

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.

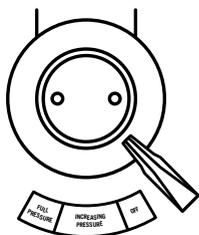
The Linea PB features the iconic La Marzocco polished stainless steel body, updated with simplified lines and a lower profile, equipped with exclusive, user friendly interface software that gives the barista direct functional control over boiler temperature, brewing volume, hot water tap dose, auto-back 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 new conical 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 conical valve system assures progressive control of water flow and pressure via an internal orifice, before applying full pressure. The new conical paddle valve controls the pre-infusion while the volumetric pump is working at full pressure, therefore barista may also perform a pre-infusion on one group while the other is extracting coffee. This dynamic system allows the barista to 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.

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.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

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.

Performance Touch Steam Wands*

High performing steam wands that are cool to the touch.

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 | 200V Single/3 Phase 220V Single/3 Phase | 200V Single/3 Phase 220V Single/3 Phase |
| | 380V 3 Phase | 380V 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 |