

linea classic

A dependable classic that never goes out of style

A specialty coffee icon, the workhorse of a high-volume café.

The clean lines and simple charm of the Linea Classic occupy many of the cafes, roasteries, and chains whose names have defined the industry.

The La Marzocco Linea Classic is the machine that has supported the development of the specialty coffee industry since 1988.

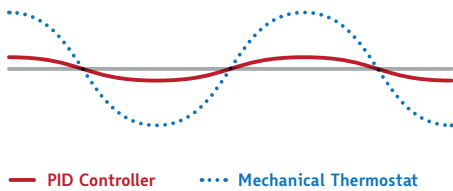
It is a heavy duty workhorse that performs reliably in high-volume settings. A tried and true machine, the Linea Classic is perfect for your new cafe, bar, or restaurant.



la marzocco

handmade in florence

Linea Classic Features and Specifications



PID

The PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler. The PID controller allows more efficient and stable regulation of energy. With this level of control, temperature variability is reduced dramatically, making for a more consistent brew temperature.

The barista is able to adjust the brew boiler temperature to a precise numerical value using a simple keypad without having to remove machine panels.

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Personalized Color*

Customizable colors based on the RAL color system on request.

PID

Allows you to electronically control espresso brewing temperature.

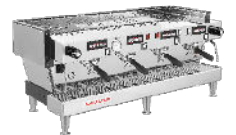
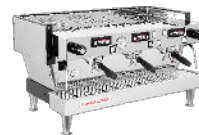
Barista Lights*

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

Cronos Keypad*

Keypad with digital shot timer to monitor the extraction time (AV version only).

*special order



	1 Group	2 Group	3 Group	4 Group
Height (in)	21	21	21	21
Width (in)	20	28	37	46
Depth (in)	22	22	22	22
Weight (lbs)	97	128	163	203
Voltage (VAC, Φ , Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
Element Wattage	2500	4600	6100	8000
Steam Boiler Capacity (liters)	3.5	7	11	14.5
Coffee Boiler Capacity (liters)	1.8	3.4	5	6.8
Amp Service Required	20	30	50	50
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109			
Configurations Available	Auto-Volumetric (AV), Semi-Automatic (EE), Mechanical Paddle (MP)			