# kb90

## Straight-in portafilter improves efficiency and ergonomics

The ultimate workflow machine, a new standard in high volume café performance.

The KB90 is the ultimate evolution of the Linea PB form. Designed specifically to optimize the workflow for the barista in the world's busiest bars by improving the ergonomics and features of the machine. The Straight-in Portafilter improves the movements of brewing and removes the strain on the barista that causes repetitive stress injuries. Efficiency is also increased thanks to Steam Flush: after each extraction, a burst of steam from the steam boiler purges the brew path and is followed by a flush of hot water, keeping the group clean even during the busiest hours. This innovative function minimizes coffee residue in the group, and reduces the number of times baristas need to back flush during service. The KB90 allows for a new level of expression in machine design, based on 70's retro design and the La Marzocco shield, the panels have been engineered so that virtually infinite customization combination can be created.



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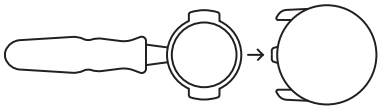
handmade in florence

# kb90 Features and Specifications



**Straight-In Portafilter**
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**
Brew water is pre-heated before entering the boiler for increased temperature stability.

**Auto Brew Ratio/Drip Prediction (optional)**
Precision scales incorporated into the drip tray improve beverage consistency by stopping the extraction based on mass. The machine uses an algorithm called Drip Prediction to improve shot accuracy and ease of dialing in.

**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 needing to be removed.

**Hot Water Economizer**
Enables you to fine-tune the tap water temperature for rinsing.

**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.

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

**Personalized Color (special order)**
Customizable colors based on the RAL color system, on request.

| | **2 Group** | **3 Group** |
|---|---|---|
| Height (in) | 17.5 | 17.5 |
| Width (in) | 32 | 41.5 |
| Depth (in) | 24.5 | 24.5 |
| Weight (lbs) | 170 | 223 |
| Voltage (VAC, Φ, Hz) | 208-240, 1, 60 | 208-240, 1, 60 |
| Element Wattage | 5400, 5700 | 7300, 7800 |
| Steam Boiler Capacity (liters) | 7 | 11 |
| Coffee Boiler Capacity (liters) | 1.3 x2 | 1.3 x3 |
| Amp Service Required | 30 | 50 |
| Certifications | UL-197, NSF-8, CAN/CSA-C22.2 No. 109 | |
| Configurations Available | **Auto Volumetric (AV), Auto Brew Ratio (ABR)** | |

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