linea classic s

classic reliability, design and value.





Available Configurations: EE | AV

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 can be trusted to be a dependable partner in 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 any coffee program. New features provide baristas

Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Insulated Boilers

Reduce energy consumption while contributing to temperature stability. Saturated Groups Ensure unsurpassed ther after shot.

Dual PID (coffee and steam) Allows you to electronically control coffee and steam boiler temperature.

Pro Touch Steam Wands - Special Order

High performing steam wands that are cool to the touch.

3-button interface

Cup Warmer - Special Or Maintain espresso and ca evenly heated at a proper

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

Electronic board that allo 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	-	200V Single Phase	200V Single Phase	200V Single Phase
	220V Single Phase	220V Single/3 Phase	220V Single/3 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

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

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 provide consistent temperature in the separate steam and coffee boilers.

Programmable Doses - AV only	Personalized Colors - Special Order	
Auto-volumetrics ensure repeatability and	Customizable colors based on the RAL color	
consistency in high-volume settings.	system, on request.	
Saturated Groups	Autosteam - Special Order	
Ensure unsurpassed thermal stability, shot	Automatically stops the steam wand operation	
after shot.	at a desired temperature.	
Shot Timer - AV only	High Legs - Special Order	
Placed on top of the control button, digital	Makes it easier to access beneath the	
shot timer monitors the extraction time.	machine.	
Cup Warmer - Special Order	Barista Lights - Special Order	
Maintain espresso and cappuccino cups	Led lighting allows you to focus on your	
evenly heated at a proper temperature.	extraction and the cup.	
Pro App Compatible	Water sensor	
Electronic board that allows	Measures the conductivity	
connectivity with the	and hardness of water	

as it enters the machine.