



HANDMADE IN FLORENCE



## Linea

The historical classic

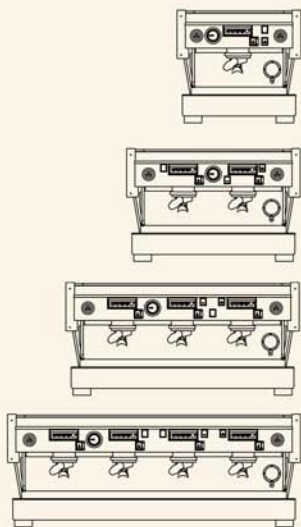
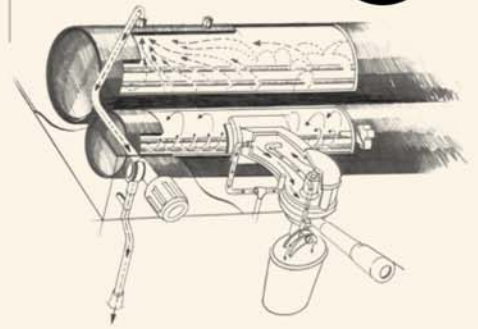
*A heavy duty machine that has helped launch the finest independent coffee bars as well as the global leaders in specialty coffee retail, the Linea sets the standards by which all other professional espresso machines are judged. Thanks to its saturated brewing groups and dual-boiler technology, the Linea performs consistently in the highest volume settings.*

[www.lamarzocco.com](http://www.lamarzocco.com)

USA



Dual Boiler Technology



	Height (x) in.	Width (z) in.	Depth (y) in.	Weight lbs	Voltage VAC	Total Wattage	Required Available Amperage	Steam boiler capacity liters	Coffee boiler capacity liters
1 group	21	20	22	97	208-240 v Single Phase	2500	15 amps	3.5	1,8
2 groups	21	28	22	128	208-240 v Single Phase	4600	25 amps	7	3,4
3 groups	21	37	22	163	208-240 v Single Phase	6100	35 amps	11	5
4 groups	21	46	22	203	208-240 v Single Phase	8000	45 amps	15	6,8

High wattage elements not available on 200V 3phase & 220V 3phase 4 groups models.



The picture shows the automatic (AV) configuration. All specifications are subject to change without notice.

- Dual-boiler technology and saturated brewing groups
  - Stainless steel boilers & brewing groups
  - Omni-directional stainless steel steam wands
  - Solid stainless steel housing and base
  - Sight glass for water level monitoring of steam boiler
  - Semi-automatic back-up system on all AV configurations (pls see left picture)
  - Available automatic (AV), semi-automatic (EE) and mechanical paddle (MP) (for latter option see specific brochure)
  - 5 Group configuration available on special request
- Options (\*not available in the one group configuration)

- \*Chronos keypads (AV configuration only)
- \*PID Temperature control (proportional integral derivative)
- Portafilter™ kit with coated portafilters and steam wands
- \*Barista lights

Standard high legs are not shown on the above picture:  
x= inclusive of 3 inches for high legs

Certifications available:



For more information please contact:



**La Marzocco USA**  
5601 1st Ave S  
Seattle, WA 98108  
T: 206.706.9104  
F: 206.706.9106  
www.LaMarzoccoUSA.com