

gb5 s

**elegant design married with
proven reliability**

modernized inside and out with a classic look,
premium features, and innovative technology.

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 original release in 2005 and is an elegant companion to any coffee bar. The two red lilies on the side shields recall the company's Florentine heritage, while partially exposed groups offer a streamlined barista working experience. The machine provides the barista control over boiler temperature, brewing volume, hot water tap dose, automatic cleaning cycles and more to keep high quality coffee flowing even during the busiest hours.



la marzocco

handmade in florence

gb5 s Features and Specifications



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, 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.

Dual PID (coffee & steam)

Allows you to electronically control coffee & steam boiler temperatures.

Piero Group Caps (AV and ABR)

Re-engineered internal water path that increases temperature stability.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Auto Backflush

Simplifies the cleaning process to improve efficiency.

Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

Performance Touch Steam Wands

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

Dimmable Barista Lights

3-stage LED lights for eco, on, and brewing modes allows you to focus on your extraction and the cup. Not dimmable in EE configuration.

Easy Rebuild Steam Valve

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

Partially Exposed Groups

Improved workspace visibility for streamlined barista workflow.

Personalized Color

Customizable colors based on the RAL color system on request.

	2 Group	3 Group	4 Group
Height (in) with high legs	21.4	21.4	21.4
Width (in)	29	38.5	48
Depth (in)	25.2	25.2	25.2
Weight (lbs)	150	171	198
Voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
Element Wattage (W)	5200	6800	8300
Brew Boiler Capacity (liters)	3.4	5	3.4 x2
Steam Boiler Capacity (liters)	7	11	15
Amp Service Required	30	50	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109		
Configurations Available	Auto-Volumetric (AV), Semi-Automatic (EE), Auto with Scales (ABR)		