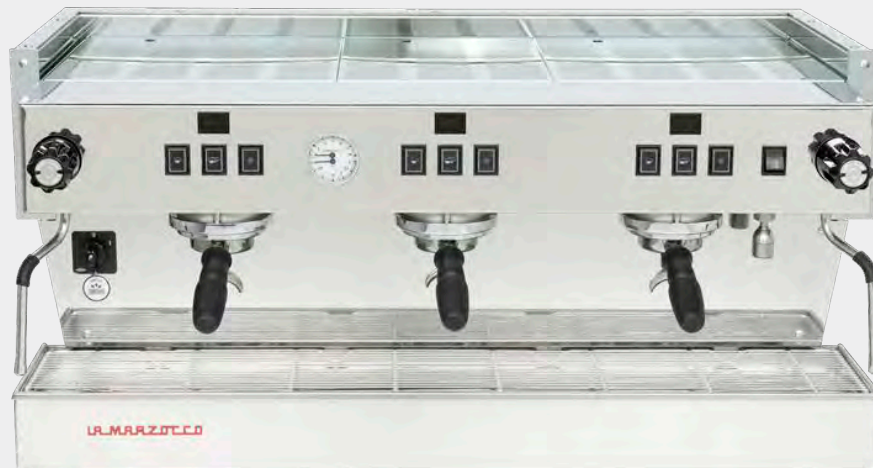


# linea classic s

classic reliability,  
design and value



Available Configurations: EE | AV

Available Number of Groups: 1 | 2 | 3 | 4

The clean lines and charm of the Linea Classic occupies many of the cafes, roasteries, and chains whose names have defined the industry. The Linea Classic has helped to forge the world of coffee over the last 3 decades. Since its introduction, the Linea Classic has continuously

been improved and updated to ensure it continues to deliver unrivaled value. Built to embody the spirit of three words, reserved, reliable, and consistent, the Linea Classic S can be trusted to be a dependable partner in any coffee program. New features provide baristas an easier coffee

making experience, while also increasing the reliability of a machine which has already set the standard in the industry. Timers allow baristas to track the brew time of espresso. Dual PID's provide consistent temperature in the separate steam and coffee boilers.

#### Dual Boilers

Separate boilers optimize espresso brewing and steam production.

#### Programmable Doses - AV only

Auto-volumetrics ensure repeatability and consistency in high-volume settings

#### Personalized Colors - Special Order

Customizable colors based on the RAL color system, on request.

#### Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

#### Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

#### Autosteam - Special Order

Automatically stops the steam wand operation at a desired temperature.

#### Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

#### Shot Timer - AV only

Placed on top of the control button, digital shot timer monitors the extraction time.

#### High Legs - Special Order

Makes it easier to access beneath the machine.

#### ½ turn steam valve

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

#### Cup Warmer - Special Order

Maintain espresso and cappuccino cups evenly heated at a proper temperature.

#### Barista Lights - Special Order

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

#### 3-button interface

Buttons of the left group (AV) or on the electronics board (EE) can be used to program the machine.

#### Pro App Compatible

Electronic board that allows connectivity with the La Marzocco Pro App.

Specifications	1 group	2 groups	3 groups	4 groups
Height (cm/in)	44,5 / 17,5	44,5 / 17,5	44,5 / 17,5	44,5 / 17,5
Width (cm/in)	49 / 20	69 / 28	93 / 37	117 / 46
Depth (cm/in)	58,5 / 23	58,5 / 23	58,5 / 23	58,5 / 23
Weight (kg/lbs)	41 / 90	59 / 130	73 / 164	107 / 236
Voltage	- 220V Single Phase	200V Single Phase 220V Single/3 Phase	200V Single Phase 220V Single/3 Phase	200V Single Phase 220V Single/3 Phase
		380V 3 Phase	380V 3 Phase	380V 3 Phase
Wattage (min)	2500	3350	4930	6930
Wattage (max)	-	5670	7790	9470
Coffee Boiler Capacity (liters)	1,8	3,4	5	2 x 3,4
Steam Boiler Capacity (liters)	3,5	7	11	15