



la marzocco
aotearoa, new zealand
product collection

la marzocco products

Espresso machines and grinders trusted by the world's finest coffee roasters, baristas and cafés for their reliability, durability, and timeless aesthetics.

la marzocco

Founded in 1927 by Giuseppe and Bruno Bambi, La Marzocco had its beginnings in Florence, Italy, birthplace of the Italian Renaissance and home to such geniuses as Leonardo da Vinci, Michelangelo and Brunelleschi who created some of the most celebrated works of art in the world.

It seems only fitting that La Marzocco would earn a world renown reputation for making beautiful, high quality, superbly crafted and uniquely designed espresso machines, with great attention to detail. In 1939, it was La Marzocco that developed and patented the first coffee machine with a horizontal boiler, now an industry standard.

This was the first of a series of important innovations, later to include the dual-boiler system with

saturated brewing groups. Tradition and a passion in the search for quality and superior reliability are factors which have always distinguished and interested the entire company.

Even today, highly specialised personnel supervise each stage in the production of every single machine, hand-crafted to order for each and every client. In this way, Giuseppe Bambi's great experience and professional pride live on after over ninety years.

La Marzocco remains an artisan company, while offering important advancements in equipment technology to its customers and in the industry.



why choose la marzocco new zealand?

La Marzocco New Zealand, a branch office of La Marzocco, distributes high quality coffee machines, espresso equipment, and genuine parts throughout Aotearoa.

All of our machines are carefully inspected and tested upon arrival from Florence by our local team of La Marzocco Certified Technicians. We have a technical workshop and showroom located in Tāmaki Makaurau and we offer in-person as well as virtual machine demos.

When you buy a La Marzocco in New Zealand, expect quality, support, and connection.

quality

handmade machines

- All La Marzocco machines are designed for performance and reliability. Across our product line, the baseline is best-in-class.
- Every machine is thoroughly bench-tested and checked before leaving our workshop, in Tāmaki Makaurau, Auckland.
- A century of craftsmanship combined with the highest-quality materials give each La Marzocco a longevity that leads to higher resale value and lower operating costs over time.

support

built to last

- Equipped with the latest tools and diagnostic equipment, our La Marzocco certified technicians can quickly diagnose an issue and make a repair.
- We only ever use La Marzocco genuine parts which are designed with precision to maintain the performance of our machines.
- Upgrades to our technology are retrofittable to ensure the longevity of our machines.
- We have a network of La Marzocco trained technicians nationwide.
- We provide the best end of life solutions for machines including refurbishment services.

connection

to the global la marzocco family

- Every purchase connects you to a global community of passionate coffee professionals.
- Our factory outside of Florence, Italy is net-zero solar, as part of our commitment to sustainability and social responsibility.
- La Marzocco New Zealand was certified Zero Carbon Freight for the period of 2022 and is committed to continuing this initiative into the future.
- La Marzocco machines can be found in almost every major city around the globe, as a symbol of delicious espresso and a beloved tool for passionate baristas.

business considerations

The espresso machine is the heart of your business, it's important to evaluate the following factors before deciding on your specific espresso machine. Considering them will guide you to purchasing the best machine for your business.

water

Water analysis is a must before installing any espresso machine. Note that water parameters are different in every part of the world, and even are different in each city in New Zealand, so you should consider the proper water treatment system accordingly. We have water treatment solutions available to purchase with your machinery, and can offer sound advice on the best water for your machine.

power

Is there enough power available in your premises, or are you constrained by budget, a historic building, or an older electrical grid? This consideration will affect the size and model you can consider. Before choosing your equipment, be sure about electrical supply specifications in your location.

maintenance

Regular maintenance is part of owning an espresso machine, but some models and configurations need more than others. Nationwide, we have our own network of third-party industry-leading technicians ready to help. The La Marzocco technical team offer workshop based servicing, onsite support, machine installations, preventative maintenance or callouts to look after your machine.

bar layout and design

How much counter space can you dedicate to an espresso machine? How will customers order, interact and move through your cafe? How much of a role does design play in that experience? We provide different solutions depending on your specific needs.

coffee menu

If coffee will be the star of the show in your space, you'll need a machine that can keep up. Improved temperature stability, programming flexibility, and advanced features give you the power to deliver beautiful coffee to your customers even when things get hectic.

volume

How many drinks are you forecasting to serve during rush hour? How much time will your average customer spend in your shop? These considerations should affect your choice in terms of number of groups and configuration.





machine considerations

It's hard to consider in all of the variables when choosing an espresso machine. We broke it down into three of the most basic machine factors to help you prioritize what you should be thinking about.

reliability is a long-term investment

When deciding on an espresso machine, it's important to consider one that has proven reliability and craftsmanship.

The espresso machine will be core to your business and it is crucial that it keeps producing drinks everyday with very little down time. This is achieved with time-tested components, cutting edge engineering and a readily available well-trained service network.

consistency brings people back

Your customers expect to get a great cup of coffee every time they visit your business.

This can only be achieved with a machine that gives you consistency every time you brew. You should choose a machine that has systems built to ensure that each cup will attain the highest standard.


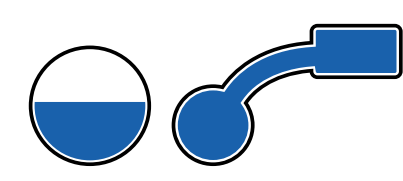
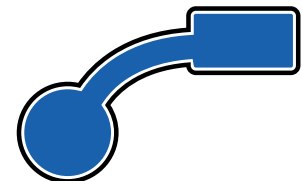
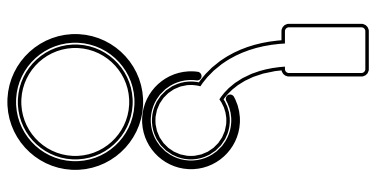
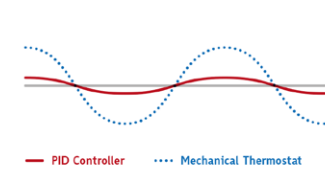

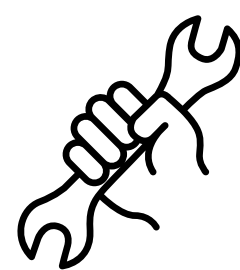
design attracts and delivers

The first way customers experience coffee is with their eyes. Investing in a machine that has beautiful design and options to customise to your space is extremely important.

Beyond the outward appearance of the machine, the machine should be designed with workflow and ergonomics in mind to ease the job of the barista and the speed of service.

innovations

All La Marzocco machines are equipped with some distinctive technologies that are widely appreciated by baristas from all over the world. These technologies are core to what makes La Marzocco machines perform the way they do.

						
						
dual boiler system	saturated groups	insulated boilers	PID	stainless steel	handmade construction	
<p>This technology has been patented by La Marzocco in 1970 from an idea of its founder Giuseppe Bambi. The rationale behind the Dual Boiler System is that the brewing temperature is as important as, and possibly even more important than, the brewing pressure. Having a boiler dedicated to steam and hot water and second to coffee water allows the barista to directly adjust brewing temperature and keep it more stable and consistent.</p>	<p>Developed alongside the Dual Boiler System, the Saturated Groups technology is based on the presence of just water - and no air - inside the coffee boiler and brew group. It has been proven that having a water/air mixture inside the coffee boiler and the group reduces the temperature stability of the machine. Moreover, the group is directly attached to the coffee boiler, creating a single chamber so that water circulates continuously, maintaining consistent temperature.</p>	<p>La Marzocco believes in and promotes saving energy. With the aim of always improving the temperature stability but always keeping an eye on energy consumption, all professional and home machines are equipped with thermal insulation foils around coffee and steam boilers. Insulation foils are designed in a way that heat losses are minimised, increasing the machine's energy efficiency by around 20%.</p>	<p>The PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler. The PID controller allows more efficient and stable regulation of energy. With this level of control, temperature variability is reduced dramatically, making for a more consistent brew temperature. The barista is able to adjust the brew boiler temperature to a precise numerical value through the machine's electronics.</p>	<p>In an aim to equip every machine with the highest quality materials, La Marzocco uses only surgical grade AISI 316L stainless steel for its boiler production. This material drastically reduces the amount of heavy metals that could get dissolved into the water used for brewing coffee and producing steam. La Marzocco's R&D department is continuously working on minimising the number of components inside the machine that are not made of stainless steel.</p>	<p>Every La Marzocco is unique and built according to the needs, desires and requests of each final customer since over 1500 different machine configurations are available. Within the production floor, no robots are involved in the process and every machine is the outcome of the careful and passionate work of the hands of more than 10 expert craftsmen. Skilled artisans and experienced workers oversee every stage of the production process which lasts on average for 2 weeks.</p>	



machine configurations

La Marzocco offers a wide range of machine configurations to match the specific needs of your business. The more manual configurations allow baristas to express their craft through full control of the brew parameters. The more automatic configurations, the more the barista can focus on other tasks while the machine delivers consistent drinks. The style and volume of your business will be crucial in deciding which configuration to choose.

manual
leva
mp
ep
ee
av
abr
automatic

leva / lever actuated machine

The barista can control the pre-infusion pressure and time, the maximum pressure of the shot and the volume of the shot according to how they adjust the spring and pulls the lever.

ee / semi-automatic

The barista starts and stops the shot with either a push button or paddle interface to achieve their preferred coffee volume.

mp / mechanical paddle

This configuration allows the barista to manually control pre-infusion pressure and time during the shot. The barista starts and stops the shot to achieve the preferred coffee volume.

av / auto-volumetric

The barista starts the shot and the machine stops it based on the pre-programmed volume of water running through the coffee to achieve the preferred coffee volume.

ep / electronical paddle

This configuration is based on the pressure profiling technology, giving the barista the possibility to modulate the pressure at every stage of the extraction. This can be manually controlled by the barista or automatically performed by the machine.


abr / auto brew ratio with scales

The barista starts the shot and the machine stops it based on the weight of the coffee in the cup, determined by the integrated scale in the drip tray to achieve the preferred coffee weight.

product catalogue

La Marzocco New Zealand ranges three categories of espresso machines.
We offer traditional bar machines, under-counter components for customers wanting to differentiate the look and bar-flow of their café, and light commercial / home machines for customers with space and electrical limitations.

traditional bar



linea classic

No. Gr. 1 | 2 | 3 | 4
Config. MP | EE | AV



gb5 x - special order

No. Gr. 2 | 3 | 4
Config. AV | ABR



linea classic s

No. Gr. 1 | 2 | 3 | 4
Config. EE | AV



strada

No. Gr. 1 | 2 | 3
Config. MP | EP | EE | AV | ABR




linea pb

No. Gr. 2 | 3 | 4
Config. MP | AV | ABR



leva s - special order

No. Gr. 2 | 3
Config. Leva



linea pb x - special order

No. Gr. 2 | 3 | 4
Config. AV | ABR



leva x - special order

No. Gr. 1 | 2 | 3
Config. Leva



gb5 s

No. Gr. 2 | 3 | 4
Config. EE | AV | ABR



kb90


No. Gr. 2 | 3 | 4
Config. AV | ABR

under-counter




modbar espresso

No. Gr. 1 | 2 (AV only)
Config. EP | AV



modbar steam

No. Gr. N/A
Config. N/A



modbar pour-over

No. Gr. N/A
Config. N/A

home



linea micra

No. Gr. 1
Config. EE



linea mini

No. Gr. 1
Config. EE



GS3

No. Gr. 1
Config. MP | AV

product catalogue

We also have a range of grinders, auto-tamping solutions and coffee equipment.

wally milk and puqpress



wally milk



puqpress m5



puqpress q1



puqpress q2



puqpress mini



puqpress m3

grinders




vulcano

Burrs Config. Conical On Demand I Auto I Swift



mahlkönig x54

Burrs Config. Special Steel Auto I On Demand



swift

Burrs Config. Ceramic Flat Swift



lux d

Burrs Config. Steel Flat On Demand



mahlkönig e80s

Burrs Config. Special Steel Swift



mazzer mini

Burrs Config. Steel Flat On Demand



mahlkönig e65s

Burrs Config. Special Steel Auto I On Demand



mahlkönig e65s gbw

Burrs Config. Special Steel Auto I On Demand

linea classic

a union of simplicity and elegance
that never goes out of style.



Available Configurations: MP | EE | AV

Available Number of Groups: 1 | 2 | 3 | 4

Carefully designed to blend into any setting, the Linea Classic – with its dual boiler system, saturated groups and PID controller – is a work of art that is linear in design and dressed in polished stainless steel, which can be Personalised in any colour to match the aesthetics of

every environment. The machine also features stainless steel portafilters and advanced precision baskets to assure the highest extraction standards. Its clean lines and simple charm furnish the many cafés, roasteries, and chains whose names have defined the industry. The

Linea is the classic La Marzocco machine that has supported the development of the specialty coffee industry since the early 1990s. A tried and true machine, the Linea performs reliably in high-volume settings and is perfect for your new cafe, bar or restaurant.

Dual Boilers

Separate boilers optimise espresso brewing and steam production.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Barista Lights - option

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

Programmable Doses - AV only

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

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.

PID (Coffee Boiler)

Allows you to electronically control espresso brewing temperature.

Conical Paddle - MP only

Assures progressive control of water flow and pressure before applying full pressure.

High Legs - option

Makes it easier to access beneath the machine.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Cronos Keypad - AV only, option

Keypad with digital shot timer to monitor the extraction time.

Personalised Colours - option

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

Specifications	1 group	2 groups	3 groups	4 groups
Height (cm)	45.5	45.5	45.5	45.5
Width (cm)	49	69	93	117
Depth (cm)	56	56	56	56
Weight (kg)	41	51	66	83
Voltage (Single Phase)	220-240V	220-240V	220-240V	220-240V
Wattage	2500	4600	6779	8855
Amps	11	20	29.5	38.5
Recommended CPR	15	25	32	40
Coffee Boiler Capacity (litres)	1.8	3.4	5	2 x 3.4
Steam Boiler Capacity (litres)	3.5	7	11	15



linea classic s

classic design,
contemporary options.



Available Configurations: EE | AV

Available Number of Groups: 1 | 2 | 3 | 4

The Classic is an industry icon machine that has evolved based on barista feedback over the past 30 years. Within the Linea Family, the Classic is the choice for barista-friendly design with a high degree of consistency and reliability

in all settings. The new features provide baristas an easier coffee making experience, while also increasing the reliability of a machine which has already set the standard in the industry. The Classic helped to forge the

world of specialty coffee and has now been future proofed to deliver unparalleled performance, durability, and great coffee for a new generation.

½ Turn Steam Valve

For quick steam activation and improved barista workflow steaming milk.

3-button interface

Buttons of the left group (AV) or on the electronics board (EE) can be used to program the machine.

Shot Timer - AV only

The digital shot timer monitors the extraction time.

Pro App Compatible

Electronic board that will allow connectivity with the La Marzocco Pro App.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Insulated Dual Boilers

Greater insulation on both reduces energy use while improves stability.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Water Sensor - option

Measures conductivity and hardness into the machine. Monitors water quality and filtration performance.

Customisation - option

New panel design makes it easier to paint. No longer is the frame visible on corners.

Programmable Doses - AV only

Auto-volumetrics provide repeatable consistency in all settings.

Barista Lights - option

Can easily be fitted at bench testing to allow focus on your extraction and the cup.

High Cup Rail - option

Fitted at bench testing to allow cups to be stacked higher.

High Legs - option

Makes it easier to access beneath the machine and great for lower bench heights or tall baristas.

Autosteam - option

Automatically stops the steam wand operation at a desired temperature, simple and effective.

Cup Warmer - option

In colder environments or open to the elements this maintains a stable cup temperature.

Specifications	1 group	2 groups	3 groups	4 groups
Height (cm)	44.5	44.5	44.5	44.5
Width (cm)	49	69	93	117
Depth (cm)	58.5	58.5	58.5	58.5
Weight (kg)	41	59	73	107
Voltage (Single Phase)	220-240V	220-240V	220-240V	220-240V
Wattage	2500	5133	6779	8855
Amps	11	22.5	29.5	38.5
Recommended CPR	15	25	32	40
Coffee Boiler Capacity (litres)	1.8	3.4	5	2 x 3.4
Steam Boiler Capacity (litres)	3.5	7	11	15



linea pb

a heavy duty workhorse -
capturing the past, envisioning the future.



Available Configurations: MP | AV | ABR

Available Number of Groups: 2 | 3 | 4

The Linea PB, designed by and named in recognition of Piero Bambi, introduces a new level of performance, reliability, and craftsmanship. The machine features the iconic La Marzocco polished stainless steel body, updated with simplified lines and a lower profile, equipped with exclusive, user friendly interface software that gives the barista direct functional control over boiler temperature, brewing volume, hot water tap dose, auto-back flush as well as other options. The group cap features and integrated flow-meter to ensure that water never leaves the saturated area of the coffee boiler, increasing temperature stability during brewing. The Linea PB is the first La Marzocco machine equipped with the new generation of proprietary electronics and iconic three-button interface.

- Dual Boilers**

Separate boilers optimise espresso brewing and steam production.
- Digital Display**

Intuitive programming makes it easy to adjust machine parameters.
- Integrated Scales - ABR only**

Precision scales integrated in the drip tray provide an improved level of consistency.
- Dual PID (coffee and steam)**

Allows you to electronically control coffee and steam boiler temperature.
- Eco Mode**

Can be programmed to enter stand-by mode, improving energy efficiency.
- High Legs - option**

Makes it easier to access beneath the machine.
- Insulated Boilers**

Reduce energy consumption while contributing to temperature stability.
- USB**

Making it possible to update the firmware.
- Barista Lights**

Led lighting allows you to focus on your extraction and the cup.
- Saturated Groups**

Ensure unsurpassed thermal stability, shot after shot.
- Conical Paddle - MP only**

Assures progressive control of water flow and pressure before applying full pressure.
- Personalised Colours - option**

Customisable colours based on the RAL colour system, on request.
- Piero Group Caps - AV, ABR**

Re-engineered internal water path and flow-meter positioning that increase temperature stability.
- Programmable Doses - AV, ABR**

Auto-volumetrics ensure repeatability and consistency in high-volume settings.
- Cup Warmer - option**

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

Specifications	2 groups	3 groups	4 groups
Height (cm)	53.3	53.3	53.3
Width (cm)	71	95	119
Depth (cm)	59	59	59
Weight (kg)	61	77	117
Voltage (Single Phase)	220-240V	220-240V	220-240V
Wattage	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

linea pb x

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

Special order



Available Configurations: AV | ABR

Available Number of Groups: 2 | 3 | 4

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

Dual Boilers

Separate boilers optimise espresso brewing and steam production.

USB

Making it possible to update the firmware.

Barista Lights

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

Independent Saturated Boilers

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

Piero Group Caps

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

Cup Warmer - option

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

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Integrated Scales - ABR only

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

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Hot Water Economiser

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

High Legs - option

Makes it easier to access beneath the machine.

Eco Mode

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

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

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	59	59
Weight (kg)	61	77	117
Voltage (Single Phase)	220-240V	220-240V	220-240V
Wattage	5360	7325	9467
Amps	24	31.8	41.2
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

gb5 s

elegant design
married with state-of-the-art performance.



Available Configurations: EE | AV | ABR

Available Number of Groups: 2 | 3 | 4

With a history dating back to 2005, the second generation GB5 carries on the spirit of the GB5 line: a machine rooted in classical European design, coupled with cutting edge performance. The new GB5 S features a revamped visual identity which modernizes the machine without sacrificing the look, premium feel, or dynamic elegance. The two red lilies on the

side shields recall the company's Florentine heritage while the front panel has been redesigned to increase group visibility. The machine offers the barista control over boiler temperature, brewing volume, hot water tap dose, automatic cleaning cycles as well as other options all thanks to next generation proprietary electronics. 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 Boilers

Separate boilers optimise espresso brewing and steam production.

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.

Saturated Groups

Ensure unsurpassed thermal stability, hot after shot.

Pro App Compatible

Electronic board that allows connectivity.

Pro Touch Steam Wands - option

High performing steam wands that are cool to the touch.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Programmable Doses - AV, ABR

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

Integrated Scales - ABR only

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

24V Electronics

New generation of electronics for improved reliability and machine diagnostics.

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 - option

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

High Legs - option

Makes it easier to access beneath the machine.

Personalised Colours - option

Machine can be customised to any colour on request. request.

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.

Specifications	2 groups	3 groups	4 groups
Height (cm)	47	47	47
Width (cm)	77	97	121
Depth (cm)	64	64	64
Weight (kg)	68	78	120
Voltage (Single Phase)	220-240V	220-240V	220-240V
Wattage	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

gb5 x

Extraordinary technology,
performance, style and elegance.

Special order



Available Configurations: AV | ABR

Available Number of Groups: 2 | 3 | 4

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 systems to always ensure

maximum consistency. The machine features independent boilers allowing for different brewing temperatures on each group; a convenient hot water economiser 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 - option

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

Personalised Colours - option

Machine can be customised to any colour on request.

Pro App Compatible

Electronic board that allows connectivity.

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.

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 (Single Phase)	220-240V	220-240V	220-240V
Wattage	5360	5360	5360
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



*Special Order machine

strada

designed for
and by baristas.



Available Configurations: MP | EP | EE | AV | ABR

Available Number of Groups: 1 (EP only) | 2 | 3

Over the course of two years La Marzocco worked with thirty of the world’s finest coffee professionals to design a machine. This group was known as the “Street Team”; the Strada, Italian for street, was named in their honor. A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area. The Strada platform has been designed to encourage creativity and customization so that each machine can be unique. The Strada is available in 5 different configurations to meet the specific needs of baristas and cafes around the world. All configurations are equipped with the finest La Marzocco technology and provide users great ergonomics, barista-friendly design and electronics in a machine that enables to showcase the very best of each coffee.

Independent Boilers Separate boilers optimise espresso brewing and steam production.	Adjustable Drip Tray Allows you to use the machine with tall, to-go cups.	Integrated Scales - ABR only Precision scales built in the drip tray provide an improved level of consistency.
Independent Saturated Boilers Separate saturated boilers for each group head allow barista to optimise temperature for individual coffees, ensuring thermal stability.	Proportional Steam Valve - EP, EE, AV, ABR Lever-style activation for proportional solenoid steam valve.	Programmable Doses - EP, AV, ABR Auto-volumetrics ensure repeatability and consistency in high-volume settings.
Dual PID (coffee and steam) Allows you to electronically control coffee and steam boiler temperature.	Pro Touch Steam Wands High performing steam wands that are cool to the touch.	Eco Mode - AV, ABR Can be programmed to enter stand-by mode, improving energy efficiency.
Insulated Boilers Reduce energy consumption while contributing to temperature stability.	Hot Water Economiser Enables you to fine-tune the tap water temperature for tea.	Internal Pump and Tank - EP 1 Group only Self-contained 2 liter water tank and internal volumetric pump for countertop use.
Gear Pumps - EP only One gear pump per group delivers stable pressure control, making it possible to create and replicate pressure profiles.	USB - EP, AV, ABR Making it possible to update the firmware (AV, ABR) or upload and download pressure profiles (EP).	Cup Warmer - 2 and 3 Groups, option Maintain espresso and cappuccino cups evenly heated at a proper temperature.
Periscope Pressure Gauges - MP only Monitor real-time pressure applied by the conical paddle valve on the coffee puck.	Digital Display Intuitive programming makes it easy to adjust machine parameters.	Personalised Colours - option Customisable colours based on the RAL colour system, on request.

Specifications	1 group (EP only)	2 groups	3 groups
Height (cm)	47.5	47.5	47.5
Width (cm)	50.5	80	100
Depth (cm)	67.5	67.5	67.5
Weight (kg)	62.5	85	102
Voltage (Single Phase)	220-240V	220-240V	220-240V
Wattage	2300	5360	7325
Amps	10.5	24	31.8
Recommended CPR	15	25	32
Coffee Boiler Capacity (litres)	1.3	2 x 1.3	3 x 1.3
Steam Boiler Capacity (litres)	3.5	8.2	11.8

leva s

reimagining what a lever-actuated espresso machine can be.

Special order



Available Configurations: LEVA

Available Number of Groups: 2 | 3

Leva rethinks the form of a lever espresso machine. No longer must safety be compromised in order for a café to use lever technology. The lever group gives line of sight to the captivating breakthrough mechanics. Leva features groundbreaking design, and technology in a mechanical, reliable, and user

friendly machine. The innovative design reduces the force required to operate the machine by almost 50% compared to a traditional lever machine, while also introducing a safety clutch system. Leva machine makes it possible to adjust both the pre-infusion pressure and the maximum

extraction pressure delivered by the lever piston, allowing to personalise coffee brewing and attain consistent shots. With over 2500 hours of testing, Leva sets a new standard for the reliability of a mechanical system.

Independent Boilers

Separate boilers optimise espresso brewing and steam production.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Adjustable Drip Tray

Allows you to use the machine with tall, to-go cups.

Dedicated Pressure Gauges

Monitor real-time pressure applied by the lever system on the coffee puck.

Eco Mode

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

Cup Warmer - option

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

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Graphic Display

Intuitive programming makes it easy to adjust machine parameters.

Hot Water Economiser

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

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

USB

Making it possible to update the firmware.

Specifications

2 groups

3 groups

Height (cm)

77.5

77.5

Width (cm)

80

102

Depth (cm)

64.5

64.5

Weight (kg)

99

129

Voltage (Single Phase)

220-240V

220-240V

Wattage

5139

6778

Amps

22.5

29.5

Recommended CPR

25

32

Coffee Boiler Capacity (litres)

3.4

5

Steam Boiler Capacity (litres)

8.2

11.8

leva x

advanced technologies
combined with traditional ideologies.

Special order



Available Configurations: LEVA

Available Number of Groups: 1 | 2 | 3

Featuring eye-catching design and lower profile to invite customer engagement, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation and

coffee conversations, while delivering the world's best coffee extraction. Leva brings with it design, focusing on the physical beauty only found in a truly mechanical system. The user can intervene in the pre-infusion pressure, shot volume and extraction pressure on each

group. Leva improves temperature stability of the traditional lever machine thanks to smart PID temperature control. Leva's digital displays show real time extraction pressure on the coffee puck, the pre-infusion and extraction time as well as the pressure curve of the shot.

Dual Boilers

Separate boilers optimise espresso brewing and steam production.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Adjustable Drip Tray - 2 and 3 Groups

Allows you to use the machine with tall, to-go cups.

Independent Boilers

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

Live Pressure Visualization

Live visualization of pre-infusion pressure, extraction pressure, and time throughout the course of the shot.

Eco Mode

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

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Graphic Display

Intuitive programming makes it easy to adjust machine parameters.

Hot Water Economiser

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

PID (Steam Boiler)

Allows you to electronically control steam boiler temperature.

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

USB

Making it possible to update the firmware.

Smart PID (Coffee Boiler)

An advanced PID control greatly improves the machine's temperature stability.

Military-Grade Steam Potentiometer

Proportional steam valves facilitates machine usability and maintenance while improving its durability.

Cup Warmer - 2 and 3 Gr, option

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

Water Reservoir - 1 Group only

A self-contained 2 liter water tank makes plumbing optional.

Internal Pump - 1 Group only

Self-contained pump without compromising performance.

Personalised Colours - option

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

Specifications	1 group	2 groups	3 groups
Height (cm)	77.5	77.5	77.5
Width (cm)	52	80	102
Depth (cm)	64.5	64.5	64.5
Weight (kg)	68	99	129
Voltage (Single Phase)	220-240V	220-240V	220-240V
Wattage	2300	5664	7793
Amps	10	24.6	33.8
Recommended CPR	10	25	40
Coffee Boiler Capacity (litres)	1.3	2 x 1.3	3 x 1.3
Steam Boiler Capacity (litres)	3.5	8.2	11.8

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 efficiency 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 minimises 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.

Independent 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	220-240V
Wattage	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



modbar espresso (av)

The most consistent and stable under-counter espresso equipment available.

Available Configurations: AV

Available Number of Groups: 1 | 2

The product of years of collaborative R&D between Modbar and La Marzocco, and based on R&D from the Linea PB and Linea Mini, Modbar Espresso AV comes with the same level of reliability, performance and temperature stability that made the Linea PB an industry icon.

Linea PB volumetrics and optional scales

multi-position lever with four saved programs

add-a-tap system for two taps per module*

easy access to water, power and drain connections

pid temperature control

simple heads-up display

heads-up shot timer

easy group access for maintenance

heated brew group

La Marzocco portafilters

chromed tap

*only mod 2 group

Specifications	Tap	Mod 1 group	Mod 2 group
Height (cm)	36	22	22
Width (cm)	14	41	41
Depth (cm)	31	38	38
Weight (kg)	10.5	16.5	18
Voltage (Single Phase)	220-240V	220-240V	220-240V
Capacity (litres)	-	1.4	2.8 dual boiler

modbar steam

More than just a steam station, Modbar Steam delivers a minimal, modern aesthetic coupled with power and control. Give your customers a full view of their drink being prepared, from espresso pull to rosetta.

Recreate a traditional espresso machine with two Steam taps next to your Modbar Espresso, or set up distinct service areas to suit your workflow. Cafes can add a Steam tap or two to boost throughput, rather than purchasing a second full espresso machine.

double wall pro touch wand

chromed tap

ergonomic handle designed to match Espresso AV

custom handle finishes walnut (standard) or maple

omnidirectional ball fitting

minimal purge required

linea-style porthole boiler sight glass

simple on/off switch controlled by solenoid in the module

right-hand side connections for easy service access

Specifications	Tap	Mod
Height (cm)	34	22
Width (cm)	9	41
Depth (cm)	32	36
Weight (kg)	3.5	18
Voltage (Single Phase)	220-240V	220-240V
Capacity (litres)	-	4.6



modbar pour-over

Expand your menu – and your margins – with automated by-the-cup offerings. Maintain full control with manual brewing and programmed pulse recipes on the counter.



Brew by hand using one of the two included spray tips, or teach the machine up to 25 different recipes accessible at the touch of a button. Adjust flow rate to suit your brew method and extraction preferences.

store 25+ pour-over profiles

two active profiles at a time

automatic and manual brewing modes

built in flow control valve

volumetric and time based dosing

holder ring and two spray tips included

unique “teaching” mode; perform your pour by hand and the system memorizes and stores it for you

flexible hose and wand

two spray patterns

lab mount system

chromed tap

Specifications	Tap	Mod
Height (cm)	45	14
Width (cm)	18	41
Depth (cm)	23	36
Weight (kg)	6	16
Voltage (Single Phase)	220-240V	220-240V
Capacity (litres)	-	1.2 dual boiler

workflow planning

putting it all together

After identifying your goals, it's helpful to plan out your complete equipment workflow. This consists of your machine, grinder, tamp station, automatic milk steamer or other coffee equipment. By optimising your equipment set and placement of tools, you can provide a fast and friendly customer experience while providing a safe working environment for your staff.

considerations

auto-volumetric and scales

By using a machine that offers automated shot output either by volume or weight, the barista is free to focus on other tasks, while maintaining consistency in the cup.

straight-in portafilter and auto-rinse

The KB90 introduced two new workflow considerations, the Straight-In Portafilter which reduces wrist strain for baristas, and auto-rinse which automatically flushes the group after each shot.

grinder speed

Using a grinder with a faster grind speed and consistent dosing will increase the number of shots a barista can pull in a given time period.

automatic milk steaming

Wally Milk makes it easy for anyone to steam milk with no waste and minimal training, allowing the barista to focus on what really matters, the customer.

puqpress

A Puqpress can increase consistency, speed, and ergonomics for the barista in a busy bar by removing the need for manual tamping.



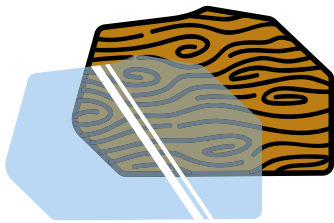
customisation

Your machine should be unique as your business. La Marzocco New Zealand offers beautifully designed equipment with a wide range of customisation options. For a truly bespoke customisation project we recommend booking in a consultation with us.



colours and finishes

Virtually infinite colour personalisation are available. All our bar machines can be painted in any colour, based on the RAL matching system, and can come in matte and shiny finishes. Using the RAL codes assures maximum precision and accuracy between expectation and reality. Furthermore, on some models such as Strada, Leva and KB90, it is also possible to paint different panels in different colours, massively increasing the possible combinations.



materials

While using stainless steel for most of the internal components of a machine, when it comes to aesthetic parts few other materials are available. All machines can be equipped with wooden portafilters and any paddle actuated model can have wooden paddle levers. La Marzocco New Zealand offers walnut custom options on the Strada to further customise your machine. You can order these with your machine and they will be installed before shipment.



*Special Order machine



linea micra

bring the café home

Available Configurations: EE

Available Number of Groups: 1

A compact, easy-to-use home espresso machine with the powerful performance worthy of the La Marzocco name. Designed as a scaled-down version of the Linea Classic S, the Linea Micra combines a dynamic feature set and small body that allows you to explore the world of espresso. Easy setup, quick heat-up time, and all the essential tools, the Linea Micra makes dialing in your morning routine simple. Clean lines and timeless aesthetic inspired by a long line of espresso icons. Micra includes seven colours to choose from, elevating any home kitchen to café-status. The Linea Micra has a electronic board built in which enables it to be connected to the internet and controlled through the new La Marzocco Home App, available on AppStore and GooglePlay.



- | | |
|-------------------------|-----------------------|
| Dual Boilers | Internal Pump |
| Convertible Portafilter | Dual PID Control |
| Indicator Lights | 1.5 L Water Reservoir |
| Hot Water Spout | Barista Lights |
| Insulated Boilers | 7 Colours Available |

Specifications	1 group
Height (cm)	34
Width (cm)	29
Depth* (cm)	39
Weight (kg)	19
Voltage (Single Phase)	220-240V
Wattage	2130W
Coffee Boiler Capacity (litres)	0.25
Steam Boiler Capacity (litres)	1.6

*Measured at the base of the machine.

linea mini

a La Marzocco classic
redesigned for the kitchen.

Available Configurations: EE

Available Number of Groups: 1

The Linea Mini is inspired by the La Marzocco Linea Classic, a commercial espresso machine popular in cafes across New Zealand and around the globe. The Linea Mini comes with dual boilers and an integrated brew group that allows the machine to achieve the temperature stability and energy efficiency of the saturated brew group in a reduced footprint that's perfect for your kitchen. The Linea Mini is handmade with the same components used in our commercial machines to ensure the same durability that the Linea Classic has become famous for. This gives the Linea Mini the ability to make coffee in quick succession. The Linea Mini can now be connected to the internet and controlled through the new La Marzocco Home App, available on AppStore and GooglePlay.



Dual Boilers

Internal Pump

Integrated Brew Group

PID Control

Indicator Lights

2.5 L Water Reservoir

Hot Water Spout

Barista Lights

Insulated Boilers

7 Colours Available

Specifications	1 group
Height (cm)	37.7
Width (cm)	35.7
Depth* (cm)	45.3
Weight (kg)	30
Voltage (Single Phase)	220-240V
Wattage	1820W
Coffee Boiler Capacity (litres)	0.17
Steam Boiler Capacity (litres)	3

*Measured at the base of the machine.

GS3

professional grade espresso equipment,
built for the home.

Available Configurations: MP | AV

Available Number of Groups: 1

The La Marzocco engineering group set out to take the most advanced La Marzocco technology and translate it for a home espresso machine. The GS3 features the thermal stability system used in the La Marzocco Strada, including a preheating system, digital PID controller, saturated groups, a dual-boiler system, and digital display. These features make for a luxury espresso preparation platform: everything you could hope for as someone who wants to enjoy the best-quality espresso at home. All that's left for you to do is to grind, dose, and tamp. Thanks to the new electronic board, the GS3 can now be connected to the internet and controlled through the La Marzocco Home App, available on AppStore and GooglePlay.



Dual Boilers

Internal Pump

Saturated Group

Dual PID (coffee & steam)

Digital Display

Water Reservoir

Ruby Flow Restrictors

Periscope Pressure Gauge - MP

Half Power Mode

Conical Valve - MP

Insulated Boilers

Customisable

Specifications	1 group
Height (cm)	AV 35.5 MP 44
Width (cm)	40
Depth* (cm)	53
Weight (kg)	34.5
Voltage (Single Phase)	220-240V
Wattage	2120W
Amps	9.5
Recommended CPR	10
Coffee Boiler Capacity (litres)	1.3
Steam Boiler Capacity (litres)	3.5

*Measured from back panel to front edge of drain tray.

wally milk

the pour is yours.



Wally Milk, the automatic milk steamer that can be connected to all La Marzocco and Modbar machines, as well as most other commercial espresso machines. Wally Milk makes it easy for anyone to steam milk with no waste and minimal training, allowing the barista to focus on what really matters, which is the customer. Wally Milk can be programmed with up to 20 recipes, making it possible to easily work with dairy and non-dairy milks and a multitude of temperatures and levels of milk aeration. It comes with three milk pitchers (250ml, 400ml and 700ml) and, thanks to its infrared sensors automatically recognizes which pitcher is being used. It is also possible to use any matte finish pitcher, between 250ml and 700ml.

Pro Touch Steam Wand

Proximity Sensor

24V Electronics

Espresso Machine Compatibility

Temperature Sensor

Digital Display

Easy Access for Technicians

Vortex Steam Tips

USB

Multiple Recipes

Tilting Platform

3 Pitchers Included

Specifications	
Height (cm)	49
Width (cm)	22.5
Depth (cm)	32.5
Weight (kg)	10
Voltage (Single Phase)	220-240V
Wattage	45W

puqpress q1

consistent quality
makes room for creativity.



For professional use. For places where coffee is an important part of your business, but not your core business.

Specifications	
Tamper Diameter (mm)	53 - 58.3
Tamper profiles	Speedy – Precision – Single
Force Adjustment	Steps of 1kg in the range from 10 – 30kg
Naked Portafilter compatibility	No
Non-Stick Tamper Finish	Yes
Fine Adjustment Lower Damp	No
Height (cm)	28.6
Width (cm)	14.1
Depth (cm)	19.5
Weight (kg)	3.5
Voltage (Single Phase)	220-240V
Wattage	76W

puqpress q2

the king of consistency



For professional use. For places where coffee is your core business. You sell a lot of it and it's important to control every detail.

Specifications	
Tamper Diameter (mm)	53 - 58.3
Tamper profiles	Speedy – Precision – Hulk – Soft – Single
Force Adjustment	Steps of 1kg in the range from 5 – 30kg
Naked Portafilter compatibility	Yes
Non-Stick Tamper Finish	Yes
Fine Adjustment Lower Damp	Yes
Height (cm)	28.6
Width (cm)	14.1
Depth (cm)	19.5
Weight (kg)	3.8
Voltage (Single Phase)	220-240V
Wattage	76W

puqpress mini

perfect coffee at home.



For home use. Brew your favourite espresso as well and as consistently as the professionals do. Works with all types of portafilters (few exceptions).

Specifications	
Tamper Diameter (mm)	53 - 58.3
Cycle Duration (s)	1.3
Force Adjustment	Steps of 1kg in the range from 10 – 30kg
Naked Portafilter compatibility	Yes
Non-Stick Tamper Finish	Yes
Fine Adjustment Lower Damp	No
Height (cm)	27.2
Width (cm)	13.6
Depth (cm)	18.1
Weight (kg)	3.4
Voltage (Single Phase)	220-240V
Wattage	76W

puqpress m3

fits seamless with
mahlkonig’s e65s and e65s gbw.

puqpress m5

fits seamlessly with
mahlkonig’s e80 supreme and e80 gbw.



Optimise your tamping by integrating it with your grinder. Achieve better extraction and an improved workflow.

Specifications	
Tamper Diameter (mm)	53 - 58.3
Cycle Duration (s)	1.3
Force Adjustment	Steps of 1kg in the range from 5 – 30kg
Naked Portafilter compatibility	Yes
Non-Stick Tamper Finish	Yes
Fine Adjustment Lower Damp	Yes
Height (cm)	14.7
Width (cm)	19.4
Depth (cm)	28.3
Weight (kg)	4.6
Voltage (Single Phase)	220-240V
Wattage	76W



This integration with your coffee grinder is flat, fast and super consistent. This option opitmises space and improves workflow.

Specifications	
Tamper Diameter (mm)	53 - 58.3
Cycle Duration (s)	1.3
Force Adjustment	Steps of 1kg in the range from 5 – 30kg
Naked Portafilter compatibility	Yes
Non-Stick Tamper Finish	Yes
Fine Adjustment Lower Damp	Yes
Height (cm)	14
Width (cm)	23.3
Depth (cm)	33.8
Weight (kg)	5.5
Voltage (Single Phase)	220-240V
Wattage	76W

grinder consideration

After you have chosen your espresso machine, your next big decision is the grinder. Here we'll discuss three of the key points of difference among grinders to help you make your selection.

burr shape

Commercial espresso grinders use either conical or flat burrs: grooved metal plates that grind coffee beans into small particles. In general, conical burrs grind coffee faster than flat burrs. Different taste profiles can also be created by conical or flat burrs. It is best to try your coffee with both and choose the one that gives you the preferred mix of taste profile and speed.

motor placement

Within the body of the grinder, the motor that moves the burrs might be located either directly below the burrs (direct drive) or in the back of the grinder, connected to the burrs by a belt (belt drive). Motor placement affects heat transmission during the grinding process.



direct drive

Smaller footprint, but bigger temperature variability. Stepless collar grind adjustment.



belt drive

Larger footprint, smaller temperature variability. Stepless knob grind adjustment.

deliverability method

doser

Doser grinders use a chamber to collect coffee grounds, which the barista doses manually into the portafilter. This can be used for on-demand delivery by constantly pulling the paddle during grinding, or for pre-grinding and dosing consistent volumes of coffee in high-volume shops.

electronic

Electronic grinders dose freshly ground coffee directly into the portafilter either on-demand or based on a programmed grind time.

auto-tamp

La Marzocco offers unique auto-tamping grinders that use an impeller to dose a volume of coffee in the portafilter and then tamp with the pressure of a spring, streamlining workflow and improving ergonomics for the barista.



vulcano

fresh coffee explosion.
Available in automatic, on demand and Swift operation.



Inspired by the original model designed by Giuseppe Bambi that won a design award at the Milan Expo in 1968, the Vulcano grinder brings together La Marzocco’s distinct retro style with Mazzer’s unparalleled technology. The Vulcano Swift, moreover, like the Swift, grinds, doses and tamps on demand, thereby ensuring consistency and quality.

Specifications	
Burr Type	Conical
Hopper Capacity (kg)	1.3 - Auto, On Demand
	1.5 - Swift
Grind Adjustment	Stepless
Burr Diameter (mm)	63
Grinding Speed (rpm)	420 (50hz)
Programmable Dose	Yes
Height (cm)	61 - Auto, On Demand
	66.5 - Swift
Width (cm)	35
Depth (cm)	36
Weight (kg)	21 - Auto, On Demand
	27 - Swift
Voltage (Single Phase)	220-240V
Wattage	350 - Auto, On Demand
	400 - Swift
Amps	1.6 - Auto, On Demand
	1.8 - Swift
Recommended CPR	10

swift

top quality and absolute consistency.
Grinds, doses and tamps at the touch of a button.



The Swift grinder is the only grinder that grinds and tamps on demand, with no waste and no mess, to an accurate volumetric dose. Swift’s clever engineering and design guarantee level and consistent coffee beds, time after time. Flat ceramic burrs ensure minimal heat buildup during the grinding process. Swift is ideal for high volume locations where consistency is key. Swift technology maintains quality in the cup, shot after shot, no matter who is using it.

Specifications	
Burr Type	Ceramic Flat
Hopper Capacity (kg)	1.8
Grind Adjustment	Stepless
Burr Diameter (mm)	64
Grinding Speed (rpm)	N/A
Programmable Dose	Yes
Height (cm)	65.5
Width (cm)	35
Depth (cm)	36
Weight ((kg)/lbs)	31
Voltage (Single Phase)	220-240V
Wattage	780
Amps	3.5
Recommended CPR	10

e80s

the new benchmark in
premium espresso grinding.



The E80S is a grinder with a specially designed burr geometry and grinding profiles that will cover all your grinding needs and more. It also have Mahlkonig's patented Disc Distance Detection which lets you set fine-tune your grinder to the fineness degree based on the actual distance between the burrs.Keep your grinder grinding consistently easily and precisely with the E80S.

Specifications

Burr Type	Special Steel
Hopper Capacity (kg)	1.8
Grind Adjustment	Stepless
Burr Diameter (mm)	80
Grinding Speed (rpm)	1400 (50 Hz)
Programmable Dose	Yes
Height (cm)	63
Width (cm)	24
Depth (cm)	34
Weight (kg)	17.6
Voltage (Single Phase)	220-240V

e65s

Designed to meet the modern demands
of coffee professionals around the globe.



This model has a multifunctional push turn button, an innovative icon menu, and pre-sets for up to 6 individually programmable recipes. The modern slim body with a cutting-edge multi-colour design features first-class components and coatings for a premium look and feel. But its design pleases more than just the eye: the E65S produces the most pleasant and near silent grinding, while its overall construction is robust and well prepared to sustain high workloads. A great choice for coffee shops and restaurants.

Specifications

Burr Type	Special Steel
Hopper Capacity (kg)	1.2
Grind Adjustment	Stepless
Burr Diameter (mm)	65
Grinding Speed (rpm)	1400 (50 Hz)
Programmable Dose	Yes
Height (cm)	58.3
Width (cm)	19.5
Depth (cm)	28.3
Weight (kg)	11.2
Voltage (Single Phase)	220-240V

e65s gbw

experience unmatched control
over your espresso quality.



The E65S GBW is the first espresso grinder ever, that features Grind-by-Weight technology for real-time scale-controlled dosing as well as Mahlkönig's pioneering patented Disc Distance Detection that lets you set the degree of fineness based on the actual distance between the burrs. Keeping your perfect individual grinder settings has never been so easy, yet so precise. The integrated Portafilter Detection recognises the portafilter automatically, selects the corresponding grinding pre-set and starts the grinding process. This way, the barista gains valuable time for the preparation. Furthermore, the easy application reduces training requirements for the staff while dosing mistakes get prevented.

Specifications	
Burr Type	Special Steel
Hopper Capacity (kg)	1.2
Grind Adjustment	Stepless
Burr Diameter (mm)	65
Grinding Speed (rpm)	1400 (50 Hz)
Programmable Dose	Yes
Height (cm)	62
Width (cm)	19.5
Depth (cm)	28.3
Weight (kg)	12.2
Voltage (Single Phase)	220-240V

x54

Allround Home Grinder



The Mahlkonig X54 is an all rounder for home grinders. It is a home barista's introduction to pro-level grinding and cutting-edge technology. The X54 uses a specially formalted steel for its burrs and its light weight of 5.1kg makes it a transport friendly grinder.

Specifications	
Burr Type	Special Steel
Hopper Capacity (kg)	0.5
Grind Adjustment	Stepless
Burr Diameter (mm)	54
Grinding Speed (rpm)	1400 (50 Hz)
Programmable Dose	Yes
Height (cm)	42.5
Width (cm)	19
Depth (cm)	28
Weight (kg)	5.1
Voltage (Single Phase)	220-240V

lux d

on demand dosing
that suits your ritual.



The Lux D grinder is the result of a collaboration between La Marzocco and Mazzer to build an optimised home espresso grinder. The Lux D introduces a host of new features: on demand dosing, 61mm flat burrs for fast grind times and proper extraction, standard short hopper. Available in black, polished aluminum and white finishes. The Lux D is the perfect choice for a home espresso grinder.

Specifications	
Burr Type	Steel Flat
Hopper Capacity (kg)	0.6
Grind Adjustment	Stepless
Burr Diameter (mm)	61
Grinding Speed (rpm)	1400 (50hz)
Programmable Dose	No
Height (cm)	47.5
Width (cm)	18
Depth (cm)	25
Weight (kg)	10.5
Voltage (Single Phase)	220-240V

mazzer mini

compact size,
powerful in performance.



The Mazzer Mini ElectronicB is a compact sized grinder that allows you to set a programmed grind time for either a single or double shot. The grinder will dose the pre-set coffee volume at the push of a button, providing even more consistency for the home barista.

Specifications	
Burr Type	Steel Flat
Hopper Capacity (kg)	0.6
Grind Adjustment	Stepless
Burr Diameter (mm)	64
Grinding Speed (rpm)	1400 (50hz)
Programmable Dose	Yes
Height (cm)	44
Width (cm)	17
Depth (cm)	25
Weight (kg)	10.2
Voltage (Single Phase)	220-240V

glossary

Auto Brew Ratio

KB90, Strada AV, GB5, Linea PB

Auto Brew Ratio uses precision scales built beneath each group of the machine. The scales are incorporated into the espresso machine’s electronics system and provide the barista a new level of consistency, by giving control over beverage mass. Auto Brew Ratio has two modes: Mass Mode and Ratio Mode.

Brew ratio =

Weight of dry coffee

Weight of beverage

Example

Input =

14g of dry coffee
1:2 brew ratio

Output =

28g of beverage

brewing ratios examples for espresso coffee	dry coffee grams			beverage grams			suggested brewing ratio	average gross volume in ml
	low	med	high	small	med	large	(dry/liquid)	(incl. crema)
ristretto ☕	16	17	18	21	23	25	1:1.3	38
regular ☕	16	17	18	32	34	36	1:2	58
lungo ☕	16	17	18	48	52	56	1:3	78

Please note: the figures above have been calculated using a 17g double basket.

Drip Prediction

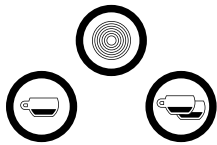
KB90, Strada AV, GB5, Linea PB

On machines with ABR installed, users will have the option to use drip prediction. Drip prediction improves both the accuracy and ease of use of the ABR system. Until now scales have required a “Drip offset” be set by the barista. Drip offset is a fixed value used by the machine to account for some additional coffee drips after the extraction has been ended.

In Drip Prediction, the software maps the flow rate of each espresso shot and can accurately predict the future flow rate, so it can stop the shot without the need to program an offset. That means you don’t need different offsets for different programs. Hence, your barista can just pay attention to the time and adjust the grind accordingly.



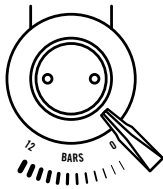
glossary



AV Auto Volumetric Control

Strada, KB90, GB5, Linea PB, Linea Classic, GS3

Auto Volumetric control allows the barista to program the different buttons, placed on the control panel (KB90, Linea PB, Linea Classic and GS3 AV) or directly over the grouphead (Strada AV), with different volumes of water, resulting in different extractions, from ristretto to lungo, from single to double shots. A flow meter measures the quantity of water that flows through the group and stops the extraction once the desired volume has been reached.



EP Electronic Paddle

Strada

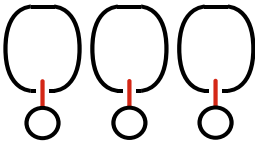
Electronically controlled gear pumps provide precise, direct pressure control. Motor speed is controlled with La Marzocco's classic paddle interface. The Electronic Paddle assures absolute and direct control of pressure at any point during the extraction and it is manually controlled by the barista. Thanks to the Strada EP technology it is possible to program and reproduce pressure profiles.

ECO

ECO Mode

Leva, Strada AV, KB90, GB5, Linea PB

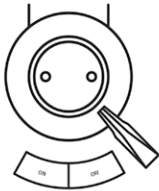
These models are equipped with programming that allows machines to enter a "Stand-by" mode, thereby improve energy efficiency. The barista can program the machine and decide after how many minutes without brewing coffee (between 0 and 120) the temperature inside the boiler drops by a maximum of 30°C. This allows to save energy, but also leaves the barista the possibility to start brewing again without the need to wait several minutes for the machine to heat up from cold.



Independent Boilers

Leva X, Strada, KB90, Linea PB X, GB5 X

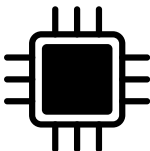
Machine is equipped with separate boilers for each grouphead. This allows the barista to set different temperatures for each group, making it possible to extract coffees that require different brewing temperatures simultaneously on the same machine. Independent boilers can also be turned off during slower working periods, improving the machine's energy efficiency.



EE Semi-Automatic Control

Strada, GB5 S, Linea Classic, Linea Mini, Linea Micra

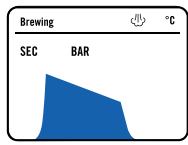
The semi-automatic control is available in two different versions: as a paddle placed over the grouphead (Strada EE, Linea Mini and Linea Micra) and as a button on the control panel (GB5 and Linea Classic). The initial 'EE' refers to a feature whereby the barista manually starts brewing and stops the extraction at the desired volume in the cup. Semi-automatic control can also be programmed to operate an electronic pre-infusion before starting the extraction.



La Marzocco Electronics

KB90, Leva, Strada AV, GB5, Linea PB

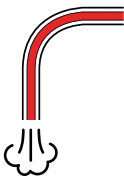
La Marzocco started in-house development of machine's electronics since 2013. From that year all professional machines that have been launched are equipped with electronics that drive intuitive programming and provide heads-up information and systems monitoring on a digital display data such as: shot timers, flow meter pulse counter, beverage weight (on machines equipped with Auto Brew Ratio technology), USB firmware updates, boiler temperatures and system alerts.



Live Pressure Visualization

Leva X

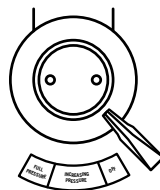
The Leva X is equipped with dedicated graphical displays for each group. The displays provide live visualization of pre-infusion pressure, extraction pressure, and time throughout the course of the shot. After the coffee has been delivered, the extraction curve and parameters are visualised on the displays as a graph. The barista has the ability to overlay past visualizations, saving up to four graphs for each group, as guides for future extractions.



Pro Touch Steam Wand

Leva, Strada, KB90, Linea PB X, GB5 X, GS3, Linea Mini

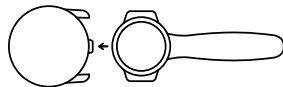
In an aim of always improving the usability and ergonomics of its machines, La Marzocco has started introducing Pro Touch technology since 2016. Pro Touch Steam Wands are based on the innovative stainless steel double tube system: high temperature steam flows through the inner tube while the outer tube remains cool to the touch thanks to thermal insulation, while still retaining the performance of a traditional wand.



MP Mechanical Paddle

Strada, Linea PB, Linea Classic, GS3

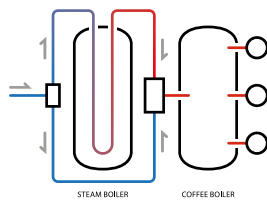
The new conical mechanical paddle is inspired by the original mechanical group used on the La Marzocco GS – the first dual-boiler espresso machine with saturated groups (1970). This conical valve system assures progressive control of water flow and pressure via an internal orifice, before applying full pressure. 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. This dynamic system allows the barista to reduce channeling for a more balanced extraction.



Straight In Portafilter System

KB90

Designed to simplify the motions required to engage the portafilter and reduce the strain by 12 times on the barista for even greater performance and everyday usability. High volume coffee environments demand that a barista can work fast and efficiently to produce drinks during busiest periods of the day. The Straight-In Portafilter can noticeably mitigate the repetitive stress injuries occurring through its ease of action improving the natural workflow and output of barista.



Pre-Heater

Leva X, Strada, KB90, GB5 X, Linea PB X, GS3, Linea Mini, Linea Micra

A dynamic pre-heater assembly ensures that water entering the coffee boiler or the independent boilers – depending on the machine model – is precisely 75°C, this replaces hot water exiting the group, reducing temperature swings in the coffee boiler/boilers. Cold water from the main line flows through the steam boiler thanks to a dedicated tube with the same length as the boiler itself. Water, which is hotter than 75°C, exits the pre-heater and is precisely blended with cold water to achieve the target temperature.



USB

KB90, Leva, Strada AV, GB5, Linea PB

These machines are equipped with an USB port directly on the electronic box. This features makes it possible to easily update the machine's firmware without the need to turn off the machine and open the electronic box. Keeping the firmware constantly updated ensures to use the machine always at its full electronic potential.



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all specifications are subject to change without notice.
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