

linea pb x

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

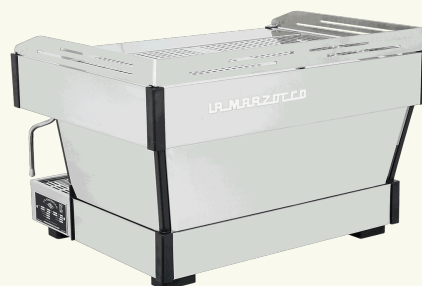
AVAILABLE CONFIGURATIONS: AV | ABR

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 dynamic preheater ensures unmatched temperature stability, provides steady brew water and steam even at the peak of the morning rush.

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 Linea PB's lower profile and increased work area also make it practical, without abandoning world renown Italian design.



standard features

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.

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.

barista lights

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

USB

Making it possible to update the firmware.

Pro App compatible

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

½ turn steam valve

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

water sensor

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

integrated scales **ABR ONLY**

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

special order

cup warmer

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

high legs

Makes it easier to access beneath the machine.

personalized colors

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

technical specifications

	2 groups	3 groups	4 groups
Height (cm)	53.3	53.3	53.3
Width (cm)	71	95	119
Depth (cm)	59	59	59
Weight (kg)	61	77	117
Wattage min. (W)	3350	5830	6930
Wattage max. (W)	5670	7790	9470
Coffee boiler (l)	2 × 1.3	3 × 1.3	2 × 3.4
Steam boiler (l)	7	11	15