

# linea classic

a union of simplicity and elegance that never goes out of style.

A tried and true machine, the Linea performs reliably in high-volume settings and is perfect for your new cafe, bar, or restaurant.

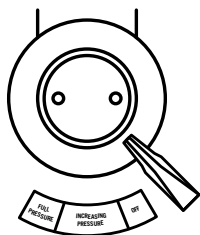
Carefully designed to blend into any setting, the Linea Classic – with its dual boiler system, saturated groups and PID controller, is a work of art that is linear in design and dressed in polished stainless steel and includes stainless steel portafilters and advanced precision baskets. Its clean lines and simple charm furnish the many cafés, roasters, and chains whose names have defined the specialty coffee industry and has buoyed the development of the specialty coffee industry since the early 1990s.



**la marzocco**

handmade in florence

# linea classic features and specifications



## Mechanical Paddle

The new conical mechanical paddle is inspired by the original mechanical group used on the La Marzocco GS – the first dual-boiler espresso machine with saturated groups (1970). This conical valve system assures progressive control of water flow and pressure via an internal orifice, before applying full pressure. The new conical paddle valve controls the pre-infusion while the volumetric pump is working at full pressure, therefore barista may also perform a pre-infusion on one group while the other is extracting coffee. This dynamic system allows the barista to reduce channeling for a more balanced extraction.

## Dual Boilers

Separate boilers optimize espresso brewing and steam production.

## PID

Allows you to electronically control espresso brewing temperature.

## Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

## Portafilters & Precision Baskets

Stainless steel portafilters and precision baskets improve your cup quality and consistency.

## Cup Warmer\*

Maintain espresso and cappuccino cups heated at a proper temperature.

## Tall Cups\*

Allows you to use the machine with tall, to-go cups.

## 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).

## High Legs\*

Makes it easier to access beneath the machine.

\* Special Order

	1 Group	2 Groups	3 Groups	4 Groups
Height (cm/in)	45,5 / 18	45,5 / 18	45,5 / 18	45,5 / 18
Width (cm/in)	49 / 20	69 / 28	93 / 37	117 / 46
Depth (cm/in)	56 / 22	56 / 22	56 / 22	56 / 22
Weight (kg/lbs)	41 / 90,4	51 / 112,4	66 / 145,5	83 / 183
Voltage	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase	200V Single/3 Phase
	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase	220V Single/3 Phase
		380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage Elements	2500	3600	4800	6800
Optional Wattage Elements	-	4600	6100	8000
Coffee Boiler Capacity (liters)	1,8	3,4	5	6,8
Steam Boiler Capacity (liters)	3,5	7	11	15