



Serious Tools for Professional Baristas, HANDMADE IN FLORENCE



Linea

The historical classic

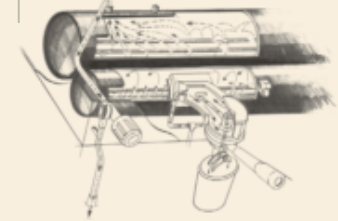
A heavy duty machine that has helped launch the finest independent coffee bars as well as the global leaders in specialty coffee retail, the Linea sets the standards by which all other professional espresso machines are judged. Thanks to its saturated brewing groups and dual-boiler technology, the Linea performs consistently in the highest volume settings.



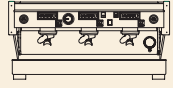

www.lamarzocco.com

ENG



Dual Boiler Technology



	Height (x) cm/in.	Width (z) cm/in.	Depth (y) cm/in.	Weight kg/lbs	Voltage VAC	Standard Wattage elements	High Wattage elements	Steam boiler capacity liters	Coffee boiler capacity liters
	42.5/16 _{2/4}	49/20	47.5/18 _{3/4}	44/97	200 Single/Three Phase 220 Single/Three Phase	2500	n/a	3.5	1.8
	42.5/16 _{2/4}	69/28	47.5/18 _{3/4}	58/128	200 Single/Three Phase 220 Single/Three Phase 380 Three Phase	3600	4600	7	3.4
	42.5/16 _{2/4}	93/37	47.5/18 _{3/4}	74/163	200 Single/Three Phase 220 Single/Three Phase 380 Three Phase	4800	6100	11	5
	42.5/16 _{2/4}	117/46	47.5/18 _{3/4}	92/203	200 Single/Three Phase 220 Single/Three Phase 380 Three Phase	6800	8000	14.5	6.8

High wattage elements not available on 200V 3phase & 220V 3phase 4 groups models.



- Dual-boiler technology and saturated brewing groups
- Stainless steel boilers & brewing groups
- Omni-directional stainless steel steam wands
- Solid stainless steel housing and base
- Sight glass for water level monitoring of steam boiler
- Semi-automatic back-up system on all AV configurations (pls see left picture)
- Available automatic (AV) and semi-automatic (EE)
- 5 Group configuration available on special request

Left picture shows the automatic (AV) configuration

Options (not available in the one group configuration)

- High base (for larger cups sizes x= +2,5cm./1in.)
- High legs (x= +7,5cm./3in.)
- Cup warmer
- Chronos keypads (AV configuration only)
- High wattage heating elements



For more information please contact:

All specifications are subject to change without notice

LA MARZOCCO s.r.l. | Via Bolognese 68 | Pian Di San Bartolo | 50010 Firenze | Italy
T: +39.055.401.390 | F: +39.055.401.349 | email: info@lamarzocco.com | www.lamarzocco.com