



*Serious Tools for Professional Baristas, 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.*

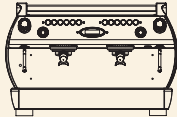
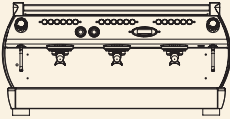
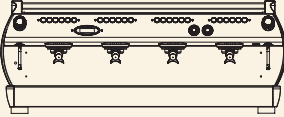
[www.lamarzocco.com](http://www.lamarzocco.com)

USA



Dual Boiler Technology



	Height (x) in.	Width (z) in.	Depth (y) in.	Weight lbs	Voltage VAC	Standard Wattage elements	High Wattage elements	Steam boiler capacity liters	Coffee boiler capacity liters
 <b>2 groups</b>	18 <sub>3/4</sub>	29 <sub>2/4</sub>	22 <sub>2/4</sub>	64/141	200 Single/Three Phase 220 Single/Three Phase 380 Three Phase	3600	4600	7	3.4
 <b>3 groups</b>	18 <sub>3/4</sub>	37 <sub>2/4</sub>	22 <sub>2/4</sub>	74/163	200 Single/Three Phase 220 Single/Three Phase 380 Three Phase	4800	6100	11	5
 <b>4 groups</b>	18 <sub>3/4</sub>	46 <sub>3/4</sub>	22 <sub>2/4</sub>	94/207	200 Single/Three Phase 220 Single/Three Phase 380 Three Phase	6800	8000	14.5	6.8

High wattage elements not available on 200V 3phase & 220V 3phase 4 groups models.



- Dual-boiler technology and saturated brewing groups
- Stainless steel boilers & brewing groups
- PID temperature control (proportional integral derivative)
- Brew water pre-heating system
- Multifunction keypads and digital display (pls see left picture)
- Customized steam valve with adjustable steam flow
- Omni-directional stainless steel steam wands
- Hot water economizer
- Solid stainless steel housing and base
- Available automatic (AV) and semi-automatic (EE)

Standard high legs are not shown on the above picture: x= inclusive of 4 inches for high legs  
Left picture shows the automatic (AV) configuration

Options

- Auto steam
- High wattage heating elements



All specifications are subject to change without notice

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