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, which can be personalized in any color to match the aesthetics of every environment. The machine also features stainless steel portafilters and advanced precision baskets to assure the highest extraction standards. Its clean lines and simple charm furnish the many cafés, roasteries, and chains whose names have defined the industry. The Linea is the classic La Marzocco machine that has supported the development of the specialty coffee industry since the early 1990s. A tried and true machine, the Linea performs reliably in high-volume settings and is perfect for your new café, bar or restaurant.

Dual Boilers
Separate boilers optimize espresso brewing and steam production.

Saturated Groups
Ensure unsurpassed thermal stability, shot after shot.

PID (Coffee Boiler)
Allows you to electronically control espresso brewing temperature.

Programmable Doses - AV only
Auto-volumetrics ensure repeatability and consistency in high-volume settings.

Independent Boilers - Special Order
Separate boilers for each group head allow barista to optimize temperature for individual coffees.

Insulated Boilers
Reduce energy consumption while contributing to temperature stability.

Barista Lights - Special Order
Led lighting allows you to focus on your extraction and the cup.

Cup Warmer - Special Order
Maintain espresso and cappuccino cups evenly heated at a proper temperature.

Saturated Groups
Ensure unsurpassed thermal stability, shot after shot.

Independent Boilers - Special Order
Separate boilers for each group head allow barista to optimize temperature for individual coffees.

PID (Coffee Boiler)
Allows you to electronically control espresso brewing temperature.

Insulated Boilers
Reduce energy consumption while contributing to temperature stability.

Cronos Keypad - AV only, Special Order
Keypad with digital shot timer to monitor the extraction time.

Personalized Colors - Special Order
Customizable colors based on the RAL color system, on request.

Specifications

<table>
<thead>
<tr>
<th>Specifications</th>
<th>1 group</th>
<th>2 groups</th>
<th>3 groups</th>
<th>4 groups</th>
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</thead>
<tbody>
<tr>
<td>Height (cm/in)</td>
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<td>45.5 / 18</td>
<td>45.5 / 18</td>
<td>45.5 / 18</td>
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<tr>
<td>Width (cm/in)</td>
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<td>69 / 28</td>
<td>93 / 37</td>
<td>117 / 46</td>
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<td>Depth (cm/in)</td>
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<tr>
<td>Weight (lbf)</td>
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<td>51 / 112.5</td>
<td>66 / 145.5</td>
<td>83 / 183</td>
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<tr>
<td>Voltage</td>
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<td>200V Single Phase</td>
<td>200V Single Phase</td>
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<td>Wattage (min)</td>
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<td>Wattage (max)</td>
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<tr>
<td>Coffee Boiler Capacity (liters)</td>
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<td>5</td>
<td>2 x 3,4</td>
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<tr>
<td>Steam Boiler Capacity (liters)</td>
<td>3,5</td>
<td>7</td>
<td>11</td>
<td>15</td>
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</tbody>
</table>

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