linea pb x

an update to the technical and stylistic workings of an industry icon.







Available Configurations: AV | ABR

5 years after the launch of the Linea PB, which has become a trusted industry workhorse, La Marzocco introduced a version of the machine equipped with the most advanced La Marzocco technologies. These include pre-heating system, independent boilers, hot water mixing

valve accessible from the side panel and Pro Touch steam wands. The Linea PB X features refreshed aesthetics based on the presence of barista lights as standard and white details such as logos, manometer, display lettering and keypads. The dynamic preheater ensures

unmatched temperature stability, provides steady brew water and steam even at the peak of the morning rush. The Linea PB's lower profile and increased work area also make it practical, without abandoning world renown Italian design.

Dual Boilers

Separate boilers optimise espresso brewing and steam production.

Independent Saturated Boilers

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

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.

Eco Mode

Can be programmed to enter stand-by mode, improving energy efficiency.

USB

Making it possible to update the firmware.

Piero Group Caps

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

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Hot Water Economiser

Enables you to fine-tune the tap water temperature for tea.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Barista Lights

Available Number of Groups: 2 | 3 | 4

Led lighting allows you to focus on your extraction and the cup.

Cup Warmer - option

Maintain espresso and cappuccino cups evenly heated at a proper temperature.

Integrated Scales - ABR only

Precision scales integrated in the drip tray provide an improved level of consistency.

High Legs - option

Makes it easier to access beneath the machine.

Personalised Colours - option

Customisable colours based on the RAL colour system, on request.

Specifications	2 groups	3 groups	4 groups
Height (cm)	53.3	53.3	53.3
Width (cm)	71	95	119
Depth (cm)	59 / 23	59 / 23	59
Weight (kg)	61	77	117
Voltage (Single Phase)	220-240V	220-240V	220-240V
Wattage Elements	5360	7325	9467
Amps	24	31.8	41.2
Recommended CPR	25	32	?
Coffee Boiler Capacity (litres)	2 x 1.3	3 x 1.3	2 x 3.4
Steam Boiler Capacity (litres)	7	11	15

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