

la marzocco



# linea classic s



## LINEA CLASSIC S

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

## AVAILABLE CONFIGURATIONS

//////

no. groups: **1 | 2 | 3 | 4**

configurations: **EE | AV**

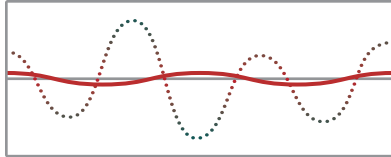
The La Marzocco Linea Classic is the machine that has helped to forge the world of coffee over the past three decades. The clean lines and familiar charm of the Linea Classic occupy many of the cafés, roasteries, and chains whose names have defined the industry. The Linea Classic S is a reliable, consistent workhorse that can be trusted to be a dependable partner in any coffee program. A tried-and-true machine, the Linea Classic S is perfect for your new café, bar, or restaurant.

## LINEA CLASSIC S HIGHLIGHT



### dual PID controller

A PID controller employs an algorithm to regulate when and for how long the heating element is engaged in the boiler. Using a PID controller dramatically reduces temperature variability by precisely regulating the energy of the heating elements. With dual PID, both boilers use this system, ensuring a consistent brew temperature and stable steam pressure. The barista can adjust both boiler temperatures to a precise numerical value using the group 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

### integrated shot timer (AV)

Built-in digital shot timers display extraction time

### ½ turn steam valve

Steam valve fully opens in ½ turn, requiring less movement for the barista to steam

### pro app compatible

Electronic board that provides native connectivity with the La Marzocco Pro App

### 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 23" x 20.5"	28" x 23" x 20.5"	37" x 23" x 20.5"	46" x 23" x 20.5"
weight (lbs)	90	130	164	236
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	15
brew boiler capacity (liters)	1.8	3.4	5	6.8
amp service required	20	30	50	50
certifications	UL-197, NSF-4, CAN / CSA-C22.2 No. 109			

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