la marzocco

DUAL-BOILER ESPRESSO MACHINE · 2 OR 3 GROUP

LINEA PB

The Linea PB takes the Linea platform and adds a digital display, programmable parameters and a water-quality sensor. It suits teams of mixed experience, and multi-site groups standardising on one machine, where repeatable shots and simple set-up matter every day.



Made by La Marzocco
Florence, Italy

7 L	3.4 L	61 kg	710 mm
steam boiler, 2 group	coffee boiler, 2 group	2 group machine weight	wide, 2 group

Figures published by La Marzocco. 3 group: 11 L steam, 5 L coffee, 77 kg, 950 mm wide.

WHAT IT DOES WELL

01
Digital display
Boiler temperatures, doses and other settings are adjusted on the display, so changes are quick and easy to repeat across sites.

02
Dual boilers, dual PID
Separate coffee and steam boilers, each under PID control, keep brew temperature steady even while milk is being steamed constantly.

03
Saturated groups
Brew water circulates through each group for thermal stability, giving consistent extraction from the first shot to the last.

04
Water sensor
A built-in sensor measures the conductivity and hardness of incoming water, helping protect the machine and flag filtration problems early.

05
Eco mode
Standby can be programmed so the machine drops temperature when the site is quiet, cutting energy use outside service hours.

06
Connected and updatable
Pro App compatibility allows remote monitoring, and firmware can be updated by USB without replacing the control board.

WELL SUITED TO High-volume cafés, hotels and multi-site coffee groups that want consistent results from baristas of mixed experience.

LINEA PB — SITE REQUIREMENTS

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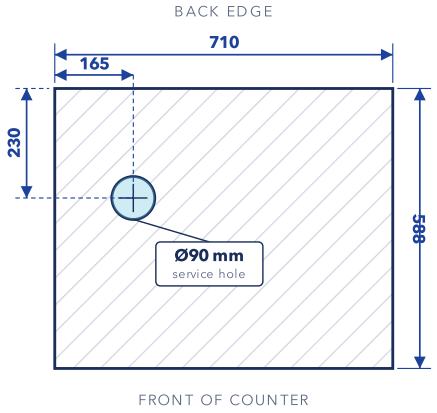
Most installation delays come from power, water or drainage not being ready. Share this page with your fit-out contractor.

MACHINE		
	Dimensions (W × D × H)	2 group: 710 × 590 × 533 mm · 3 group: 950 × 590 × 533 mm
	Weight	2 group: 61 kg · 3 group: 77 kg
	Coffee boiler	2 group: 3.4 L · 3 group: 5 L
	Steam boiler	2 group: 7 L · 3 group: 11 L

ELECTRICAL		
	Rated power	2 group: 4,600 W (220–240 V), 5,040 W (400 V) · 3 group: 6,100 W, 6,690 W
	2 group supply	230 V single phase · 32 A commando socket (blue, 3-pin)
	3 group supply	400 V three phase · commando socket (red, 5-pin)
	Protection	RCD with residual operating current not exceeding 30 mA

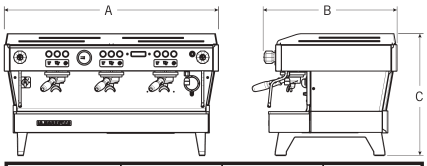
WATER & DRAINAGE		
	Water supply	Mains cold feed · 3/8" BSP connection · 2–6 bar
	Water treatment	Filtration sized to your water and volume at survey
	Waste	Reinforced drain hose (supplied) to a gravity drain

COUNTER CUT-OUT · PLAN VIEW



Water, waste and power come up through one **90 mm hole**. The position is from La Marzocco's installation manual and is measured from the left edge, so it is the same on the 3 group (950 mm wide). Drawn for the 2 group. If it's too far over, the pipes and cables won't line up under the machine. Dimensions are in mm to the centre of the hole; we confirm them at survey.

FRONT & SIDE ELEVATIONS



LINEA PB	2 gr.	3 gr.	4 gr.
A [mm]	710	950	1190
B [mm]	588	588	588
C [mm]	533	533	533
WEIGHT [kg]	81	93	117

Drawing: La Marzocco Linea PB manual

BEFORE YOUR SITE SURVEY

- [ ] 2 group: 32 A single phase commando · 3 group: 400 V three phase
- [ ] 30 mA RCD protection on the machine circuit
- [ ] Isolated cold feed, 2–6 bar, 3/8" BSP
- [ ] Gravity drain below the counter, with a continuous fall
- [ ] 90 mm hole cut in the position shown

SUPPLIED, INSTALLED AND LOOKED AFTER BY MSS

Installation & commissioning

Our engineers survey your site, install and commission the equipment, set up water treatment and show your team how to use it.

Bronze, Silver & Gold service plans

Planned preventative maintenance, with labour included on every plan. You choose the level of cover that matches your trading hours.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

BOOK A FREE SITE SURVEY

T 01279 452110 **E** support@modernstandardservice.com **W** modernstandardservice.com

SCAN TO VIEW THIS MACHINE ONLINE