



HANDMADE IN FLORENCE



## FB/80

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

*The FB/80 takes temperature stability to a new level,  
electronically monitoring all machine functions.*

*Saturated brewing groups and dual-boiler technology inside.*

*Ideal for locations where top quality in the cup  
& design are equally important.*

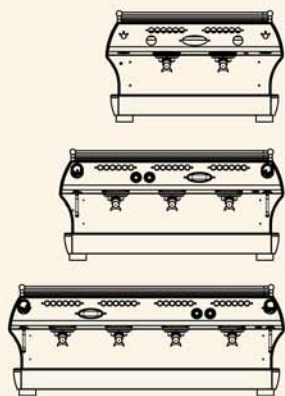
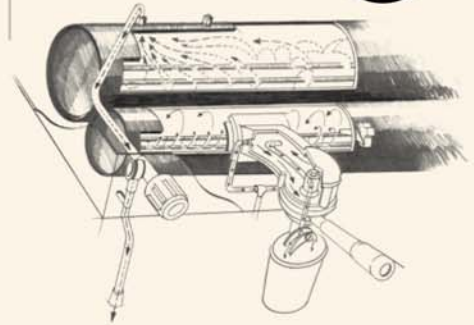
**High tech  
with style**

[www.lamarzocco.com](http://www.lamarzocco.com)

USA



Dual Boiler Technology



	Height (x) in.	Width (z) in.	Depth (y) in.	Weight lbs	Voltage VAC	Total Wattage	Steam boiler capacity liters	Coffee boiler capacity liters
2 groups	22	29 <sup>1</sup> / <sub>2</sub>	24 <sup>3</sup> / <sub>4</sub>	141	208-240 v Single Phase	4600	7	3.4
3 groups	22	37 <sup>1</sup> / <sub>2</sub>	24 <sup>3</sup> / <sub>4</sub>	163	208-240 v Single Phase	6100	11	5
4 groups	22	47	24 <sup>3</sup> / <sub>4</sub>	207	208-240 v Single Phase	8000	14.5	6.8

Resistenze maggiorate non disponibili su mod. 4 gruppi 200V trifase e 220V trifase.



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

Standard high legs are not shown on the above picture:

x= inclusive of 3 inches for high legs

Options

- Customizable automotive colours
- Portaflon™ kit with coated portafilters and steam wands
- Barista lights
- Auto steam

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

Certifications available:



LA MARZOCCO s.r.l. | Via La Torre 14/H | Loc. La Torre | 50038 Scarperia | Firenze | Italia  
T: +39.055.849.191 | F: +39.055.849.1990 | email: info@lamarzocco.com | www.lamarzocco.com

For more information please contact:



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