

linea pb x

an update to the technical
and stylistic workings of an industry icon.



Available Configurations: AV | ABR

Available Number of Groups: 2 | 3 | 4

5 years after the launch of the Linea PB, which has become a trusted industry workhorse, La Marzocco introduced a version of the machine equipped with the most advanced La Marzocco technologies. These include pre-heating system, independent boilers, hot water mixing

valve accessible from the side panel and Pro Touch steam wands. The Linea PB X features refreshed aesthetics based on the presence of barista lights as standard and white details such as logos, manometer, display lettering and keypads. The dynamic preheater ensures

unmatched temperature stability, provides steady brew water and steam even at the peak of the morning rush. The Linea PB's lower profile and increased work area also make it practical, without abandoning world renown Italian design.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Independent Saturated Boilers

Separate saturated boilers for each group head allow barista to optimize temperature for individual coffees, ensuring thermal stability.

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.

Eco Mode

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

Pro App Compatible

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

USB

Making it possible to update the firmware.

Piero Group Caps

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

Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

Hot Water Economizer

Enables you to fine-tune the tap water temperature for tea.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

½ turn steam valve

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

Barista Lights

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

Cup Warmer - Special Order

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

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.

Personalized Colors - Special Order

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

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)	3350	5830	6930
Wattage (max)	5670	7790	9470
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3	2 x 3,4
Steam Boiler Capacity (liters)	7	11	15