



la marzocco

handmade in florence

piero bambi and linea pb



a la marzocco classic, remade



capturing the past...



...envisioning the future

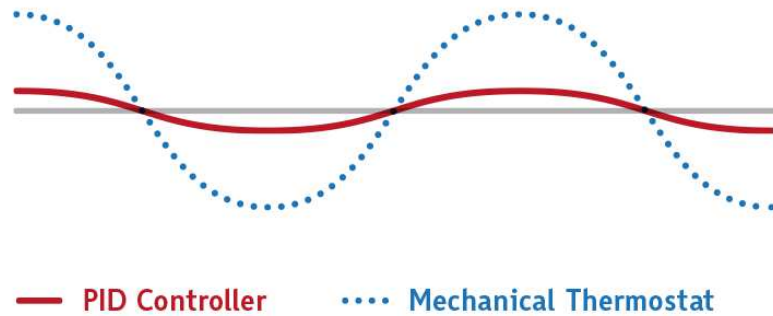


continuous innovation

- Designed by and in recognition of Piero Bambi.
- Built with renown Italian design.
- Technical and stylistic workings of the Linea Classic refashioned.
- Equipped with new exclusive features.
- Improved component longevity.



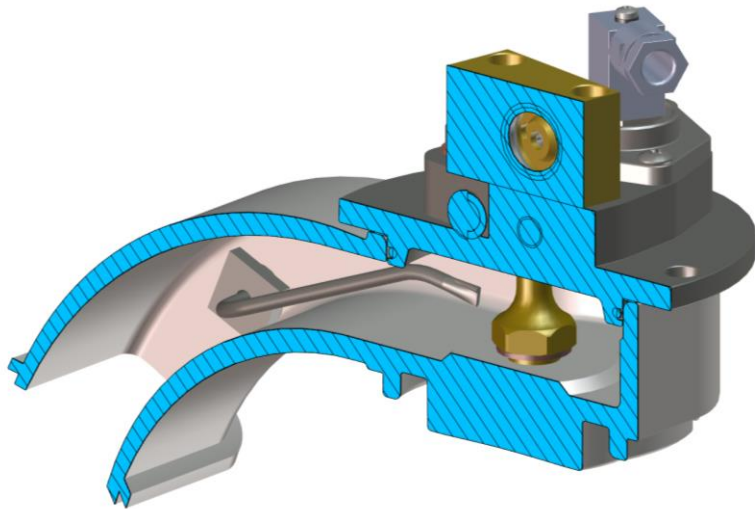
temperature stability



- An algorithm-based PID temperature controller further reduces temperature fluctuation in the coffee boiler.
- This eliminates the introduction of temperature instability during the brewing process.



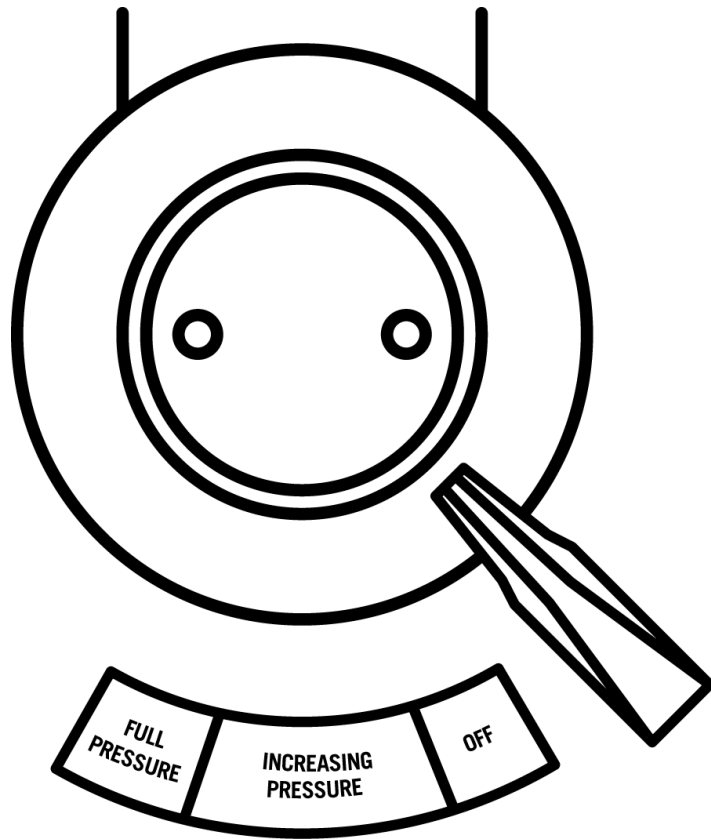
group cap by piero bambi (av version)



- The group cap designed by Piero Bambi and an integrated ruby flow restrictor reduces channeling and ensures that water never leaves the saturated area of the coffee boiler.
- In the AV version the flow meter is integrated in the group cap, increasing thermal stability.



new mechanical paddle (mp version)

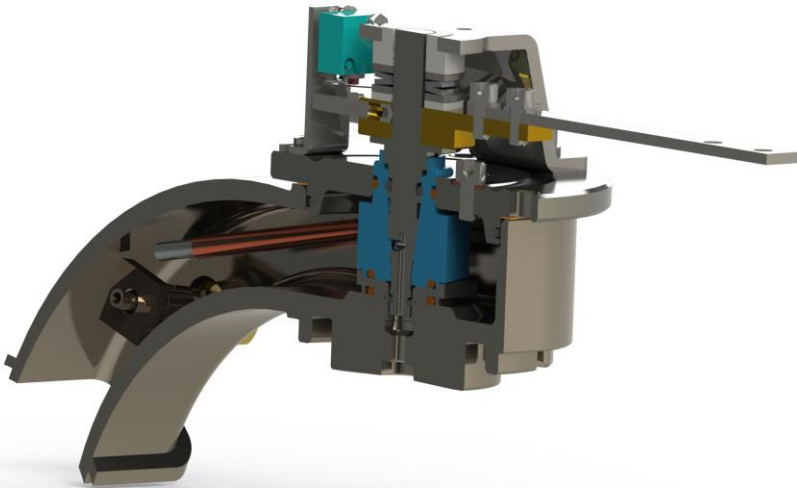


- Inspired by the original mechanical group used on the La Marzocco GS.
- Enables the barista to slowly increase the water pressure before reaching the desired infusion pressure.
- Allows to control the pre-infusion and reduce channeling for a more balanced extraction.



conical paddle valve (mp version)

- The new conical paddle valve controls the pre-infusion while the volumetric pump is working at full pressure, therefore barista may also perform a pre-infusion on one group while the other is extracting coffee.
- Reduced the number of components that wore-off with use, ensuring a longer component lifespan.



standard features

- Stainless steel construction
- Fully insulated dual-boiler system
- Group caps designed by Piero Bambi
- Eco mode
- Portafilters & precision baskets
- Dual PID temperature control
- Digital display
- USB
- Tall cups
- Available in 2, 3, 4 groups



new features

- A user friendly, flexible interface software & personalized menu - the first developed by our R&D team.
- A larger, brighter button pad with O-Led display - La Marzocco's first – and brand new Eco Mode.
- Soft ergonomic touch.
- Increased work area (+32%) with lower profile & simplified lines.



eco-friendly machine

- Linea PB follows La Marzocco's environmental guidelines.
- The machine presents increased boiler insulation.
- Its eco mode reflects an increased energy efficiency.
- Automatic stand-by decreases the coffee boiler temperature degree to a pre-set one.



optional features

- Cup warmer
- Personalized color options
- Independent boilers
- Pre-heating system
- Hot water economizer
- Barista lights
- High legs
- Auto Brew Ratio



timer alternative

- Timer means classic La Marzocco feedback of shot time consistency for the barista.
- With the flow meter pulse, available on the Linea PB's AV version, it is possible to monitor the water volume thank to its CPU.
- This measures the water flow on the coffee puck and stops it at the set volume, and through the manual dose mode you can choose to display the flow meter pulse in order to know how much water is flowing through the puck.



linea pb / auto brew ratio



integrated scales



triple mode control

- Auto Volumetric mode: like all AV La Marzocco machines, brewing is controlled by a flow meter that allows to automatically stop the water flow at a desired volume.
- Mass mode: thank to its patented scales, the Linea PB with Auto Brew Ratio can be programmed to stop the extraction at a precise weight in the cup.
- Brew Ratio mode: the patented scales together with the machine's innovative software give the barista the possibility to pre-set a brew ratio. Then the machine reads the weight of the dose in the portafilter and delivers the exact amount of water required for that ratio.
(Brew ratio is usually calculated in percentage as grams of ground coffee in the portafilter divided by grams of liquid coffee in the cup).



technical data

	2 Groups	3 Groups	4 Groups
Height (cm/in)	53,5 / 21	53,5 / 21	53,5 / 21
Width (cm/in)	71 / 28	95 / 37,4	119 / 46,9
Depth (cm/in)	59 / 23	59 / 23	59 / 23
Weight (kg/lbs)	61 / 134,5	77 / 169,8	117 / 258
Voltage	200 Single / 3 Phase 220-240V Single / 3 Phase 380V 3 Phase		
Wattage Elements	4600	6100	8000
Coffee Boiler (lt)	3,4	5	6,8
Steam Boiler (lt)	7	11	15



linea pb on bar



linea pb on bar



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for more information

<http://global.lamarzocco.com/en/linea-pb-en/>



LA MARZOCCO



THANK YOU
THE FINEST FROM FLORENCE



EST. 1927