

90

la marzocco

product collection

en



la marzocco products

Dedicated to all those who uphold the value
of tradition and fine craftsmanship.

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.

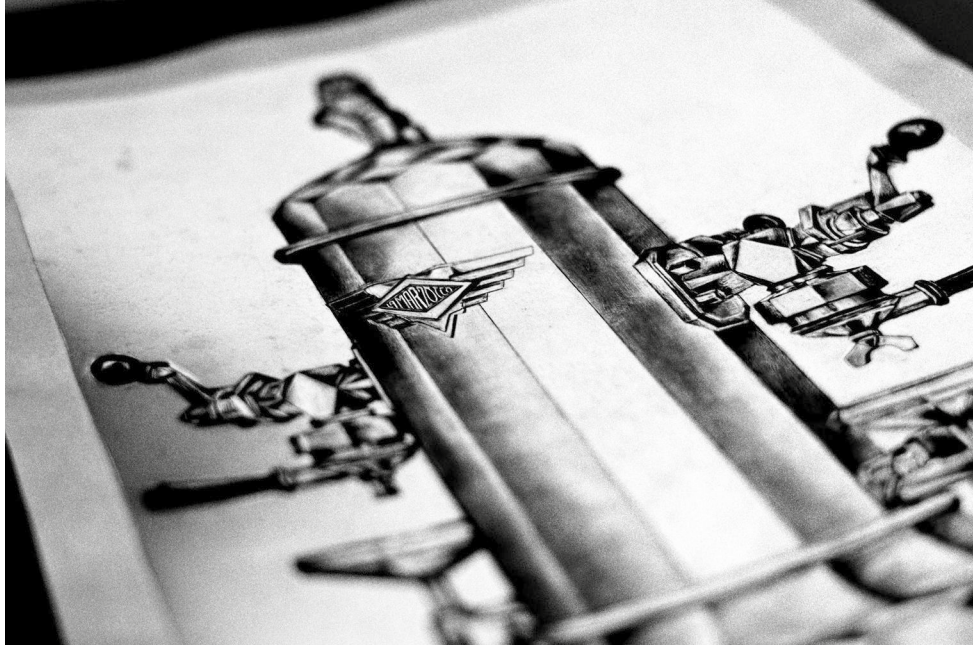
It seems only fitting that La Marzocco, would earn a world renown reputation for making beautiful, high quality, superbly crafted and uniquely designed espresso machines, with great attention to detail.

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 specialized personnel still 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 eighty years. Today, La Marzocco remains an artisan company, while offering important advancements in equipment technology to its customers and in the industry.



strada ep

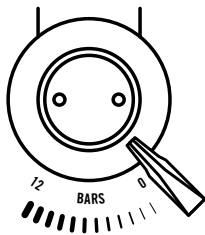
The Strada EP incorporates technologies from the aerospace and medical industries: where component failure is not acceptable.

redefining the reliability, durability, and control of the espresso machine.

La Marzocco set out to design the Strada EP (Electronic Paddle) because of a shift in the market. As more coffee roasters began moving toward direct trade and relationship coffees, we realized there was a need for a more stable, reliable, and versatile machine that enabled them to showcase the very best of these coffees. The Strada EP has the capability to repeat pressure curves automatically. Once the barista has recorded a pressure curve tailored to a coffee, a simple movement of the paddle will replay the programmed curve. With the electronic paddle, the barista is able to focus on customer interaction without having to attempt to manually manipulate pressure during the brewing process.



strada ep features and specifications



Electronic Paddle

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.

Independent Boilers

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

Thermal Stability System

As water passes through each element, temperature is further stabilized.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Hot Water Economizer

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

Tall Cups

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

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Exposed Groups

Ergonomics and workspace visibility.

Digital Display

Intuitive programming makes it easy to adjust machine parameters,

Proportional Steam Valve

Lever-style activation for proportional solenoid steam valve eliminates the need for regular maintenance.

Profile Editor

Web app allows barista to create pressure profiles for use with the Strada EP using an USB port.

Gear Pumps

One Gear pump per group delivers stable, dependable pressure control.

Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

Cup Warmer*

Maintain espresso and cappuccino cups heated at a proper temperature.

Personalized Color*

Customizable colors based on the RAL color system, on request.

* Special Order

	2 Groups	3 Groups
Height (cm/in)	47,5 / 19	47,5 / 19
Width (cm/in)	80 / 31,5	100 / 40
Depth (cm/in)	67,5 / 26,5	67,5 / 26,5
Weight (kg/lbs)	85 / 187,4	102 / 224,9
Voltage	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase
Wattage Elements	4500 (200V)	5500 (200V)
	4600 (220/380V)	6400 (220/380V)
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	8,2	11,8

strada av

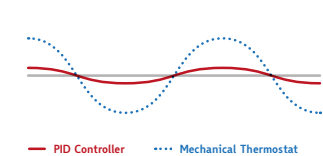
the barista's espresso machine.

Featuring iconic Italian design and user-friendly interface.

The Strada has always been evolving over time based on barista feedback. Within the Strada family, the Strada AV is the choice for customers who appreciate the familiarity of volumetric controls, and who seek repeatability and consistency in high-volume settings. With the reliability one expects from time-tested La Marzocco equipment, the Strada AV delivers the most stable brewing platform thanks to its thermal stability system and individual coffee boilers. Performance Touch Steam Wands improve the machine's ergonomics remaining always cool to the touch. Barista-friendly electronics make it easy to change settings, program the machine, update the firmware by USB and provide the user an enjoyable, comfortable and unique experience.



strada av features and specifications



PID
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 using a simple keypad without having to remove machine panels.

- Independent Boilers**
Separate boilers for each group head allow barista to optimize temperature for individual coffees.

Thermal Stability System
As water passes through each element, temperature is further stabilized.

Dual PID (coffee and steam)
Allows you to electronically control coffee and steam boiler temperature.

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

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

Insulated Boilers
Reduce energy consumption while contributing to temperature stability.
- Exposed Groups**
Ergonomics and workspace visibility.

O-LED Display
Intuitive programming makes it easy to adjust machine parameters.

Proportional Steam Valve
Lever-style activation for proportional solenoid steam valve eliminates the need for regular maintenance.

Portafilters & Precision Baskets
Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Saturated Groups
Ensure unsurpassed thermal stability, shot after shot.

Eco Mode
Can be programmed to enter stand-by mode, improving energy efficiency.
- USB**
Making it possible to update the firmware.

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

Performance Touch Steam Wands
High performing steam wands that are cool to the touch.

Cup Warmer*
Maintain espresso and cappuccino cups heated at a proper temperature.

Personalized Color*
Customizable colors based on the RAL color system, on request.

* Special Order

	2 Groups	3 Groups
Height (cm/in)	47,5 / 19	47,5 / 19
Width (cm/in)	80 / 31,5	100 / 40
Depth (cm/in)	67,5 / 26,5	67,5 / 26,5
Weight (kg/lbs)	85 / 187,4	102 / 224,9
Voltage	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase
Wattage Elements	4500 (200V)	5500 (200V)
	4600 (220/380V)	6400 (220/380V)
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	8,2	11,8

strada mp

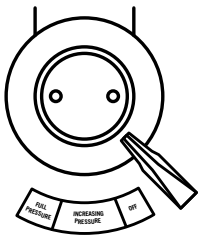
The most advanced machine featuring traditional La Marzocco technology.

designed for and by baristas.

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. Street Team input resulted in the most technologically advanced traditional espresso machine featuring traditional hydraulics and a barista-friendly design. The Strada MP features individual brew boilers, preheater assembly, dedicated PID controls for each boiler, and easy-access for preventative maintenance. A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area. Finally, the Strada platform has been designed to encourage creativity and customization so that each machine can be unique.



strada mp features and specifications



Mechanical Paddle

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.

Independent Boilers

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

Thermal Stability System

As water passes through each element, temperature is further stabilized.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Hot Water Economizer

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

Tall Cups

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

Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Exposed Groups

Ergonomics and workspace visibility.

Digital Display

Intuitive programming makes it easy to adjust machine parameters,

Periscope Pressure Gauges

Monitor pressure at coffee during extraction.

Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

Cup Warmer*

Maintain espresso and cappuccino cups heated at a proper temperature.

Personalized Color*

Customizable colors based on the RAL color system, on request.

* Special Order

	2 Groups	3 Groups
Height (cm/in)	47,5 / 19	47,5 / 19
Width (cm/in)	80 / 31,5	100 / 40
Depth (cm/in)	67,5 / 26,5	67,5 / 26,5
Weight (kg/lbs)	85 / 187,4	102 / 224,9
Voltage	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase
Wattage Elements	4500 (200V) 4600 (220/380V)	5500 (200V) 6400 (220/380V)
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	8,2	11,8

strada ee

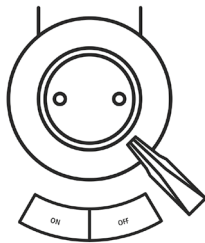
For the first time ever, an espresso machine manufacturer asked the baristas what they wanted.

barista-friendly design,
traditional semi-automatic
brewing control.

In an aim to complete the Strada line of models, the Strada EE is characterized by its underlying mechanical and electronic features (semi-automatic technology) built within the design of the Strada. The initials “EE” refer to a feature whereby brewing is activated by the simple start & stop motion of the paddle on the group head, albeit with electronic pre-infusion. The Strada EE model includes individual brew boilers, proportional steam valves featuring anti-suction valves, a thermal stability system and easy-access for preventative maintenance.



strada ee features and specifications



Semi-Automatic Paddle

The semi-automatic paddle is inspired by the paddle used on most La Marzocco machines since the 1970s. It is controlled with La Marzocco's classic paddle interface, manually operated by the barista. The initial 'EE' refer to a feature whereby brewing is activated by the simple start & stop motion of the paddle on the grouphead, albeit with electronic pre-infusion.

Independent Boilers

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

Thermal Stability System

As water passes through each element, temperature is further stabilized.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Hot Water Economizer

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

Tall Cups

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

Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Exposed Groups

Ergonomics and workspace visibility.

Digital Display

Intuitive programming makes it easy to adjust machine parameters,

Proportional Steam Valve

Lever-style activation for proportional solenoid steam valve eliminates the need for regular maintenance.

Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

Cup Warmer*

Maintain espresso and cappuccino cups heated at a proper temperature.

Personalized Color*

Customizable colors based on the RAL color system, on request.

* Special Order

	2 Groups	3 Groups
Height (cm/in)	47,5 / 19	47,5 / 19
Width (cm/in)	80 / 31,5	100 / 40
Depth (cm/in)	67,5 / 26,5	67,5 / 26,5
Weight (kg/lbs)	85 / 187,4	102 / 224,9
Voltage	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase
Wattage Elements	4500 (200V)	5500 (200V)
	4600 (220/380V)	6400 (220/380V)
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	8,2	11,8

gb5

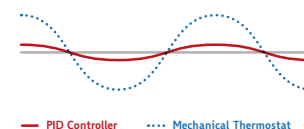
elegant engineering with superior temperature control.

The gb5 has redefined the standard for temperature stability in modern espresso equipment.

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 and spirit. The machine is an understated companion to any coffee bar. Its unmatched temperature stability provide steady brew water and steam even at the peak of the morning rush. The gb5 has redefined the standard for temperature stability in modern espresso equipment in light of "PID" technology.



gb5 features and specifications



PID

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 using a simple keypad without having to remove machine panels.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Hot Water Economizer

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.

Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Cup Warmer*

Maintain espresso and cappuccino cups heated at a proper temperature.

Barista Lights*

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

Auto Steam*

Simple steaming system stops automatically at your desired temperature.

High Legs*

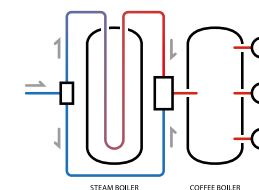
Makes it easier to access beneath the machine.

Personalized Color*

Customizable colors based on the RAL color system, on request.

Thermal Stability System

As water passes through each element, temperature is further stabilized.



* Special Order

	2 Groups	3 Groups	4 Groups
Height (cm/in)	47,5 / 18,7	47,5 / 18,7	47,5 / 18,7
Width (cm/in)	75 / 29,5	95 / 37,4	119 / 46,9
Depth (cm/in)	62,2 / 24,5	62,2 / 24,5	62,2 / 24,5
Weight (kg/lbs)	62 / 136,7	74 / 163,1	105 / 231,5
Voltage	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase	200V Single/3 Phase 220V Single/3 Phase 380V 3 Phase
Wattage Elements	4600	6100	8000
Optional Wattage Elements	3600	4800	6800
Coffee Boiler Capacity (liters)	3,4	5	6,8
Steam Boiler Capacity (liters)	7	11	15

fb80

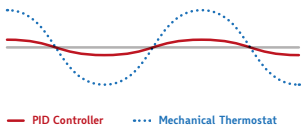
The fb80 is ideal for locations where quality in the cup and design are equally important.

reflecting la marzocco's pursuit of perfection and expression of excellence.

A dynamic preheater assembly ensures that water entering the coffee boiler is precisely 170 degrees F. 170 degree F water replaces hot water exiting the group, reducing temperature swings in the coffee boiler. An algorithm-based PID temperature controller further reduces temperature fluctuation in the coffee boiler. The group cap, which was designed by Piero Bambi, and an integrated ruby flow restrictor reduces channelling to ensure that water never leaves the saturated area of the coffee boiler, hence eliminating the introduction of temperature instability during brewing.



fb80 features and specifications



PID
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 using a simple keypad without having to remove machine panels.

- Dual Boilers**
Separate boilers optimize espresso brewing and steam production.

Saturated Groups
Ensure unsurpassed thermal stability, shot after shot.

Digital Display
Intuitive programming makes it easy to adjust machine parameters.

Hot Water Economizer
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.
- Ruby Flow Restrictors**
Ruby flow restrictors resist scale formation and erosion.

Thermal Stability System
As water passes through each element, temperature is further stabilized.

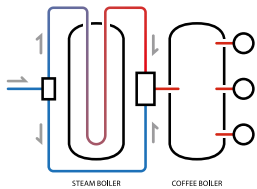
Portafilters & Precision Baskets
Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Cup Warmer*
Maintain espresso and cappuccino cups heated at a proper temperature.

Barista Lights*
Led lighting allows you to focus on your extraction and the cup.
- Auto Steam***
Simple steaming system stops automatically at your desired temperature.

High Legs*
Makes it easier to access beneath the machine.

Personalized Color*
Customizable colors based on the RAL color system, on request.



* Special Order

	2 Groups	3 Groups	4 Groups
Height (cm/in)	48,5 / 19,1	48,5 / 19,1	48,5 / 19,1
Width (cm/in)	75,5 / 29,7	95,5 / 37,6	119,5 / 47
Depth (cm/in)	62,7 / 24,7	62,7 / 24,7	62,7 / 24,7
Weight (kg/lbs)	63 / 138,9	75 / 165,3	107 / 235,9
Voltage	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	4600	6100	8000
Optional Wattage Elements	3600	4800	6800
Coffee Boiler Capacity (liters)	3,4	5	6,8
Steam Boiler Capacity (liters)	7	11	15

linea pb

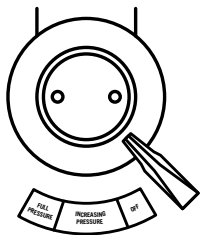
The Linea PB, designed by and named in recognition of Piero Bambi, introduces a new level of performance, reliability, and craftsmanship.

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

The Linea PB 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 Linea PB's lower profile and increased work area also make it practical, without abandoning world renown Italian design.



linea pb features and specifications



Mechanical Paddle

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.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Piero Group Caps

Water never leaves the coffee boiler during the brewing process, eliminating instability.

Eco Mode

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

Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

USB

Making it possible to update the firmware.

Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Cup Warmer*

Maintain espresso and cappuccino cups heated at a proper temperature.

Barista Lights*

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

High Legs*

Makes it easier to access beneath the machine.

* Special Order

	2 Groups	3 Groups	4 Groups
Height (cm/in)	53,3 / 21	53,3 / 21	53,3 / 21
Width (cm/in)	71 / 28	95 / 37,4	119 / 46,9
Depth (cm/in)	59 / 23	59 / 23	59 / 23
Weight (kg/lbs)	61 / 134,5	77 / 169,8	117 / 258
Voltage	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	4600	6100	8000
Coffee Boiler Capacity (liters)	3,4	5	6,8
Steam Boiler Capacity (liters)	7	11	15

auto brew ratio

Precision in your cup.

patented scale technology

Patented scale technology available as an option on the Strada AV and the Linea PB: know the precise dose in the cup; program the dose on the basis of weight in the cup rather than volume; visualize the time (in seconds) and weight (in grams) on the display while brewing; provide a great educational tool when training baristas. With the auto brew ratio mode the barista has the opportunity to pre-set a brew ratio. Then the machine reads the weight of the dose in the portafilter and delivers the exact amount of water required for that ratio.



Auto Brew Ratio uses precision scales built beneath each group of the Strada AV and the Linea PB. The Auto Brew Ratio scales are incorporated into the espresso machine's electronics system - proprietary to La Marzocco - and provide the barista a new level of consistency, by giving control over beverage mass.

$$\text{Brew ratio} = \frac{\text{Weight of dry coffee}}{\text{Weight of beverage}}$$

Example
Input = 14g of dry coffee
50% brew ratio
Output = 28g of beverage




Auto Brew Ratio has two modes: Mass Mode and Ratio Mode.

Mass Mode

In Mass Mode, the barista programs the desired finished beverage mass. The barista activates the brew group by selecting one of the programmed beverage mass buttons. When the desired beverage mass has been reached, the machine automatically stops the brewing process.

Ratio Mode

Using ratio mode, the barista programs the preferred brew ratio into the machine. When preparing to brew, the barista places the loaded portafilter on the drip tray scale, allowing the espresso machine to weigh the ground coffee. The barista may then engage the portafilter and activate the brewing cycle by selecting one of the programmed brew ratio buttons. The Ratio Mode will automatically stop the shot when the correct brew ratio is achieved.

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	75%	38
regular 	16	17	18	32	34	36	50%	58
lungo 	16	17	18	48	52	56	33%	78

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

linea classic

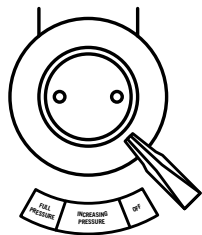
A tried and true machine, the Linea performs reliably in high-volume settings and is perfect for your new cafe, bar, or restaurant.

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

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 and includes stainless steel portafilters and advanced precision baskets. Its clean lines and simple charm furnish the many cafés, roasters, and chains whose names have defined the specialty coffee industry and has buoyed the development of the specialty coffee industry since the early 1990s.



linea classic features and specifications



Mechanical Paddle

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.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

PID

Allows you to electronically control espresso brewing temperature.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Cup Warmer*

Maintain espresso and cappuccino cups heated at a proper temperature.

Tall Cups*

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

Barista Lights*

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

Cronos Keypad

Keypad with digital shot timer to monitor the extraction time (AV version only).

High Legs*

Makes it easier to access beneath the machine.

* Special Order

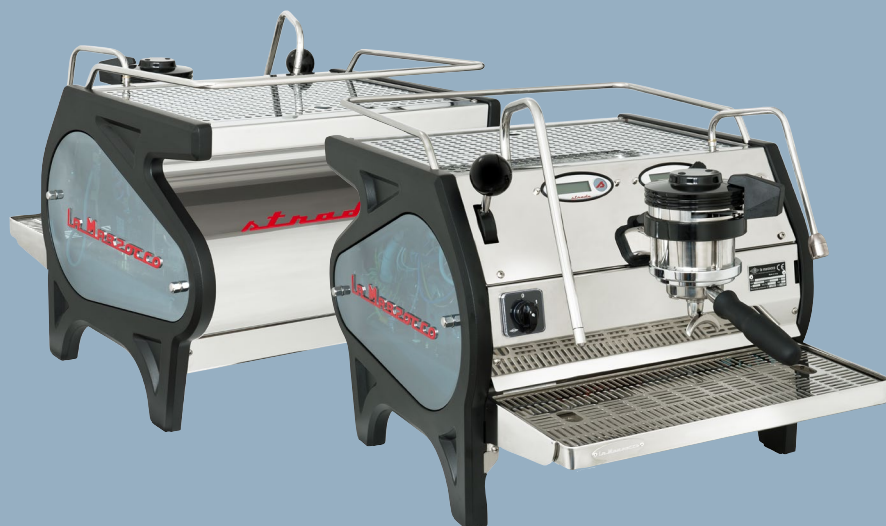
	1 Group	2 Groups	3 Groups	4 Groups
Height (cm/in)	45,5 / 18	45,5 / 18	45,5 / 18	45,5 / 18
Width (cm/in)	49 / 20	69 / 28	93 / 37	117 / 46
Depth (cm/in)	56 / 22	56 / 22	56 / 22	56 / 22
Weight (kg/lbs)	41 / 90,4	51 / 112,4	66 / 145,5	83 / 183
Voltage	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase
		380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	2500	3600	4800	6800
Optional Wattage Elements	-	4600	6100	8000
Coffee Boiler Capacity (liters)	1,8	3,4	5	6,8
Steam Boiler Capacity (liters)	3,5	7	11	15

strada ep 1 group

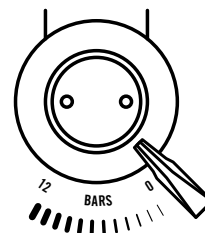
The Strada EP incorporates technologies from the aerospace and medical industries: where component failure is not acceptable.

redefining the reliability,
durability, and control
of the espresso machine.

La Marzocco set out to design the Strada EP (Electronic Paddle) because of a shift in the market. As more coffee roasters began moving toward direct trade and relationship coffees, we realized there was a need for a more stable, reliable, and versatile machine that enabled them to showcase the very best of these coffees. The Strada EP has the capability to repeat pressure curves automatically. Once the barista has recorded a pressure curve tailored to a coffee, a simple movement of the paddle will replay the programmed curve, without having to attempt to manually manipulate pressure during the brewing process. La Marzocco's most advanced espresso machine, designed for your countertop.



strada ep 1 group features and specifications



Electronic Paddle

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.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Thermal Stability System

As water passes through each element, temperature is further stabilized.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Hot Water Economizer

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

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Water Reservoir

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

Exposed Group

Ergonomics and workspace visibility.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Proportional Steam Valve

Lever-style activation for proportional solenoid steam valve eliminates the need for regular maintenance.

Profile Editor

Web app allows barista to create pressure profiles for use with the Strada EP using a USB port.

Gear Pump

A dedicated Gear pump delivers stable, dependable pressure control.

Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

Internal Pump

Self-contained volumetric pump without compromising performance.

Personalized Color*

Customizable colors based on the RAL color system, on request,

* Special Order

	1 Group
Height (cm/in)	47,5 / 19
Width (cm/in)	50,5 / 20
Depth (cm/in)	67,5 / 26,5
Weight (kg/lbs)	62,5 / 137,8
Voltage	220-240V Single Phase
Wattage Elements	2300 (high)
	1990 (low)
Coffee Boiler Capacity (liters)	1,3
Steam Boiler Capacity (liters)	3,5

gs3

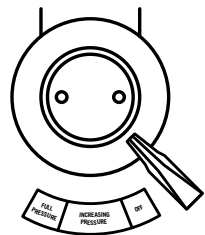
professional-grade espresso equipment, built for the home.

Performance at home - La Marzocco technology and performance in an elegant, self-contained footprint.

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.



gs3 features and specifications



Mechanical Paddle

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. This dynamic system allows the barista to reduce channeling for a more balanced extraction.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Internal Pump

Self-contained pump without compromising performance.

Hot Water Economizer

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

Thermal Stability System

As water passes through each element, temperature is further stabilized.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Water Reservoir

A self-contained 3.5 liter water tank makes plumbing optional.

Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

Performance Touch Steam Wands

High performing steam wands that are cool to the touch.

Periscope Pressure Gauge

Monitor pressure at coffee during extraction (MP version only).

	1 Group
Height (cm/in)	35,5 / 14
Width (cm/in)	40 / 16
Depth (cm/in)	53 / 21
Weight (kg/lbs)	34,5 / 76,1
Voltage	220V Single Phase
	110V Single Phase
Wattage Elements	2120 (220V)
	1620 (110V)
Coffee Boiler Capacity (liters)	1,5
Steam Boiler Capacity (liters)	3,5

linea mini

a la marzocco classic
redesigned for the kitchen

The iconic design and performance of a La Marzocco comes home with the Linea Mini.

Inspired by the Linea Classic, 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. 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.



Colors

The Linea Mini comes in Stainless Steel, Black, Light Blue, Red, White and Yellow color options to match your personal style.

linea mini features and specifications

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Integrated Brew Group

A combined boiler and brew group achieve thermal stability in a reduced footprint

Indicator Lights

Lights provide user feedback on heating and water level.

Hot Water Spout

Convenient spout for tea and rinsing portafilters between shots.

Thermal Stability System

As water passes through each element, temperature is further stabilized.

Internal Pump

Self-contained pump without compromising performance.

PID Control

Stepped temperature wheel allows for user adjustment.

Water Reservoir

A self-contained 2.5 liter water tank makes plumbing optional.

Barista Lights

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

	1 Group
Height (cm/in)	37,7 / 15
Width (cm/in)	35,7 / 14
Depth (cm/in)	45,3 / 18
Weight (kg/lbs)	30 / 66
Voltage	220-240V Single Phase 115V Single Phase
Wattage Elements	1820 (220-240V) 1620 (115V)
Coffee Boiler Capacity (liters)	0,17
Steam Boiler Capacity (liters)	3

swift

Grinds, doses and tamps at the touch of a button, increasing bar efficiency.

top quality and absolute consistency.

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. Compatible with all La Marzocco espresso machines. 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.



swift features and specifications

Swift	
Burr Type	Ceramic Flat
Hopper Capacity (kg/lbs)	1,8 / 4 x2
Grind Adjustment	Stepless
Burr Diameter	64mm
Grinding Speed (rpm)	N/A
Programmable Dose	Yes
Height (cm/in)	65,5 / 25,5
Width (cm/in)	35 / 13,5
Depth (cm/in)	36 / 14
Weight (kg/lbs)	31 / 68
Voltage	110V Single Phase
	220V Single Phase
Wattage Elements	780

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.



vulcano features and specifications

	Automatic	On Demand	Swift
Burr Type	Conical	Conical	Conical
Hopper Capacity (kg/lbs)	1,3 / 2,9	1,3 / 2,9	1,5 / 3,3
Grind Adjustment	Stepless	Stepless	Stepless
Burr Diameter	63mm (Single Phase)	63mm (Single Phase)	63mm (Single Phase)
	67mm (3 Phase)	67mm (3 Phase)	-
Grinding Speed (rpm)	420 (50hz)	420 (50hz)	420 (50hz)
	500 (60hz)	500 (60hz)	500 (60hz)
Programmable Dose	Yes	Yes	Yes
Height (cm/in)	61 / 24	61 / 24	66,5 /26
Width (cm/in)	25 / 10	25 / 10	24 / 9,5
Depth (cm/in)	29,5 / 11,5	29,5 / 11,5	29,5 / 11,5
Weight (kg/lbs)	21 / 46	21 / 46	27 / 59,5
Voltage	110V Single Phase	110V Single Phase	110V Single Phase
	220V Single Phase	220V Single Phase	220V Single Phase
	240V Single Phase	240V Single Phase	240V Single Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	450	450	500

lux d

on demand dosing that suits
your ritual.

The ideal combination of size and
power, available in three finishes.

The Lux D grinder is the result of a collaboration
between La Marzocco and Mazzer to build an
optimized 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.



lux d features and specifications

Lux D	
Burr Type	Steel Flat
Hopper Capacity (kg/lbs)	0,6 / 1,3
Grind Adjustment	Stepless
Burr Diameter	61mm
Grinding Speed (rpm)	1400 (50hz)
	1600 (60hz)
Programmable Dose	No
Height (cm/in)	47,5 / 18,5
Width (cm/in)	18 / 7
Depth (cm/in)	25 / 10
Weight (kg/lbs)	10,5 / 23
Voltage	110V Single Phase
	220V Single Phase
Wattage Elements	250

reverse osmosis

For superior espresso and healthy equipment.

your coffee will taste only as good as the water you start with.

Developed in collaboration with BWT water + more, La Marzocco's Reverse Osmosis is a 3-stage treatment system that produces water of the best quality, regardless of the local water quality, in order to brew superior espresso and keep equipment in perfect working conditions. An activated carbon filter stops chlorine/disinfectants and impurities; the reverse osmosis removes all minerals and contaminants; a remineralization cartridge re-adds the right minerals for a superior brew and to prevent corrosion.



Activated Carbon Filter



Reverse Osmosis



Remineralization Cartridge



Bladder Tank

reverse osmosis features and specifications

Carbon Filter

Eliminates unpleasant flavours and chlorine.

Reduces heavy metal content.

Removes particles and organic matter.

Filtration capacity of 10.000 litres.

Reverse Osmosis

High productivity and water conversion ratio.

Water-cooled pump motor.

Suitable for 24/7 continuous operation.

Display to check in real time all parameters (TDS/EC).

Remineralization

Optimal pH in the remineralized water.

Prevents corrosion.

Remineralization with calcium and magnesium.

Carbon fleece for proper mineral blend.

	Osmo 60	Osmo 120
Capacity (liters/hour)	60	120
Height (cm/in)	38 / 15	38 / 15
Width (cm/in)	23 / 9	23 / 9
Depth (cm/in)	25,5 / 10	33,5 / 13,2
Weight (kg/lbs)	14 / 30,8	17,5 / 38,5
Salt Retention Rate	over 97%	over 97%
Minimum Feed Water Pressure	2bar	2bar
Maximum Feed Water Pressure	4bar	4bar
Voltage	230V	230V
Wattage Elements	375	390

All performance data are measured at 15°C water temperature without permeate back-pressure.

90

la marzocco

la marzocco srl
via la torre 14/h, loc. la torre, 50038
scarperia (florence), italy
t. +39 055 849191 | f. +39 055 8491990
info@lamarzocco.com | www.lamarzocco.com

all specifications are subject to change without notice.

design and black & white photography
designbüro svenhoffmann / www.svenhoffmann.me



