

# 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.

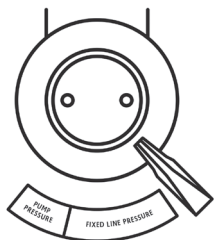
A dynamic preheater assembly ensures that water entering the coffee boiler is precisely 170 degrees F. 170 degree F water replaces hot water exiting the group, reducing temperature swings in the coffee boiler. An algorithm-based PID temperature controller further reduces temperature fluctuation in the 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



## Mechanical Paddle

The mechanical paddle is inspired by the original mechanical group used on the La Marzocco GS – the first dual-boiler espresso machine with saturated groups (1970). This valve system enables the barista to saturate the coffee with low pressure (line pressure) water before applying the full 9 bars of pressure. While more complex, this dynamic system allows the barista to control the variable of pre-infusion and reduce channeling for a more balanced extraction.

## 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.

## 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\*

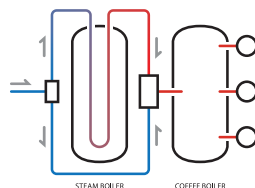
Simple steaming system stops automatically at your desired temperature.

## 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                | 3600                | 4800                | 6800                |
| Optional Wattage Elements       | 4600                | 6100                | 8000                |
| Coffee Boiler Capacity (liters) | 3,4                 | 5                   | 6,8                 |
| Steam Boiler Capacity (liters)  | 7                   | 11                  | 15                  |