

rRebel[®]



COFFEE IN FOCUS

Equipment for true coffee experiences

hello friend,

It all starts with an idea - a single thought, a vision of the space of our dreams that we can create - and that is where our journey begins. At rRebel, we are fortunate to work with unique coffee bars, restaurants, wine bars, and other social spaces, where we supply coffee equipment that helps them brew an exceptional cup of coffee.

This lookbook was created to inspire those dreaming of walking the same path. We have gathered a selection of projects where La Marzocco machines shine in beautiful, Scandinavian settings.

Let yourself be inspired by passionate entrepreneurs, thoughtfully designed interiors, and machines that elevate the coffee experience to a whole new level. Because behind every cup lies a dream, a concept, and a desire to create something truly unique.

We hope you will discover the ideas that help your vision take root and grow. Welcome to a world where design, quality, and coffee come together. This is your invitation to create something extraordinary.

rRebels



la marzocco linea classic s

Krömel - Cookies & Crumbs, Stockholm



In the heart of Stockholm, you will find Krömel – Cookies & Crumbs. Here, the scent of freshly baked cookies blends with carefully selected ingredients and an interior where cream and royal blue go hand in hand.

At the center of this visual experience is a La Marzocco Linea Classic S – confidently placed on the counter, timeless and gleaming. Krömel is a place where the pace can be high, which is why it is essential to have a machine that delivers consistently without disrupting the flow of service. Guests come for both the taste and the feeling – and the Linea Classic S helps secure both.

The Linea Classic S fits in perfectly. Not because it demands attention, but because it elevates everything else. It is the tool that lets the concept shine. When a place is as well-executed as Krömel, the equipment must be an extension of the vision – in both design and performance. And that is exactly what this machine is.

la marzocco linea classic s

Kafé Republik, Oslo

Kafé Republik in Oslo is both a neighborhood café and a local gathering spot. Behind the counter is a Linea Classic S – a natural choice for a café that values detail and quality.

The Linea Classic S is a true workhorse – reliable, efficient, and beautiful in its simplicity. It fits seamlessly into the surroundings, where industrial elements meet warmth and human touch. The rustic brick wall and exposed pipes make the machine's polished stainless steel surface appear both as a contrast and a complement to the café's honest aesthetic.

The combination of precision and simplicity is what makes the Linea Classic S an ideal choice for places like Kafé Republik.



la marzocco leva x

Prolog, Copenhagen

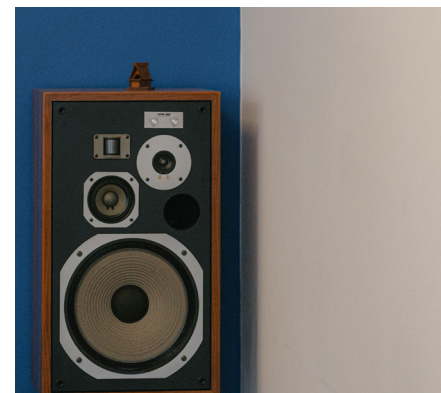


Prolog is not just a coffee bar – it is an experience.

A carefully curated space where every detail tells a story of curiosity, craftsmanship, and uncompromising quality. Their Frederiksberg location radiates Prolog's philosophy: coffee is a meeting point, a beginning.

At the heart of the bar, you will find the La Marzocco Leva X – a machine as visually iconic as it is technically advanced. Its mechanical design offers a tactile connection to espresso's origins. This is about understanding the raw material, about control, and about the physical sensation of pulling a shot. The Leva X demands presence. It rewards those who truly know their coffee, offering a level of insight and fine-tuning that few other machines can match.

At Prolog, coffee is about more than taste. It is about attention, intention, and connection. In the meeting between guest, barista, and machine, something genuine emerges. The Leva X brings a sense of honesty to the bar – a reminder that great coffee is not about shortcuts, but about the journey.



la marzocco linea pb x

Coffee Collective, Copenhagen



At Coffee Collective in Carlsberg Byen, aesthetics and technology meet in perfect balance. With concrete, wood, and bold color accents as its foundation, the space has a calm and simplicity that allows the coffee to take center stage. Taking a proud position behind the bar is a striking electric blue La Marzocco Linea PBX.

The Linea PBX is, in many ways, a reimagining of a classic – known for its precision, consistent performance, and iconic design. But in this version, it comes with enhanced power and functionality that align perfectly with Coffee Collective's ambitions. The blue color makes the machine stand out, but it never steals the spotlight. It bridges the technical with the sensory, performance with expression. Always visible and accessible – just like the values this coffee bar is built on: precision, craftsmanship, and responsibility. The Linea PBX stands strong in both form and function, showing how design and technology can work hand in hand to create true coffee magic.

la marzocco linea pb x

Tim Wendelboe, Oslo

Tim Wendelboe in Grünerløkka, Oslo, is not just a coffee bar – it is a reference point for the entire industry. Here, quality is not a goal – it is a requirement. And to deliver at that level every single day, you need tools that match your ambitions.

Behind the bar is a La Marzocco Linea PBX – a machine built for baristas who want complete control. It builds on the iconic Linea PB but adds refined features: flow control, precise temperature stability, and individually adjustable brew groups. It is an ideal match for a place that never compromises.

At Tim Wendelboe, it is all about the details. Every coffee is carefully sourced, every brewing method tested and fine-tuned.

Nothing is left to chance – which is why the Linea PBX is the machine of choice. It is a natural extension of their philosophy. In a place where coffee is brewed with scientific precision and served with deep respect for the raw material, it is exactly this kind of equipment that is required.



la marzocco linea pb x

Kiosk, Oslo

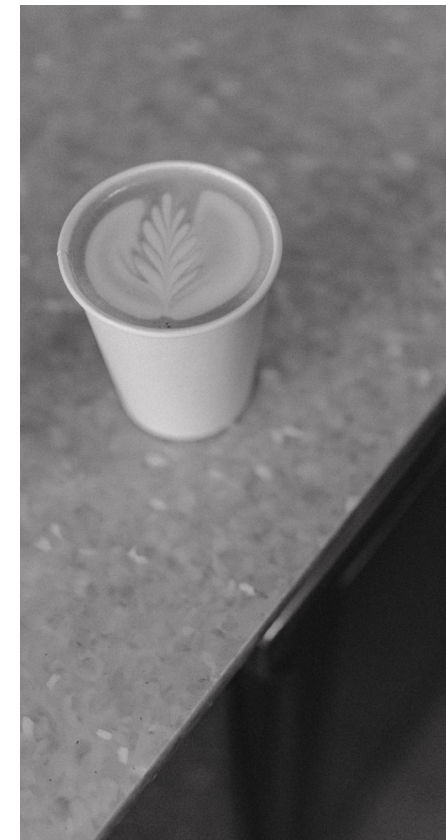
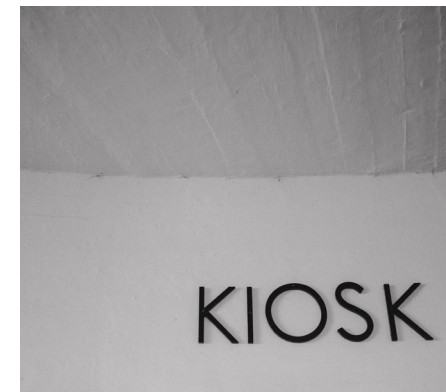


In a former 1950s kiosk at Galgeberg in Oslo, KIOSK has created a warm and charming coffee spot with a clear passion for both quality and community.

The Linea PBX is the perfect partner: a machine with power, precision, and capacity – without needing to be the loudest presence in the room. It simply delivers – time and time again – ensuring consistency and quality in every cup.

With its classic design and sleek black finish, the PBX blends seamlessly into KIOSK's aesthetic: retro meets modern, understated and honest, with a sharp eye for detail. Behind the bar are two coffee enthusiasts with a clear goal: to make truly great coffee in welcoming surroundings – without making a big fuss about it.

The Linea PBX makes exactly that possible. It combines advanced technology with timeless design and is the ideal companion: refined, precise, and always reliable.



la marzocco kb90

Frances, Oslo

Frances in Oslo is a place where coffee and wine come together naturally – a small gem where quality and calm take center stage. That is why it was essential to choose an espresso machine that could match those values.

Naturally, the choice fell on the La Marzocco KB90 – a machine designed for high-volume environments with uncompromising standards for quality and consistency. Its iconic straight-in portafilter technology improves ergonomics and enhances workflow efficiency for baristas. The La Marzocco KB90 is an extension of the philosophy at Frances – seamless, honest, and rooted in precision. A machine that allows the craft behind every cup to shine, without disrupting the natural flow of the room.



la marzocco kb90

Pascal, Stockholm



Pascal on Norrtullsgatan in Stockholm is a place where coffee, aesthetics, and quality come together. At the center of the experience is a white La Marzocco KB90, playing the leading role in a daily performance of espresso, steam, and smiles. The machine's design is perfectly suited to the high pace and precision that defines Pascal's approach.

The KB90 is not only beautiful to look at, but also an exceptional tool for the baristas who work every day to deliver quality in every cup. With its ergonomic enhancements and technical precision, the KB90 enables a smoother workflow and more consistent brewing – ideal for a place like Pascal, where every detail matters.



la marzocco kb90

JAVA, Oslo



In the neighborhood St. Hanshaugen in Oslo, Java has been a pioneer in Norwegian coffee culture since their opening in 1997.

It was only natural that they became one of the first in Scandinavia to adopt the La Marzocco KB90 – choosing a striking Ferrari-red model.

The La Marzocco KB90 represents a new era of espresso machine design, developed specifically to optimize workflow in busy coffee bars. Its built-in steam flush automatically cleans the group head after every shot, maintaining a clean and consistent flavor. In addition, the drip prediction algorithm ensures the extraction stops at the exact right moment, delivering consistency and quality in every cup.

Java has always been a place where tradition meets innovation. Their choice of the KB90 highlights a commitment to staying at the forefront of the industry while continuing to uphold the high standards they are known for.

la marzocco GB5 X

rRebel Showroom, Oslo

With its classic silhouette and modern performance, the GB5 X is a clear symbol of La Marzocco's ability to combine aesthetics with advanced technology. The machine continues the elegant design language of the GB5 series, now with updated functionality to meet the demands of today's most quality-focused cafés and hospitality environments.

The GB5 X delivers high precision and stability – key features that make it a first choice for baristas seeking control and consistency in every cup. With independent temperature settings for each brew boiler, active thermal stability, and partially exposed group heads, it ensures a predictable and precise brewing experience, even under heavy use.

But this machine is not just about performance – it is also a visual experience. The polished stainless steel exterior and signature lily details make the GB5 X a natural focal point in any setting where classic beauty is valued.

This is a machine for those who want the very best – in taste, in function, and in form.



la marzocco gs3

Josephine, Copenhagen

Josephine is a small wine bar where quality is at the heart of everything. And at the center of it all, almost imperceptible yet absolutely essential, stands a La Marzocco GS3 – the machine that makes it possible to serve top-class coffee experiences, even in small spaces.

The GS3 was originally designed with ambitious home baristas in mind, but over the past few years it has become a favorite among small professional venues – places where there is not necessarily room for a large, heavy espresso machine, yet where taste and performance are never compromised. It offers flexibility, elegance, and precision – an ideal solution for those who wish to serve serious coffee in informal, intimate, and quality-conscious surroundings.



la marzocco gs3

At home, Järna



The GS3 is the espresso machine for the dedicated home barista. Equipped with the same technology found in La Marzocco's commercial machines, the GS3 gives you complete control over temperature, pressure, and extraction – right from your kitchen counter.

Whether you are brewing a classic espresso or fine-tuning every element of a complex shot, the GS3 provides the tools to bring out the very best in every bean. But the GS3 elevates more than just flavor – it enhances the entire experience. It turns your kitchen into your own personal espresso bar, and your morning coffee into something you truly look forward to. For those who truly love coffee, few things are more satisfying than having a GS3 at home.



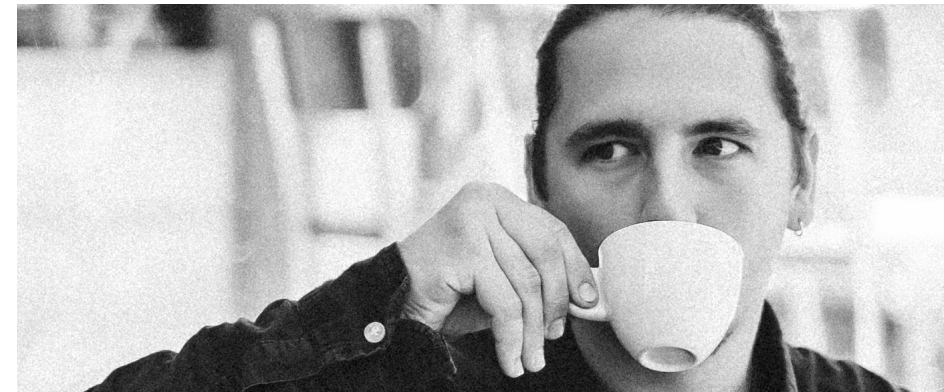
la marzocco linea mini

Hernandez, Oslo

It is no coincidence that Hernández has settled into a charming corner spot in Ila, where sunlight pours in and casts a cinematic glow on fresh flowers and baked goods.

At the heart of this thoughtfully curated setting is a white La Marzocco Linea Mini – as refined and intentional as the rest of the space.

While the Linea Mini is typically associated with home use, it has found its natural place behind the counter at Hernández, seamlessly integrated into a compact and elegant bar setup. This is a place where the small format takes center stage, and that's precisely why the Linea Mini is a perfect fit: modest in size, yet powerful in performance.



la marzocco linea mini

rRebel Showroom, Stockholm

The Linea Mini is more than just an espresso machine—it is a professional tool wrapped in a compact, iconic design that fits perfectly on your kitchen counter.

Inspired by La Marzocco's classic Linea model, the Mini gives you the ability to brew café-quality espresso at home — every single day.

With a built-in water tank, PID temperature control, and a powerful steam wand, the Linea Mini delivers both stability and flexibility. It is approachable for beginners, yet offers the precision and control to satisfy even the most dedicated home barista. The Linea Mini is not just about coffee — it is about passion, routine, and the joy of mastering a craft.



It turns your morning ritual into a moment of focus and creativity, giving you the freedom to explore flavors, techniques, and milk textures just the way you like them.

This is a machine for those who refuse to compromise — who want to bring true café quality into their own home.



la marzocco linea micra

At home, Voss



The Linea Micra is the smallest machine in La Marzocco's lineup – designed specifically for home use, but built with the same passion and quality that defines every La Marzocco model.

It is the perfect machine for espresso lovers who want a seamless coffee experience at home, without sacrificing kitchen space.

Micra is compact, but far from modest: it heats up quickly, offers precise temperature control, and delivers impressive steam performance – allowing you to make both espresso and milk drinks at barista-level quality.

It is intuitive to use, easy to clean, and visually refined – just as enjoyable to work with as it is to look at.

Linea Micra is perfect for morning coffee in pajamas, for slow weekends spent dialing in your shot, and for anyone who wants a real espresso machine at home without it taking over the counter.

It is the little sister of the Linea Mini – but it stands firmly on its own. A true La Marzocco, just a little smaller.



la marzocco wally

Cousins, Oslo

At Cousins in Oslo, milk steaming has become both easier and more precise thanks to Wally Milk by La Marzocco.

This fully automatic milk steamer delivers perfect temperature and texture – every time. By connecting Wally directly to the espresso machine's steam boiler, it creates a seamless workflow that saves both time and energy during busy service.

Wally handles all types of milk and plant-based alternatives with ease, and can be pre-programmed for different textures and temperatures. Wally Milk is, quite simply, the extra hand behind the bar you did not know you needed.



La Marzocco Lookbook by rRebel
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