

# La Marzocco Linea Classic

## FEATURES

**Dual Boilers** Separate boilers optimize espresso brewing and steam production.

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

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

**Saturated Groups** Ensure unsurpassed thermal stability shot after shot.

## DESCRIPTION

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 and includes stainless steel portafilters and advanced precision baskets.

The dual-boiler technology and saturated brewing groups provide a stable brewing temperature and maximum steam pressure. This is why the Linea Classic has become a benchmark in the specialty coffee industry. A tried and true machine, the Linea Classic performs reliably in high-volume settings and is perfect for your café.



## 2 GROUPS

**Dimensions (H x W x D)**  
45.5 x 69 x 56 cm

**Weight**  
51kg

**Voltage**  
200V Single Phase

**Coffee Boiler Capacity**  
3.4 Litres

**Steam Boiler Capacity**  
7 Litres

**Amps**  
20 amps

## 3 GROUPS

**Dimensions (H x W x D)**  
45.5 x 93 x 56 cm

**Weight**  
66kg

**Voltage**  
200V Single Phase

**Coffee Boiler Capacity**  
5 Litres

**Steam Boiler Capacity**  
11 Litres

**Amps**  
32 amps