





Available Configurations: AV | ABR

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

needed to be removed.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Piero Group Caps - AV, ABR

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

24V Electronics

New generation of electronics for improved reliability and machine diagnostics.

Independent Saturated Boilers

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

machine. Easy Rebuild Steam Valve Engineered so the valve can be serviced directly from the front of the machine without

Specifications 2 groups Height (cm/in) 47 / 18,5 Width (cm/in) 77/30 64/25 Depth (cm/in) Weight (kg/lbs) 70/154 Voltage 200V Single Phase 220V Single / 3 Phase 380V 3 Phase Wattage (min) 3330 5670 Wattage (max) Coffee Boiler Capacity (liters) 2 x 1,3 Steam Boiler Capacity (liters) 7

Available Number of Groups: 2 | 3 | 4

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.

Pro Touch Steam Wands High performing steam wands that are cool to the touch.	USB Making it possible to update the firmware.
Digital Display	Dimmable Barista Lights
Intuitive programming makes it easy to adjust machine parameters.	3-stage customizable intensity led lights for Eco, On and Brewing modes.
Hot Water Economizer	Eco Mode
Enables you to fine-tune the tap water temperature for tea.	Can be programmed to enter stand-by mode, improving energy efficiency.
Integrated Scales - ABR only	Cup Warmer - Special Order
Precision scales built in the drip tray	Maintain espresso and
with the Drip Prediction technology	cappuccino cups evenly heated
provide a new level of consistency.	at a proper temperature.
High Legs - Special Order	Personalized Colors - Special Order
Makes it easier to access beneath the	Customizable colors based on the RAL color
machine.	system, on request.
Easy Rebuild Steam Valve	Pro App Compatible

Electronic board that will allow connectivity with the La Marzocco Pro App, available in Mid-2021.

3 groups	4 groups
47 / 18,5	47 / 18,5
97 / 38	121 / 47,5
64 / 25	64 / 25
91 / 200	120 / 264,5
200V Single Phase	200V Single Phase
220V Single / 3 Phase	220V Single / 3 Phase
380V 3 Phase	380V 3 Phase
5830	6725
7785	9470
3 x 1,3	2 x 3,4
11	15