

gb5 x

extraordinary technology,
performance, style and elegance.



Available Configurations: AV | ABR

Available Number of Groups: 2 | 3 | 4

The GB5 X is designed with traditional European style and is dedicated for those locations with an eye on classic aesthetics but that still demand the highest level of performance. The GB5 X can be identified by the white logos and lilies, it combines advanced La Marzocco proprietary electronics with the industry-leading temperature stability and hydraulic systems to

always ensure maximum consistency. The machine features independent boilers allowing for different brewing temperatures on each group; a convenient hot water economizer to set the hot water temperature as well as a dynamic pre-heater for additional and unsurpassed temperature stability. In ABR configuration the GB5 X is La Marzocco's most elegant machine

equipped with patented scale technology. The second generation GB5 is the first series of La Marzocco machines equipped with a water sensor that measures the conductivity and hardness of water as it enters the machine. This information allows the user to monitor water quality and verify filtration performance without the need for additional testing tools.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

USB

Making it possible to update the firmware.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Dimmable Barista Lights

3-stage customizable intensity led lights for Eco, On and Brewing modes.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Hot Water Economizer

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

Eco Mode

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

Piero Group Caps - AV, ABR

Re-engineered internal water path and flow-meter positioning that increase temperature stability.

Integrated Scales - ABR only

Precision scales built in the drip tray with the Drip Prediction technology provide a new level of consistency.

Cup Warmer - Special Order

Maintain espresso and cappuccino cups evenly heated at a proper temperature.

Water Sensor

Measures the conductivity and hardness of water as it enters the machine.

High Legs - Special Order

Makes it easier to access beneath the machine.

Personalized Colors - Special Order

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

Independent Saturated Boilers

Separate saturated boilers for each group head allow barista to optimize temperature for individual coffees, ensuring thermal stability.

Easy Rebuild Steam Valve

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

Pro App Compatible

Electronic board that allows connectivity with the La Marzocco Pro App.

Specifications	2 groups	3 groups	4 groups
Height (cm/in)	47 / 18,5	47 / 18,5	47 / 18,5
Width (cm/in)	77 / 30	97 / 38	121 / 47,5
Depth (cm/in)	64 / 25	64 / 25	64 / 25
Weight (kg/lbs)	70 / 154	91 / 200	120 / 264,5
Voltage	200V Single Phase	200V Single Phase	200V Single Phase
	220V Single / 3 Phase	220V Single / 3 Phase	220V Single / 3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage (min)	3330	5830	6725
Wattage (max)	5670	7785	9470
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3	2 x 3,4
Steam Boiler Capacity (liters)	7	11	15