

la marzocco

linea classic



LINEA CLASSIC

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

AVAILABLE CONFIGURATIONS

//////

no. groups: **1 | 2 | 3 | 4**

configurations: **MP | EE | AV**

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.

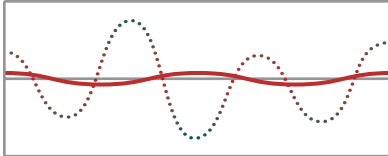
The Linea Classic is a heavy duty workhorse that performs reliably in high-volume settings. A tried-and-true machine, the Linea Classic is perfect for your new café, bar, or restaurant.

LINEA CLASSIC HIGHLIGHT

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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.



— PID CONTROLLER
..... MECHANICAL THERMOSTAT

FEATURES

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dual boilers

Separate boilers optimize espresso brewing and steam production

saturated groups

Ensure unsurpassed thermal stability, shot after shot

cronos keypad* (AV)

Keypad with digital shot timer to monitor the extraction time

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

SPECIFICATIONS	1 group	2 group	3 group	4 group
dimensions (W x D x H)	20" x 22" x 21"	28" x 22" x 21"	37" x 22" x 21"	46" x 22" x 21"
weight (lbs)	97	128	163	203
voltage (VAC, phase, 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
brew 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			

SALES INQUIRIES 206-706-9104 (Option 3) info.usa@lamarzocco.com www.lamarzoccousa.com

la marzocco

linea pb



LINEA PB

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

AVAILABLE CONFIGURATIONS

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no. groups: **2 | 3 | 4**

configurations: **AV | ABR**

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 provide heads-up information and systems monitoring on a digital display:

- Shot timers
- Flow pulse counter
- USB firmware updates
- Boiler temperatures
- System alerts

FEATURES



dual PID's (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

SPECIFICATIONS	2 group	3 group	4 group
dimensions (W x D x H)	28" x 23" x 21"	38" x 23" x 21"	47" x 23" x 21"
weight (lbs)	202	241	306
voltage (VAC, phase, 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
brew 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		

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la marzocco

gb5 s



GB5 S
**elegant design married
with proven reliability**

AVAILABLE CONFIGURATIONS

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no. groups: **2 | 3 | 4**

configurations: **EE | AV | ABR**

Equipped with proprietary La Marzocco electronics and advanced temperature stability, the GB5 S combines classical European design with cutting edge performance. The red lilies on the sides recall our Florentine heritage, while partially exposed groups offer a streamlined barista working experience. The machine provides control over boiler temperature, brewing volume, automatic cleaning cycles, and more to keep high quality coffee flowing even during the busiest hours.

GB5 S HIGHLIGHT

classic italian design

The gracious lines and harmonious curves of the GB5 S speak to the La Marzocco heritage of design and intention. The understated side shields, elegant Florentine lilies, and subtle insignia of *il marzocco* on the cup rail, combine



to give this machine the feel of an heirloom built to stand the test of time.

FEATURES

piero group caps (AV and ABR)

Re-engineered internal water path that increases temperature stability

dual PIDs (brew and steam)

auto backflush

dimnable barista lights

3-stage LED lights for eco, on, and brewing modes allow you to focus on your extraction and the cup

ruby flow restrictors

Ruby flow restrictors resist scale formation and erosion

easy rebuild steam valve

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

pro touch steam wands

Vacuum-insulated double-walled steam wands remain cool while delivering high-volume dry steam

SPECIFICATIONS	2 group	3 group	4 group
dimensions (W x D x H)	29" x 25" x 18.5" *21.4"	38.5" x 25" x 18.5" *21.4"48" x 25" x 18.5" *21.4"	
weight (lbs)	150	171	198
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
element wattage	5200	6800	8300
steam boiler capacity (liters)	7	11	15
brew boiler capacity (liters)	3.4	5	3.4 x2
amp service required	30	50	50
certifications	UL-197, NSF-8, CAN / CSA-C22.2 No. 109		

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la marzocco

strada



STRADA

**a machine developed by
baristas for baristas,
featuring sleek italian design**

AVAILABLE CONFIGURATIONS

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no. groups: **2 | 3**

configurations: **MP | EP |
EE | AV | ABR**

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.

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)

pro touch steam wands

Vacuum-insulated double-walled steam wands remain cool 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

SPECIFICATIONS	2 group	3 group
dimensions (W x D x H)	32" x 27" x 19"	40" x 27" x 19"
weight (lbs)	217	286
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60
element wattage	4900	6400
steam boiler capacity (liters)	8.2	11.8
brew 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	

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la marzocco

leva



LEVA
**reimagining what a
lever-actuated espresso
machine can be**

AVAILABLE CONFIGURATIONS

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no. groups: **2 | 3**

configurations: **LEVER (leva s, leva x)**

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 with 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.

FEATURES



independent brew 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

pro touch steam wands

Vacuum-insulated double-walled steam wands remain cool while delivering high-volume dry steam

ECO mode

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

military-grade steam potentiometer (leva x)

Proportional steam valves facilitate machine usability and maintenance while improving its durability

SPECIFICATIONS	2 group	3 group
dimensions (W x D x H)	31.5" x 25.5" x 30.5"	40" x 25.5" x 30.5"
weight (lbs)	218	284
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60
element wattage	5400 (Leva S), 5700 (Leva X)	6800 (Leva S), 7800 (Leva X)
steam boiler capacity (liters)	8.2	11.8
brew boiler capacity (liters)	3.4 (Leva S), 1.3 x2 (Leva X)	5 (Leva S), 1.3 x3 (Leva X)
amp service required	30	50
certifications	UL-197, NSF-8, CAN / CSA-C22.2 No. 109	

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la marzocco
kb90



KB90
**the ultimate workflow
machine featuring the
straight-in portafilter**

AVAILABLE CONFIGURATIONS

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no. groups: **2 | 3**

configurations: **AV | ABR**

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 strain by 12x on the barista for even greater performance and everyday usability. High-volume coffee environments demand that a barista can work quickly and efficiently to produce drinks during the 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.

FEATURES

independent brew 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

pro touch steam wands

Vacuum-insulated double-walled steam wands remain cool while delivering high-volume dry steam

SPECIFICATIONS	2 group	3 group
dimensions (W x D x H)	32" x 24.5" x 21"	41.5" x 24.5" x 21"
weight (lbs)	170	223
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60
element wattage	5400, 5700	7300, 7800
steam boiler capacity (liters)	7	11
brew 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	

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modbar®



MODBAR ESPRESSO & STEAM SYSTEMS

**redesigned for
reliability**

AVAILABLE CONFIGURATIONS

///////

no. groups: **1 | 2 | 3 | 4 | ∞**

configurations: **AV | ABR**

espresso system

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

steam system

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



espresso system

FEATURES

- linea pb volumetrics and optional scales
- multi-position lever with four saved programs
- add-a-tap system for two taps per module
- easy access to water, power, and drain connections
- PID temperature control
- heated brew group



steam system

FEATURES

- vacuum-insulated 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 inside module
- right-hand side connections for easy service access

ESPRESSO SYSTEM SPECIFICATIONS

tap dimensions	5.5" W x 12.5" D x 14" H
tap weight (lbs)	23
module dimensions	16"W x 15"D x 8.5"H
module weight (lbs)	40
module capacity	Dual Boiler: 2.8 l Total

ELECTRICAL

amps	14.2
wattage	3264
frequency (Hz)	50 / 60
phase	single
certifications	ETL*, CE

STEAM SYSTEM SPECIFICATIONS

tap dimensions	3.5" W x 12.6" D x 13.5" H
tap weight (lbs)	7.7
module dimensions	16"W x 14"D x 8.6"H
module weight (lbs)	40
module capacity	Dual Boiler: 4.6 l Total

ELECTRICAL

amps	14.2
wattage	3310
frequency (Hz)	50 / 60
phase	single
certifications	ETL*, CE

* Listed for electrical safety in US and Canada, complies with UL-197 and CSA22.2; listed for sanitation, complies with NSF / ANSI Standard 4

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modbar[®]

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.



MODBAR SYSTEMS

automation by the cup



SPECIFICATIONS

tap dimensions	7"W x 9"D x 17.5"H
tap weight (lbs)	12
module dimensions	16"W x 14"D x 5.5"H
module weight (lbs)	35
ELECTRICAL	208V - 240V
amps; wattage	13; 3000
frequency (Hz)	50 / 60
phase	single
certifications	ETL*, CE

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
- “teaching” mode memorizes and stores your brew-by-hand recipe

* Listed for electrical safety in US and Canada, complies with UL-197 and CSA22.2; listed for sanitation, complies with NSF / ANSI Standard 4

WALLY

M I L K



WALLY MILK

**improve café workflow
and efficiency with
automated milk steaming**

SPECIFICATIONS

dimensions	9"W x 13"D x 19"H
weight (lbs)	22
voltage (VAC, Phase, Hz)	110, 1, 60
amp service req.	15

Wally Milk is an automatic milk steamer that is designed to simplify the milk steaming process, providing consistent, high quality steamed milk at the touch of a button. Wally Milk focuses on improving bar flow with improved ergonomics, enabling the barista to focus on a more intimate customer experience. Wally Milk can be programmed with up to 20 recipes with specifications for milk temperature and level of aeration, allowing baristas to easily shift between dairy and milk alternatives and different types of beverages.

WALLY MILK HIGHLIGHTS

Wally Milk is compatible with any commercial La Marzocco or Modbar machine, as well as other popular commercial espresso machines.

Wally Milk comes with three milk pitchers (8oz, 14oz, and 24oz) and, thanks to its infrared sensors, automatically recognizes which pitcher is being used. It is also possible to use any matte finish pitcher between 8oz and 24oz.

Wally Milk monitors the milk level and temperature with two sensors, which allow the machine to steam to the correct recipe. The proximity sensor measures the pitcher size and the level of milk. The infrared sensor at the base of the drip tray monitors the steaming temperature to ensure consistency and texture.

FEATURES

pro touch steam wand

Vacuum-insulated double-walled steam wand that prevents burns and keeps milk from sticking to the wand

digital display

An intuitive display that allows for simple programming and easy adjustments to machine parameters

tilting platform

An oscillating tray that simulates the skilled movement of a barista, creating a consistent vortex while steaming

easy access for technicians

Engineered with technicians in mind, provides easy service access and minimal downtime

20 programmable recipes

Customizable specifications for milk temperature, level of aeration, and alternative milk settings



la marzocco

linea mini



LINEA MINI

**a la marzocco
classic, redesigned
for the kitchen**

FEATURES

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

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.

SPECIFICATIONS

no. groups:	1
configurations	EE
dimensions	14"W x 21"D x 15"H
weight (lbs)	71
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

la marzocco gs3



GS3 professional grade espresso equipment built for the home

FEATURES

- dual boilers • saturated group • digital display
- thermal stability system • connected app capability
- internal pump • dual PID (brew & steam) • water reservoir • ruby flow restrictors • half power mode

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. The GS3 boasts nearly a century of espresso machine innovations in a compact, 110V platform.

SPECIFICATIONS

no. groups:	1
configurations	MP AV
dimensions*	14" (17.5" MP) x 21" x 16"
weight (lbs)	72.75
voltage (VAC)	120
element wattage	1600
capacity (liters)	3.5 (steam boiler)
amp service req.	20 (15 for half-power mode)
certifications	UL-1082, NSF-8 CAN / CSA-C22.2 No.64

* width x depth x height

la marzocco

swift



SWIFT GRINDER TECHNOLOGY
grind, dose, and tamp
with one touch

burrs: **64mm, flat**
hopper capacity: **4lb (x2)**
grind speed*: **7 sec**
* approx. time per 18g dose

The Swift grinder offers highly accurate volumetric dosing and tamping, repeatedly dosing to within a fraction of a gram. Flat ceramic burrs ensure minimal heat buildup while grinding, and the dual-hopper design makes the Swift an ideal grinder for high-volume café locations aiming to improve consistency and reduce waste.

SPECIFICATIONS

dimensions (W x D x H)	12" x 12" x 26"
weight (lbs)	55
voltage (VAC, phase, Hz)	120, 1, 12
element wattage	1440
burr speed (@60Hz)	1750 RPM
grind adjustment	Stepless Knob
certifications	UL-763, NSF/ANSI-8, CAN/CSA-C22.2 No.195

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la marzocco

vulcano



THE VULCANO LINE

**bringing together distinct
la marzocco design with
mazzer grinding expertise**

burrs:

63mm, conical

hopper capacity:

3lb

grind speed*:

6.5 sec

* approx. time per 18g dose

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. 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.

LA MARZOCCO & MAZZER PARTNERSHIP



Rarely do you see a La Marzocco espresso machine on bar without Mazzer grinders. La Marzocco and Mazzer are both companies that have come to stand for highest-quality and performance coffee equipment. The 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.

HISTORY



In 2008, La Marzocco relocated from its original factory outside Florence to a more spacious campus. During the move, the engineering team came across extensive original drawings by Giuseppe Bambi, one of the founding brothers of La Marzocco – including the *Vulcano* grinder, which won a design award at the 1968 Milan Expo. Inspired, La Marzocco went to Mazzer and proposed developing a next generation Vulcano featuring Mazzer grinder technology.



SPECIFICATIONS	vulcano swift	vulcano electric	vulcano doser
dimensions (W x D x H)	10" x 12" x 26"	10" x 12" x 25"	10" x 12" x 25"
weight (lbs)	55	44	44
voltage (VAC, phase, Hz)	120, 1, 5	120, 1, 5	120, 1, 5
element wattage	600	600	600
burr speed (@60Hz)	500 RPM	500 RPM	500 RPM
grind adjustment	Stepless Knob	Stepless Knob	Stepless Knob
certifications	ETL listed in US / CAN, complies with UL-763; listed for sanitation, complies with NSF-8		