

gb5 s

elegant design
married with proven reliability.



Available Configurations: EE | AV | ABR

Available Number of Groups: 2 | 3 | 4

With a history dating back to 2005, the second generation GB5 carries on the spirit of the GB5 line: a machine rooted in classical European design, coupled with cutting edge performance. The new GB5 S features a revamped visual identity which modernizes the machine without sacrificing the look, premium feel, or dynamic elegance.

The two red lilies on the side shields recall the company's Florentine heritage while the front panel has been redesigned to increase group visibility. The machine offers the barista control over boiler temperature, brewing volume, hot water tap dose, automatic cleaning cycles as well as other options all thanks to next generation pro-

prietary electronics. The second generation GB5 is the first series of La Marzocco machines equipped with a water sensor that measures the conductivity and hardness of water as it enters the machine. This information allows the user to monitor water quality and verify filtration performance without the need for additional testing tools.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Pro Touch Steam Wands - Special Order

High performing steam wands that are cool to the touch.

USB

Making it possible to update the firmware.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Dimmable Barista Lights - AV, ABR

3-stage customizable intensity led lights for Eco, On and Brewing modes.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

Programmable Doses - AV, ABR

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

Eco Mode

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

Piero Group Caps - AV, ABR

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

Integrated Scales - ABR only

Precision scales built in the drip tray with the Drip Prediction technology provide a new level of consistency.

Cup Warmer - Special Order

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

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

24V Electronics

New generation of electronics for improved reliability and machine diagnostics.

High Legs - Special Order

Makes it easier to access beneath the machine.

Pro App Compatible

Electronic board that will allow connectivity with the La Marzocco Pro App, available in Mid-2021.

Easy Rebuild Steam Valve

Engineered so the valve can be serviced directly from the front of the machine without needed to be removed.

Personalized Colors - Special Order

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

Specifications	2 groups	3 groups	4 groups
Height (cm/in)	47 / 18,5	47 / 18,5	47 / 18,5
Width (cm/in)	77 / 30	97 / 38	121 / 47,5
Depth (cm/in)	64 / 25	64 / 25	64 / 25
Weight (kg/lbs)	70 / 154	91 / 200	120 / 264,5
Voltage	200V Single Phase 220V Single / 3 Phase 380V 3 Phase	200V Single Phase 220V Single / 3 Phase 380V 3 Phase	200V Single Phase 220V Single / 3 Phase 380V 3 Phase
Wattage (min)	3730	4930	6725
Wattage (max)	5445	7240	9470
Coffee Boiler Capacity (liters)	3,4	5	2 x 3,4
Steam Boiler Capacity (liters)	7	11	15