



LA · MARZOCCO · USA

La Marzocco Marco Mazzer
Spring/Summer 2012 Catalog



Named after the symbol of Florence, Italy - the lion - La Marzocco has been the leader in espresso machine innovations since 1927 - with the first double boiler, the first saturated grouphead, the first to use PID controllers, and the first to introduce fully programmable pressure profiling.

Since the 1980's, La Marzocco has helped to build the specialty coffee community into the robust, quality-driven industry it is today.

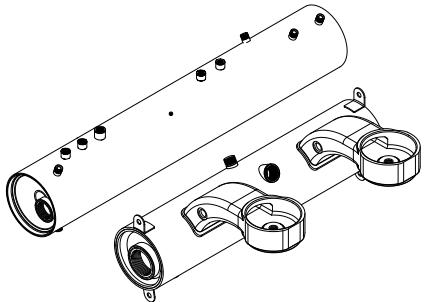
La Marzocco USA distributes La Marzocco, Marco, and Mazzer coffee equipment, offering sales, technical support, training, and customer satisfaction you expect from the industry leader.



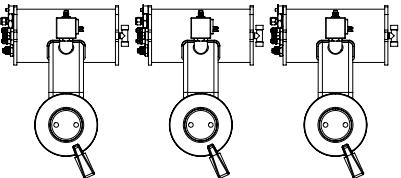
“WHY LA MARZOCCO? FOR OUR UNIQUE PHILOSOPHY, DISTINCT HERITAGE, ULTIMATE TECHNOLOGY AND ITALIAN DESIGN”



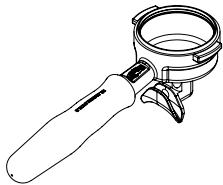
LM TECH



Stainless steel double boiler & saturated groups



Individual coffee boilers



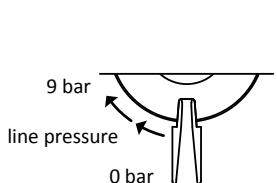
Stainless steel portafilter



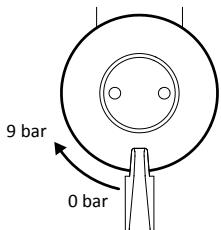
*Strada basket &
Advanced Precision Baskets*



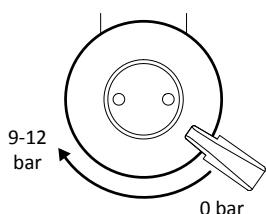
PID temperature controller



*Standard
Mechanical Paddle (MP)*



*Strada
Mechanical Paddle (MP)*



*Strada
Electronic Paddle (EP)*

- ***Stainless Steel Double Boilers & Saturated Groups*** Standard in every La Marzocco. Maximizes boiler temperature stability and steam power.
- ***Individual Coffee Boilers*** Thermal stability under high volume and enables independent temp setting. Available on the Strada.
- ***Stainless Steel Portafilters*** Light weight, durable, and easy to clean
- ***Strada and Advanced Precision Baskets*** Superior material and finish, eliminates shot to shot inconsistencies
- ***PID Temperature Controller*** Advanced electronic temp management
- ***Standard Mechanical Paddle (MP)*** Variable preinfusion to line pressure, then brew at 9 bar*
- ***Strada Mechanical Paddle (MP)*** Full range variable preinfusion*
- ***Strada Electronic Paddle (EP)*** Repeatable and programmable pressure profiling

* Can also operate as semi-auto

STRADA

Designed for and by professional baristas, Strada is the first espresso machine designed with inputs from a group of world class baristas, technicians and experts. Strada represents the finest in what La Marzocco has to offer.

- Exposed saturated groups
- Individual coffee boilers
- PID temperature controller
- Pre-heating system
- Stainless steel portafilters
- LCD and jog wheel interface
- Shot timers and temp display
- Lever steam actuation
- Adjustable hot water temp
- Adjustable drain tray height
- Auto backflush program
- 2 or 3 groups
- Custom color available

MECHANICAL PADDLE (MP)

- Mechanical preinfusion
- Individual realtime analog pressure gauge
- Mechanical steam valve

ELECTRONIC PADDLE (EP)

- Repeatable pressure profiling
- Individual electronic gear pumps
- Four programmable pressure profiles and one fly by wire mode per group
- Individual LCD with real time pressure and shot timer
- Variable solenoid steam valve
- Transferable pressure profiles



Strada EP



Strada EP



Strada MP



Strada MP

MISTRAL



A marriage of La Marzocco technology and the design of acclaimed industrial artist Kees Van der Westen, the Mistral embodies the concepts of art, beauty, and espresso. Atop the coffee bar, the Mistral is more than an espresso machine, it is an art installation.

The Mistral is built entirely by hand, and is available by special order only.

- Stainless steel construction
- Exposed groups
- Double boiler system
- Saturated group design
- PID temperature controller
- Pre-heating system
- LCD user interface
- 2 or 3 groups
- Semi-automatic (EE), mechanical paddle (MP), or automatic (AV) operation



GB/5

The GB/5 combines harmonious aesthetics and powerful technological advancements.

With gracious lines and curves, the GB/5 is an understated companion to any coffee bar, while its unmatched temperature stability provides steady brew water and steam even at the peak of the morning rush.

- Stainless steel construction
- Double boiler system
- Saturated group design
- PID temperature controller
- Pre-heating system
- Advanced group cap
- LCD interface & shot timer
- 2, 3, or 4 groups
- Semi-automatic (EE), mechanical paddle (MP), or automatic (AV) operation
- Custom color available

FB/80

Featuring the technologies of the GB/5, plus:

- Composite body panel in standard red
- Custom color available



GB/5



GB/5



La Marzocco



FB/80

LINEA



Linea

The Linea is the classic La Marzocco machine that has long supported and helped to develop the specialty coffee industry since the 1990s. Its straight lines and simple charm occupy many cafes, roasters and chains, whose names define the industry.

The Linea is a heavy duty workhorse that performs reliably in the highest volume settings.

- Stainless steel construction
- Double boiler system
- Saturated group design
- PID temperature controller
- 1, 2, 3, or 4 groups
- Semi-automatic (EE), mechanical paddle (MP), or automatic (AV) operation
- Custom color available

FB/70



Linea

FB/70

Featuring the technologies of the Linea, plus:

- Composite body panel in standard red
- Custom color available

GS/3

With La Marzocco performance and technology, the GS/3 is designed for light commercial applications, including restaurants, offices, catering, or the ultimate home coffee bar.

- Stainless steel construction
- Double boiler system
- Saturated group design
- PID temperature controller
- Pre-heating system
- LCD interface & shot timer
- Plumb-in or water tank
- Versatile 110 V, 15 A
- Compact size 16" W x 21" D
- Mechanical paddle (MP) or automatic (AV) operation

SHOT BREWER

With one boiler, PID temperature controller, and a large drain tray, the La Marzocco Shot Brewer is ideal for the espresso purist, roaster lab, or single origin espresso bar.

- PID temperature control
- Manual pressure profile with Strada Mechanical Paddle



GS/3



Shot Brewer



GS/3



GS/3



Shot Brewer

SWIFT



Swift



Vulcano Electronic

The Swift grinds on demand, with no waste and no mess, to an accurate volumetric dose. It guarantees level & consistent coffee beds time after time. Compatible with all La Marzocco espresso machines.

Swift is ideal for high-volume locations where consistency is key.

- Grinds, doses, and tamps at the touch of a button
- Ceramic flat burrs, designed to increase burr longevity
- Two 4 lb hoppers
- Custom color available

VULCANO



Inspired by the original 1960s model, the new Vulcano pairs classic design with modern technologies.

- Conical 63 mm dia. burrs
- Stepless grind adjustment
- Doser or Electronic model
- Electronic model features programmable dosing

ÜBER BOILER

The result of a collaboration between Marco and James Hoffmann, the Über Boiler redefines brewing.

The minimalist font integrates a water flow control knob & a joystick spout. Electronic temperature control with temperature priority fill maintains superior temperature stability, while the Boost function enables quick increase in dispensing temperature. A built-in scale introduces a critical dimension to brewing: water volume.

For the cafe, the Über Boiler is a service platform that opens up an engaging interaction between the barista and guests. For the cupping lab, it's the ultimate cupping brewing system.

- Countertop heated font & 6 L undercounter boiler design
- Electronic temperature controller accurate to 0.1°C
- Boost function for immediate temperature increase
- Built-in drain and scale
- Flow control knob & dispenser nozzle handle
- LCD user interface and live temperature readout



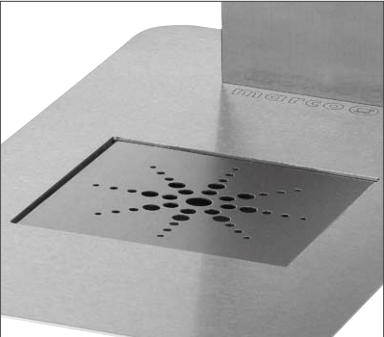
ECOSMART UNDERCOUNTER



The Ecosmart Undercounter system allows mixing and matching of undercounter boilers of two different sizes and different operating temperatures. The over-counter heated font offers simple operation with one or two palm buttons and an elegant built-in drain tray.

The boilers feature electronic temperature controllers, temperature priority fill, and eco-conscious construction and insulation.

- Modular connection to 1 or 2 undercounter boiler(s)
- Electronic temperature controller, delivering water @ 180-204°F
- Single or double push-button operation
- Portion control
- Built-in drain
- LCD for live temperature readout (in °F or °C) and programming
- “Ecomode” operates at 50% capacity during off-peak times
- Fully insulated for energy efficiency
- Boilers available in 4 or 10 liter capacities, at 2800 or 5600 W



ECOBOLIER

The Ecoboyer is the new standard in hot water towers. Electronic temperature controller and temperature priority fill (vs. fill priority) ensure temperature stability and eliminate the need for a larger boiler.

- Stainless steel construction
- Electronic temperature controller
- Programmable push-button dispense
- Accommodates 1 liter French press pot and pourover kettles
- “Ecomode” button operates at 50% capacity during off-peak times
- Fully insulated for thermal efficiency
- 95% recyclable
- Available in 5 or 10 liter capacities



Ecosmart 10L



Ecoboyer 10L

ECOSMART

Featuring the technologies of the Ecoboyer, plus:

- LCD for live temperature readout (in °F or °C) and programming
- Portion control
- Water filter change reminder
- Available in 10 liter capacity



Ecoboyer 5L

MAZZER GRINDERS



Robur



Kony



Major



Super Jolly



Mini

Mazzer grinders are the de facto industry standard espresso grinders for good reasons – durable construction, reliability, consistent grinds, tactile dosers, and superbly heavy-duty burrs.

Models with conical burrs deliver measurably improved grind quality, while their slower rotating speeds reduce heat production, protecting precious volatile compounds.

Available in Doser or Electronic models. The Electronic version features programmable single, double dosing by time.

ROBUR

- Conical 71 mm dia. burrs
- 900 W

KONY

- Conical 63 mm dia. burrs
- 350 W

MAJOR

- Flat 83 mm dia. burrs
- 650 W

SUPER JOLLY

- Flat 64 mm dia. burrs
- 350 W

MINI

- Flat 58 mm dia. burrs
- 250 W

ESPRESSO MACHINES



MAIN FEATURES	STRADA	MISTRAL*	GB/5 and FB/80	LINEA and FB/70	GS/3	Shot Brewer*
Groups	2 or 3	2 or 3	2, 3, or 4	1, 2, 3, or 4	1	1
Boiler type	Individual boilers	Double boilers	Double boilers	Double boilers	Double boilers	Single boiler
Pump type	Single external rotary pump (MP), or Individual internal gear pumps (EP)	Single external rotary pump	Single external rotary pump	Single external rotary pump	Single internal rotary pump	Single internal rotary pump
PID temperature controller	●	●	●	●	●	●
Pre-heating system	●	●	●	●	●	●
Advanced group cap (AV & EE)			●			
Steam actuation	Lever	Knob	Knob	Knob	On/off lever	
Display & programming	LCD w/ jog wheel	LCD w/ buttons	LCD w/ buttons	Manual buttons	LCD w/ buttons	LCD w/ buttons
Body panel	Stainless steel	Stainless steel	Stainless steel (GB/5) or composite (FB/80)	Stainless steel (Linea) or composite (FB/70)	Stainless steel	Stainless steel
OPERATION TYPE						
Semi-automatic (EE)		●	●	●		
Standard						
Mechanical Paddle (MP)		●	●	●	●	
Automatic (AV)		●	●	●	●	
Strada Mechanical Paddle (MP)	●					●
Strada Electronic Paddle (EP)	●					●
SPECIFICATIONS	2 grp	3 grp	2 grp	3 grp	2 grp	3 grp
Height (in)	19	19	18	18	22	21
Width (in)	32	40	32	48	30	28
Depth (in)	26	26	21	21	25	22
Weight (lbs)	155	199	114	136	141	128
Voltage (VAC)	208 - 240 V, 1 phase		208 - 240 V, 1 phase		208 - 240 V, 1 phase	110 V, 1 phase
Amperage (A)	25	35	25	35	25	15
Watts (W)	4900	6700	4600	6100	4600	6100
Coffee boiler (liters)	1.3 x2	1.3 x3	3.4	5	3.4	5
Steam boiler (liters)	8.2	11.8	7	11	14.5	14.5
						3.5

HOT WATER SYSTEMS



MAIN FEATURES	UBER BOILER*	UNDERCOUNTER*	ECOSMART	ECOBOILER
Capacity (liters)	6	4 or 10	10	5 or 10
Electronic temp control	●	●	●	●
LCD user interface	●	●	●	●
Live temp readout	●	●	●	●
Operation type	Flow control knob & joystick spout	Single or double push button(s)	Programmable push button	Programmable push button
Portion control		●	●	●
Built-in drain	●	●	●	●
Built-in scale & timer	●			
"Ecomode" energy saving		●	●	●
Energy efficient insulation	●	●	●	●
95% recyclable materials		●	●	●
Water filter reminder		●	●	
SPECIFICATIONS	4L	10L	5L	10L
Output per hr (liters)	28	24	28-56	28
Height (in)	16		16	28
Width (in)	10		10	9
Depth (in)	19		19	19
Voltage (VAC)	208-240 V 1 phase	208-240 V 1 phase	208-240 V 1 phase	208-240 V 1 phase
Amperage (A) @ 2800 W	13	13	13	13
Amperage (A) @ 5600 W			25	
UNDERCOUNTER				
Height (in)	16	23	23	
Width (in)	8	6	9	
Depth (in)	16	16	16	

*Non-UL



GRINDERS



MAIN FEATURES	LA MARZOCCO SWIFT	LA MARZOCCO VULCANO	MAZZER ROBUR	MAZZER KONY
Operation type	Automatic	Electronic & doser	Electronic & doser	Electronic & doser
Burr type, size (dia, mm)	Ceramic flat, 64	Conical, 63	Conical, 71	Conical, 63
Speed @ 60Hz (rpm)	1750	500	500	500
Hopper capacity (lbs)	4 x2	2.9	4	2.9
Grind adjustment	Stepless knob	Stepless collar	Stepless collar	Stepless collar
Programmable dose	Yes	Electronic version only	Electronic version only	Electronic version only
SPECIFICATIONS				
Height (in)	26	25	29	26
Width (in)	14	10	10	8
Depth (in)	14	12	13	11
Weight (lbs)	75	44	62	44
Voltage (VAC)	110 V, 1 phase			
Watts (W)		350	900	350
MAIN FEATURES	MAZZER MAJOR	MAZZER SUPER JOLLY	MAZZER MINI	
Operation type	Electronic & doser	Electronic & doser	Electronic & doser	
Burr type, size (dia, mm)	Flat, 83	Flat, 64	Flat, 58	
Speed @ 60Hz (rpm)	1750	1750	1750	
Hopper capacity (lbs)	4	2.7	1.3	
Grind adjustment	Stepless collar	Stepless collar	Stepless collar	
Programmable dose	Electronic version only	Electronic version only	Electronic version only	
SPECIFICATIONS				
Height (in)	25	24	19	
Width (in)	9	8	7	
Depth (in)	12	11	8	
Weight (lbs)	44	29	23	
Voltage (VAC)	110 V, 1 phase	110 V, 1 phase	110 V, 1 phase	
Watts (W)	650	350	250	

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