

LA MARZOCCO®

HANDMADE IN FLORENCE



FB/70

technology meets design

Introduced for La Marzocco's 70th anniversary, this heavy duty machine has helped launch the finest independent coffee bars as well as the global leaders in specialty coffee retail. The FB/70 sets the standards by which all other professional espresso machines are judged. Thanks to its saturated brewing groups and dual-boiler technology, the FB/70 performs consistently in the highest volume settings where appealing design makes all the difference to the ambiance.

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Standard



Dual Boiler System

Separate boilers optimize espresso brewing and steam production.



Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.



Optional



Cup Warmer

Maintain espresso and cappuccino cups heated at a proper temperature.



Portaflon™ Kit

Easy to clean portafilters and steam wands.



Barista Lights

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



P.I.D.

Allows you to electronically control espresso brewing temperature ($\pm 0.5^{\circ}\text{C}$).



High Legs

Makes it easier to access beneath the machine (+7.5cm/3in. in height).



Tall Cups

Allows you to use the machine with tall, to-go cups (+2.5cm/1in. in height).



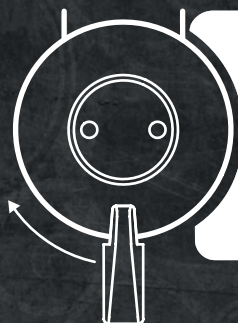
Cronos Keypad

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



Personalized Color

Customizable colors upon request (RAL required).



By controlling the flow of water and pressure mechanically via an internal valve, you can reproduce the superior cup quality that has traditionally been attained with "lever" machines. Manual pre-infusion allows you to bring out different flavor components which affect the balance and body of the shot, and produce a rounder, softer espresso that highlights brightness, sweetness and delicate notes.

(P.I.D. standard on MP version)

	2 groups	3 groups	4 groups
Height cm/in	45,5/18 $\frac{1}{2}$	45,5/18 $\frac{1}{2}$	45,5/18 $\frac{1}{2}$
Width cm/in	84/33	108/42 $\frac{1}{2}$	135/52 $\frac{1}{4}$
Depth cm/in	64/25 $\frac{1}{2}$	64/25 $\frac{1}{2}$	64/25 $\frac{1}{2}$
Weight kg/lbs	58/128	74/163	92/203
Voltage VAC	200 Single/3Phase 220 Single/3Phase 380 3Phase	200 Single/3Phase 220 Single/3 Phase 380 3 Phase	200 Single/3 Phase 220 Single/3 Phase 380 3 Phase
Standard Wattage Elements	3600	4800	6800
High Wattage Elements (optional)	4600	6100	8000
Steam Boiler Capacity liters	7	11	14,5
Coffee Boiler Capacity liters	3,4	5	6,8

Certifications Available:



Machines available in automatic (AV), semi-automatic (EE) and mechanical paddle (MP) versions. High wattage elements not available on 200V 3phase & 220V 3phase 4 group models. Standard machine colors are metallic red or metallic champagne. All specifications are subject to change without notice.