

LA MARZOCCO®



HANDMADE IN FLORENCE

# FB/80

## high tech with style

Featuring PID temperature controls, solid-state relays, pre-heating system and adjustable steam flow. The FB/80 takes temperature stability to a new level, electronically monitoring all machine functions. Saturated brewing groups and dual-boiler technology inside. Ideal for locations where top quality in the cup & design are equally important.

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## Standard



### Dual Boiler System

Separate boilers optimize espresso brewing and steam production.



### Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.



### Digital Display

Intuitive programming make it easy to adjust machine parameters.



### Hot Water Economizer

Enables you to fine tune the tap water temperature for tea.



### Pre Heating System

Increase productivity by pre-heating incoming water into the coffee boiler.



### P.I.D.

Allows you to electronically control espresso brewing temperature ( $\pm 0.5^{\circ}\text{C}$ ).



## Optional



### Cup Warmer

Maintain espresso and cappuccino cups heated at a proper temperature.



### Portaflon™ Kit

Easy to clean portafilters and steam wands.



### 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.



### Tall Cups

Allows you to use the machine with tall, to-go cups (+2.5cm/1in. in height).



### High Legs

Makes it easier to access beneath the machine (+7.5cm/3in. in height).



### Personalized Color

Customizable colors upon request (RAL required).



### Mechanical Paddle

By controlling the flow of water and pressure mechanically via an internal valve, you can reproduce the superior cup quality that has traditionally been attained with "lever" machines. Manual pre-infusion allows you to bring out different flavor components which affect the balance and body of the shot, and produce a rounder, softer espresso that highlights brightness, sweetness and delicate notes.

(P.I.D. standard on MP version)

|                               | 2 groups   | 3 groups   | 4 groups  |
|-------------------------------|--|--|---|
| Height cm/in                  | 48,5/19  | 48,5/19  | 48,5/19   |
| Width cm/in                   | 75,5/29 <sub>1/2</sub>                               | 95,5/37 <sub>1/2</sub>                                 | 119,5/47  |
| Depth cm/in                   | 62,7/24 <sub>3/4</sub>                               | 62,7/24 <sub>3/4</sub>                                 | 62,7/24 <sub>3/4</sub>                                  |
| Weight kg/lbs                 | 64/141   | 74/163   | 94/207  |
| Voltage VAC                   | 200 Single/3Phase<br>220 Single/3Phase<br>380 3Phase | 200 Single/3Phase<br>220 Single/3 Phase<br>380 3 Phase | 200 Single/3 Phase<br>220 Single/3 Phase<br>380 3 Phase |
| High Wattage Elements         | 4600   | 6100   | 8000  |
| Steam Boiler Capacity liters  | 7  | 11   | 14,5  |
| Coffee Boiler Capacity liters | 3,4  | 5  | 6,8   |

Certifications Available:



Machines available in automatic (AV), semi-automatic (EE) and mechanical paddle (MP) versions. High wattage elements not available on 200V 3phase & 220V 3phase 4 group models. Standard machine colors are metallic red or metallic blue antigua. All specifications are subject to change without notice.