

linea pb

**A dependable classic,
reimagined**

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

The Linea PB represents the first full update to the technical and stylistic workings of the Linea in the nearly 25 years it has been in production. The Linea PB features the iconic La Marzocco polished stainless steel body, updated with refined and sharpened design elements and a lower profile.

To complement its stylistic updates, the Linea PB features improved component longevity and new electronics that give the barista control over functions directly from the machine interface – including boiler temperatures, brewing volume, hot water tap dose, and auto-backflush, among others.



la marzocco

handmade in florence

North America Linea PB Features and Specifications



The Linea PB

Piero Bambi, son of Giuseppe Bambi and nephew of Bruno Bambi, the brothers who founded La Marzocco in 1927, has spent much of his life carrying on his father and his uncle's legacy of building the finest-quality espresso machines. Piero has had a hand in the design and engineering of every La Marzocco espresso machine currently in production. The Linea Classic was the first machine for which Piero led design; it has proven to be an icon of specialty coffee since its release in 1988. The Linea PB is named in Piero Bambi's honor.

Dual PID (coffee & steam)

Allows you to electronically control coffee & steam boiler temperatures.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Barista Lights

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

Piero Group Caps

Water never leaves the coffee boiler during the brewing process, eliminating instability.

Eco Mode

Boiler temperatures reduce to lower set-points after extended idle periods.

Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

Auto Backflush

Auto Brew Ratio (optional)

Precision scales incorporated into the electronics system provide the barista control over beverage mass.

La Marzocco Electronics

Proprietary electronics drive intuitive programming and provides heads-up information and systems monitoring on a digital display:

- Shot timers
- Flow pulse counter
- USB Firmware Updates
- Boiler temperatures
- System alerts



2 Group



3 Group



4 Group

Height (in)	21	21	21
Width (in)	28	38	47
Depth (in)	23	23	23
Weight (lbs)	202	241	306
Voltage (VAC, Φ , Hz)	208-240, 1, 60Hz	208-240, 1, 60Hz	208-240, 1, 60Hz
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	50	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109		
Configurations Available	Auto-Volumetric (AV), Auto Brew Ratio (ABR)		