gb5

elegant engineering with superior temperature control.

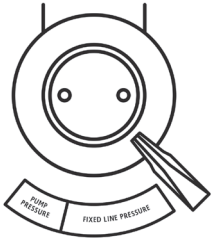
The gb5 has redefined the standard for temperature stability in modern espresso equipment.

Equipped with a CPU board and designed for superior temperature control, the gb5 combines gracious lines and harmonious curves with powerful technological advancements, in line with classic La Marzocco design and spirit. The machine is an understated companion to any coffee bar. Its unmatched temperature stability provide steady brew water and steam even at the peak of the morning rush. The gb5 has redefined the standard for temperature stability in modern espresso equipment in light of “PID” technology.

la marzocco

handmade in florence

gb5 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 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 tea.

Dual PID (coffee and steam)
Allows you to electronically control coffee and steam boiler temperature.

Ruby Flow Restrictors
Ruby flow restrictors resist scale formation and erosion.

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.

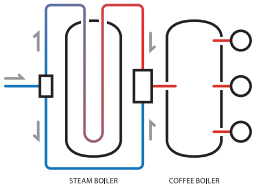
Barista Lights*
Led lighting allows you to focus on your extraction and the cup.

Auto Steam*
Simple steaming system stops automatically at your desired temperature.

High Legs*
Makes it easier to access beneath the machine.

Personalized Color*
Customizable colors based on the RAL color system, on request,

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



* Special Order

	2 Groups	3 Groups	4 Groups
Height (cm/in)	47,5 / 18,7	47,5 / 18,7	47,5 / 18,7
Width (cm/in)	75 / 29,5	95 / 37,4	119 / 46,9
Depth (cm/in)	62,2 / 24,5	62,2 / 24,5	62,2 / 24,5
Weight (kg/lbs)	62 / 136,7	74 / 163,1	105 / 231,5
Voltage	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	3600	4800	6800
Optional Wattage Elements	4600	6100	8000
Coffee Boiler Capacity (liters)	3,4	5	6,8
Steam Boiler Capacity (liters)	7	11	15

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