

# 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.

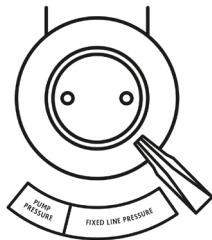
The Linea PB features the iconic La Marzocco polished stainless steel body, updated with simplified lines and a lower profile, equipped with exclusive, user friendly interface software that gives the barista direct functional control over boiler temperature, brewing volume, hot water tap dose, auto-back 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.



**la marzocco**

handmade in florence

# linea pb features and specifications



## 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 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 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
Coffee Boiler Capacity (liters)	3,4	5	6,8
Steam Boiler Capacity (liters)	7	11	15