linea classic

a union of simplicity and elegance that never goes out of style.

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, which can be personalized in any color to match the aesthetics of

every environment. The machine also features stainless steel portafilters and advanced precision baskets to assure the highest extraction standards. Its clean lines and simple charm furnish the many cafés, roasteries, and chains whose names have defined the industry. The





Dual Boilers

Separate boilers optimize espresso brewing and steam production.

Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.

Programmable Doses - AV only

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

Separate boilers for each group head allow barista to optimize temperature for individual coffees.

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

Conical Paddle - MP only Assures progressive control of water flow and pressure before applying full pressure.

Insulated Boilers Reduce energy consumption while contributing to temperature stability. Cronos Keypad - AV only, Special Order Keypad with digital shot timer to monitor the extraction time.

Specifications	1 group	2 groups	3 groups	4 groups
Height (cm/in)	45,5 / 18	45,5 / 18	45,5 / 18	45,5 / 18
Width (cm/in)	49 / 20	69 / 28	93 / 37	117 / 46
Depth (cm/in)	56 / 22	56 / 22	56 / 22	56 / 22
Weight (kg/lbs)	41 / 90,5	51 / 112,5	66 / 145,5	83 / 183
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

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

Linea is the classic La Marzocco machine that has supported the development of the specialty coffee industry since the early 1990s. A tried and true machine, the Linea performs reliably in high-volume settings and is perfect for your new cafe, bar or restaurant.

Barista Lights - Special Order

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

Independent Boilers - Special Order

Cup Warmer - Special Order

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

High Legs - Special Order

Makes it easier to access beneath the machine.

Personalized Colors - Special Order

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