



LA MARZOTTO



la marzocco usa
product collection



2023

la marzocco products

Espresso machines and grinders
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 had its beginnings in Florence, Italy, birthplace of the Italian Renaissance and home to such geniuses as Leonardo da Vinci, Michelangelo, and Brunelleschi who created some of the most celebrated works of art in the world.

It seems only fitting La Marzocco would earn a reputation for making beautiful, high-quality, superbly crafted, and uniquely designed espresso machines, with great attention to detail.

In 1939, it was La Marzocco that invented and patented the first coffee machine with a horizontal boiler, now an industry standard. This was the first of a series of important innovations, later to include the dual-boiler system with saturated brewing groups.

Tradition and a passion in the search for quality and superior reliability are factors which have always distinguished the entire company. Even today, highly specialized personnel supervise each stage in the production of every single machine, hand-crafted to order, for each and every client. In this way, Giuseppe Bambi's experience and professional pride live on after ninety years.

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 usa?

La Marzocco USA has been distributing espresso machines throughout the United States since 1979. We have a warehouse, training facility, and offices in Seattle, Washington, and a team of sales and tech professionals across the country.

When you buy a La Marzocco machine in the United States, expect quality, support, and connection.

quality

HANDMADE MACHINES



- All La Marzocco machines are designed for performance and reliability. Across our product line, the baseline is best-in-class.
- Every machine is thoroughly bench-tested and checked before leaving our Seattle warehouse so it arrives to you ready to perform.
- A century of craftsmanship combined with the highest-quality materials give each La Marzocco a longevity that leads to higher resale value and lower operating costs over time.

support

IN-HOUSE SUPPORT AND INVENTORY



- Our Logistics Team manages a constant inflow and outflow of machines so that we have what you need in stock and can get it to you as fast as possible.
- Call and speak directly to La Marzocco staff – our expert Solutions Team is here to help.
- Our support resources include full installation and maintenance documentation and a network of third-party industry-leading technicians across the country.

connection

TO THE GLOBAL LA MARZOCCO FAMILY



- Every purchase connects you to a global community of passionate coffee professionals.
- Our factory outside of Florence, Italy is net-zero solar, as part of our commitment to sustainability and social responsibility.
- La Marzocco machines can be found in almost every major city around the globe, as a symbol of delicious espresso and a beloved tool for passionate baristas.

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 on your specific espresso machine. Considering these factors will guide you to purchasing the best equipment for your business.



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.



power

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



maintenance

Regular maintenance is part of owning an espresso machine, but some machine features require more attention than others. If you're miles away from a qualified service provider, a simpler model may best fit your needs.



bar layout & design

How much counter space can you dedicate to an espresso machine? How will customers order, interact, and move through your café? We offer different solutions depending on your specific needs.



coffee menu

If coffee will be the star in your space, you'll need a machine that can keep up. Improved temperature stability, programming flexibility, and advanced features help you consistently deliver beautiful coffee to your customers.



volume

Busy shops with short ticket times benefit from more group heads and greater automation. If you expect to have a line out the door all day, you'll be looking for a dependable workhorse with key functions automated.





machine considerations

What does it mean to own and operate an espresso machine? Considering three of the most important factors – reliability, consistency, and design – will help you prioritize your options and choose a machine that drives your business forward.

reliability

OWN A LONG-TERM INVESTMENT



When deciding on an espresso machine, it's important to consider one that has proven reliability and craftsmanship. The espresso machine will be core to your business, and it is crucial that it keeps producing drinks every day with little down time. This is achieved with time-tested components, solid engineering, and a readily available, well-trained service network.

consistency

BRING CUSTOMERS BACK



Your customers expect to get a great cup of coffee every time they visit your business. This can only be achieved with a machine that gives you consistency every time you brew. You should choose a machine that has systems built to ensure each cup will reach the highest standard.

design

ATTRACT AND DELIVER



Customer expectations are first set by the design of your space. It is important to invest in beautifully designed equipment, with a wide range of customization options. Beyond outward appearance, the machine should be designed with workflow and ergonomics in mind to ease the job of the barista and speed of service.

la marzocco technology

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.



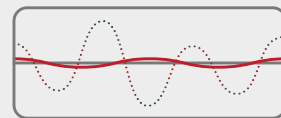
dual boiler system

The Dual Boiler System was patented by La Marzocco in 1970, an idea from its founder Giuseppe Bambi. The idea came from Giuseppe's belief that the brewing temperature is as important as, and possibly even more important than, the brewing pressure. Having one boiler dedicated to steam, and a second to coffee brewing water allows the barista to directly adjust brewing temperature to keep it more stable and consistent.



saturated groups

Developed alongside the Dual Boiler System, Saturated Groups technology is based on the presence of just water – and no air – inside the brew boiler and group. A water / air mixture inside the brew boiler and the group would reduce the temperature stability of the machine. Attaching the group directly to the brew boiler creates a single chamber so that water circulates continuously, maintaining consistent temperature.



PID controller

The PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler, allowing more efficient and stable regulation of energy. With this level of control, temperature variability is reduced dramatically, making for a more consistent brew temperature. The barista is able to adjust the brew boiler temp to a precise numerical value through the machine's electronics.



handmade construction

On the production floor, every machine is the outcome of the careful and passionate work of the hands of more than ten expert craftspeople, with no robots involved. Skilled artisans and experienced workers oversee every stage of the production process, which lasts an average of two weeks per machine.



stainless steel

La Marzocco uses only surgical grade AISI 316L stainless steel for boiler production. This material dramatically reduces the amount of heavy metals that could get dissolved into the water used for brewing coffee and producing steam. La Marzocco's R&D Department is continuously working on minimizing the number of components inside the machine that are not made of stainless steel.



auto brew ratio (ABR)

Auto Brew Ratio uses precision scales built into the drip tray of the Linea PB, GB5 S, Strada, KB90, and Modbar AV. The Auto Brew Ratio scales are incorporated into the espresso machine's electronics system and provide the barista with a new level of consistency and confidence, by giving control over final beverage mass.



machine configurations

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



espresso machine configurations

manual
slower with more ability to manipulate

automatic
faster with more consistency

MP | EP | 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

AUTO WITH SCALES



The barista starts the shot and the machine stops it, based on the weight of the coffee in the cup. Auto Brew Ratio utilizes a built-in scale to achieve the preferred coffee weight.

la marzocco

machine models

La Marzocco USA 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 | 4**
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.26

model: **strada**
no. groups: **2 | 3**
configurations: **MP | EP | EE | AV | ABR**



p.30

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



p.32

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

UNDER-COUNTER



p.36

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

LIGHT COMMERCIAL / HOME



p.38

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



p.39

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

about our nomenclature



linea pb | 3 | AV

1 2 3

- 1: model
- 2: no. groups
- 3: configuration

configurations

- MP | EP** (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.



linea classic s

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



model: **linea classic s**
 no. groups: **1 | 2 | 3 | 4**
 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.

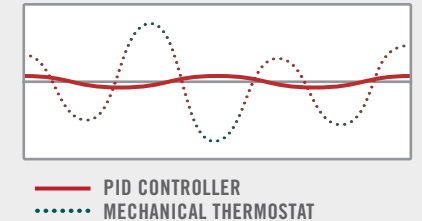
The Linea Classic S is a reliable, consistent workhorse that can be trusted to be a dependable partner in any coffee program. A tried-and-true machine, the Linea Classic S is perfect for your new café, bar, or restaurant.

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.



SPECIFICATIONS	1 group	2 group	3 group	4 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"	46" x 23" x 20.5"
weight (lbs)	90	130	164	236
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
element wattage	2500	4600	6100	8000
steam boiler capacity (liters)	3.5	7	11	15
brew boiler capacity (liters)	1.8	3.4	5	6.8
amp service required	20	30	50	50
certifications	UL-197, NSF-8, 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 polished 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

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

ruby flow restrictors

Ruby flow restrictors resist scale formation and erosion

ECO mode

Boiler temperatures reduce to lower set-points after extended idle periods, improving energy efficiency

auto brew ratio (optional)

Precision scales incorporated into the electronics system provide the barista control over beverage mass

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-8, CAN / CSA-C22.2 No. 109		



ESPRESSO	4.00	4.25
LATTE	6.00	
CAPPUCCINO	6.75	5.00 5.25
WOODRUFF MOCHA	5.75	6.00 6.25
WOODRUFF COCOA	5.75	6.00 6.25
SMITH OAT	5.00	
SMITH TEA	3.00	
ALL BEANS/FLAVOR 75	AUTOSERVE 1.00	
*OLD SMITH		
*KOMBUCHA		
SEASONAL		
JACOBSEN		
SALTED MOCHA		
W/DRANGE	CHOCOLATE	
ALL BEANS/FLAVOR 75	AUTOSERVE 1.00	
ALL BEANS/FLAVOR 75	AUTOSERVE 1.00	

LA MARZOCCO

guatemala
finca el injerto
bourbon

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**
- dimmable barista lights (AV and ABR)**
3-stage LED lights for eco, on, and brewing modes allow you to focus on your extraction and the cup
- 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-8, CAN / CSA-C22.2 No. 109		



strada

a machine developed by baristas for baristas,
featuring sleek italian design that can be customized



model: **strada**
no. groups: **2 | 3**
configurations: **MP | EP | EE | AV | ABR**

STRADA 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.

STRADA HIGHLIGHT: independent boilers

Independent boilers allow for more consistent temperature stability and the ability to set different temperatures on different groups. Setting individual group temperatures allows a café to optimize the brew temperature for different coffees they are offering on their menu. This is especially beneficial when serving both darker espresso blends and lighter single origin espresso.

FEATURES



la marzocco electronics (AV)
Proprietary electronics drive intuitive programming and provide heads-up information and systems monitoring

thermal stability system
As water passes through each element, temperature is further stabilized

auto backflush (EE and AV)

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

proportional steam valve (EE and AV)
Lever-style activation for proportional solenoid steam valves eliminate the need for regular maintenance

auto brew ratio (optional, AV only)
Precision scales incorporated into the electronics system provide the barista control over beverage mass

SPECIFICATIONS	2 group	3 group
dimensions (W x D x H)	32" x 27" x 19"	40" x 27" x 19"
weight (lbs)	217	286
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60
element wattage	4900	6400
steam boiler capacity (liters)	8.2	11.8
brew boiler capacity (liters)	1.3 x2	1.3 x3
amp service required	30	50
certifications	UL-197, NSF-8, CAN / CSA-C22.2 No. 109	

MIDNIGHT OIL			
HUNNY		7	
OREGON		7	
COLD BREW		5	5.5
TEA			3.5
MATCHA / CHAI	4.5	5	5.5
W/ ALT MILK	.5	1	1.5



Information cards on a wooden holder.

* special order machine

leva

reimagining what a lever-actuated espresso machine can be



models: **leva s, leva x**
no. groups: **2 | 3**
configuration: **LEVER**

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	2 group	3 group
dimensions (W x D x H)	31.5" x 25.5" x 30.5"	40" x 25.5" x 30.5"
weight (lbs)	218	284
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60
element wattage	5400 (Leva S), 5700 (Leva X)	6800 (Leva S), 7800 (Leva X)
steam boiler capacity (liters)	8.2	11.8
brew boiler capacity (liters)	3.4 (Leva S), 1.3 x2 (Leva X)	5 (Leva S), 1.3 x3 (Leva X)
amp service required	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

auto brew ratio / drip prediction
Precision scales incorporated into the drip tray improve beverage consistency by stopping extraction based on mass, while Drip Prediction uses an algorithm to improve shot accuracy

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-8, CAN / CSA-C22.2 No. 109	



modbar

redesigned for reliability



espresso system

Make an instant design statement with the Modbar AV. Based on the technology of the Linea PB, Modbar AV delivers absolute consistency and reliability.



steam system

More than just a steam station, Modbar Steam delivers a minimal, modern aesthetic coupled with power and control.



pour-over system

Brew-by-hand using one of the two included spray tips, or teach the machine different recipes, accessible at the touch of a button.

model: **modbar**
 no. groups: **1 | 2 | 3 | 4 | ∞**
 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 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
- linea-style boiler sight glass
- 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 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 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

linea mini

a la marzocco classic, redesigned for the kitchen



LINEA MINI OVERVIEW

Inspired by an espresso icon, the Linea Mini is a kitchen-sized 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
- integrated group
- indicator lights
- hot water spout
- thermal stability system
- connected app capability
- internal pump
- PID controller
- water reservoir
- barista lights

SPECIFICATIONS

dimensions*	14" x 21" x 15"
weight (lbs)	71
voltage (VAC)	120
element wattage	1600
capacity (liters)	3.5 (steam boiler)
amp service req.	15
certifications	UL-1082, NSF-8 CAN / CSA-C22.2 No.64

* width x depth x height

gs3

professional grade espresso equipment, built for the home



GS3 OVERVIEW

When the owners of La Marzocco set out to create their dream home machine, they challenged their engineering team to fit all of the quality components of a commercial espresso machine into a kitchen-ready one. The result was the GS3 – an espresso machine built for the discerning barista at home. The GS3 boasts nearly a century of espresso machine innovations in a compact, 110V platform.

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)	120
element wattage	1600
capacity (liters)	3.5 (steam boiler)
amp service req.	15
certifications	UL-1082, NSF-8 CAN / CSA-C22.2 No.64

* width x depth x height

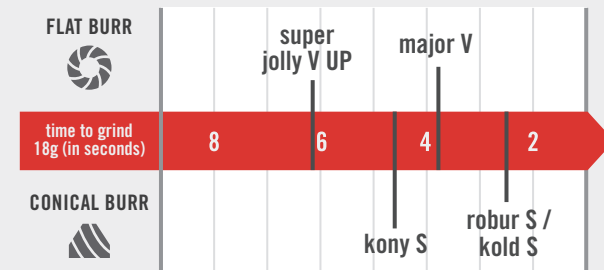
grinder considerations

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

Commercial espresso grinders use either conical or flat burrs: grooved metal plates that grind coffee beans into small particles. In general, conical burrs grind coffee faster than flat burrs. Different taste profiles can also be created by conical or flat burrs. It is best to try your coffee with both and choose the one that gives you the preferred mix of taste profile and speed.

grinder models by grind speed



* auto-tamping grinders not included

motor placement

Within the body of the grinder, the motor that moves 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. Stepless collar grind adjustment.



belt drive

Larger footprint, smaller temperature variability. Stepless knob grind adjustment.

delivery method

doser

Doser grinders use a chamber to collect coffee grounds, which the barista doses manually into the portafilter. Can be used for on-demand delivery by constantly pulling the paddle during grinding, or for pre-grinding and dosing consistent volumes of coffee in high-volume shops.

electronic

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

auto-tamp

La Marzocco offers unique auto-tamping grinders that use an impeller to dose a volume of coffee in the portafilter and then tamp with the pressure of a spring, streamlining workflow and improving ergonomics for the barista.





auto-tamp

Auto-tamping technology increases speed and consistency while also decreasing the chance for barista injuries caused by tamping. We have two different options for adding auto-tamping to your bar workflow.

swift technology

Swift grinder technology adds auto-tamping with a tower attached to the front of a grinder. While the coffee is grinding, it is distributed and tamped with a spinning impeller that rises as the coffee bed increases. Once the coffee has reached a specific volume in the basket, a switch stops the grinding function and the impeller polishes the coffee bed.



swift classic

DOSED BY VOLUME

The Swift Classic features ceramic burrs that increase the life of the burrs while also delivering coffee quickly. The Swift Classic completes its grind and tamp cycle in 7-9 seconds.

The Swift Classic also features two separate hoppers that allow for one grinder to deliver two different coffees, enabling cafés to serve both a regular and decaf option from a single grinder.

puqpress q2

The Puqpress Q2 allows any café or coffee service to add auto-tamping to their workflow. The Puqpress Q2 is a stand alone auto-tamping device that can sit beside any grinder. It enables the café to design their flow and control consistency by setting tamp pressure.



auto-steam with wally milk

Wally Milk is an automatic milk steamer designed to simplify the milk steaming process, providing consistent, high-quality steamed milk at the touch of a button. Wally Milk facilitates efficient bar flow, enabling the barista to focus on a more intimate customer experience.

consistent texture and temperature

Wally Milk monitors milk level and temperature with two sensors, which allow the machine to steam to your milk texture specifications. Place your filled pitcher on the tray, press start, and the proximity sensor next to the steam wand will measure the pitcher size and the level of milk. The infra-red sensor, located at the base of the drip tray, will monitor the steaming temperature (in °F or °C) to match your pre-programmed recipe.



how it works

An oscillating tray simulates the skilled movement of a barista, which, combined with a unique angled steam tip, creates a consistent vortex while steaming. Wally Milk comes with three milk pitchers (8oz, 14oz, and 24oz) and automatically recognizes which size is being used.

Wally Milk recognizes any 8oz-24oz matte finish pitcher



simple user interface

Wally Milk can be programmed with up to 20 recipes with specifications for milk temperature and level of aeration, enabling baristas to easily shift between dairy and milk alternatives and different types of beverages.

barista backup

Think of Wally Milk like an extra set of hands. The steam for Wally Milk is provided by the steam boiler in your espresso machine, hooked up with a technician-installed connection kit. On busy coffee bars, baristas often team-up to pull shots and steam in an assembly-line fashion. With Wally Milk, that team has an automated third member, ideal for steaming large volumes of milk while other drinks are being prepared.



"You can learn the technique, but passion is
born of dedication, love, pride and respect."

Prof. Gambero



la marzocco + mazzar

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 / Home grinders. We also offer auto-tamping options with Swift grinders and Puqpress.

CONICAL BURR



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**



kold S

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

ACCESSORIES



puqpress

model: **q2**
 dimensions**: **5.6 x 7.7 x 11.3"**
 weight: **10.6 lbs**
 tamp speed: **2 sec**



wally milk

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

FLAT BURR



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**



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**



swift classic

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



ZM filter

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

LIGHT COMMERCIAL / HOME



lux D

delivery: **on-demand dosing**
 burr size: **61mm**
 hopper capacity: **1 lb**
 height / weight: **18.25" / 24.5 lbs**
 grind speed*: **10.6 sec**

* approximate time to grind 17 gram dose

** width x depth x height

THE ULTIMATE WORKFLOW

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.

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.

puqpress

La Marzocco USA recently added the Puqpress Q2 to our offerings as a way to increase consistency, speed, and ergonomics for the barista in a busy bar by removing the need for manual tamping.

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.

putting it all together

workflow planning

After identifying your goals, it's helpful to plan out your complete equipment workflow. This consists of your machine, grinder, and tamping station. By optimizing your equipment set and tool placement, you can provide a fast and friendly customer experience while providing a safe working environment for your staff.



customization

Your espresso machine should be unique as your business. La Marzocco USA offers beautifully designed equipment with a wide range of customization options.

COLOR: RAL powdercoating

La Marzocco USA offers a wide range of colors to create your unique machine, and will install customized panels during the bench test procedure.
Custom color starts at \$750



FINISHING TOUCHES: strada style

La Marzocco USA offers walnut custom options on the Strada to further customize your machine. You can order these with your machine and they will be installed during the bench test procedure.
Pricing available upon request



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



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