	10	8.9	4.7	5.7	2.8	2.8
Bean Hopper Capacity (lbs)	1.3	1.3	1.3	2.7	4	2.9	4	3.3
NSF-8	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed	ETL Sanitation Listed
UL-763	ETL Listed	ETL Listed	ETL Listed	ETL Listed	ETL Listed	ETL Listed	ETL Listed	ETL Listed

\* Data may vary depending on the set and roast point, blend or single origin coffee.