# gb5

The GB5 has redefined the standard for temperature stability in modern espresso equipment.

## **Elegant engineering for superior temperature control**

A dynamic preheater assembly ensures that water entering the coffee boiler is at precisely 170° F. 170° F water replaces hot water exiting the group, reducing temperature swings in the coffee boiler. An algorithm-based PID temperature controller further reduces temperature fluctuation in the coffee boiler. A group cap designed by Piero Bambi and an integrated ruby flow restrictor reduces channeling and ensures that water never leaves the saturated area of the coffee boiler, eliminating the introduction of temperature instability during the brewing process.





### **GB5** Features and Specifications

#### **Dual Boilers**

Separate boilers optimize espresso brewing and steam production.

#### **Saturated Groups**

Ensure unsurpassed thermal stability, shot after shot.

#### **Digital Display**

Intuitive programming makes it easy to adjust machine parameters.

#### **Hot Water Economizer**

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

#### Dual PID (coffee & steam)

Allows you to electronically control coffee & steam boiler temperatures.

#### **Barista Lights**

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

#### Personalized Color\*

Customizable colors based on the RAL color system on request.

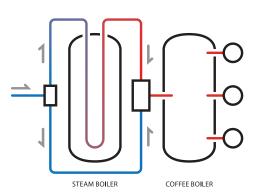
\*special order

#### **Ruby Flow Restrictors**

Ruby flow restrictors resist scale formation and erosion.

#### **Thermal Stability System**

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









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	2 Group	3 Group	4 Group
Height (in)	22	22	22
Width (in)	30	38	47
Depth (in)	25	25	25
Weight (lbs)	162	201	280
Voltage (VAC, Φ, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
Element Wattage	4600	6100	8000
Steam Boiler Capacity (liters)	7	11	14.5
Coffee Boiler Capacity (liters)	3.4	5	6.8
Amp Service Required	30	50	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109		
Configurations Available	Auto-Volumetric (AV), Semi-Automatic (EE)		