



Traditional Bar
Under-counter
Light Commercial / Home
Grinders
Accessories
Brewers / Coffee Makers
Coffee Cups




la marzocco
handmade in Florence

TRADITIONAL
BARS



modbar

UNDER-
COUNTER




la marzocco
HOME

LIGHT
COMMERCIAL/
HOME




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GRINDER




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ACCESSORIES



 **FIORENZATO**
PERFECTING GRINDING SINCE 1934

GRINDER



JETINTO

BREWERS/
COFFEE
MAKERS




TULIPANO




MANIKO




CLUBHOUSE
coffee aroma not included

COFFEE
CUPS

LA MARZOCCO | COFFEE EQUIPMENT





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strada

LINEA CLASSIC S | TRADITIONAL BARS





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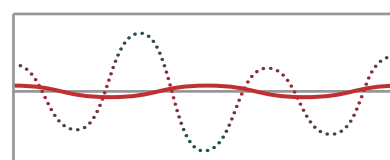
A specialty coffee icon, the workhorse of a high-volume cafe.

The clean lines and charm of the Linea Classic occupies many of the cafes, roasteries, and chains whose names have defined the industry. The Linea Classic has helped to forge the world of coffee over the last 3 decades. Since its introduction, the Linea Classic has continuously been improved and updated to ensure it continues to deliver unrivaled value.

Built to embody the spirit of three words, reserved, reliable, and consistent, the Linea Classic S can be trusted to be a dependable partner in any coffee program. New features provide baristas an easier coffee making experience, while also increasing the reliability of a machine which has already set the standard in the industry. Timers allow baristas to track the brew time of espresso. Dual PID provide consistent temperature in the separate steam and coffee boilers.

LINEA CLASSIC S HIGHLIGHT: dual PID controller

A PID controller employs an algorithm to regulate when and for how long the heating element is engaged in the boiler. Using a PID controller dramatically reduces temperature variability by precisely regulating the energy of the heating elements. With dual PID, both boilers use this system, ensuring a consistent brew temperature and stable steam pressure. The barista can adjust both boiler temperatures to a precise numerical value using the group keypad.



— PID CONTROLLER
..... MECHANICAL THERMOSTAT

linea classic s

Standard Features

- Saturated groups
- Integrated shot timer (AV)
- ½ turn steam valve
- Pro app compatible
- Dual PID controller
- Mechanical thermostat



Model	Steam Boiler Capacity (liters)	Coffee Boiler Capacity (liters)	Ext. Dim. mm W - D - H	Weight (kg)	Power
1 group	3.5	1.8	490 x 560 x 455	41	220V, 1N, 2.5kW, 20A
2 group	7	3.4	690 x 560 x 455	51	220V, 1N, 4.6kW, 30A
3 group	11	5	930 x 560 x 455	66	400V, 3N, 6.1kW, 50A
4 group	15	3.4 x 2	1170 x 560 x 455	83	400V, 3N, 8kW, 50A

LINEA PB | TRADITIONAL BARS





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Capturing the past, envisioning the future.

The Linea PB, designed by and named in recognition of Piero Bambi, introduces a new level of performance, reliability, and craftsmanship. The Linea PB features the iconic La Marzocco polished stainless steel body, updated with simplified lines and a lower profile, equipped with exclusive, user friendly interface software that gives the barista direct functional control over boiler temperature, brewing volume, hot water tap dose, auto-back flush as well as other options. The Linea PB's lower profile and increased work area also make it practical, without abandoning world renown Italian design.

linea pb AV | ABR

Standard Features

- Saturated groups ensure unsurpassed thermal stability
- Piero Group Caps
- Temperature display, shot timers, flow pulse counter and intuitive programming
- Dual PIDs (coffee and steam)
- Insulated boilers reduce energy consumption
- Synthetic ruby flow restrictors resist scale formation and erosion
- The new conical valve system assures progressive control of via an internal orifice, before applying full pressure.



Model	Steam Boiler Capacity (liters)	Coffee Boiler Capacity (liters)	Ext. Dim. mm W - D - H	Weight (kg)	Power
2 group	7	3.4	711 x 584 x 533	61	220V, 1N, 4.6kW, 30A
3 group	11	5	965 x 584 x 533	77	400V, 3N, 6.1kW, 50A
4 group	15	3.4 x 2	1194 x 584 x 533	117	400V, 3N, 8kW, 50A

LINEA PB X | TRADITIONAL BARS





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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 renowned Italian design.

linea pb x AV | ABR

Standard Features

- Dual PID controls coffee and steam boiler temperature.
- Pro Touch steam wands stay cool while delivering powerful steam.
- Eco Mode can be programmed to enter stand-by mode
- 1/2 turn steam valve requires less movement for the barista
- Digital display makes it easy to adjust machine parameters
- Piero Group Caps ensure thermal stability and volumetric accuracy.



Model	Steam Boiler Capacity (liters)	Brew Boiler Capacity (liters)	Ext. Dim. mm W - D - H	Weight (kg)	Power
2 group	7	2 x 1.3	710 x 590 x 533	61	220V, 1N, 5.6kW, 30A
3 group	11	3 x 1.3	950 x 590 x 533	77	400V, 3N, 7.7kW, 50A
4 group	15	2 x 3.4	1190 x 590 x 533	117	400V, 3N, 9.4kW, 50A

GB5 S | TRADITIONAL BARS





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Elegant design married with proven reliability.

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 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.

GB5 S HIGHLIGHT: classic italian design

The gracious lines and harmonious curves of the gb5 s speak to the La Marzocco heritage of design and intention. The understated side shields, elegant Florentine lilies, and subtle insignia of il marzocco on the cup rail combine to give this machine the feel of an heirloom built to stand the test of time.



gb5 s AV | ABR

Standard Features

- Piero Group Caps (AV and ABR)
- Dual PIDs (coffee and steam)
- Digital Display
- Dimmable Barista Lights (AV and ABR)
- High Legs (Special Order)
- Easy Rebuild Steam Valve
- Pro Touch Steam Wands (Special Order)



Model	Steam Boiler Capacity (liters)	Brew Boiler Capacity (liters)	Ext. Dim. mm W - D - H *with high legs	Weight (kg)	Power
2 group	7	3.5	737 x 640 x 470 *544	68	220V, 1N, 5.4kW, 30A
3 group	11	5	978 x 640 x 470 *544	78	400V, 3N, 7.2kW, 50A
4 group	15	3.5 x 2	1219 x 640 x 470 *544	90	400V, 3N, 9.4kW, 50A

GB5 X | TRADITIONAL BARS





la marzocco

handmade in florence



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

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.

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gb5 x AV | ABR

Standard Features

- Piero Group Caps (AV and ABR)
- Dual PIDs (coffee and steam)
- Independent Saturated Boilers
- Dimmable Barista Lights (AV and ABR)
- High Legs (Special Order)
- Easy Rebuild Steam Valve
- Pro Touch Steam Wands



Model	Steam Boiler Capacity (liters)	Coffee Boiler Capacity (liters)	Ext. Dim. mm W - D - H *with high legs	Weight (kg)	Power
2 group	7	1.3 x 2	737 x 640 x 470 *544	68	220V, 1N, 5.4kW, 30A
3 group	11	1.3 x 3	978 x 640 x 470 *544	78	400V, 3N, 7.2kW, 50A
4 group	15	3.4 x 2	1219 x 640 x 470 *544	90	400V, 3N, 9.4kW, 50A

STRADA | TRADITIONAL BARS





la marzocco

handmade in florence



Strada is a machine developed by baristas for baristas, featuring sleek italian design that can be customized.

Over the course of two years La Marzocco worked with thirty of the world's finest coffee professionals to design a machine. This group was known as the "Street Team"; the Strada, Italian for street, was named in their honor. A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area.

The Strada platform has been designed to encourage creativity and customization so that each machine can be unique. Available in four configurations; Semi-Automatic (EE), Manual (MP or EP), Auto-Volumetric (AV) and AV with Scales (ABR).

strada EP | MP | EE | AV | ABR

Standard Features

- Proportional steam valve
- Pro touch steam wands
- Integrated scales (ABR only)
- Insulated Boiler
- Auto brew ratio/drip prediction



Model	Steam Boiler Capacity (liters)	Brew Boiler Capacity (liters)	Ext. Dim. mm W - D - H	Weight (kg)	Power
2 group	8.2	1.3	800 x 673 x 483	85	220V, 1N, 4.5kW, 30A
3 group	11.8	1.3	1016 x 673 x 483	102	400V, 3N, 5.5kW, 50A

STRADA S | TRADITIONAL BARS





la marzocco

handmade in florence



The strada platform has been designed to encourage creativity and customization so that each machine can be unique.

Over the course of two years La Marzocco worked with thirty of the world's finest coffee professionals to design an espresso machine. This group was known as the "Street Team". The Strada, which means Street in Italian, was named in their honor. The Strada X improves upon the features and modernizes the aesthetics of the original, while combining the most advanced features across the La Marzocco range of products. A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area.

The Strada platform has been designed to encourage creativity and customization so that each machine can be unique. The Strada is available in 2 different configurations to meet the specific needs of baristas and cafes around the world.

strada s AV | ABR

Standard Features

- Proportional steam valve
- Pro touch steam wands
- Integrated scales (ABR only)
- Insulated Boiler
- Auto brew ratio/drip prediction



Model	Steam Boiler Capacity (liters)	Brew Boiler Capacity (liters)	Ext. Dim. mm W - D - H	Weight (kg)	Power
2 group	8.2	2.6	831 x 691 x 500	77	220V, 1N, 5.6kW, 30A
3 group	11.8	3.9	1031 x 691 x 500	93	400V, 3N, 7.8kW, 50A

STRADAX | TRADITIONAL BARS





la marzocco

handmade in florence



The strada platform has been designed to encourage creativity and customization so that each machine can be unique.

Over the course of two years La Marzocco worked with thirty of the world's finest coffee professionals to design an espresso machine. This group was known as the "Street Team". The Strada, which means Street in Italian, was named in their honor. The Strada X improves upon the features and modernizes the aesthetics of the original, while combining the most advanced features across the La Marzocco range of products. A lower profile invites customer engagement in a café setting, while also providing the barista an open, expansive work area.

The Strada platform has been designed to encourage creativity and customization so that each machine can be unique. The Strada is available in 2 different configurations to meet the specific needs of baristas and cafes around the world.

strada x straight-in | standard

Standard Features

- Variable speed - fixed bowl
- Belt driven - Spiral, basin, dough breaker and safety grill in stainless steel
- Bowl reversal and inching button
- Safety device - stops working when safety grill is lifted
- Perfect for home and dough testing labs



Model	Steam Boiler Capacity (liters)	Brew Boiler Capacity (liters)	Ext. Dim. mm W - D - H	Weight (kg)	Power
1 group	3.5	1.8	508 x 584 x 521	66	220V, 1N, 2.22kW, 20A
2 group	8.2	3.4	711 x 584 x 521	93	400V, 3N, 5.7kW, 30A
3 group	11.8	5	940 x 584 x 521	101	400V, 3N, 7.8kW, 50A

LEVA | TRADITIONAL BARS





la marzocco

handmade in florence



Featuring eye-catching design and a lower profile to invite customer interaction, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation, and coffee conversations, while delivering a delicious coffee extraction. Leva brings with it design, focusing not just on physical beauty, but also on the satisfaction found in a truly mechanical system.

leva s

Standard Features

- Dual PID
- Dedicated Pressure Gauges
- Eco Mode
- Adjustable Drip Tray
- Pro touch steam wands
- Graphic Display



Model	Steam Boiler Capacity (liters)	Brew Boiler Capacity (liters)	Ext. Dim. mm W - D - H	Weight (kg)	Power
2 group	8.2	3.4	800 x 641 x 771	99	220V, 1N, 5.4kW, 30A
3 group	11.8	5	1020 x 641 x 771	129	400V, 3N, 6.8kW, 50A

leva x

Standard Features

- Independent boilers
- Smart PID (Coffee Boiler)
- Pro touch steam wands
- Live pressure visualization
- Military-grade steam potentiometer (leva x)



Model	Steam Boiler Capacity (liters)	Brew Boiler Capacity (liters)	Ext. Dim. mm W - D - H	Weight (kg)	Power
2 group	8.2	1.3 x 2 group	800 x 648 x 775	99	220V, 1N, 5.4kW, 30A
3 group	11.8	1.3 x 3 group	1016 x 648 x 775	129	400V, 3N, 6.8kW, 50A

KB90 | TRADITIONAL BARS





la marzocco

handmade in florence



The KB90 is the ultimate evolution of the Linea PB form, designed to optimize workflow for baristas by improving the ergonomics and features of the machine. The Straight-In Portafilter removes strain on baristas that causes repetitive stress injuries. Efficiency is also increased thanks to Steam Flush: after each extraction, a burst of steam purges the brew path and is followed by a flush of hot water, keeping the group heads clean even during the busiest hours.

KB90 HIGHLIGHT: straight-in portafilter

Designed to simplify the motions required to engage the portafilter and reduce the strain by 12x on the barista for even greater performance and everyday usability. High-volume coffee environments demand that a barista can work quickly and efficiently to produce drinks during the busiest periods of the day. The Straight-In Portafilter can noticeably mitigate repetitive stress injuries through its ease of action improving the natural workflow and output of the barista.

kb90 AV | ABR

Standard Features

- Independent brew boilers
- Steam flush
- Auto brew ratio/drip prediction
- Easy rebuild steam valve
- Pro touch steam wands
- Straight-in portafilter



Model	Steam Boiler Capacity (liters)	Brew Boiler Capacity (liters)	Ext. Dim. mm W - D - H	Weight (kg)	Power
2 group	7	1.3 x2	813 x 622 x 533	77	220V, 1N, 5.7kW, 30A
3 group	11	1.3 x3	1054 x 622 x 533	101	400V, 3N, 7.8kW, 50A

MODBAR | UNDER-COUNTER



modbar®



MODBAR | UNDER-COUNTER





Modbar is the original under-counter espresso machine and coffee brewing manufacturer, allowing visionaries to make the ordinary into the extraordinary while transforming a space into something unique that delivers excellence in hospitality, coffee, and beyond.

espresso system av

Standard Features

- Auto volumetric brewing for optimal performance
- Optional scales for mass mode brewing methods
- 4 positions programmable lever with Intuitive display and shot timer
- PID temperature control



Model	Tap Dim. mm W - D - H	Tap Weight (kg)	Module Dim. mm W - D - H	Module Weight (kg)	Capacity (lt)	Power
1 group	140 x 318 x 356	10.5	430 x 381 x 220	16.5	1.4	220V, 1N, 1.65kW, 7A
2 group	140 x 318 x 356	10.5 (x2)	430 x 381 x 220	18	2.8 (Dual Boiler)	220V, 1N, 3.23kW, 11A

steam system

Standard Features

- Double-walled performance touch steam wand
- Omnidirectional ball fitting
- Minimal purge required with no steam valve rebuilds
- Linea-style boiler sight glass
- Simple on / off switch controlled by solenoid inside module



Model	Tap Dim. mm W - D - H	Tap Weight (kg)	Module Dim. mm W - D - H	Module Weight (kg)	Capacity (lt)	Power
1 group	89 x 270 x 320	3.5	406 x 356 x 218	18	4.6	220V, 1N, 2.7kW, 13A
2 group	89 x 270 x 320	3.5	406 x 356 x 218	18	4.6	220V, 1N, 2.7kW, 13A

pour-over system

Standard Features

- Customizable profiles for multiple recipes
- Self-cleaning flow restrictor reduces maintenance
- Easy-to-use interface for above-counter control
- Multiple shower patterns to match your brewing device
- Precise PID temperature control
- Expandable capacity by adding a tap or hot water faucet



Model	Tap Dim. in W - D - H	Tap Weight (kg)	Module Dim. mm W - D - H	Module Weight (kg)	Capacity (lt)	Power
1 group	106 x 295 x 440	8.5	406 x 356 x 215	22	4.6	220V, 1N, 3.6kW, 15A

LINEA MINI R | LIGHT COMMERCIAL / HOME





The Linea Mini, re-imagined by La Marzocco to inspire both the seasoned barista and the curious explorer, turns every espresso moment into an experience. With updated aesthetics—including the Della Pietra Curve, soft touch accessories—and advanced workflow features like Brew-by-Weight, a new pre-infusion system, and easy pump pressure adjustment—the new Linea Mini blends tradition with innovation. Created to be a tool for those who dream of crafting the perfect espresso, and a companion for adventures at home and beyond. The Linea Mini looks as beautiful as it performs, ready to serve anywhere for years to come.

linea mini r

Standard Features

- Dual boilers
- Integrated group
- Indicator lights
- Hot water spout
- Thermal stability system
- Connected app capability
- Internal pump
- PID Controller
- Water reservoir
- Barista lights



Model	Steam Boiler Capacity (lt)	Coffee Boiler Capacity (lt)	Water Reservoir (lt)	Weight (kg)	Ext. Dim. mm W - D - H	Power
MINI R	3	0.17	2.5	30	357 x 453 x 377	220V, 1N, 1.8kW, 10A

GS3 | LIGHT COMMERCIAL / HOME





The La Marzocco engineering group set out to take the most advanced La Marzocco technology and translate it for a home espresso machine. The gs3 features the thermal stability system used in the La Marzocco Strada, including a preheating system, digital PID controller, saturated groups, a dual-boiler system, and digital display. These features make for a luxury espresso preparation platform: everything you could hope for as someone who wants to enjoy the best-quality espresso at home. All that's left for you to do is to grind, dose, and tamp.

gs3 MP | AV

Standard Features

- Dual boilers
- Saturated group
- Digital display
- Ruby flow restrictors
- Thermal stability system
- Connected app capability
- Internal pump
- Dual PID (brew & steam)
- Water reservoir
- Half power mode
- Periscope pressure gauge (MP)



Model	Steam Boiler Capacity (lt)	Coffee Boiler Capacity (lt)	Water Reservoir (lt)	Weight (kg)	Ext. Dim. mm W - D - H	Power
MP	3.5	1.5	2.5	34.5	400 x 530 x 355	220V, 1N, 2.1kW, 10A
AV	3.5	1.5	2.5	34.5	400 x 530 x 355	220V, 1N, 2.1kW, 10A

LEVAX 1 | LIGHT COMMERCIAL / HOME





Featuring eye-catching design and lower profile to invite customer engagement, Leva re-invents the iconic lever machine design with more ergonomic elements. Leva is a cutting-edge café centerpiece that encourages engagement, barista experimentation and coffee conversations, while delivering the world's best coffee extraction. Leva brings with it design, focusing not just on the physical beauty, but also on the satisfaction only found in a truly mechanical system.

The user can intervene in the pre-infusion pressure, shot volume and extraction pressure on each group. found in a truly mechanical system. The user can intervene in the pre-infusion pressure, shot volume and extraction pressure on each group. Leva also greatly improves temperature stability of the traditional lever machine thanks to an innovative PID temperature control. Leva's digital displays show real time extraction pressure on the coffee puck, the pre-infusion and extraction time as well as the pressure curve of the shot.

leva x 1 group

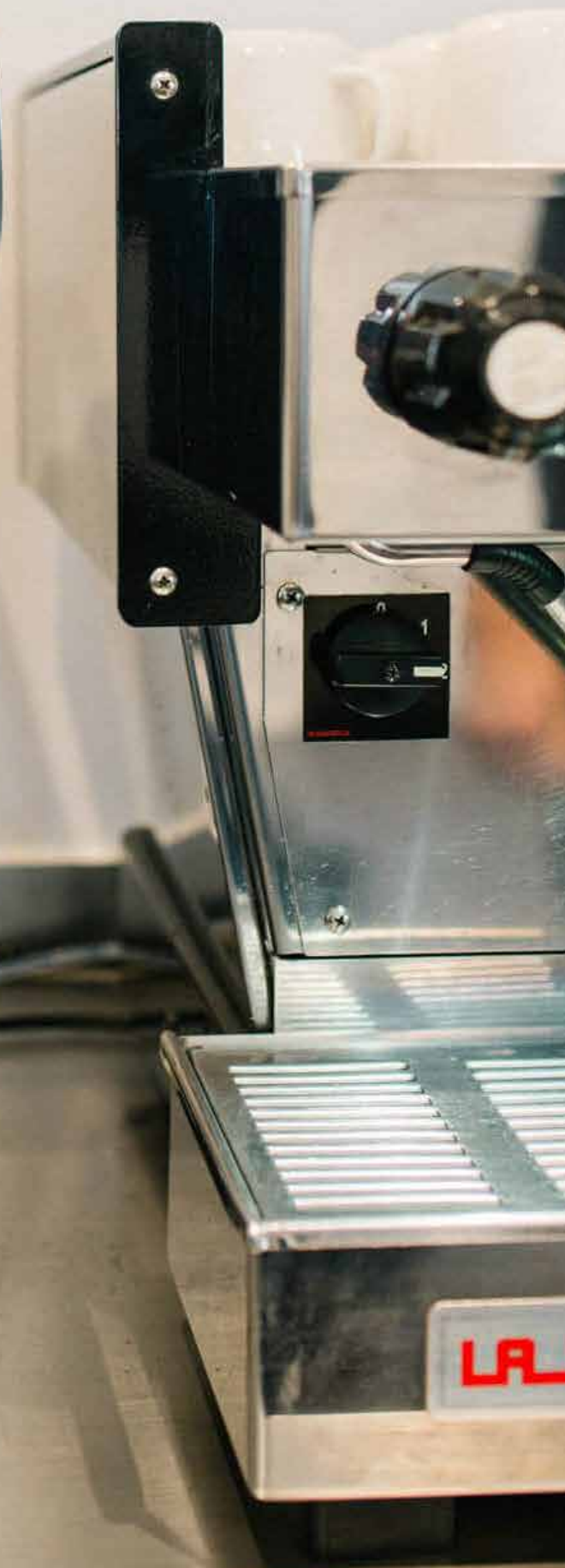
Standard Features

- Saturated group ensures unsurpassed thermal stability
- Advanced PID control greatly improves the temperature stability
- Pro touch steam wands that are cool to the touch
- Live visualization of pre-infusion pressure, extraction pressure, and time
- Military-grade steam potentiometer that facilitates usability and durability
- Graphic display makes programming makes it easy to adjust parameters



Model	Steam Boiler Capacity (lt)	Coffee Boiler Capacity (lt)	Water Reservoir (lt)	Weight (kg)	Ext. Dim. mm W - D - H	Power
leva 1x	3.5	1.3	2	68	520 x 645 x 775	220V, 1N, 2.3kW, 10A

WALLY MILK | ACCESSORIES



WALLY



Wally Milk is an automatic milk steamer designed to simplify the milk steaming process, providing consistent, high-quality steamed milk at the touch of a button. Wally Milk monitors milk level and temperature with two sensors, which allow the machine to steam specifications. Place your filled pitcher on the tray, press start, to your milk texture specifications. Wally Milk can be programmed with up to 20 recipes with specifications for milk temperature and level of aeration, enabling baristas to easily shift between dairy and milk alternatives and different types of beverages.

Wally Milk monitors milk level and temperature with two sensors, which allow the machine to steam to your milk texture specifications. Place your filled pitcher on the tray, press start, and the proximity sensor next to the steam wand will measure the pitcher size and the level of milk.

wally milk

Standard Features

- Pro Touch Steam Wand
- Temperature Sensor
- Tilting Platform
- Proximity Sensor
- Espresso Machine Compatibility
- Digital Display
- Vortex Steam Tips
- 3 Pitchers Included



Model	Ext. Dim. mm W - D - H	Weight (kg)	Steam Pitchers (oz)	Power
wally	22.5 x 32.5 x 49	10	8, 14, 24	220V, 1N, 0.45kW

acaia lunar scale

Standard Features

- Designed for precision espresso brewing in cafés and home setups
- Compact form fits perfectly on espresso machine drip trays
- Fast, responsive weighing for accurate shot measurement
- Real-time feedback for weight, time, and extraction flow
- Bright LED display with intuitive controls
- Durable, water-resistant build for daily coffee use
- Rechargeable via USB-C for long, reliable operation
- Customizable modes to streamline espresso workflow



Model	Minimum Weight (g)	Maximum Weight (g)	Ext. Dim. mm W - D - H	Weight (g)	Battery Life (hours)
LUNAR.2021	0.1	2000	105 x 105 x 15	265 g ± 5 g	30 - 40

connected scale

Standard Features

- Brew-by-Weight
- Grind-by-Weight
- Seamless Integration with Coffee Station
- Dual Dose Settings via La Marzocco Home App
- Auto-Tare & Timer
- Water-Resistant Design
- Rechargeable Battery
- Durable Aluminum Body



Model	Minimum Weight (g)	Maximum Weight (g)	Ext. Dim. mm W - D - H	Weight (g)	Battery Life (hours)
SCALE. CONNECT	0.1	2000	105 x 105 x 15	265 g ± 5 g	30 - 40

Grind-by-weight portafilter stand

Standard Features

- Designed specifically for use with the La Marzocco Connected Scale and Pico/Jay grinders
- Provides a stable platform for the portafilter during weight-based grinding
- Helps create a streamlined grind-to-brew workflow
- Built to integrate within the Pico's tray space
- Requires re-training the connected scale location via the La Marzocco app

Model
1068



bottomless portafilter

Standard Features

- Designed specifically for use with the La Marzocco Connected Scale and Pico/Jay grinders
- Provides a stable platform for the portafilter during weight-based grinding
- Helps create a streamlined grind-to-brew workflow
- Built to integrate within the Pico's tray space
- Requires re-training the connected scale location via the La Marzocco app

Model
L111/X



SWAN | GRINDER





la marzocco

handmade in florence



The Swan combines new technology with nearly 100 years of experience in espresso machine innovation, allowing La Marzocco to reimagine the coffee grinder. At its core, the Swan grinder features patented anti-static technology that removes any static charge from the coffee as it leaves the burrs. This allows for the ground coffee to fall directly and neatly from the burrs into the portafilter without sticking to any surfaces, fundamentally rethinking the way a coffee grinder works.

With its advanced motor control and monitoring system, the Swan brings a level of consistency that was previously not possible. This motor control system allows for a constant burr speed regardless of resistance from the coffee or changes to the size of the grind. It also allows for more accurate dosing by precisely tracking the number rotations of the burr instead of using a timer.

Reliability, usability, and speed are further improved by a belt-driven burr carrier to relocate heat created by the motor, a familiar interface that mirrors La Marzocco espresso machines, and button-free actuation that uses the electrical conductivity of the portafilter itself.

swan

Standard Features

- Rotational tracking
- Patented anti-static technology
- Button-less portafilter detection
- Dose by revolution
- Stable low heat grinding
- Conical, 83 mm | La Marzocco Design Burr
- Stable low heat grinding
- Stepless grind adjustment
- Constant motor speed



Model	Burr size (mm)	Hopper Capacity (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Productivity (g/s)	Power
swan	83	1.7	229 x 483 x 533	25	2.5 - 4	220V, 1N, 1.4kW, 6A

JAY | GRINDER





la marzocco

handmade in florence



Jay quickly delivers exceptional consistency and quality in every shot. Built for simplicity and precision, the Jay Grinder features a unique design that introduces a magnetic burr holder, increasing the cutting surface for a fast and consistent grind while making it effortless to clean.

Combined with an intuitive interface for easy programming and use, a patented burr alignment system, and smart connectivity for grind-by-weight accuracy, Jay quickly delivers exceptional consistency and quality in every shot.

The burr holder is magnetically attached, making it easy to remove for cleaning. This also helps protect against foreign objects, like stones. In addition, the magnetic burr holder provides easy access to the grinding chamber, allowing you to clean your grinder quicker than ever.

jay

Standard Features

- The burr holder is magnetically attached, making it easy to remove for cleaning.
- Fast grinding, 18-gram dose takes just under five seconds.
- Grind-by-weight ready
- Hopper automatically closes when removed.
- Grinding chamber has been specifically designed to minimize retention.
- The 68mm flat burrs have been designed by La Marzocco using the hardened steel.



Model	burr size (mm)	Hopper Capacity (kg)	Ext. Dim. in W - D - H	Weight (kg)	Grind Speed (rpm)	Power
Jay	68	1	204 x 356 x 468	12	1380-1550	220V, 1N, 0.8kW, 3.8A

PICO | GRINDER





A home espresso grinder built on 90+ years of espresso tradition. The Pico blends simplicity, reliability, and exceptional shot-quality with every grind. Designed with impeccable attention detail, the Pico comes equipped with a noise-reducing brushless induction motor, precise dose selection, programmability, and unique features like the adjustable magnetic portafilter fork and auto-close hopper.

Compact and user-friendly, the Pico seamlessly integrates into any morning routine—the perfect companion for the home barista. Designed for ease of use, Pico's three-button programmable dose selection and on-demand actuation make dosing a breeze. Coupled with an adjustable magnetic portafilter fork, resting the portafilter securely while grinding has never been easier.

The Pico grinds a fluffy 18g dose in under 10 seconds, all thanks to its precision-engineered burr set. Accuracy and consistency shot after shot.

pico

Standard Features

- Programmable dosing
- Quiet, precision grinding conical burr
- Auto-locking hopper
- Effortless grind customization with Pico's stepped adjustment collar.
- Grinds a fluffy 18g dose in under 10 seconds
- Portafilter actuated dosing



Model	burr size (mm)	Hopper Capacity (kg)	Ext. Dim. mm W - D - H	Weight (kg)	Grind Speed (rpm)	Power
pico	39	0.3	154 x 285 x 381	7.8	700 - 800	220V, 1N, 0.35kW, 1.6A

FIORENZATO | GRINDER





High Performance and ease of use for State-of-the-art-coffee. Passion, entrepreneurial vision and a never-ending quest for excellence are the ingredients which make Fiorenzato's story truly unique. Born near Venice, Fiorenzato has been representing the technological vanguard in professional grinders and grinder-dosers for over 80 years.

Each and every Fiorenzato article presents mechanical, technological and engineering solutions to ensure ease of use, full granulometric correspondence and maximum precision in dose delivery for the entire operating life. Qualities widely recognized as top-of-the-range, enough to guarantee the brand's leadership in Italy and abroad, with a distribution coverage over 70 countries.

Advance Technologies, to offer superior performance. The transfer of the industrial grinders technology to coffee-shop grinders. Each grinder-doser is able to ensure absolute precision and consistency, reduce consumption, run silently and offer exceptional reliability even when used over a long period of time.

ON-DEMAND

Standard Features

- Large, user-friendly touchscreen LCD color display
- Coffee consumption statistics tracking
- Burr wear monitoring
- Instant grinding performance
- Electronic dose adjustment for precise coffee weight
- Independent single- and double-shot dosing
- Pro version with removable grinding chamber
- Easy cleaning and simplified maintenance



Model	Blades Diameter (mm)	Blades revs	Ext. Dim. mm W - D - H	Capacity (kg)	Net Weight (kg)	Power
F64 EVO	Ø 64	1550/min (60 Hz)	230 x 615 x 270	1.5	13	220V, 1N, 0.45kW, 2.6A

PRO

Standard Features

- Easily detachable grinding chamber
- Easy and quick cleaning and maintenance
- No grinding point setting variation
- Up to 50% less coffee retention



Model	Blades Diameter (mm)	Blades revs	Ext. Dim. mm W - D - H	Capacity (kg)	Net Weight (kg)	Power
F64 EVO PRO	Ø 64	1550/min	230 x 615 x 270	1.5	13	220V, 1N, 0.45kW, 2.6A

SENSE

Standard Features

- Flat M340 burrs (Dark-T® coating)
- User-friendly touchscreen display
- Plus statistics allowing performance tracking and constant data accessibility
- Direct and Master Mode that allows the portafilter to be saved and detected
- The floating scale allows the grinder to be used even on irregular surfaces; shock-resistant, less influenced by external forces. adjustment in grams, +/- 0.1g precision
- No more errors caused by removing the portafilter before the delivery completion.

The delivered dose is held in memory for 5 seconds to allow the porta filter repositioning to complete the dose



Model	Blades Diameter (mm)	Burrs revs	Ext. Dim. mm W - D - H	Capacity (kg)	Net Weight (kg)	Power
F64 EVO SENSE	Ø 64	1550/min	230 x 620 x 274	1.5	13	220V, 1N, 0.45kW, 2.6A
F64 EVO PRO SENSE	Ø 64	1550/min	230 x 620 x 274	1.5	13	220V, 1N, 0.45kW, 2.6A

XGI

Standard Features

- Less waste, because it allows you to precisely adjust the amount of coffee to be ground
- Constant control of the number of ground grams, thanks to the software monitoring the weight even when the machine is on stand-b
- Greater precision and quality, because the weight of each individual dose in grams is always the same
- Extremely easy to use, as the barista only has to specify how many grams of coffee they want to obtain once.



Model	Blades Diameter (mm)	Blades revs	Ext. Dim. mm W - D - H	Capacity (kg)	Net Weight (kg)	Power
F64 EVO XGI	Ø 64	1550/min	255 x 635 x 320	1.5	15.3	220V, 1N, 0.6kW, 3A
F64 EVO PRO XGI	Ø 64	1550/min	255 x 635 x 320	1.5	15.3	220V, 1N, 0.6kW, 3A



ALLGROUND

Standard Features

- User-friendly touchscreen display
- Grind settings:micrometrical, 10µm each step
- Three grinding classes
- Adjustable fork with support

Model	Blades Diameter (mm)	Burrs revs	Ext. Dim. mm W - D - H	Capacity (kg)	Net Weight (kg)	Power
ALL GROUND	Ø 64	1600/min	169 x 440 x 240	0.5	9	220V, 1N, 0.25kW, 1.6A



ALLGROUND SENSE

Standard Features

- Flat M340 burrs (Dark-T® coating)
- User-friendly touchscreen display
- Grind settings:micrometrical, 10µm each step
- Built-in scale inthe fork always allows the perfect amount
- Designed for maximum performances and to grind up to 3000kg of coffee.

Model	Blades Diameter (mm)	Burrs revs	Ext. Dim. mm W - D - H	Capacity (kg)	Net Weight (kg)	Power
SENSE	Ø 64	1600/min	169 x 440 x 240	0.5	9	220V, 1N, 0.25kW, 1.6A

JETTINO | BREWERS / COFFEE MAKERS



JETINNO





JETINNO is dedicated to elevating the machine-made coffee experience through continuous innovation. With 13 labs and a dynamic R&D center of 80 experts, we have secured over 190 patents for our coffee machines. JETINNOers are motivated to meet evolving market demands with up-to-date technology. At JETINNO, our commitment to innovation is unwavering, ensuring a perpetual enhancement of the coffee experience for our customers.

Home



Compact fully automatic coffee machines designed for home use, combining precision grinding, smart brewing technology, and customizable settings for café-quality beverages.

OCS-FM



Fully automatic office coffee machines that brew rich espresso and fresh milk beverages, delivering barista-level coffee conveniently in workplace environments.

OCS-PM



Fully automatic office coffee machines that brew a variety of beverages using freshly ground beans and powdered milk, delivering reliable high-volume coffee service for workplaces.

Horeca



Professional fully automatic coffee machines designed for hotels, restaurants, and cafés, delivering high-volume, café-quality beverages with speed and consistency.

Vending



Automated coffee machines designed for self-service environments, delivering a variety of hot beverages with reliable, high-capacity operation.

Coffee to Go



Advanced self-service coffee machines designed to deliver premium takeaway beverages quickly and consistently in high-traffic locations.

TUILIPANO | COFFEE CUPS





The Tulipano line is born from the union of geometry and porcelain. The Tulipano line is inspired by the geometric shape of the circle with a design conceived as an attractive element for all operators in the coffee industry. The ergonomic handle has been designed to offer a safe and comfortable grip even for the cups with the biggest size.

As with all our products, our color enamel cups fully comply with the levels of lead and cadmium release required for porcelain products intended for contact with food, and they are regularly subject to transfer tests in our laboratories and in some of Europe's most accredited laboratories.

Tulipano

Standard Features

- Double thickness to maintain temperature
- Ergonomic Handle
- Comfortable grip even for cups of greater
- Silky soft and velvety enamel surface



Model	Type	Diameter (mm)	Height (mm)	Capacity (cc)	Matte Colors				
CC08	Espresso	64	50	70					
CC08LT	Cappuccino	96	58	210	White	7688c	Cool Gray 9c	187c	576c
CC08LL	Latte	99	58	260					
CC08LLT	Latte	108	62	300	Black C	196c	130c	7514c	4975c

MANIKO | COFFEE CUPS





The Maniko Cup is designed from the harmony of geometry and modern coffee culture. Inspired by the perfect circle, its distinctive handle-less form highlights the natural elegance of porcelain while offering a minimalist aesthetic for specialty coffee service.

Created for baristas and coffee professionals, the Maniko Cup provides balanced proportions that enhance latte art presentation and maintain optimal beverage temperature through its thick porcelain walls.

Like all Clubhouse porcelain products, the Maniko Cup complies with international food-safety standards. The glaze meets strict limits for lead and cadmium release and is regularly tested in accredited laboratories to ensure safety, durability, and quality.

Maniko

Standard Features

- Unique design gives lightness and refinement
- Technical characteristics and exceptional design
- Double wall to maintain temperature
- Ergonomic shape



Model	Type	Diameter (mm)	Height (mm)	Capacity (cc)	Glossy Colors
CH25-0B	Espresso	69	56	70	
CH25D-0B	Double Coffee	78	63	120	
CH25L-0B	Cappuccino	90	76	205	
CH25LL-0B	Milk	106	74	300	
CH25M-0B	Mug	92	108	265	