

LINEA CLASSIC AV

www.coffeeculture.ie
01 9012010



A tried and true machine, La marzocco are icons of the speciality industry. The Linea Classic performs reliably in medium volume settings (20-30kg per week - on average 200 cups per day) and is perfect for your new cafe, bar, or restaurant. Carefully designed to blend into any setting with a chrome finish but can be custom finished upon request.

The Good

- * **Irish Barista Championship Machine**
- * **High clearance for takeaway cups**
- * **Electronic control of brewing temperature (+/- 0.5°C)**
- * **Insulated Boilers: reduce energy consumption and maintain temperatures**
- * **Dual Boilers for maximum pressure stability**
- * **Milk Speed 18 seconds for 10 oz**
- * **Volumetric Control for espresso yield**

The Bad

- * No digital display
- * Can't monitor brew extraction times
- * Limited programming functionality

Optional Extras

- Extra Group
- High Legs
- Barista Lights 2 GR /3 GR
- Flat Black edition
- Colour Powder Coating

INCLUDES

- * **Installation**
- * **6 months check up**
- * **1 year labour warranty**
- * **3 group handles**
- * **58mm Motta tamper**
- * **1 kg Cafetto cleaner**
- * **Commissioning**
- * **1 year parts warranty**
- * **12 months service**
- * **Precision baskets**
- * **Cleaning brush**



la marzocco
handmade in florence