

# kb90

The KB90 allows for more efficient drink production, while reducing strain, and increasing the quality of coffee service.

straight in, a new standard in high volume café performance.

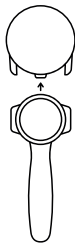
The KB90 is the ultimate evolution of the Linea PB form. Designed specifically to increase speed of service in the highest volume cafes while easier for the barista thanks to an improved workflow. La Marzocco has redesigned the portafilter system to improve workflow efficiency and to reduce the wrist strain of the user. Efficiency can also be increased thanks to Steam Flush: after each extraction, a burst of steam from the grouphead is followed by a flush of hot water, keeping the machine clean even in the busiest rush hours. This innovative function minimizes off flavored buildup, and increases the time between having to clean the group. The KB90 allows for a new level of expression in machine design, the panels have been engineered so that virtually infinite customization combination can be created.



**la marzocco**

handmade in florence

# kb90 features and specifications



## Straight In Portafilter System

Designed to simplify the motions required to engage the portafilter and reduce the strain by 12 times on the barista for even greater performance and everyday usability. High volume coffee environments demand that a barista can work fast and efficiently to produce drinks during busiest periods of the day. The Straight-In Portafilter can noticeably mitigate the repetitive stress injuries occurring through its ease of action improving the natural workflow and output of barista.

### Dual Boilers

Separate boilers optimize espresso brewing and steam production.

### Independent Boilers

Separate boilers for each group head allow barista to optimize temperature for individual coffees.

### Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

### Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

### Thermal Stability System

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

### Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

### Steam Flush

Keeps the group clean with an automatic burst of steam and a flush of hot water between extractions.

### Pro Touch Steam Wands

High performing steam wands that are cool to the touch.

### Easy Rebuild Steam Valve

Engineered so the valve can be serviced directly from the front of the machine without needed to be removed.

### Hot Water Economizer

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

### Digital Display

Intuitive programming makes it easy to adjust machine parameters.

### Barista Lights

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

### Eco Mode

Can be programmed to enter stand-by mode, improving energy efficiency.

### USB

Making it possible to update the firmware.

### Programmable doses

Auto-volumetrics ensure repeatability and consistency in high-volume settings.

### High Legs\*

Makes it easier to access beneath the machine.

### Cup Warmer\*

Maintain espresso and cappuccino evenly cups heated at a proper temperature.

\* Special Order

## 2 Groups

## 3 Groups

Height (cm/in)	45 / 17,5	45 / 17,5
Width (cm/in)	81 / 32	105 / 41,5
Depth (cm/in)	62 / 24,5	62 / 24,5
Weight (kg/lbs)	77 / 170	101 / 223
Voltage	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase
	380V 3 Phase	380V 3 Phase
Wattage Elements	5400 (200V)	7300 (200V)
	5700 (220/380V)	7800 (220/380V)
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3
Steam Boiler Capacity (liters)	7	11