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 La Marzocco would earn a 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 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 the industry.
why La Marzocco USA?

La Marzocco USA has been distributing espresso machines throughout the United States since 1979. We have a warehouse, training facility, and offices located in Seattle, Washington, and a team of sales and tech professionals across the country.

When you buy a La Marzocco in the United States, expect quality, support, and connection.

quality

- **HANDMADE MACHINES**
  - All La Marzocco machines are designed for performance and reliability. Across our product line, the baseline is best-in-class.
  - Every machine is thoroughly bench-tested and checked before leaving our Seattle warehouse so it arrives to you ready to perform.
  - A century of craftsmanship combined with the highest-quality materials give each La Marzocco a longevity that leads to higher resale value and lower operating costs over time.

support

- **IN-HOUSE SUPPORT AND INVENTORY**
  - Our Logistics Team manages a constant inflow and outflow of machines so that we have what you need in stock and can get it to you as fast as possible.
  - Call and speak directly to La Marzocco staff — our expert Solutions Team is here to help.
  - Our support resources include full installation and maintenance documentation and a network of third-party industry-leading technicians across the country.

connection

- **TO THE GLOBAL LA MARZOCCO FAMILY**
  - Every purchase connects you to a global community of passionate coffee professionals.
  - Our factory outside of Florence, Italy is net-zero solar, as part of our commitment to sustainability and social responsibility.
  - La Marzocco machines can be found in almost any major city around the globe, as a symbol of delicious espresso and a beloved tool for passionate baristas.
The espresso machine is the heart of your business, so it’s important to discuss the following factors with a La Marzocco salesperson or reseller before deciding on your specific espresso machine. Considering these factors will guide you to purchasing the best equipment for your business.

**business considerations**

**water**
Water analysis is a must before installing any espresso machine, and your specific needs will vary by geography. Work with your reseller to determine your filtration needs for your area and equipment.

**power**
Electrical power will affect the size and model of machine you can consider. Before choosing your equipment, confirm the electrical supply specifications in your location.

**bar layout & design**
How much counter space can you dedicate to an espresso machine? How will customers order, interact and move through your café? We offer different solutions depending on your specific needs.

**coffee menu**
If coffee will be the star in your space, you’ll need a machine that can keep up. Improved temperature stability, programming flexibility, and advanced features help you consistently deliver beautiful coffee to your customers.

**maintenance**
Regular maintenance is part of owning an espresso machine, but some machine features require more attention than others. If you’re miles away from a qualified service provider, a simpler model may best fit your needs.

**volume**
Busy shops with short ticket times benefit from more group heads and greater automation. If you expect to have a line out the door all day, you’ll be looking for a dependable workhorse with key functions automated.
machine considerations

What does it mean to own and operate an espresso machine? Three of the most important factors, below, will help you prioritize your options and choose a machine that drives your business forward.

reliability
AS 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 every day with little down time. This is achieved with time-tested components, solid engineering, and a readily available, well-trained service network.

consistency
BRINGS CUSTOMERS 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
ATTRACTION AND DELIVERS

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

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

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

- **PID Controller**
  The PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler, allowing 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 temp to a precise numerical value through the machine’s electronics.

- **Auto Brew Ratio (ABR)**
  Auto Brew Ratio uses precision scales built into the drip tray of the Linea PB, Strada, KB90, and Modbar AV. The Auto Brew Ratio scales are incorporated into the espresso machine’s electronics system and provide the barista with a new level of consistency and confidence, by giving control over final beverage mass.

- **Saturated Groups**
  Developed alongside the Dual Boiler System, Saturated Groups technology is based on the presence of just water – and no air – inside the brew boiler and group. A water/air mixture inside the brew boiler and the group would reduce the temperature stability of the machine. Attaching the group directly to the brew boiler creates a single chamber so that water circulates continuously, maintaining consistent temperature.

- **Dual Boiler System**
  The Dual Boiler System was patented by La Marzocco in 1970, an idea from its founder Giuseppe Bambi. The idea came from Giuseppe’s belief that the brewing temperature is as important as, and possibly even more important than, the brewing pressure. Having one boiler dedicated to steam, and a second to coffee brewing water allows the barista to directly adjust brewing temperature to keep it more stable and consistent.

- **Handmade Construction**
  On the production floor, every machine is the outcome of the careful and passionate work of the hands of more than ten expert craftspersons, with no robots involved. Skilled artisans and experienced workers oversee every stage of the production process, which lasts an average of two weeks.

- **Stainless Steel**
  La Marzocco uses only surgical grade AISI 316L stainless steel for 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.
machine configurations

La Marzocco offers a range of machine configurations to match the needs of your business. More manual configurations allow baristas closer engagement with brew parameters like pre-infusion and pressure. More automated configurations allow the barista to program a repeatable output and give more of their focus to customer engagement. The style and volume of your business will be crucial in deciding which configuration to choose.

espresso machine configurations

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The barista manually controls pre-infusion and pressure during the shot. The barista starts and stops the shot with either a push button or paddle interface to achieve the preferred coffee volume.

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.

The barista starts the shot and the machine stops it based on the weight of the coffee in the cup. Auto Brew Ratio utilizes a built-in scale to achieve the preferred coffee weight.
La Marzocco USA distributes three categories of espresso machines. We offer Traditional Bar machines, Under-Counter components for customers wanting to differentiate the look and bar-flow of their café, and Light Commercial / Home machines for customers with space and electrical limitations.

### Traditional Bar

- **Linea Classic**
  - No. groups: 1 | 2 | 3 | 4
  - Configurations: MP | EE | AV | ABR
  - Starting at: $10,300

- **GB5**
  - No. groups: 2 | 3 | 4
  - Configurations: EE | AV
  - Starting at: $15,200

- **Linea PB**
  - No. groups: 2 | 3 | 4
  - Configurations: AV | ABR
  - Starting at: $16,800

### Under-Counter

- **Modbar**
  - No. groups: 1 | 2 | 3 | 4 | ∞
  - Configurations: AV | ABR
  - Starting at: $21,200

### Light Commercial / Home

- **Linea Mini**
  - No. groups: 1
  - Configurations: EE
  - Starting at: $4,900

- **GB5**
  - No. groups: 2 | 3 | 4
  - Configurations: EE | AV
  - Starting at: $15,200

### About Our Nomenclature

1. Model
2. No. groups
3. Configuration

---

**MAP Pricing**

Starting prices listed refer to MAP (Minimum Advertised Price) — the lowest price a reseller partner can advertise a product.
The La Marzocco Linea Classic is the machine that has supported the development of the specialty coffee industry since 1989. The clean lines and familiar charm of the Linea Classic occupy many of the cafés, roasteries, and chains whose names have defined the industry. The Linea Classic 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 café, bar, or restaurant.

LINEA CLASSIC HIGHLIGHT: PID controller

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.

SPECIFICATIONS

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gb5

a redefined standard for temperature stability in modern espresso equipment

GB5 OVERVIEW

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 provides 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 through “PID” technology.

FEATURES

- dual PIDs (brew and steam)
  Allows you to electronically control brew and steam boiler temperatures
- 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
- hot water economizer
  Enables you to fine-tune the tap water temperature for rinsing
- ruby flow restrictors
  Ruby flow restrictors resist scale formation and erosion

GB5 HIGHLIGHT: thermal stability system

A dynamic preheater assembly ensures that water entering the brew boiler is at precisely 170°F. The 170°F water replaces hot water exiting the group, reducing temperature swings in the brew boiler. An algorithm-based PID temperature controller further reduces temperature fluctuation in the brew boiler.

SPECIFICATIONS

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**linea pb**

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

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**FEATURES**

- **dual PIDs (brew and steam)**
  Allows you to electronically control brew and steam boiler temperatures.

- **piero group caps**
  Re-engineered internal water path that increases temperature stability.

- **auto backflush**
  Simplifying end-of-shift cleaning processes for baristas ensures that machines are cleaned more often and correctly.

- **ruby flow restrictors**
  Ruby flow restrictors resist scale formation and erosion.

- **eco-mode**
  Boiler temperatures reduce to lower set-points after extended idle periods, improving energy efficiency.

- **auto brew ratio (optional)**
  Precision scales incorporated into the electronics system provide the barista control over beverage mass.

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**LINEA PB OVERVIEW**

The Linea PB represents the first full update to the Linea Classic since it was released in 1989. 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.

---

**LINEA PB HIGHLIGHT: la marzocco user interface**

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

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**SPECIFICATIONS**

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special order machine
strada
a machine developed by baristas for baristas, featuring sleek italian design that can be customized

STRADA OVERVIEW

Over the course of two years La Marzocco worked with 30 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.

STRADA HIGHLIGHT: independent boilers

Independent boilers allow for more consistent temperature stability and the ability to set different temperatures on different groups. Setting individual group temperatures allows a café to optimize the brew temperature for different coffees they are offering on their menu. This is especially beneficial when serving both darker espresso blends and lighter single origin espresso.

SPECIFICATIONS

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FEATURES

- la marzocco electronics (AV)
  Proprietary electronics drive intuitive programming and provide heads-up information and systems monitoring

- thermal stability system
  As water passes through each element, temperature is further stabilized

- auto backflush (EE and AV)
  Vacuum-insulated double-walled steam wands remain cool to the touch while delivering high-volume dry steam

- performance touch steam wand
  Vacuum-insulated double-walled steam wands remain cool to the touch while delivering high-volume dry steam

- proportional steam valve (EE and AV)
  Lever-style activation for proportional solenoid steam valves eliminate the need for regular maintenance

- auto brew ratio (optional, AV only)
  Precision scales incorporated into the electronics system provide the barista control over beverage mass
Leva re-imagining what a lever-actuated espresso machine can be

**Leva Overview**

Featuring eye-catching design and a lower profile to invite customer interaction, 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 a delicious coffee extraction.

Leva brings it design, focusing not just on physical beauty, but also on the satisfaction found in a truly mechanical system.

**Leva Highlight: 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.

**Specifications**

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**Features**

- **Independent Boilers (Leva X)**
  Separate boilers for each group head allow baristas to optimize temperature for individual coffees.

- **Smart PID (Leva X)**
  An advanced PID controller greatly improves the machine’s temperature stability.

- **Performance Touch Steam Wands**
  Vacuum-insulated double-walled steam wands remain cool to the touch while delivering high-volume dry steam.

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

- **Military-Grade Steam Potentiometer (Leva X)**
  Proportional steam valves facilitate machine usability and maintenance while improving its durability.
The KB90 is the ultimate evolution of the Linea PB form, designed to optimize workflow for baristas by improving the ergonomics and features of the machine. The Straight-In Portafilter removes strain on baristas that causes repetitive stress injuries.

Efficiency is also increased thanks to Steam Flush: after each extraction, a burst of steam purges the brew path and is followed by a flush of hot water, keeping the group heads clean even during the busiest hours.

**KB90 HIGHLIGHT: straight-in portafilter**

Designed to simplify the motions required to engage the portafilter and reduce the strain by 12x 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 repetitive stress injuries through its ease of action improving the natural workflow and output of the barista.

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**KB90 OVERVIEW**

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### FEATURES

- **independent boilers**
  Separate boilers for each group head allow baristas to optimize temperature for individual coffees

- **steam flush**
  Keeps the groups clean with an automatic burst of steam and a flush of hot water between extractions

- **auto brew ratio / drip prediction**
  Precision scales incorporated into the drip tray improve beverage consistency by stopping extraction based on mass, while Drip Prediction uses an algorithm to improve shot accuracy

- **easy rebuild steam valve**
  Engineered so the valve can be serviced directly from the front of the machine without needing to be removed

- **performance touch steam wands**
  Vacuum-insulated double-walled steam wands remain cool to the touch while delivering high-volume dry steam

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**SPECIFICATIONS**

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### modbar redesigned for reliability

**espresso system**

Make an instant design statement with the Modbar AV. Based on the technology of the Linea PB, Modbar AV delivers absolute consistency and reliability.

- **Model:** modbar
- **No. groups:** 1 | 2 | 3 | 4 | ∞
- **Configurations:** AV | ABR

**steam system**

More than just a steam station, Modbar Steam delivers a minimal, modern aesthetic coupled with power and control.

**pour-over system**

Brew-by-hand using one of the two included spray tips, or teach the machine different recipes accessible at the touch of a button.

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### Specifications

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<td>Weight (lbs)</td>
<td>23</td>
</tr>
</tbody>
</table>

**MODULE**

<table>
<thead>
<tr>
<th>Dimensions*</th>
<th>16” x 15” x 8.5”</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight (lbs)</td>
<td>40</td>
</tr>
<tr>
<td>Capacity (liters)</td>
<td>Dual Boiler: 2.8</td>
</tr>
</tbody>
</table>

**Electrical**

<table>
<thead>
<tr>
<th>Voltage</th>
<th>208V - 240V</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amps</td>
<td>14.2</td>
</tr>
<tr>
<td>Wattage</td>
<td>3264</td>
</tr>
<tr>
<td>Frequency (Hz)</td>
<td>50 / 60</td>
</tr>
<tr>
<td>Phase</td>
<td>Single</td>
</tr>
<tr>
<td>Certifications</td>
<td>ETL**, CE</td>
</tr>
</tbody>
</table>

**Steam System**

- double-walled pro-touch steam wand
- omnidirectional ball fitting
- minimal purge required with no steam valve rebuilds
- linea-style boiler sight glass
- simple on/off switch controlled by solenoid in the module
- right-hand side connections for easy service access

**Pour-over System**

- store pour-over profiles in the module
- automatic and manual brewing modes
- built in flow control valve
- volumetric and time based dosing
- holder ring and two spray tips included
- unique “teaching” mode; perform your brew-by-hand and the system memorizes and stores it for you

---

**Modbar AV**

- Based on the technology of the Linea PB
- Delivers absolute consistency and reliability
- **Technology:**
  - Modbar AV
  - Linea PB

**Modbar Steam**

- More than just a steam station
- Delivers a minimal, modern aesthetic coupled with power and control

**Modbar AV**

- **Technology:**
  - Linea PB
  - **Features:**
    - Store pour-over profiles in the module
    - Automatic and manual brewing modes
    - Built-in flow control valve
    - Volumetric and time-based dosing
    - Holder ring and two spray tips included
    - Unique “teaching” mode; perform your brew-by-hand and the system memorizes and stores it for you

---

* with depth x height

** Listed for sanitation, complies with NSF/ANSI Standard 4
When the owners of La Marzocco set out to create their dream home machine, they challenged their engineering team to fit all of the quality components of a commercial espresso machine into a kitchen-ready one. The result was the GS3 – an espresso machine built for the discerning barista at home. GS3 boasts nearly a century of espresso machine innovations in a compact, 110V platform.

**GS3 OVERVIEW**

- **Inspired by an espresso icon, the Linea Mini is a kitchen-sized version of the Linea Classic. Combining powerful commercial features, the Linea Mini delivers an easy-to-use and durable espresso experience in a reduced footprint. The Linea Mini looks as beautiful as it performs, ready to serve for years to come.**

**LINEA MINI OVERVIEW**

- **Inspired by an espresso icon, the Linea Mini is a kitchen-sized version of the Linea Classic. Combining powerful commercial features, the Linea Mini delivers an easy-to-use and durable espresso experience in a reduced footprint. The Linea Mini looks as beautiful as it performs, ready to serve for years to come.**

**FEATURES**

- dual boilers
- saturated group
- indicator lights
- hot water spout
- thermal stability system
- internal pump
- PID controller
- water reservoir
- barista lights

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>No. Groups</th>
<th>Configurations</th>
</tr>
</thead>
<tbody>
<tr>
<td>GS3</td>
<td>1</td>
<td>MP AV</td>
</tr>
</tbody>
</table>

- **dimensions** 14” x 21” x 15”
- **weight** 72.75 lbs
- **voltage (VAC)** 120
- **element wattage** 1600
- **capacity (liters)** 3.5 (steam boiler)
- **amp service req.** 15
- **certifications** UL-1083, NSF-8, CAN/CSA-C22.2 No.64

**NOTE:** Width x Depth x Height

**LINEA MINI OVERVIEW**

- **Inspired by an espresso icon, the Linea Mini is a kitchen-sized version of the Linea Classic. Combining powerful commercial features, the Linea Mini delivers an easy-to-use and durable espresso experience in a reduced footprint. The Linea Mini looks as beautiful as it performs, ready to serve for years to come.**

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**FEATURES**

- dual boilers
- integrated group
- indicator lights
- hot water spout
- thermal stability system
- internal pump
- PID controller
- water reservoir
- barista lights

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>No. Groups</th>
<th>Configurations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Linea Mini</td>
<td>1</td>
<td>EE</td>
</tr>
</tbody>
</table>

- **dimensions** 14” x 21” x 15”
- **weight** 71 lbs
- **voltage (VAC)** 120
- **element wattage** 1600
- **capacity (liters)** 3.5 (steam boiler)
- **amp service req.** 15
- **certifications** UL-1082, NSF-8, CAN/CSA-C22.2 No.64

**NOTE:** Width x Depth x Height
grinder considerations

After you have chosen your espresso machine, your next big decision is the grinder. Here we’ll discuss three of the key points of difference among grinders to help you make your selection.

burr shape

Commercial espresso grinders use either conical or flat burrs: grooved metal plates that grind coffee beans into small particles. In general, conical burrs grind coffee faster than flat burrs. Different taste profiles can also be created by conical or flat burrs. It is best to try your coffee with both and choose the one that gives you the preferred mix of taste profile and speed.

grinder models by grind speed

<table>
<thead>
<tr>
<th>Burr Shape</th>
<th>Direct Drive</th>
<th>Belt Drive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flat Burr</td>
<td>super jolly</td>
<td>kony</td>
</tr>
<tr>
<td>Super Jolly</td>
<td>major</td>
<td>major</td>
</tr>
<tr>
<td>Major</td>
<td>kony</td>
<td>robur</td>
</tr>
<tr>
<td>RoBur</td>
<td>kold</td>
<td>kold</td>
</tr>
</tbody>
</table>

* Auto-tamping grinders not included.

delivery method

doser
Doser grinders use a chamber to collect coffee grounds, which the barista doses manually into the portafilter. Can be used for on-demand delivery by constantly pulling the paddle during grinding, or for pre-grinding and dosing consistent volumes of coffee in high-volume shops.

electronic
Electronic grinders dose freshly ground coffee directly into the portafilter either on-demand or based on a programmed grind time.

auto-tamp
La Marzocco offers unique auto-tamping grinders that use an impeller to dose a volume of coffee in the portafilter and then tamp with the pressure of a spring, streamlining workflow and improving ergonomics for the barista.

motor placement

Within the body of the grinder, the motor that moves the burrs might be located either directly below the burrs (direct drive) or in the back of the grinder, connected to the burrs by a belt (belt-drive). Motor placement affects heat transmission during the grinding process.

direct drive
Smaller footprint, but bigger temperature variability.
Stepless collar grind adjustment.

belt drive
Larger footprint, smaller temperature variability.
Stepless knob grind adjustment.
auto-tamp
Auto-tamping technology increases speed and consistency while also decreasing the chance for barista injuries caused by tamping. We have two different options for adding auto-tamping to your bar workflow.

swift technology
Swift grinder technology adds auto-tamping with a tower attached to the front of a grinder. While the coffee is grinding, it is distributed and tamped with a spinning impeller that rises as the coffee bed increases. Once the coffee has reached a specific volume in the basket, a switch stops the grinding function and the impeller polishes the coffee bed.

DOSED BY VOLUME: vulcano swift
The Vulcano is the fastest of the Swift grinders, utilizing Mazzer Kony burrs to deliver a prepared portafilter in 5-7 seconds. It also features easier access to adjust dose. This grinder is best used in high-volume environments.

DOSED BY TIME: swift classic
The Swift Classic features ceramic burrs that increase the life of the burrs while also delivering coffee quickly. The Swift Classic completes its grind and tamp cycle in 7-9 seconds. The Swift Classic also features two separate hoppers that allow for one grinder to deliver two different coffees, enabling cafés to serve both a regular and decaf option from a single grinder.

DOSED BY VOLUME + TAMP: swift mini
The Swift Mini takes auto-tamping technology and reduces the footprint. It is ideal for offices and small catering operations. It also features a swing arm that allows the grinder to be used for direct dosing into a portafilter or for filter brewing.

puqpress Q2
The Puqpress Q2 allows any café or coffee service to add auto-tamping to their workflow. The Puqpress Q2 is a stand alone auto-tamping device that can be set next to any grinder. It enables the café to design their flow and control consistency by setting tamp pressure.
La Marzocco USA distributes both Mazzer and La Marzocco grinders. We have flat and conical burr options as well as light commercial grinders. We also offer auto-tamping options with Swift grinders and Puqpress.

**La Marzocco + Mazzer grinders and auto-tamp**

### CONICAL BURR

<table>
<thead>
<tr>
<th>Model</th>
<th>Delivery</th>
<th>Burr Size</th>
<th>Hopper Capacity</th>
<th>Height / Weight</th>
<th>Grind Speed*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kony</td>
<td>Auto-tamping</td>
<td>63mm</td>
<td>2.9 lbs</td>
<td>20.25” / 44 lbs</td>
<td>6.5 sec</td>
</tr>
<tr>
<td>Robur</td>
<td>Auto-tamping</td>
<td>71mm</td>
<td>2.9 lbs</td>
<td>20.25” / 62 lbs</td>
<td>3 sec</td>
</tr>
<tr>
<td>Kold</td>
<td>Electronic</td>
<td>63mm</td>
<td>3.3 lbs</td>
<td>27.75” / 67 lbs</td>
<td>3 sec</td>
</tr>
<tr>
<td>Vulcano Swift</td>
<td>Auto-tamping*</td>
<td>63mm</td>
<td>2.9 lbs</td>
<td>20” / 55 lbs</td>
<td>3 sec</td>
</tr>
</tbody>
</table>

### TAMPING

<table>
<thead>
<tr>
<th>Model</th>
<th>Delivery</th>
<th>Burr Size</th>
<th>Hopper Capacity</th>
<th>Height / Weight</th>
<th>Grind Speed*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Puqpress</td>
<td>Doser, Electronic</td>
<td>63mm</td>
<td>4 lbs</td>
<td>26” / 75 lbs</td>
<td>2 sec</td>
</tr>
<tr>
<td>Super Jolly</td>
<td>Doser, Electronic</td>
<td>64mm (Ceramic)</td>
<td>4 lbs</td>
<td>26” / 75 lbs</td>
<td>8 sec</td>
</tr>
<tr>
<td>Swift Classic</td>
<td>Auto-tamping</td>
<td>63mm</td>
<td>2.9 lbs</td>
<td>25.25” / 77 lbs</td>
<td>7 sec</td>
</tr>
<tr>
<td>ZM Filter</td>
<td>Electronic</td>
<td>63mm</td>
<td>2.9 lbs</td>
<td>25.25” / 77 lbs</td>
<td>3 sec</td>
</tr>
</tbody>
</table>

### FLAT BURR

<table>
<thead>
<tr>
<th>Model</th>
<th>Delivery</th>
<th>Burr Size</th>
<th>Hopper Capacity</th>
<th>Height / Weight</th>
<th>Grind Speed*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Major</td>
<td>Doser, Electronic</td>
<td>63mm</td>
<td>4 lbs</td>
<td>25” / 44 lbs</td>
<td>6 sec</td>
</tr>
<tr>
<td>Lux D</td>
<td>On-demand dosing</td>
<td>61mm</td>
<td>1 lb</td>
<td>18.25” / 24.5 lbs</td>
<td>11 sec</td>
</tr>
<tr>
<td>Vulcano Swift</td>
<td>Auto-tamping*</td>
<td>63mm</td>
<td>2.9 lbs</td>
<td>26” / 75 lbs</td>
<td>3 sec</td>
</tr>
<tr>
<td>FJ Swift</td>
<td>Doser, Electronic</td>
<td>64mm</td>
<td>4 lbs</td>
<td>26” / 75 lbs</td>
<td>8 sec</td>
</tr>
</tbody>
</table>

*Time to grind 18 gram dose.
After identifying your goals, it’s helpful to plan out your complete equipment workflow. This consists of your machine, grinder and tamp station. By optimizing your equipment set and placement of tools, you can provide a fast and friendly customer experience while providing a safe working environment for your staff.

auto-volumetrics and scales
By using a machine that offers automated shot output either by volume or weight, the barista is free to focus on other tasks, while maintaining consistency in the cup.

grinder speed
Using a grinder with a faster grind speed and consistent dosing will increase the number of shots a barista can pull in a given time period.

Puqpress
La Marzocco USA recently added the Puqpress Q2 to our offerings as a way to increase consistency, speed, and ergonomics for the barista in a busy bar by removing the need for manual tamping.

straight-in portafilter and auto-rinse
Our KB90 introduces two new workflow considerations, the Straight-In Portafilter which reduces wrist strain for baristas and auto-rinse which automatically flushes the group after each shot.

Ultimate workflow considerations
putting it all together

Workflow planning
After identifying your goals, it’s helpful to plan out your complete equipment workflow. This consists of your machine, grinder and tamp station. By optimizing your equipment set and placement of tools, you can provide a fast and friendly customer experience while providing a safe working environment for your staff.
customization

La Marzocco USA offers a wide range of colors to create your unique machine and will install finishing accessories during the bench test procedure.

**COLOR:**
RAL powdercoating

La Marzocco USA offers a wide range of colors to create your unique machine and will install the panels during the bench test procedure. Custom color starts at $750

**FINISHING TOUCHES:**
strada style

La Marzocco USA offers walnut custom options on the Strada to further customize your machine. You can order these with your machine and they will be installed before shipment. 
*Pricing available upon request*
Have a question about La Marzocco equipment? Looking for the right equipment for your business? Need spare parts? We’re here to help.