la marzocco

DUAL-BOILER ESPRESSO MACHINE · 2 OR 3 GROUP

LINEA CLASSIC S

The Linea Classic S updates La Marzocco's long-running workhorse with dual PID control and app connectivity. Separate coffee and steam boilers and saturated groups keep extraction steady through a busy service, with a simple, mechanical layout that is straightforward to maintain.



Made by La Marzocco
Florence, Italy

7 L	3.4 L	59 kg	693 mm
steam boiler, 2 group	coffee boiler, 2 group	2 group machine weight	wide, 2 group

Figures published by La Marzocco. 3 group: 11 L steam, 5 L coffee, 73 kg, 933 mm wide.

WHAT IT DOES WELL

01

Dual boilers

Coffee and steam each have their own boiler, so heavy milk steaming does not pull brew temperature off target during a rush.

02

Dual PID control

Coffee and steam boiler temperatures are held electronically, and can be adjusted precisely rather than by a pressurestat.

03

Saturated groups

Brew water circulates through each group, keeping it at boiler temperature so the first shot of the morning matches the hundredth.

04

Half-turn steam valves

The steam valve opens fully in half a turn, which means less wrist movement for baristas steaming milk all day.

05

Insulated boilers

Boiler insulation cuts heat loss, reducing energy use and keeping the machine stable while it idles between rushes.

06

Pro App ready

The control board connects to La Marzocco's Pro App, so settings and machine data can be checked remotely by the operator.

WELL SUITED TO Busy independent cafés, restaurants and hotel bars that want a proven, easy-to-service machine with straightforward controls.

LINEA CLASSIC S — SITE REQUIREMENTS

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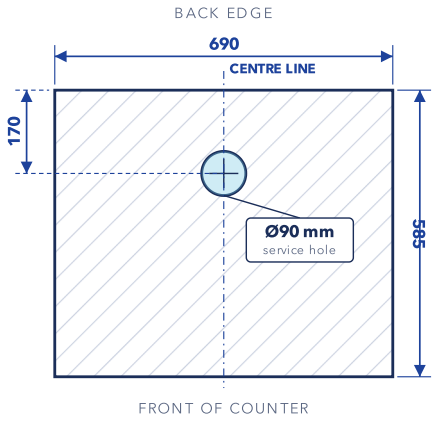
Most installation delays come from power, water or drainage not being ready. Share this page with your fit-out contractor.

MACHINE		
	Dimensions (W × D × H)	2 group: 693 × 585 × 445 mm · 3 group: 933 × 585 × 445 mm
	Weight	2 group: 59 kg · 3 group: 73 kg
	Coffee boiler	2 group: 3.4 L · 3 group: 5 L
	Steam boiler	2 group: 7 L · 3 group: 11 L

ELECTRICAL		
	Power	2 group: 3,350–5,670 W · 3 group: 4,930–7,790 W
	Rated voltage	220 V single or three phase · 380 V three phase (as stated by La Marzocco)
	2 group supply	230 V single phase · 32 A commando socket (blue, 3-pin)
	3 group supply	400 V three phase · commando socket (red, 5-pin)

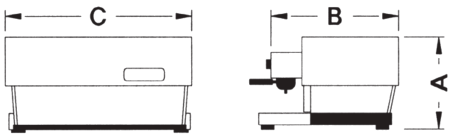
WATER & DRAINAGE		
	Water supply	Mains cold water feed to the machine's 3/8" inlet
	Water treatment	Filtration sized to your water and volume at survey
	Waste	Flexible drain hose to a gravity drain, sloping down all the way

COUNTER CUT-OUT · PLAN VIEW



Water, waste and power come up through one **90 mm hole**. The position is from La Marzocco's installation manual: on the machine's centre line, 170 mm from the back, on both 2 and 3 group. Drawn for the 2 group. If it's too far over, the pipes and cables won't line up under the machine. Dimensions are in mm to the centre of the hole; we confirm them at survey.

FRONT & SIDE ELEVATIONS



LINEA	1 group	2 groups	3 groups	4 groups
A cm/inch	44.4/17.5	44.4/17.5	44.4/17.5	44.4/17.5
B cm/inch	58.5/23	58.5/23	58.5/23	58.5/23
C cm/inch	49/20	69/28	93/37	117/46
WEIGHT [kg/lb]	41/90	59/130	73/164	107/236

Drawing: La Marzocco Linea manual

BEFORE YOUR SITE SURVEY

- [ ] 2 group: 32 A single phase commando · 3 group: 400 V three phase
- [ ] Isolated cold water feed within reach of the machine
- [ ] Gravity drain below the counter, with a continuous fall
- [ ] Counter rated for 73 kg (3 group), 585 mm deep clear
- [ ] 90 mm hole cut in the position shown

SUPPLIED, INSTALLED AND LOOKED AFTER BY MSS

Installation & commissioning

Our engineers survey your site, install and commission the equipment, set up water treatment and show your team how to use it.

Bronze, Silver & Gold service plans

Planned preventative maintenance, with labour included on every plan. You choose the level of cover that matches your trading hours.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

BOOK A FREE SITE SURVEY

T 01279 452110 **E** support@modernstandardservice.com **W** modernstandardservice.com

SCAN TO VIEW THIS MACHINE ONLINE