

LA · MARZOCCO · USA



# GB/5

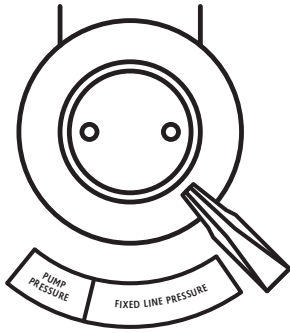
ELEGANT ENGINEERING FOR SUPERIOR TEMPERATURE CONTROL

THE GB/5 HAS  
REDEFINED THE  
STANDARD FOR  
TEMPERATURE  
STABILITY IN  
MODERN ESPRESSO  
EQUIPMENT.

A dynamic preheater assembly ensures that water entering the coffee boiler is at precisely 170 degrees F°. 170 degree 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, eliminating the introduction of temperature instability during the brewing process.

LA MARZOCCO USA  
1553 NW BALLARD WAY  
SEATTLE, WA 98107  
T: 206.706.9104  
F: 206.706.9106  
WWW.LAMARZOCCOUSA.COM  
INFO@LAMARZOCCOUSA.COM





**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.

**FEATURES**

**DUAL BOILER SYSTEM**

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.

**PERSONALIZED COLOR\***

Customizable colors based on the RAL color system on request.

\*special order

**PRE HEATING SYSTEM**

Increase productivity by pre-heating incoming water into the coffee boiler.

**PID**

Allows you to electronically control espresso brewing temperature.

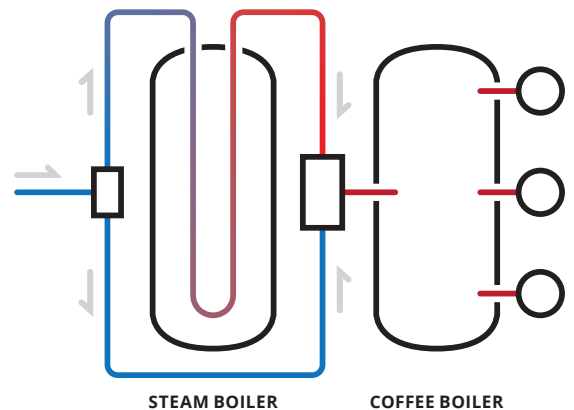
**THERMAL STABILITY SYSTEM**

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

**BARISTA LIGHTS\***

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

**PRE HEATING SYSTEM**



	2 GROUP	3 GROUP	4 GROUP
Height (in)	19	19	19
Width (in)	29.5	37.5	47
Depth (in)	24.5	24.5	24.5
Weight (lbs)	141	163	207
Voltage VAC	220 single phase	220 single phase	220 single phase
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	40	50