

# 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 provide consistent temperature in the separate steam and coffee boilers.

### Dual Boilers

Separate boilers optimize espresso brewing and steam production.

### Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

### Shot Timer - AV only

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

### Programmable Doses - AV only

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

### Autosteam - Special Order

Automatically stops the steam wand operation at a desired temperature.

### Cup Warmer - Special Order

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

### Dual PID (coffee and steam)

Allows you to electronically control coffee and steam boiler temperature.

### 3-button interface

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

### ½ turn steam valve

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

### Insulated Boilers

Reduce energy consumption while contributing to temperature stability.

### Pro App Compatible

Electronic board that will allow connectivity with the La Marzocco Pro App.

### Personalized Colors - Special Order

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

### Pro Touch Steam Wands - Special Order

High performing steam wands that are cool to the touch.

### Barista Lights - Special Order

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

### High Legs - Special Order

Makes it easier to access beneath the machine.

| 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 |
|                                 |             | -                 | 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                    |