
LA MARZOCCO

la marzocco

Our espresso machines and grinders are trusted by the world's finest coffee roasters, baristas, and cafés for their reliability, durability, and timeless aesthetics.



Founded in 1927 by Giuseppe and Bruno Bambi, La Marzocco began in a metalworking shop in Florence, Italy. While their unique and beautiful espresso machine designs caught people's attention, it was their passion for coffee and innovation that drove their early success.

In 1939, La Marzocco invented and patented the first coffee machine with a horizontal boiler allowing baristas to work side by side for the first time, now an industry standard. In 1970, La Marzocco expanded on this concept by introducing the first espresso machine with dual boilers and saturated group heads, pioneering temperature stability to improve espresso quality.

Tradition, passion in the search for quality, and superior reliability are what sets La Marzocco apart. Today, highly specialized personnel supervise each stage in the production of every machine, hand-crafted to order, for each and every client. In this way, Giuseppe and Bruno Bambi's experience and professional pride live on.

La Marzocco remains an artisan company while offering important advancements in equipment technology to its customers and the industry.

la marzocco

handmade in florence

why la marzocco?

La Marzocco has been manufacturing espresso machines since 1927. We still make every espresso machine by hand in Florence, Italy, and hold our espresso machines to higher standards than any other espresso machine manufacturer. You can expect unparalleled quality, consistency, and reliability from any La Marzocco espresso machine.

quality

HANDMADE MACHINES

- All La Marzocco machines are designed for performance. Across our product line, the baseline is best-in-class.
- Every machine is thoroughly checked at multiple inspection points and bench-tested before leaving Italy so it arrives to you ready to perform.

consistency

PRECISION COMPONENTS

- La Marzocco prioritizes high-quality precision parts that allow our machines to perform to the highest standards.
- Every La Marzocco espresso machine is designed to deliver the exact same espresso results, even in the most demanding, high-volume situations.

reliability

BUILT TO LAST

- A century of craftsmanship combined with the highest-quality materials give each La Marzocco unmatched longevity.











The historical La Marzocco factory, built in 1960, is located in the hills of Pian di San Bartolo, just north of Florence. Here, machines were assembled by hand by the artisan workers. In 2020, this space was opened to the public as Accademia del Caffé Espresso—a center for coffee education as well as La Marzocco museum.

business considerations

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 which model is best for you. Considering these factors will guide you to purchasing the best equipment for your business.

preparation checklist:

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.

drainage

Different municipalities have unique requirements for floor drains. Be sure to check with the city you plan to operate in to have the proper drainage installed for your espresso machine.

bar design

Verify ahead of time your planned espresso machine layout to account for any modifications needed to be made in your countertop for installation.

power

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

things to consider:

aesthetics

The espresso machine is the first thing your customers will see, and it's important that it's look and feel match the deisgn of your space.

layout

Factors, like exposed group heads and steam wand design, can impact the layout of your espresso bar.

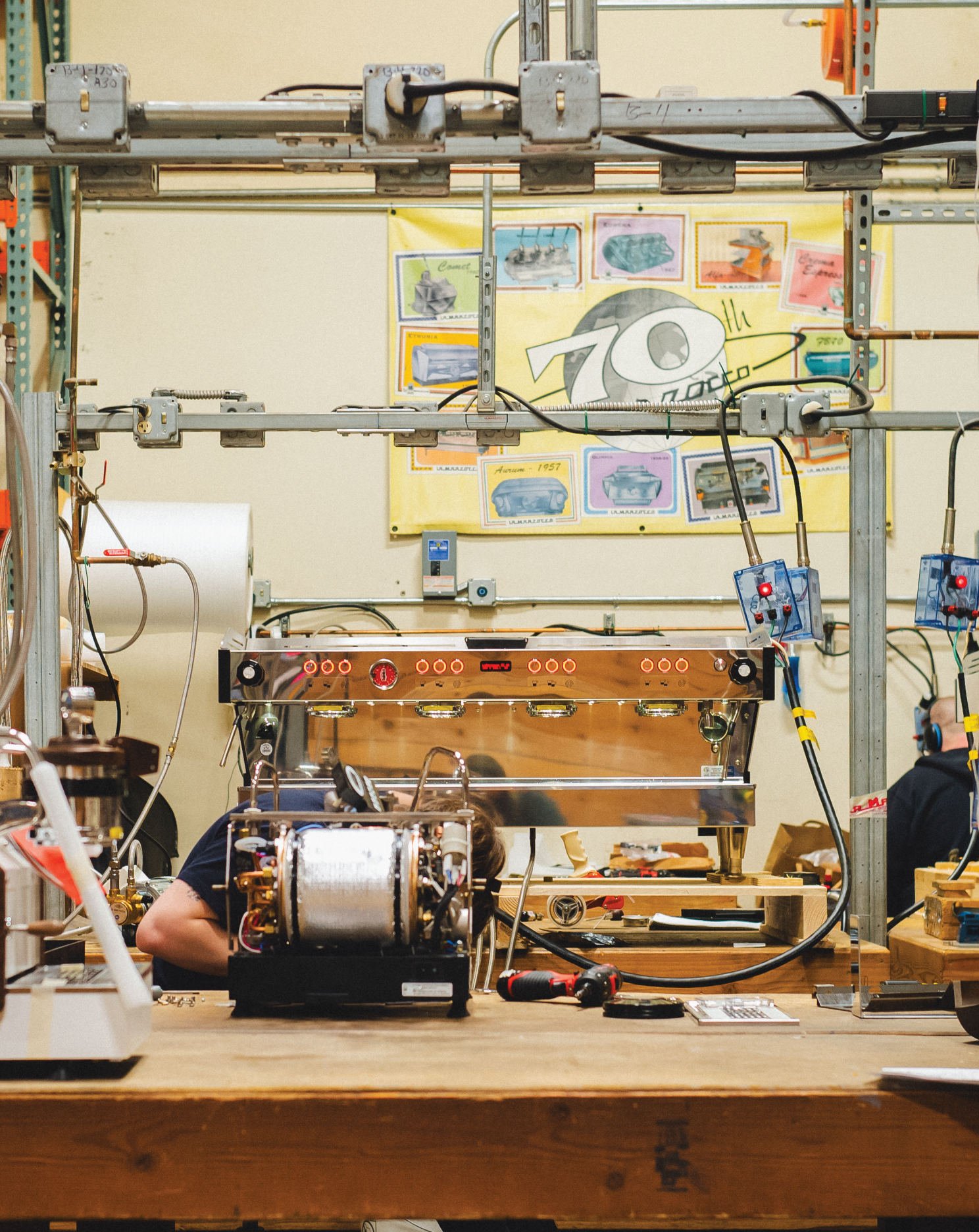
workflow

Features like volumetric programming or drip tray scales can improve workflow for busier cafés.

features

Plan out which features like barista lights, shot timer, or straight-in portafilters are ideal for your space.


WHAT'S ON TAP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70

finding the right fit

La Marzocco espresso machines are known for consistency, reliability, and precision, making them a great fit for any business. However, each machine in our lineup has its own set of strengths. These considerations will help you prioritize your options and choose a machine that drives your business forward.

speed of service

Espresso machines built for consistent workflow, like the Linea Classic S and Linea PB, use automation to control your espresso shot's volume or beverage weight for superb consistency. These machines can help you serve more customers per hour and drive sales by helping you establish a regular customer base who come back time and time again for excellent coffee and short wait times.

aesthetics

An eye-catching espresso machine, like the GB5 S, Strada S, or Modbar AV, can attract customers to your business. Using a La Marzocco espresso machine as a centerpiece is a great way to signal to customers that they'll have a great espresso experience, and picking a machine that matches the style of your café helps draw attention—especially if the equipment is front and center.

high-end features

Espresso machines with high-end features, like the Stada X, KB90, and Leva, can showcase the best versions of adventurous coffees. Installing a La Marzocco espresso machine with features like smart saturation, individual group head boilers, and pressure visualization can help bring in a dedicated customer base that is excited about exploring the latest in espresso expression.

glossary of terms

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.



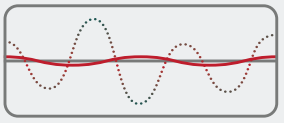
brew boiler & steam boiler

Every La Marzocco espresso machine has a dedicated brew boiler where water is heated for brewing espresso and a steam boiler, where water is heated beyond boiling to produce steam for heating and texturing milk. Some models have independent boilers for each group head for even more temperature precision.



saturated group heads

The group head is the part of the espresso machine that delivers hot water over the coffee. La Marzocco machines feature a saturated group head, where water from the boiler circulates through the metal for better temperature precision.



PID controller

A PID controller uses an algorithm to regulate the temperature in the brew boiler. By predicting the rise and fall of water temperature as it sits, the PID proactively heats the brewing water to ensure precise temperatures with set points of 0.1° Fahrenheit.



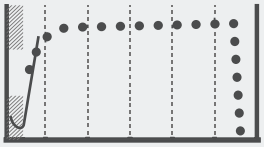
water pump

The water pump uses a compressor to pressurize the water in the espresso machine and out through the group head. Set to nine bars of pressure, the water pump can maintain the same pressure in all group heads while operating at the same time.



drip-tray scales

Some models have scales built into the drip tray that can stop espresso shots based on a target beverage weight. These scales use a drip predict system to ensure precision with every shot pulled, ensuring the most consistent espresso recipes.



pressure profiling

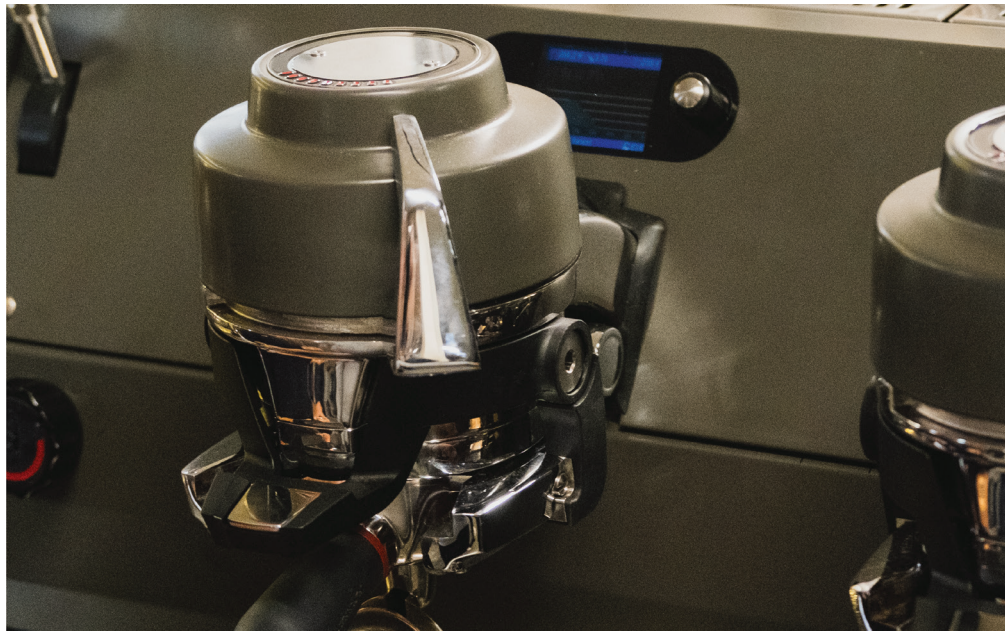
Some espresso machines allow you to control the brewing pressure with a paddle, controlling the pressure from lower pressures used to saturate the coffee and higher brewing pressures. Pressure profiling is a feature where the machine can replay the same pressure curve used to dial in the coffee.



volumetric

Volumetric systems automatically dispense a precise amount of water within a few milliliters, ensuring that your programmed espresso shots are consistent with your desired recipe. They use a small magnet in the water line to measure how many “pulses” of water pass through the group head, and can be programmed to any desired volume.


01
02
HOT SURFACE
SURFACE CHAUDE





machine configurations

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

espresso machine configurations

manual
slower with more ability to manipulate

automatic
faster with more consistency

LEVER

MANUAL

The barista manually controls pre-infusion and pressure during the shot. The barista starts and stops the shot to achieve the preferred coffee volume.

EE

SEMI-AUTOMATIC

The barista starts and stops the shot with either a push button or paddle interface to achieve the preferred coffee volume.

AV

AUTO-VOLUMETRIC

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.

ABR

DRIP TRAY SCALES

The barista starts the shot and the machine stops it, based on the weight of the coffee in the cup.

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machine models

La Marzocco 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



p.16

model: **linea classic s**
no. groups: **1 | 2 | 3**
configurations: **EE | AV**



p.18

model: **linea pb**
no. groups: **2 | 3 | 4**
configurations: **AV | ABR**



p.22

model: **gb5 s**
no. groups: **2 | 3 | 4**
configurations: **EE | AV | ABR**



p.28

model: **strada**
no. groups: **1 | 2 | 3 | 4**
configurations: **x | s**



p.34

model: **leva**
no. groups: **2 | 3**
configurations: **x | s**



p.36

model: **kb90**
no. groups: **2 | 3**
configurations: **AV | ABR**

UNDER-COUNTER



p.40

model: **modbar**
no. groups: **1 | 2 | 3 | 4 | ∞**
configurations: **AV | ABR**

LIGHT COMMERCIAL



p.42

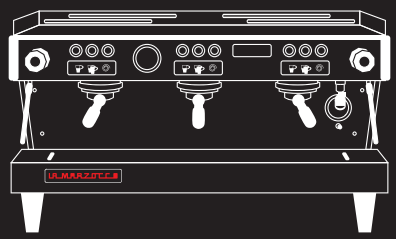
model: **linea mini**
no. groups: **1**
configurations: **EE**



p.43

model: **gs3**
no. groups: **1**
configurations: **MP | AV**

machine configuration key terms



linea pb | 3 | AV
1 2 3

1: model
2: no. groups
3: configuration

configurations

MP (manual)
EE (semi-automatic)
AV (auto-volumetric)
ABR (auto with scales)

LEVER (manual)

See page 11 for descriptions of each configuration and its affect on speed, consistency, and control of your espresso shot.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linea classic s

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



model: **linea classic s**

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

configurations: **EE | AV**

LINEA CLASSIC S OVERVIEW

The La Marzocco Linea Classic is the machine that has helped to forge the world of coffee over the past three decades. 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 S is a reliable, consistent workhorse that can be trusted to be a dependable partner in any coffee program.
A tried-and-true machine, the Linea Classic S is perfect for your new café, bar, or restaurant.

FEATURES

saturated groups
Ensure unsurpassed thermal stability, shot after shot

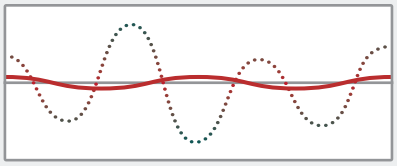
integrated shot timer (AV)
Built-in digital shot timers display extraction time

½ turn steam valve
Steam valve fully opens in ½ turn, requiring less movement for the barista to steam

pro app compatible
Electronic board that provides native connectivity with the La Marzocco Pro App

LINEA CLASSIC S HIGHLIGHT: dual PID controller

A PID controller employs an algorithm to regulate when and for how long the heating element is engaged in the boiler. Using a PID controller dramatically reduces temperature variability by precisely regulating the energy of the heating elements. With dual PID, both boilers use this system, ensuring a consistent brew temperature and stable steam pressure. The barista can adjust both boiler temperatures to a precise numerical value using the group keypad.



PID CONTROLLER
MECHANICAL THERMOSTAT

SPECIFICATIONS	1 group	2 group	3 group
dimensions (W x D x H)	20” x 23” x 20.5”	28” x 23” x 20.5”	37” x 23” x 20.5”
weight (lbs)	90	130	164
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
element wattage	2500	4600	6100
steam boiler capacity (liters)	3.5	7	11
brew boiler capacity (liters)	1.8	3.4	5
amp service required	20	30	50
certifications	UL-197, NSF-4, CAN / CSA-C22.2 No. 109		

linea pb

a comprehensive technical and stylistic update to an industry icon



model: **linea pb**

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

configurations: **AV | ABR**

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 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.

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
- ECO mode

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

clog reducing flow restrictors
Ruby flow restrictors resist scale formation and erosion

abr- drip tray scales (optional)
Precision scales incorporated into the electronics system provide the barista control over beverage mass

la marzocco SmartSteam (optional)
Integrated probe ensures machine stops steaming at the programmed temperature every time

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-4, CAN / CSA-C22.2 No. 109		


MAZZER
LA MARZOCCO



gb5 s

elegant design married with proven reliability



model: **gb5 s**

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

configurations: **EE | AV | ABR**

GB5 S OVERVIEW

Equipped with proprietary La Marzocco electronics and advanced temperature stability, the GB5 S combines classical European design with cutting edge performance. The machine has been modernized since its release in 2005 and is an elegant companion to any coffee bar. 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

abr- drip tray scales (optional)
Precision scales incorporated into the electronics system provide the barista control over beverage mass

ruby flow restrictors
Ruby flow restrictors resist scale formation and erosion

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 (optional)
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) *with high legs	29" x 25.2" x 18.5" *21.4"	38.5" x 25.2" x 18.5" *21.4"	48" x 25.2" 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-4, CAN / CSA-C22.2 No. 109		


La Marzocco



strada s

a machine developed by baristas for baristas



model: **strada s**

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

configurations: **AV | ABR**

STRADA S 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.

FEATURES

proportional steam valve
Lever-style activation for proportional solenoid steam valve

pro touch steam wands
High performing steam wands that are cool to the touch

abr- drip tray scales (optional)
Precision scales incorporated into the electronics system provide the barista control over beverage mass

insulated boiler
Reduce energy consumption while contributing to temperature stability

SPECIFICATIONS	2 group	3 group
dimensions (W x D x H)	32.7" x 27.2" x 19.7"	40.6" x 27.2" x 19.7"
weight (lbs)	169	206
voltage (VAC, phase, Hz)	220, 1	220, 1
element wattage	4330-5666	5830-7783
steam boiler capacity (liters)	8.2	11.8
brew boiler capacity (liters)	2.6	3.9
amp service required	30	50
certifications	UL-197, NSF-4, CAN / CSA-C22.2 No. 109	

strada x

a machine developed by baristas for baristas



model: **strada x**

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

configurations: **X**

STRADA X OVERVIEW

The Strada X is the culmination of La Marzocco's innovative espresso technology. Blending workflow efficiency with groundbreaking pressure profiling, the Strada X gives baristas total control over the shots they pull while maintaining unprecedented repeatability.

Named for the "Street Team" of baristas, technicians, and coffee professionals who helped design the original Strada, the Strada X continues La Marzocco's legacy of coffee-forward, cutting-edge espresso innovation.

STRADA X HIGHLIGHT: three distinct brewing modes

Manual Brewing allows the barista to manually create a pressure profile by moving the paddle between 0 and 12 bars of pressure.

Profile Brewing lets the barista select an existing profile to run automatically when the paddle is engaged.

AV Brewing allows the barista to set a target weight and run espresso with consistent pressure.

FEATURES

mass-based profiling
Integrated scales allow for a new standard in precision and repeatability using beverage mass to control the pressure curve

smart saturation
The Smart Saturation feature introduced in the Strada X monitors the flow rate of the water to take guesswork out of preinfusion and ensure ultimate consistency

paddle-based profile control
A paddle ensures that the Strada X automatically tunes your pressure inputs into a profile that won't damage the puck and result in channeling

straight-in portafilters (optional)
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

SPECIFICATIONS	1 group	2 group	3 group
dimensions (W x D x H)	21" x 27.2" x 19.7"	32.7" x 27.2" x 19.7"	103.6" x 27.2" x 19.7"
weight (lbs)	145	206	222
voltage (VAC, phase, Hz)	220, 1	220, 1	220, 1
element wattage	2037-2220	4800-5666	6730-7783
steam boiler capacity (liters)	3.5	8.2	11.8
brew boiler capacity (liters)	1.3	2.6	3.9
amp service required	10	30	50
certifications	UL-197, NSF-4, CAN / CSA-C22.2 No. 109		


RUDE BOY
COFFEE
RUDE BOY
Pacific
NOURISH


COFFEE
THEORY

leva

reimagining what a lever-actuated espresso machine can be



models: **leva**

no. groups: **1(x) | 2 | 3**

configuration: **X | S**

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 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 to the touch 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	1 group (leva X)	2 group	3 group
dimensions (W x D x H)	20.5", 25.5", 30.5"	31.5" x 25.5" x 30.5"	40" x 25.5" x 30.5"
weight (lbs)	150	218	284
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
element wattage	2300	5400 (leva s), 5700 (leva x)	6800 (leva s), 7800 (leva x)
steam boiler capacity (liters)	3.5	8.2	11.8
brew boiler capacity (liters)	1.3	3.4 (leva s), 1.3 x2 (leva x)	5 (leva s), 1.3 x3 (leva x)
amp service required	10	30	50
certifications	UL-197, NSF-4, CAN / CSA-C22.2 No. 109		

kb90

the ultimate workflow machine featuring the straight-in portafilter



model: **kb90**

no. groups: **2 | 3**

configurations: **AV | ABR**

KB90 OVERVIEW

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 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

abr- drip tray scales (optional)
Precision scales incorporated into the electronics system provide the barista control over beverage mass

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 to the touch 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-4, CAN / CSA-C22.2 No. 109	




LaMarzocco

modbar

redesigned for reliability



espresso system

Transform your space with Modbar AV, seamlessly integrating into your design while delivering absolute consistency and the trusted reliability of La Marzocco components.



steam system

Modbar Steam features a sleek, minimal design that delivers powerful steam performance in a compact footprint, blending seamlessly into any space.



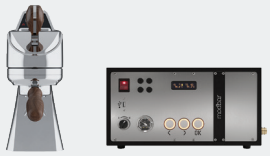
pour-over system

Effortlessly brew using programable recipes, accessible at the touch of the tap's two buttons—all within an aesthetic that showcases the craft of brewing coffee.

model: **modbar espresso**

no. groups: **1 or 2 per module**

configurations: **AV | ABR**



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

SPECIFICATIONS

TAP	
dimensions*	5.5” x 12.5” x 14”
weight (lbs)	23

MODULE	
dimensions*	16” x 15” x 8.5”
weight (lbs)	40
capacity (liters)	Dual Boiler: 2.8 l Total

ELECTRICAL	208V - 240V
amps	14.2
wattage	3264
frequency (Hz)	50 / 60
phase	single
certifications	ETL**, CE



steam system

FEATURES

- double-walled performance touch steam wand
- omnidirectional ball fitting
- minimal purge required with no steam valve rebuilds
- add-a-tap system for two taps per module
- simple on / off switch controlled by solenoid inside module
- right-hand side connections for easy service access

SPECIFICATIONS

TAP	
dimensions*	3.5” x 12.6” x 13.5”
weight (lbs)	7.7

MODULE	
dimensions*	16” x 14” x 8.6”
weight (lbs)	40
capacity (liters)	Dual Boiler: 4.6 l Total

ELECTRICAL	208V - 240V
amps	14.2
wattage	3310
frequency (Hz)	50 / 60
phase	single
certifications	ETL**, CE



pour-over system

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

SPECIFICATIONS

TAP	
dimensions*	7” x 9” x 17.5”
weight (lbs)	12

MODULE	
dimensions*	16” x 14” x 5.5”
weight (lbs)	35
capacity (liters)	Dual Boiler: 1.2 l Total

ELECTRICAL	208V - 240V
amps	13
wattage	3000
frequency (Hz)	50 / 60
phase	single
certifications	ETL**, CE

* width x depth x height

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




45

linea mini

a la marzocco classic, redesigned to pull shots anywhere



LINEA MINI OVERVIEW

Inspired by an espresso icon, the Linea Mini is a compact 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.

model: **linea mini**

no. groups: **1**

configurations: **EE**

FEATURES

- **dual boilers**
- **auto back flush**
- **built-in shot timer**
- **rinse mode**
- **pre-infusion system**
- **connected app capability**
- **cool touch steam wand**
- **PID controller**
- **semi-automatic paddle**
- **barista lights**
- **plumb-in optional**
- **optional scale**

SPECIFICATIONS

dimensions*	14" x 21" x 15"
weight (lbs)	66
voltage (VAC)	115
element wattage	1620
reservoir (liters)	3

* width x depth x height

gs3

professional grade espresso equipment, built to pull shots anywhere



GS3 OVERVIEW

The GS3 is the third iteration of La Marzocco's Gruppo Saturo line that introduced dual boilers and saturated group heads to the world in 1970. It features the same classic body contours as the original GS with updated espresso technology in a compact size.

model: **gs3**

no. groups: **1**

configurations: **MP | AV**

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**
- **periscope pressure gauge (MP)**

SPECIFICATIONS

dimensions*	14" (17.5" MP) x 21" x 16"
weight (lbs)	72.75
voltage (VAC)	115
element wattage	1600
reservoir (liters)	3.5
amp service req.	15

* 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

Burr Shape: Commercial espresso grinders use either conical or flat burrs that grind coffee beans into small particles. In general, conical burrs grind coffee faster than flat burrs. Conical or flat burrs can also create different taste profiles. It is best to try your coffee with both and choose the one that gives you the preferred mix of taste profile and speed.

FLAT BURR



CONICAL BURR



motor placement

Motor Placement: The motor that spins 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.



belt drive

Larger footprint, smaller temperature variability.

dosing method

electronic

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

grind-by-weight/grind-by-sync

Grind-by-weight and grind-by-sync grinders use a load cell in the portafilter cradle to weigh the coffee while it is grinding. These grinders allow the user to program a desired coffee weight by 0.1-gram increments and dose directly into the portafilter.

grind-by-revolution

The La Marzocco Swan uses a variable-RPM motor and a specialized motor controller to program coffee dosing based on the number of times the burrs spin, creating more accurate and repeatable dosing.



swan



SWAN

innovative grinding technology housed in elegant design

burrs:	**83mm, conical**
hopper capacity:	**3.75lbs**
grind speed*:	**4.5 sec**

*approx. time per 18g dose on med. speed

The Swan combines new grinding technology with nearly 100 years of experience in espresso machine innovation, allowing La Marzocco to reimagine the coffee grinder.

At its core, the Swan grinder features patented anti-static technology that removes any static charge from the coffee as it leaves the burrs. This allows for the ground coffee to fall directly and neatly from the burrs into the portafilter without sticking to any surfaces, fundamentally rethinking the way a coffee grinder works.

SWAN HIGHLIGHT

patented anti-static technology

The Swan's patented anti-static technology uses an electric field to neutralize the static charge generated by grinding. This allows for coffee to fall directly from the burrs into the portafilter without any clumping or stray grounds creating messy countertops, while minimizing retention and waste when changing the grind size.

FEATURES

constant motor speed

With an advanced motor control and monitoring system, the Swan ensures a constant burr speed regardless of resistance from the coffee

stable low heat grinding

An offset belt drive motor, low RPM grinding, and efficient burr design drastically reduces heat buildup

buttonless portafilter detection

The Swan uses the conductivity of the portafilter as the sensor to activate grinding. This system is free of moving parts, ensuring reliability

dose by revolution

The advanced motor monitoring system also allows the user to program each dose based on the number of revolutions made by the burrs. This ensures more accuracy and consistency than timer-based grinders

SPECIFICATIONS

dimensions (W x D x H)	9.1" x 18.8" x 21.3"
weight	25kg/ 55.1lbs
voltage (VAC, amps, phase, Hz)	120, 8.5, 1v, 60
burr dimensions	83mm, Conical (La Marzocco Design)
grinding speed (rpm)	100, 150, 200
grind adjustment	Stepless
programmable dose	Yes
certifications	CAN/CSA-C22.2 NO. 195, NSF/ANSI 8

WALLY
MILK



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
certifications	CAN/CSA-C22.2 NO. 195 NSF/ANSI 4

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










EXIT
LA MARZ



la marzocco

grinders and accessories

The start of something new. Introducing Fine Grinding by La Marzocco. A dedicated line of grinders to perfectly complement the espresso machines you know and love. Crafted by La Marzocco for the café, home, and every space in between.

LA MARZOCCO



swan

delivery:	rotational tracking
burr size:	83mm
hopper capacity:	3.75 lbs
height / weight:	20” / 50 lbs
grind speed*:	3 sec



swift classic

delivery:	auto-tamping
burr size:	64mm (ceramic)
hopper capacity:	4 lbs x2
height / weight:	26” / 75 lbs
grind speed*:	7 sec

* approximate time to grind 17 gram dose

** width x depth x height



wally milk

dimensions**:	9 x 13 x 19”
weight:	22 lbs
voltage (VAC):	110
steam pitchers:	8 oz, 14 oz, 24 oz (included)

la marzocco + mahlkönig

grinders

La Marzocco USA distributes Mahlkönig grinders. We have weight-based Grind-by-Sync, and Grind-by-Weight grinders, as well as multipurpose grinder options that offer precision filter and espresso grinding.

GRIND-BY-WEIGHT



E65 S

	weight-based load cell
burr size:	65mm
hopper capacity:	3.9 lbs
height / weight:	23” / 26 lbs
grind speed*:	3.1 sec



E80 S

delivery:	weight-based load cell
burr size:	80mm
hopper capacity:	3.9 lbs
height / weight:	24” / 39.7 lbs
grind speed*:	2.4 sec

GRIND-BY-SYNC



80 W

delivery:	sync-based load cell
burr size:	80mm
hopper capacity:	3.9 lbs
height / weight:	24” / 39.7 lbs
grind speed*:	2.4 sec

* approximate time to grind 17 gram dose

** width x depth x height



EK-43

delivery:	manual
burr size:	98mm
hopper capacity:	3.9 lbs
height / weight:	30” / 54 lbs
grind speed*:	2.4 sec



EK Omnia

delivery:	electronic
burr size:	98mm
hopper capacity:	8.8 oz
height / weight:	26” / 52 lbs
grind speed*:	2.4 sec

la marzocco + mazzer

grinders and accessories

La Marzocco USA distributes both Mazzer and La Marzocco grinders. We have flat and conical burr options as well as Light Commercial grinders.

MAZZER



kony S

delivery:	**doser, electronic**
burr size:	**63mm**
hopper capacity:	**2.9 lbs**
height / weight:	**25.25” / 44 lbs**
grind speed*:	**4.6 sec**



robur S

delivery:	**doser, electronic**
burr size:	**71mm**
hopper capacity:	**3.5 lbs**
height / weight:	**28.5” / 62 lbs**
grind speed*:	**2.5 sec**



super jolly V UP

delivery:	**doser, electronic**
burr size:	**64mm**
hopper capacity:	**2.4 lbs**
height / weight:	**23.5” / 31 lbs**
grind speed*:	**6.1 sec**



kold S

delivery:	electronic
burr size:	71mm
hopper capacity:	3.3 lbs
height / weight:	27.75” / 67 lbs
grind speed*:	2.5 sec



ZM filter

delivery:	electronic
burr size:	83mm
hopper capacity:	2.9 lbs
height / weight:	25.25” / 77 lbs
grind speed*:	3 sec



major V

delivery:	doser, electronic
burr size:	83mm
hopper capacity:	3.5 lbs
height / weight:	26.75” / 45.2 lbs
grind speed*:	3.8 sec

workflow planning

After identifying your goals, it's helpful to plan out your complete equipment workflow, which includes your machine, grinder, and accessories. By optimizing your equipment set and tool placement, you can provide a fast and friendly customer experience that allows your staff to execute high quality espresso efficiently.

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.



THE ULTIMATE WORKFLOW

straight-in portafilter and steam flush

Our KB90 introduces two new workflow considerations, the Straight-In Portafilter which reduces wrist strain for baristas, and Steam Flush which automatically flushes the group after each shot.



wally

Hands-free milk steaming can assist with busy cafés or smaller coffee bars with limited space behind the counter.

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.

officine fratelli bambi

Officine Fratelli Bambi is La Marzocco's custom espresso machine workshop. Each piece here is crafted by hand and pays tribute to the original metalworking shop owned by the Bambi brothers in Florence.

FINISHING TOUCHES:

espresso. elevated to art.

Officine Fratelli Bambi offers custom espresso machines based on existing historical designs and can also work one on one for a bespoke experience.

Please contact your local sales representative for more information.





Have a question about La Marzocco equipment?
Looking for the right machine for your business?
Need spare parts? We're here to help.

LA MARZOCCO USA HQ, SEATTLE, WA
1553 NW Ballard Way, Seattle, WA 98107
9:00am-5:00pm Pacific Time, Monday-Friday
206-706-9104

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