



la marzocco

handmade in florence

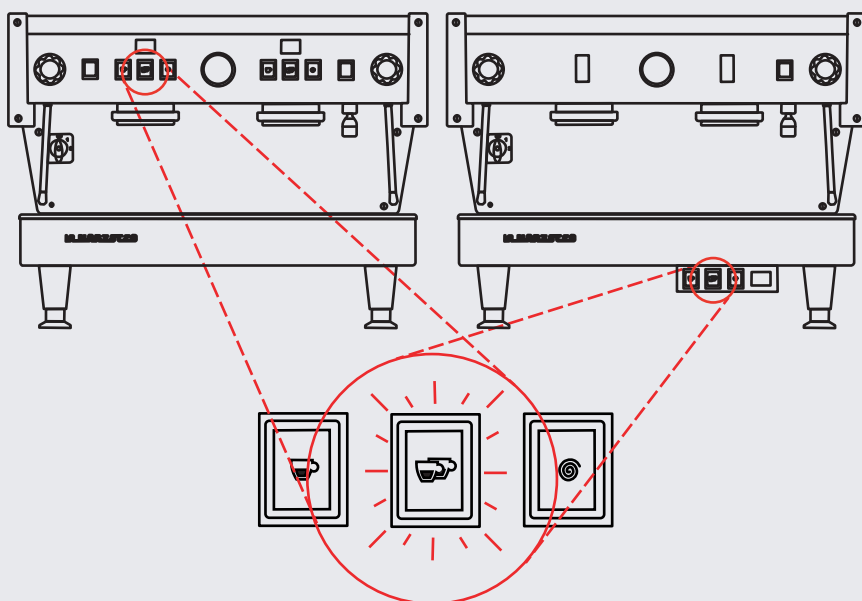


linea classic s

quick
start
guide

Section 1: Installation

1. Connect the supplied armored drain line ensuring it is tight and has a constant slope. Connect filtered water line to pump and connect pump to machine.
2. Remove the group cover and cup tray from top of the machine.
3. Open the bleed screws on top of the group caps one full turn using a 5mm allen/hex key.
4. Open the water line to the machine to fill the boilers.
5. Close the bleed screws as water appears.
6. Verify the correct voltage and amp ratings for your machine. Then connect the machine to power and turn the main power switch to position 1.
7. Once the machine has started, **press the second button on the first (left) group (AV) or second button on the front of the electronics box under machine (EE) to initiate heating.** Once steam pressure is above 1 bar and brew lights are illuminated, proceed to programming.



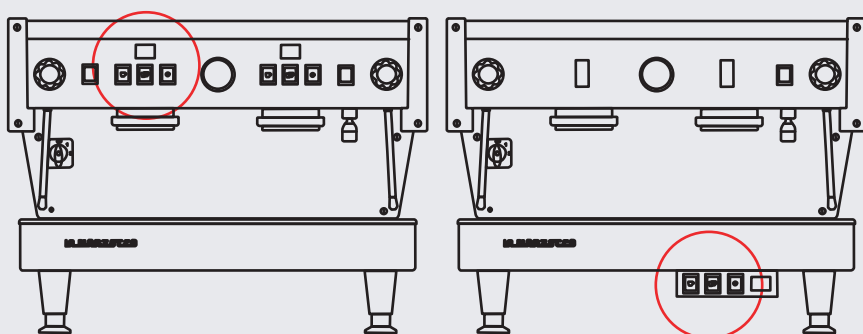
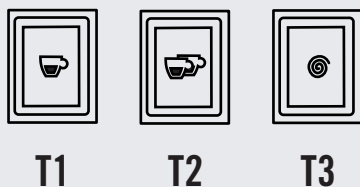
Section 2: Programming

The machine can be programmed using the leftmost keypad for AV machines, or the keypad below the machine for EE machines.

T1 = back/decrease value

T2 = forward/increase value

T3 = access programming, enter/return



BARISTA MENU PROGRAMMING (AV)

1. On Group 1 press and hold T3 until the menu appears. The display will show PrG.
2. To Program Doses:
 - A. Press T3 to set the shot volumes using your espresso recipe.
 - B. Starting with Group 1, place a measuring cup, or a gram scale and cup, under group one and press the button you want to program. The group will start flowing coffee.
 - I. Note - T1 & T2 have short and long presses giving 4 programmable doses per group.
 - C. Press the button again when the desired volume or weight is achieved.
 - D. Shot volumes programmed on Group 1 will automatically copy to the remaining groups. Remaining groups can be independently programmed using steps a-c above.
 - E. The hot water duration can be set by pressing the hot water button once to start the flow of water and again to stop. Volume is based on time and not a flow meter.
 - F. Press T3 when finished programming doses.
3. Set Coffee Boiler Temperature:
 - A. Press T2 to advance to tC and press T3 to enter.
 - B. Verify the coffee boiler temperature, default is 200°F. Adjust using T1 or T2.
 - C. Press T3 to accept the temperature.
4. Set the Machine to Connect to the App:
 - A. Press T2 to advance to AP and press T3 to enter.
 - B. Press T2 to select enable and press T3 to accept.
5. Set Rinse Duration:
 - A. Press T2 to advance to rn5 and press T3 to enter.
 - B. Display shows rn1, press T3 to enter, use T1 and T2 set rinse duration from 0-5 sec. and press T3 to save.
 - C. Press T2 to advance and repeat for groups rn2/rn3/rn4.
6. To Exit Barista Programming press T3 to advance to End and Press T3 again to return to normal operation.

Pre-infusion and steam boiler temperature settings are found on page 6. La Marzocco recommends connecting the machine to the App to adjust these settings. To download the app, scan the QR code below for your device operating system.



TECHNICAL MENU

To access additional parameters, press and hold T3, then immediately press T2, the display will now read Off. Then press and hold T3 until the technical menu appears. The display will show Mod.

Display	Description (default value)	In App
Mod	Machine model: (AV-automatic) or EE-manual	
HH	Half heater: if enabled, elements are activated separately (disabled)	
EEP	Tea pump (disabled)	
PI F	Pre-infusion (disabled)	Yes
EPi	Pre-infusion time programming: Select the button on which to set pre-infusion. Time ON and time OFF can then be adjusted. *First value is time ON *Second value is time OFF	Yes
LPS	Level probe sensitivity: (0=low), 1=med, 2=high	
NU	Measure unit: (C°) or F°	Yes
TC1	Temperature coffee boiler 1 (94.5°C)	Yes
oF5	Offset coffee boiler (0°C)	
TC2	Temperature coffee boiler 2 -4grp (94.5°C)	Yes
oF2	Offset coffee boiler 2 (0°)	
CTP	Pid KP for coffee boiler (3.8)	
CTI	Pid KI for coffee boiler (0.04)	
CTd	Pid KD for coffee boiler (10.0)	
CRo	Pid range for coffee boiler (5.0°C)	
TS	Temperature steam boiler (126.5°C)	Yes
STP	Pid KP for steam boiler (3.8)	
STI	Pid KI for steam boiler (0.04)	
STd	Pid KD for steam boiler (10.0)	
SRo	Pid range for steam boiler (5.0°C)	
LIT	Filter alarm Liters: 1=10lit (0)	
G-rn	Number of groups (3)	
CRS	Cash register (disabled)	
CUP	Cup warmer (disabled) - not present in US spec.	

TECHNICAL MENU (continued)

Display	Description (default value)	In App
[b	Enable or disable coffee boiler 1 [and 2 if present]	
[ro	Chrono (enabled)	Yes
SF]	Steam boiler filling up while brewing (enabled)	
[LT	Clock XX hours MM minutes Ud weekday 012!024 12-hour or 24-hour clock AVt auto on/off (values can only be set by the app)	Yes
PUR	Purge boiler	
ENP	Empty boiler	
SXF	Start test safety valve	
ISL	First installation	
End	Exit	

To auto backflush machine:
Press T3+T1, then release T1. Display will read “CLN” (AV machine only)

Alarms

RL0	Corrupted data
RL1	Alarm coffee boiler max temperature
RL2	Alarm coffee boiler min temperature
RL3	Alarm steam boiler max temperature
RL4	Alarm steam boiler min temperature
RL5	Alarm low level probe
RL6	Time out steam boiler filling up
RL7	Filter alarm
RL8	Alarm Flowmeter
RL9	Alarm electronic boards connection (for 4 group ma
RLA	Alarm coffee boiler max temperature
RLb	Alarm coffee boiler min temperature



la marzocco

handmade in florence

LA MARZOCCO

1553 NW Ballard Way,
Seattle WA 98107

TECHNICAL SUPPORT

6am-5pm PST, Monday-Friday

206-706-9104 x101

solutions.usa@lamarzocco.com



[lamarzocco.usa](https://www.lamarzocco.usa)