



SECOND GENERATION

GB5

LA MARZOCCO

gb5 x

extraordinary technology, performance,
style and elegance.



The GB5 X is designed with traditional European style and is dedicated for those locations with an eye for classic aesthetics but that still demand the highest level of performance. The GB5 X can be identified by the white logos and lilies, it combines advanced La Marzocco proprietary electronics with the industry-leading temperature stability and hydraulic sys-

tems to always ensure maximum consistency. The machine features independent boilers allowing for different brewing temperatures on each group; a convenient hot water economizer to set the hot water temperature as well as a dynamic pre-heater for additional and unsurpassed temperature stability. In ABR configuration the GB5 X is La Marzocco's most

elegant machine equipped with patented scale technology. The second generation GB5 is the first series of La Marzocco machines equipped with a water sensor that measures the conductivity and hardness of water as it enters the machine. This information allows the user to monitor water quality and verify filtration performance without the need for additional testing tools.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Insulated Boilers

Increased insulation, including group necks and boiler ends, reduces energy consumption while contributing to temperature stability.

Piero Group Caps

Internal water delivery path and flow-meter positioning that increase temperature stability.

24V Electronics

New generation of electronics for improved reliability and machine diagnostics.

Independent Saturated Boilers

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

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Hot Water Economiser

Enables you to fine-tune the tap water temperature.

Integrated Scales - ABR only

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

High Legs - Special Order

Makes it easier to access beneath the machine.

Easy Rebuild Steam Valve

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

USB

Making it possible to update the firmware.

Dimmable Barista Lights

3-stage customizable intensity led lights for Eco, On and Brewing modes.

Eco Mode

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

Cup Warmer - Special Order

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

Personalised Colours - Special Order

Machine can be customised to any colour on request.

Pro App Compatible

Electronic board that will allow connectivity with the La Marzocco Pro App, available in Mid-2021.

Solenoid Integrated Restrictors

The flow restrictor is integrated into the stainless steel valve, so that the plunger helps to remove any scale formation at every actuation.

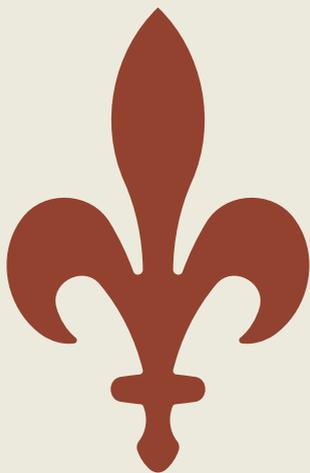


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Specifications	2 groups	3 groups	4 groups
Height cm	47	47	47
Width cm	77	97	121
Depth cm	64	64	64
Weight kg	70	91	120
Voltage	220-240V Single Phase	220-240V Single Phase	220-240V Single Phase
Wattage	5360	7325	8855
Amps	24	31.8	38.5
Recommended CPR	25	32	40
Coffee Boiler Capacity (litres)	2 x 1.3	3 x 1.3	2 x 3.4
Steam Boiler Capacity (litres)	7	11	15

A TIMELESS LOVE STORY



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