

La Marzocco had its beginnings in Florence, Italy, birthplace of the Italian Renaissance and home to several artists who created some of the most celebrated works of art in the world. It seemed only fitting that the city would witness the creation of yet another splendid work of art: La Marzocco.

Founded in 1927 by Giuseppe Bambi and his brother Bruno, La Marzocco gained the reputation throughout Tuscany for making beautiful, high quality, superbly crafted and uniquely designed espresso machines, with great attention held to detail.

It was La Marzocco that developed and patented the first horizontal boiler in 1939, today an industry standard and the first of many important innovations, one of which the dual-boiler technology with saturated brewing groups.

Tradition and passion in the search for quality and superior reliability have always been an important part of the company. Highly qualified staff oversee, step by step, the production of every single machine, hand-crafted to order for each and every client.

La Marzocco's Dual Boiler Technology provides you with ample milk steaming power while maintaining optimum brewing temperature. So, High demands of steaming power can not upset the temperature stability of the machine. The brewing boiler holds a large mass of perfect temperature water and is controlled by a precise thermostat that guarantees a coffee temperature variation of less than $\pm 1^{\circ} \text{C}$. Moreover, our PID system equipped models guarantee a variation in brewing temperature of even less than $\pm 0.5^{\circ} \text{C}$, a true industry record.

Furthermore the brewing groups of La MARZOCCO are made in stainless steel and hand-welded directly on the brewing boiler: this leads to a better reliability and to a long-lasting life of the machine.

We call our groups "saturated", because the water in the tank and the water in the group are one-in-the-same. The result: consistent, brewing water temperature, shot after shot.

In this way, Giuseppe Bambi's great experience and professional pride have continued for almost eighty years. La Marzocco strives to remain an artisan company while still offering important advancements in equipment technology. At the same time it enjoys sharing its history and continues to welcome all those who are passionate about good coffee. Its aim is to always improve brewing technology and to further expand its undisputed leadership in quality in the cup, which is already known in over 50 countries around the world.

Several have been the public answers to the success of La Marzocco's machines.

La Marzocco s.r.l. in fact has been named as the Official Espresso Machine of the World Barista Championship for 2006 through 2008.

La Marzocco GB/5 machines were selected based on a stringent test by the WBC Technical Standards Committee. Testing focused on international sales, support and service feasibility as well as technical performance. The WBC Board of Directors selected the highest scoring machine, La Marzocco GB/5.

La Marzocco GB/5 has been designed by a staff that included Florence-based Piero Bambi, son and nephew of the Fratelli Bambi (Bambi Brothers) that founded La Marzocco in 1927.

The final and most important issue for La Marzocco is its passion for coffee: the same passion that is shared by the designers and craftsmen at La Marzocco, right on through to the baristas who are able to serve the finest specialty coffee beverage also thanks to La Marzocco's technology.

It is this passion, dating back to its origins in 1927, that has led to the quality that distinguishes La Marzocco machines from all others.