

la marzocco

linea classic



LINEA CLASSIC

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

AVAILABLE CONFIGURATIONS

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no. groups: **1 | 2 | 3 | 4**
configurations: **MP | EE | AV**

The La Marzocco Linea Classic is the machine that has supported the development of the specialty coffee industry since 1989. The clean lines and familiar charm of the Linea Classic occupy many of the cafés, roasteries, and chains whose names have defined the industry.

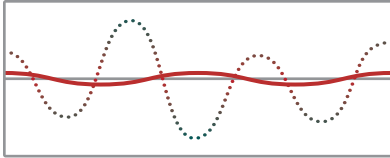
The Linea Classic is a heavy duty workhorse that performs reliably in high-volume settings. A tried-and-true machine, the Linea Classic is perfect for your new café, bar, or restaurant.

LINEA CLASSIC HIGHLIGHT



PID controller

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.



— PID CONTROLLER
..... MECHANICAL THERMOSTAT

FEATURES



dual boilers

Separate boilers optimize espresso brewing and steam production

saturated groups

Ensure unsurpassed thermal stability, shot after shot

cronos keypad* (AV)

Keypad with digital shot timer to monitor the extraction time

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

SPECIFICATIONS	1 group	2 group	3 group	4 group
dimensions (W x D x H)	20" x 22" x 21"	28" x 22" x 21"	37" x 22" x 21"	46" x 22" x 21"
weight (lbs)	97	128	163	203
voltage (VAC, phase, 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
brew 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			

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