

gb5

elegant engineering with superior temperature control.



Available Configurations: EE | AV

Available Number of Groups: 2 | 3 | 4

The gb5 was entirely designed to be built using the most precious materials, in accordance with the criteria and spirit which have made La Marzocco famous in its history. Equipped with a CPU board and designed for superior temperature control, the gb5 combines gracious lines

and harmonious curves with powerful technological advancements, in line with classic La Marzocco design. The gb5 has redefined the standard for temperature stability in modern espresso equipment in light of PID technology and a dynamic preheater assembly. This fea-

ture ensures that water entering the coffee boiler is precisely at 75 degrees C (170°F). At this temperature water replaces hot water exiting the group, reducing temperature swings in the coffee boiler. The machine is an understated companion to any coffee bar.

Dual Boilers

Separate boilers optimise espresso brewing and steam production.

Hot Water Economiser

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

Pro Touch Steam Wands - option

High performing steam wands that are cool to the touch.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Digital Display - AV only

Intuitive programming makes it easy to adjust machine parameters.

Barista Lights - option

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

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Programmable Doses - AV only

Auto-volumetrics ensure repeatability and consistency in high-volume settings.

High Legs - option

Makes it easier to access beneath the machine.

Piero Group Caps - AV only

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

Independent Boilers - option

Separate boilers for each group head allow barista to optimise temperature for individual coffees.

Cup Warmer - option

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

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Autosteam - AV only, option

Automatically stops the steam wand operation at a desired temperature.

Personalised Colours - option

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

| Specifications | 2 groups | 3 groups | 4 groups |
|---------------------------------|----------|----------|----------|
| Height (cm) | 47.5 | 47.5 | 47.5 |
| Width (cm) | 75 | 95 | 119 |
| Depth (cm) | 62.2 | 62.2 | 62.2 |
| Weight (kg) | 62 | 74 | 105 |
| Voltage (Single Phase) | 220-240V | 220-240V | 220-240V |
| Wattage Elements | 5133 | 6779 | 8855 |
| Amps | 22.5 | 29.5 | 38.5 |
| Recommended CPR | 25 | 32 | 40 |
| Coffee Boiler Capacity (litres) | 3.4 | 5 | 2 x 3.4 |
| Steam Boiler Capacity (litres) | 7 | 11 | 15 |