

la marzocco



linea classic s



LINEA CLASSIC S

**a specialty coffee icon,
the workhorse of a
high-volume café**

AVAILABLE CONFIGURATIONS

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no. groups: **1 | 2 | 3**

configurations: **EE | AV**

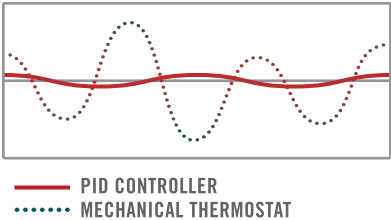
The La Marzocco Linea Classic is the machine that has helped to forge the world of coffee over the past three decades. The clean lines and familiar charm of the Linea Classic occupy many of the cafés, roasteries, and chains whose names have defined the industry. The Linea Classic S is a reliable, consistent workhorse that can be trusted to be a dependable partner in any coffee program. A tried-and-true machine, the Linea Classic S is perfect for your new café, bar, or restaurant.

LINEA CLASSIC S HIGHLIGHT



dual PID controller

A PID controller employs an algorithm to regulate when and for how long the heating element is engaged in the boiler. Using a PID controller dramatically reduces temperature variability by precisely regulating the energy of the heating elements. With dual PID, both boilers use this system, ensuring a consistent brew temperature and stable steam pressure. The barista can adjust both boiler temperatures to a precise numerical value using the group keypad.



FEATURES



dual boilers

Separate boilers optimize espresso brewing and steam production

saturated groups

Ensure unsurpassed thermal stability, shot after shot

integrated shot timer (AV)

Built-in digital shot timers display extraction time

½ turn steam valve

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

la marzocco app compatible

Electronic board that provides native connectivity with the La Marzocco App

SPECIFICATIONS	1 group	2 group	3 group
dimensions (W x D x H)	19.4" x 23" x 17.5"	27.3" x 23" x 17.5"	36.7" x 23" x 17.5"
weight (lbs)	90	130	164
voltage (VAC, phase, Hz)	208-240, 1, 60	208-240, 1, 60	208-240, 1, 60
element wattage	2500	4600	6100
steam boiler capacity (liters)	3.5	7	11
brew boiler capacity (liters)	1.8	3.4	5
amp service required	20	30	50
certifications	UL-197, NSF-4, CAN / CSA-C22.2 No. 109		