

linea pb

a heavy duty workhorse -
capturing the past, envisioning the future.



Available Configurations: MP | AV | ABR

Available Number of Groups: 2 | 3 | 4

The Linea PB, designed by and named in recognition of Piero Bambi, introduces a new level of performance, reliability, and craftsmanship. The machine 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 group cap features and integrated flow-meter to ensure that water never

leaves the saturated area of the coffee boiler, reducing temperature instability during brewing. The Linea PB is the first La Marzocco machine equipped with the new generation of proprietary electronics and iconic three-button interface.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Piero Group Caps - AV, ABR

Re-engineered internal water path and flow-meter positioning that increase temperature stability.

Pro App Compatible

Electronic board that allows connectivity with the La Marzocco Pro App.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Eco Mode

Can be programmed to enter stand-by mode, improving energy efficiency.

USB

Making it possible to update the firmware.

Conical Paddle - MP only

Assures progressive control of water flow and pressure before applying full pressure.

Programmable Doses - AV, ABR

Auto-volumetrics ensure repeatability and consistency in high-volume settings.

½ turn steam valve

Steam valve fully opens in ½ turn, requiring less movement for the barista to steam milk.

Integrated Scales - ABR only

Precision scales integrated in the drip tray provide an improved level of consistency.

High Legs - Special Order

Makes it easier to access beneath the machine.

Barista Lights - Special Order

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

Personalized Colors - Special Order

Customizable colors based on the RAL color system, on request.

Cup Warmer - Special Order

Maintain espresso and cappuccino cups evenly heated at a proper temperature.

Water sensor

Measures the conductivity and hardness of water as it enters the machine.

Specifications	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)	58,8 / 23,1	58,8 / 23,1	58,8 / 23,1
Weight (kg/lbs)	61 / 134,5	93 / 205,1	117 / 258
Voltage	200V Single Phase	200V Single Phase	200V Single Phase
	220V Single / 3 Phase	220V Single / 3 Phase	220V Single / 3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage (min)	3750	4930	6930
Wattage (max)	5450	7240	9470
Coffee Boiler Capacity (liters)	3,4	5	2 x 3,4
Steam Boiler Capacity (liters)	7	11	15