

fb80

The fb80 is ideal for locations where quality in the cup and design are equally important.

reflecting la marzocco's pursuit of perfection and expression of excellence.

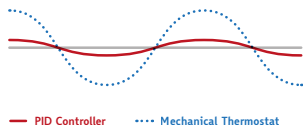
A dynamic preheater assembly ensures that water entering the coffee boiler is precisely 170 degrees F. 170 degree F water replaces hot water exiting the group, reducing temperature swings in the coffee boiler. An algorithm-based PID temperature controller further reduces temperature fluctuation in the coffee boiler. The group cap, which was designed by Piero Bambi, and an integrated ruby flow restrictor reduces channelling to ensure that water never leaves the saturated area of the coffee boiler, hence eliminating the introduction of temperature instability during brewing.



la marzocco

handmade in florence

fb80 features and specifications



PID

The PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler. The PID controller allows more efficient and stable regulation of energy. With this level of control, temperature variability is reduced dramatically, making for a more consistent brew temperature. The barista is able to adjust the brew boiler temperature to a precise numerical value using a simple keypad without having to remove machine panels.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

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.

Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

Ruby Flow Restrictors

Ruby flow restrictors resist scale formation and erosion.

Thermal Stability System

As water passes through each element, temperature is further stabilized.

Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

Performance Touch Steam Wands*

High performing steam wands that are cool to the touch.

Cup Warmer*

Maintain espresso and cappuccino cups heated at a proper temperature.

Barista Lights*

Led lighting allows you to focus on your extraction and the cup.

Auto Steam*

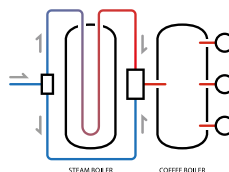
Simple steaming system stops automatically at your desired temperature.

High Legs*

Makes it easier to access beneath the machine.

Personalized Color*

Customizable colors based on the RAL color system, on request.



* Special Order

	2 Groups	3 Groups	4 Groups
Height (cm/in)	48,5 / 19,1	48,5 / 19,1	48,5 / 19,1
Width (cm/in)	75,5 / 29,7	95,5 / 37,6	119,5 / 47
Depth (cm/in)	62,7 / 24,7	62,7 / 24,7	62,7 / 24,7
Weight (kg/lbs)	63 / 138,9	75 / 165,3	107 / 235,9
Voltage	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	4600	6100	8000
Optional Wattage Elements	3600	4800	6800
Coffee Boiler Capacity (liters)	3,4	5	6,8
Steam Boiler Capacity (liters)	7	11	15