

la marzocco



collection book

FINEST ESPRESSO COFFEE MACHINES





la marzocco

Founded in 1927 by Giuseppe and Bruno Bambi, La Marzocco takes its name from the iconic symbol of Florence, Italy - the birthplace of the Renaissance and home to visionaries like Leonardo da Vinci, Michelangelo, and Brunelleschi.

Just as these masters shaped the world of art and architecture, La Marzocco has earned global recognition for crafting beautifully designed, high-quality espresso machines with meticulous attention to detail.

A pioneer in the coffee industry, La Marzocco revolutionized espresso machine design in 1939 by developing and patenting the first machine with a

horizontal boiler - an innovation that set the standard for its industry. This breakthrough marked the beginning of a legacy of technological advancements, including the introduction of the dual-boiler system with saturated brewing groups.

Today, La Marzocco stands as a global leader in espresso machine innovation and design, serving as a point of reference within the international coffee community. Its machines can be found in the finest cafés, roasteries, and restaurants around the world, celebrated for their craftsmanship, reliability, and performance.

**pro
officine
accademia
home
modbar
merch**

06

8 KB90 **10** Swan **12** Linea PB
14 Linea Classic S **16** GB5
18 Wally **20** Strada

30

8 KB90 **10** Swan **12** Linea PB
14 Linea Classic S **16** GB5
18 Wally **20** Strada

46

8 KB90 **10** Swan **12** Linea PB
14 Linea Classic S **16** GB5
18 Wally **20** Strada

56

8 KB90 **10** Swan **12** Linea PB
14 Linea Classic S **16** GB5
18 Wally **20** Strada

76

8 KB90 **10** Swan **12** Linea PB
14 Linea Classic S **16** GB5
18 Wally **20** Strada

86

8 KB90 **10** Swan **12** Linea PB
14 Linea Classic S **16** GB5
18 Wally **20** Strada

la marzocco



LA MARZ



VERSACE

commercial

12-30

Since 1927, La Marzocco has been crafting professional coffee machines in Florence, each handmade with artisanal precision. A benchmark in the industry, they blend iconic design, cutting-edge technology, and uncompromising quality. The result of nearly a century of innovation, every machine delivers superior performance for those who strive for the best.

Strada	12
kb90	12
Classic	12

linea classic s

**classic reliability,
design and value**



The clean lines and charm of the Linea Classic distinguishes 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 constantly 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 with an easier coffee making experience, while also increasing the reliability of this machine which is already an industry standard. Timers allow baristas to track the brew time of espresso, while dual PIDs provide consistent temperature in the separate steam and coffee boilers.





linea pb

**a heavy-duty workhorse
capturing the past and
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 machine 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 group cap features an integrated flow-meter to ensure that water never leaves the saturated area of the coffee boiler, reducing temperature instability during brewing.

The Linea PB is the first La Marzocco machine equipped with the new generation of proprietary electronics and an iconic three-button interface.

















swan

**innovative technology
housed in elegant design**



La Marzocco has reimagined the coffee grinder by combining new technical advances with nearly 100 years of experience in espresso machine innovation. The Swan utilizes patented technology to remove static, ensure absolute burr consistency, and improve dose consistency by measuring the rotational position of the burrs. It also reduces heat with an efficient burr design and belt driven motor, improves workflow with automatic actuation, and uses the same interface and clear language as many other La Marzocco espresso machines.





wally milk

the pour is yours

La Marzocco believes increased consistency and beverage quality can be achieved while maintaining the customer experience and theater - ultimately sustaining the barista profession and craft. Automated solutions - applied to traditional espresso equipment - can support this goal. Wally Milk is the automatic milk steamer that can be connected to all professional La Marzocco and Modbar machines, as well as most other commercial espresso machines. Wally Milk makes it easy for anyone to steam milk with no waste and minimal training, allowing the barista to focus on what really matters, the customer. Wally Milk can be programmed with up to 20 recipes, making it possible to easily work with dairy and non-dairy milks and a multitude of temperatures and levels of milk aeration. It comes with three milk pitchers (250ml/8oz, 400ml/14oz and 700ml/24oz) and, thanks to its infrared sensors it automatically recognizes which pitcher is being used. It is also possible to use any matte finish pitcher, between 250ml/8oz and 700ml/24oz. Wally is the equipment of choice for those looking to optimize their workflow in high-volume cafes, whereby baristas can focus on the connection with the customer and still express their Latte Art technique and coffee-making performance.





gb5

**elegant design
married with proven reliability**



The clean lines and charm of the Linea Classic distinguishes 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 constantly 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 with an easier coffee making experience, while also increasing the reliability of this machine which is already an industry standard. Timers allow baristas to track the brew time of espresso, while dual PIDs provide consistent temperature in the separate steam and coffee boilers.







LA MARZOCO
Caffè Espresso

cups



kb 90

**straight in, a new standard
in high volume café performance**



The KB90 is the ultimate evolution of the Linea PB form. Designed specifically to increase speed of service in the highest volume cafes while making it easier for the barista thanks to an improved workflow. La Marzocco has redesigned the portafilter system to improve workflow efficiency and to reduce the wrist strain on the user.

Efficiency is also increased thanks to Steam Flush: after each extraction, a burst of steam from the grouphead is followed by a flush of hot water, keeping the machine clean even during the busiest rushes. This innovative function minimizes off flavored buildup, and increases the time between having to clean the group.

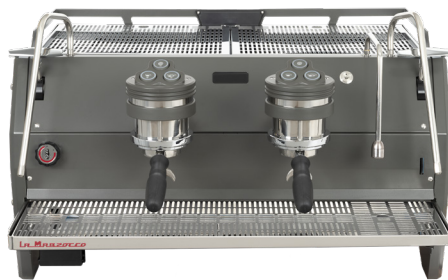
The KB90 allows for a new level of expression in machine design, the panels have been engineered so that virtually infinite customization combinations can be created.



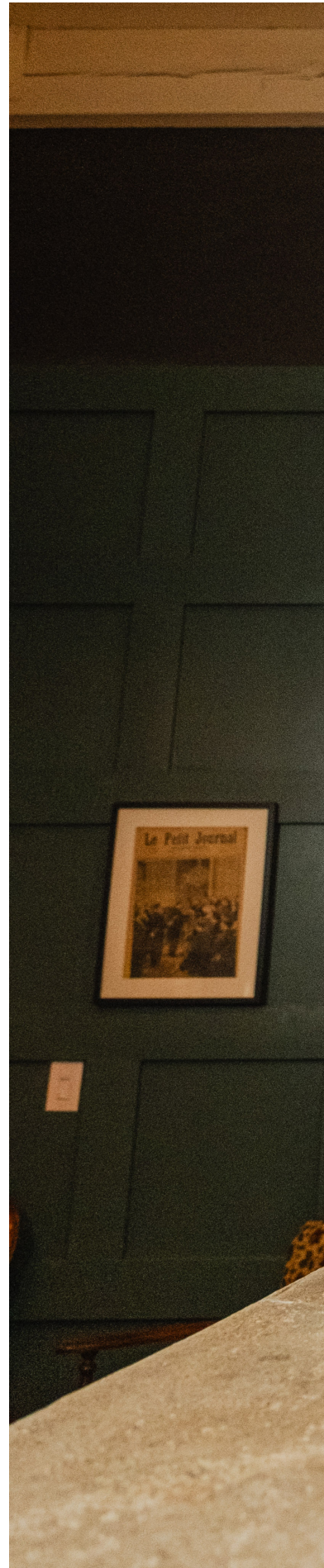


strada

**designed for
and by baristas**



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.









officine fratelli bambi 12-30

Before La Marzocco, there was Officine Fratelli Bambi—a workshop of craftsmanship and innovation, revolutionizing espresso machines. La Marzocco has upheld this tradition, handcrafting machines for generations. Today, we return to our roots: Officine Fratelli Bambi offers bespoke and catalogue espresso machines, handmade by artisans at the pinnacle of excellence.

Strada	12
kb90	12
Classic	12

Handmade by the people
of La Marzocco

ofb

“We are taking back our artisanal
heritage and pushing it into the future.
We are relearning the old techniques
in order to add innovation.”

Stefano Della Pietra









values



functionality

Functionality is paramount every OFB customization enhances aesthetics without compromising performance, ensuring durability and consistency in every La Marzocco machine.

in-house customization

As La Marzocco's customization workshop, Officine Fratelli Bambi connects customers with the R&D and Design team, turning their vision into handcrafted reality.

craftsmanship

Officine Fratelli Bambi honors its heritage by shaping and finishing metal in-house, crafting unique designs seamlessly integrated with La Marzocco's handmade machines.

research

Officine Fratelli Bambi explores antique techniques and modern technology to innovate espresso machine design, documenting each step to inspire future creations.













Where Craft Meets Journey

La Marzocco Home × RIMOWA

2024 special edition

collaborations rimowa

Not only a reference point in espresso innovation and design but also in coffee culture, La Marzocco continues to celebrate its core specialty audience while welcoming new lifestyle communities. Iconic companies - whether from the fashion, travel, automotive fields - are those who pursue the dreams and convey the values, life experiences and work ethos that La Marzocco holds dear. In their respective fields, these brands of excellence continue to cherish brand legacy and craftsmanship.





research

Each component of the limited edition **requires 40 hours of dedicated artisanal craftsmanship**. The machine features the iconic grooved aluminum panels from RIMOWA's Cologne facility, meticulously assembled and installed by hand.

This **high level of craftsmanship** extends to the finishes, from the frame to the base, which proudly displays both brand logos in celebration of their union.

Ingenuity, craftsmanship, **design**, **continuous research**, **excellence**, and meticulous attention to detail—these shared values unite both companies and have brought this collaboration to life.





nuovo caffè' paradiso

**coffee and cuisine
an unprecedented gastronomic
journey.**

Coffee is more than just a beverage—it's a fascinating world to explore. Accademia del Caffè Espresso and Cibrèò Ristorante & Cocktail Bar elevate it to a starring role in a unique gastronomic experience, where coffee becomes an ingredient in refined dishes and surprising cocktails. From flower to berry, from processing to extraction, every nuance comes to life in a tasting menu that innovatively blends haute cuisine and mixology.

Two selected recipes from the menu are presented on the following pages.



food

first dish

Fresh pasta cappelletti filled with coffee-infused cheese, served in chicken broth with cascara essential oil.

ingredients

Fresh egg pasta
Cold brew coffee-infused
Cheese semi-aged pecorino
Chicken broth
Cascara oil

coffee cheese

Acidic, umami, blue-veined

cascara oil

Walnut, cocoa butter,
sweet paprika





cold brew

drink

Cold brew is a coffee brewing method that involves cold extraction by steeping ground coffee in cold or room-temperature water for an extended period.

notes

sweet, round, smooth, round body, complex, depending on origin red fruits, yellow fruits, citrus fruits, floral.... syrupy texture

