

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.

## Talk to Cool Beans Coffee

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