fb80

GB5 craftsmanship, adorned with special anniversary panels.

Elegantly engineered to celebrate our 80th anniversary

Like the GB5, a dynamic preheater assembly ensures that water entering the coffee boiler is at precisely 170° F. 170° 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. A group cap designed by Piero Bambi and an integrated ruby flow restrictor reduces channeling and ensures that water never leaves the saturated area of the coffee boiler; this eliminates the introduction of temperature instability during the brewing process.



North America FB80 Features and Specifications



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 rinsing.

Mechanical Paddle

The 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 valve system enables the barista to saturate the coffee with low pressure (line pressure) water before applying the full 9 bars of pressure. While more complex, this dynamic system allows the barista to control the variable of pre-infusion and reduce channeling for a more balanced extraction.

Dual PID (coffee & steam)

Allows you to electronically control coffee & steam boiler temperatures.

Barista Lights

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

Personalized Color*

Customizable colors based on the RAL color system on request. *special order

Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

Thermal Stability System

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



4 Group

	2 Group	3 Group	4 Group
Height (in)	22	22	22
Width (in)	30	38	47
Depth (in)	25	25	25
Weight (Ibs)	162	201	280
Voltage (VAC, Φ, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
Element Wattage	4600	6100	8000
Steam Boiler Capacity (liters)	7	11	14.5
Coffee Boiler Capacity (liters)	3.4	5	6.8
Amp Service Required	30	50	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109		
Configurations Available	Auto-Volumetric (AV), Semi-Automatic (EE), Mechanical Paddle (MP)		

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