ITEM #: ESPRESSO MACHINE  
Quantity: One (1)  
Manufacturer: La Marzocco  
Model No.: Linea Classic 2 Group  
Pertinent Data: ---  
Utilities Req’d: 208V/1PH; 30.0A; 1/4” CW; 1” IW  
  
See plans for location and placement of item with reference to adjoining equipment. Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide a PID Controller employs an algorithm to regulate when and for how long the heating element is engaged in the brew boiler. The PID controller allows more efficient and stable regulation of energy. With this level of control, temperature variability is reduced dramatically, making for a more consistent brew temperature.  
4. Provide separate boilers optimize espresso brewing and steam production.  
5. Equip the unit with ability to ensure unsurpassed thermal stability, shot after shot.  
6. Provide LED lighting allows you to focus on your extraction and the cup.  
7. Provide unit with one (1) hot water wand (dosed delivery).  
8. Unit shall be equipped with a Keypad with digital shot timer to monitor the extraction time.  
9. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.