

la marzocco

linea pb

FRATELLO
COFFEE ROASTERS



LINEA PB

**a comprehensive update to
the technical and stylistic
workings of an industry icon**

AVAILABLE CONFIGURATIONS

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no. groups: **2 | 3 | 4**

configurations: **AV | ABR**

The Linea PB represents the first full update to the Linea Classic since it was released in 1989. 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.

LINEA PB HIGHLIGHT

la marzocco user interface

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

- Shot timers
- Flow pulse counter
- USB firmware updates
- Boiler temperatures
- System alerts

FEATURES

dual PIDs (brew and steam)

Allows you to electronically control brew and steam boiler temperatures

piero group caps

Re-engineered internal water path that increases temperature stability

auto backflush

Simplifying end-of-shift cleaning processes for baristas ensures that machines are cleaned more often and correctly

ruby flow restrictors

Ruby flow restrictors resist scale formation and erosion

ECO mode

Boiler temperatures reduce to lower set-points after extended idle periods, improving energy efficiency

auto brew ratio (optional)

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

SPECIFICATIONS	2 group	3 group	4 group
dimensions (W x D x H)	28" x 23" x 21"	38" x 23" x 21"	47" x 23" x 21"
weight (lbs)	202	241	306
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
element wattage	4600	6100	8000
steam boiler capacity (liters)	7	11	14.5
brew 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		