

kb90

straight in, a new standard in high volume café performance.



Available Configurations: AV | ABR

Available Number of Groups: 2 | 3 | 4

The KB90 is the ultimate evolution of the Linea PB form. Designed specifically to increase speed of service in the highest volume cafes while easier for the barista thanks to an improved workflow. La Marzocco has redesigned the portafilter system to improve workflow effi-

ciency and to reduce the wrist strain of the user. Efficiency can also be increased thanks to Steam Flush: after each extraction, a burst of steam from the grouphead is followed by a flush of hot water, keeping the machine clean even in the busiest rush hours. This innovative

function minimizes off flavored buildup, and increases the time between having to clean the group. The KB90 allows for a new level of expression in machine design, the panels have been engineered so that virtually infinite customization combinations can be created.

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.

Hot Water Economiser

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

Integrated Scales - ABR only

Precision scales built in the drip tray with the Drip Prediction technology provide a new level of consistency.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Straight In Portafilter

Simplifies the motions to engage the portafilter and reduces the strain by 12 times.

Steam Flush

Keeps the group clean with an automatic burst of steam and a flush of hot water between extractions.

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

USB

Making it possible to update the firmware.

Easy Rebuild Steam Valve

Engineered so the valve can be serviced directly from the front of the machine without needed to be removed.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Barista Lights

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

Piero Group Caps

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

Eco Mode

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

High Legs - option

Makes it easier to access beneath the machine.

Cup Warmer - option

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

Personalised Colours - option

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

Specifications	2 groups	3 groups
Height (cm)	45	45
Width (cm)	81	105
Depth (cm)	62	62
Weight (kg)	77	101
Voltage (Single Phase)	220-240V	220-240Ve
Wattage Elements	5360	7325
Amps	24	31.8
Recommended CPR	25	32
Coffee Boiler Capacity (litres)	2 x 1.3	3 x 1.3
Steam Boiler Capacity (litres)	7	11