UK COMMERCIAL GUIDE

Linea Classic S & Linea PB

Two Florence-built workhorses. One clear guide to what they share, where they differ and which machine fits your service.



BUILT FOR SERVICE

Dual boilers, saturated groups and PID control deliver the stability busy cafés depend on.

TWO CLEAR CHOICES

Classic S keeps things simple. Linea PB adds a digital interface and finer workflow control.

SUPPORT THAT STAYS

Cool Beans supplies, installs, trains and supports commercial sites across the UK.

Same family. Different jobs.

Both machines share the Linea architecture: independent brew and steam boilers, saturated groups and electronic temperature control. The choice comes down to simplicity, workflow and how much control your bar needs.



THE PROVEN WORKHORSE

Linea Classic S

- Modern version of the original Linea café workhorse.
- Dual insulated boilers and saturated groups.
- Dual PID for electronic brew and steam temperature settings.
- 1, 2, 3 or 4 groups; EE or AV operation.
- Simple 3-button interface and half-turn steam valves.
- App compatible on current machines.



THE REFINED LINEA

Linea PB

- The first full Linea update, named for Piero Bambi.
- Redesigned Piero group caps improve thermal recovery.
- Digital display with temperatures, timers and alerts.
- Pre-heater, hot-water economiser and auto-backflush.
- 2, 3 or 4 groups; AV, ABR scales or MP paddle.
- Built for high-volume speciality bars and precise recipes.

WHAT BOTH MACHINES SHARE

Independent brew & steam boilers • Saturated groups • Dual PID temperature control • Insulated boilers • Stainless portafilters • App connectivity on current machines

The difference that changes the coffee

The cabinets are almost the same depth. The meaningful difference sits inside the group head - and in the controls available to the barista.

CLASSIC S GROUP

Proven and stable

A fully saturated group provides a heavy, stable thermal mass. Once dialled in, shots remain consistent through a busy service.

PB • PIERO GROUP CAP

Shorter path. Quicker recovery.

The flowmeter sits within the group, keeping brew water inside the saturated zone for tighter temperature stability and quicker recovery.

Why a few degrees matter

LIGHT ROASTS

Stable, slightly higher brew temperatures help avoid a sour, thin cup.

DARKER BLENDS

Fast recovery helps keep shot 40 as consistent as shot 4.

PRE-INFUSION

A controlled wet-and-pause helps settle the puck and reduce channelling.

DOSE & YIELD

Volumetric dosing - and PB ABR scales - help stop each shot consistently.

At a glance

	LINEA CLASSIC S	LINEA PB
Groups	1, 2, 3 or 4	2, 3 or 4
Operation	EE or AV	AV, ABR scales or MP
Interface	3-button / keypad	Digital display + keypad
Group design	Saturated group	Saturated + Piero cap
Pre-heater / economiser	-	Yes
Auto-backflush / Eco mode	-	Yes
Cabinet depth	58.5 cm	59 cm
2-group boilers	3.4 L brew / 7 L steam	3.4 L brew / 7 L steam
App + remote diagnostics	Yes, current machines	Yes, compatible models

The app, and a direct line to better support.

Current Linea Classic S machines and IoT-ready Linea PBs connect to the La Marzocco App. Pair over Bluetooth, join the café Wi-Fi and manage key settings from the bar.

01 **GROUP TEMPERATURE**

Fine temperature adjustments help move a coffee from sharp to sweet.

02 **PRE-INFUSION TIMES**

Set a pump-on, pause and full-pressure sequence for repeatable recipes.

03 **WATER DOSE & YIELD**

Programme volumetric doses; PB ABR can stop by weight or brew ratio.

04 **SERVICE SCHEDULE**

Eco timing, alerts and PB auto-backflush support daily routines.

REMOTE DIAGNOSTICS

See the issue before anyone opens a panel

Connected diagnostics can help authorised technicians review temperatures, errors, usage and warnings remotely - improving first-time fixes and reducing avoidable downtime.

CHOOSE CLASSIC S IF

You want Linea reliability, a simpler interface, a 1-group option and a lower cost of entry.

CHOOSE LINEA PB IF

You want finer control, a digital display, faster recovery and weight-based dosing options.

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