

gb5 x

extraordinary technology, performance, style and elegance

AVAILABLE CONFIGURATIONS: AV | ABR

AVAILABLE NUMBER OF GROUPS: 2 | 3 | 4

The GB5 X is designed with traditional European style and is dedicated for those locations with an eye on classic aesthetics but that still demand the highest level of performance. The GB5 X can be identified by the white logos and lilies, it combines advanced La Marzocco proprietary electronics with the industry-leading temperature stability and hydraulic systems to always ensure maximum consistency.

The machine features independent boilers allowing for different brewing temperatures on each group; a convenient hot water economizer to set the hot water temperature as well as a dynamic pre-heater for additional and unsurpassed temperature stability. In ABR configuration the GB5 X is La Marzocco's most elegant machine equipped with patented scale technology.

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.



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.

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.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

Hot Water Economizer

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

Integrated Scales

ABR ONLY

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

Water Sensor

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

24V Electronics

New generation of electronics for improved reliability and machine diagnostics.

Easy Rebuild Steam Valve

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

Dimmable Barista Lights

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

Eco Mode

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

USB

Making it possible to update the firmware.

Pro App Compatible

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

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)	47	47	47
Width (cm)	77	97	121
Depth (cm)	64	64	64
Weight (kg)	70	91	120
Wattage min. (W)	3330	5830	6725
Wattage max. (W)	5670	7785	9470
Coffee boiler (l)	2 × 1.3	3 × 1.3	2 × 3.4
Steam boiler (l)	7	11	15