

# kb90

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



Available Configurations: AV | ABR

Available Number of Groups: 2 | 3 | 4

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 combinations can be created.

### Dual Boilers

Separate boilers optimize espresso brewing and steam production.

### Independent Saturated Boilers

Separate saturated boilers for each group head allow barista to optimize temperature for individual coffees, ensuring thermal stability.

### Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

### Hot Water Economizer

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

### Integrated Scales - ABR only

Precision scales built in the drip tray with the Drip Prediction technology provide a new level of consistency.

### Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

### Pro App Compatible

Electronic board that allows connectivity with the La Marzocco Pro App.

### Straight In Portafilter

Simplifies the motions to engage the portafilter and reduces the strain by 12 times.

### 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.

### USB

Making it possible to update the firmware.

### Easy Rebuild Steam Valve

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

### Digital Display

Intuitive programming makes it easy to adjust machine parameters.

### ½ turn steam valve

Steam valve fully opens in ½ turn, requiring less movement for the barista to steam milk.

### Barista Lights

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

### Piero Group Caps

Re-engineered internal water path and flow-meter positioning that increase temperature stability.

### Eco Mode

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

### High Legs - Special Order

Makes it easier to access beneath the machine.

### Cup Warmer - Special Order

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

### Personalized Colors - Special Order

Customizable colors based on the RAL color system, on request.

### Water sensor

Measures the conductivity and hardness of water as it enters the machine.

Specifications	2 groups	3 groups	4 groups
Height (cm/in)	45 / 17,5	45 / 17,5	45 / 17,5
Width (cm/in)	81 / 32	105 / 41,5	129 / 51
Depth (cm/in)	62 / 24,5	62 / 24,5	62 / 24,5
Weight (kg/lbs)	77 / 170	101 / 223	122 / 269
Voltage	200V Single Phase	200V Single Phase	200V Single Phase
	220V Single / 3 Phase	220V Single / 3 Phase	220V Single / 3 Phase
	380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage (min)	3350	5830	8560
Wattage (max)	5670	7790	9850
Coffee Boiler Capacity (liters)	2 x 1,3	3 x 1,3	4 x 1,3
Steam Boiler Capacity (liters)	7	11	15