

LA MARZOCCO®



HANDMADE IN FLORENCE



GB/5

setting the bar higher

Featuring PID temperature controls, solid-state relays, pre-heating system and adjustable steam flow. The GB/5 takes temperature stability to a new level, electronically monitoring all machine functions. Saturated brewing groups and dual boiler-technology inside. Ideal for the most classic & elegant cafés.

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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.



Digital Display

Intuitive programming make it easy to adjust machine parameters.



Hot Water Economizer

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



Pre Heating System

Increase productivity by pre-heating incoming water into the coffee boiler.



P.I.D.

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



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.



Auto Steam

Simple steaming system stops automatically at your desired temperature.



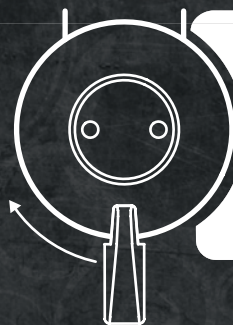
Tall Cups

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



High Legs

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



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	47,5/19	47,5/19	47,5/19
Width cm/in	75/29 _{1/2}	95/37 _{1/2}	119/47
Depth cm/in	62,2/24 _{1/2}	62,2/24 _{1/2}	62,2/24 _{1/2}
Weight kg/lbs	64/141	74/163	94/207
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
High Wattage Elements	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. All specifications are subject to change without notice.