

EQUIPMENT SETUP RECOMMENDATIONS

# linea classic

a specialty coffee icon, the  
workhorse of a high-volume cafe



## EQUIPMENT SETUP RECOMMENDATIONS

RECOMMENDED SETUP:

**linea classic 2EE**  
super jolly | major V

The La Marzocco Linea Classic is the machine that has supported the development of the specialty coffee industry since 1989. The clean lines and familiar charm of the Linea occupy many of the cafes, roasteries, and chains whose names have defined the industry. The Linea is a heavy duty workhorse that performs reliably in high-volume settings. A tried-and-true machine, perfect for your new cafe, bar, or restaurant.



# linea classic

NO. GROUPS  
CONFIGURATIONS

1 | 2 | 3 | 4  
MP | EE | AV

PRIMARY GRINDER  
**major V** electronic

SECONDARY GRINDER  
**super jolly** electronic

EQUIPMENT SETUP RECOMMENDATIONS

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workhorse of a high-volume cafe



## EQUIPMENT SETUP RECOMMENDATIONS

RECOMMENDED SETUP:

**linea classic 2EE**  
swift classic



The La Marzocco Linea Classic is the machine that has supported the development of the specialty coffee industry since 1989 — a heavy duty workhorse that excels in high-volume settings.

The La Marzocco Swift is the only grinder that grinds and tamps on demand with no waste or mess. This setup offers reliability, repeatability, and ease of training for busy operations looking for low cost of ownership.



# linea classic

NO. GROUPS  
CONFIGURATIONS

1 | 2 | 3 | 4  
MP | EE | AV

GRINDER  
**swift classic auto-tamping**

EQUIPMENT SETUP RECOMMENDATIONS

# linea pb

the revised standard in  
modern cafe workflow



## EQUIPMENT SETUP RECOMMENDATIONS

RECOMMENDED SETUP:

**linea pb 3AV/ABR**  
kony S | major V | pugpress Q2



The Linea PB echoes the iconic Linea Classic polished stainless steel body, updated with simplified lines and a lower profile. The Linea PB offers advanced auto-volumetrics and optional built-in scales, with an intuitive user interface. Reliable, durable Mazzer grinders and an ergonomic PuqPress alongside make this setup ideal for high volume cafes that care about quality.



# linea pb

NO. GROUPS  
CONFIGURATIONS

2 | 3 | 4  
AV | ABR

TAMPING  
puqpress Q2

PRIMARY GRINDER  
major V electronic

SECONDARY GRINDER  
kony S electronic

EQUIPMENT SETUP RECOMMENDATIONS

# gb5 s

elegant design married  
with proven reliability



## EQUIPMENT SETUP RECOMMENDATIONS

RECOMMENDED SETUP:

### gb5 s 2AV

kony S | robur S | puqpress Q2



Equipped with proprietary La Marzocco electronics and advanced temperature stability, the GB5 S combines classical European design with cutting edge performance. Alongside a PuqPress and two of the new generation of Mazzer grinders, the GB5 S is a beautiful machine that will spark customer conversation while delivering drinks with remarkable speed and consistency.



# gb5 s

NO.GROUPS  
CONFIGURATIONS

2 | 3 | 4  
EE | AV | ABR

TAMPING  
puqpress Q2

PRIMARY GRINDER  
robur S electronic

SECONDARY GRINDER  
kony S electronic

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v. 1.0 updated July 1, 2021

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EQUIPMENT SETUP RECOMMENDATIONS

# strada

sleek italian design,  
advanced electronics



## EQUIPMENT SETUP RECOMMENDATIONS

RECOMMENDED SETUP:

**strada 3AV/ABR**

kony S | kold S | pugpress Q2

The Strada features a lower profile that invites customer engagement in a cafe 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. Add on a PuqPress, Kold S and Kony S for a setup that will impress your baristas and customers alike.



# strada

NO. GROUPS  
CONFIGURATIONS

2 | 3  
MP | EP | EE | AV | ABR

TAMPING  
puqpress Q2

PRIMARY GRINDER  
kold S electronic

SECONDARY GRINDER  
kony S electronic



EQUIPMENT SETUP RECOMMENDATIONS

# kb90

the ultimate workflow machine  
featuring the straight-in portafilter



## EQUIPMENT SETUP RECOMMENDATIONS

RECOMMENDED SETUP:

**kb90 3AV/ABR**

robur S | kold S | pugpress Q2

Optimize for on-bar efficiency and barista ergonomics with the KB90, PuqPress, and Mazzer grinders. The KB90 comes with top-of-the-line electronics, Performance Touch steam wands, Auto-Steam Flush and the revolutionary Straight-In Portafilter. Add Mazzer S grinders with portafilter rests and PuqPress autotamping to mitigate repetitive stress injuries for streamlined service and happy, healthy baristas.



# kb90

NO. GROUPS  
CONFIGURATIONS

2 | 3  
AV | ABR

TAMPING  
**puqpress Q2**

PRIMARY GRINDER  
**kold S electronic**

SECONDARY GRINDER  
**robur S electronic**

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