

LA MARZOCCO®

HANDMADE IN FLORENCE



GS/3

the "Lite" professional

La Marzocco's GS/3 dramatically resets standards for performance among home and light commercial categories. It compares favourably to the finest high volume machines on the market today. In a tiny footprint, with water reservoir or plumb-in options, GS/3 suits home use and has sufficient steam power and performance recovery for many commercial applications including restaurants, catering and professional offices.

LA MARZOCCO SRL
Via La Torre 14/H
Località La Torre
50038 Scarperia
(Florence) - ITALY
T: +39 055 849 191
F: +39 055 849 1990

LA MARZOCCO SALES
& MARKETING OFFICE
Via delle Stelline 9
20146 Milano - ITALY
T: +39 02 365 54 095
F: +39 02 365 54 150

www.lamarzocco.com
info@lamarzocco.com

Standard



Dual Boiler System

Separate boilers optimize espresso brewing and steam production.



Saturated Groups

Ensure unsurpassed thermal stability, shot after shot.



Digital Display

Intuitive programming make it easy to adjust machine parameters.



Hot Water Economizer

Enables you to fine tune the tap water temperature for tea.



Pre Heating System

Increase productivity by pre-heating incoming water into the coffee boiler.



P.I.D.

Allows you to electronically control espresso brewing temperature ($\pm 0.5^{\circ}\text{C}$).



Water Reservoir

An integrated 3.5 liter water tank makes plumbing optional.



Optional



Portaflon™ Portafilters

Easy to clean portafilters.



Glass Panels

Personalize your machine with transparent tempered glass side panels.



By controlling the flow of water and pressure mechanically via an internal valve, you can reproduce the superior cup quality that has traditionally been attained with "lever" machines. Manual pre-infusion allows you to bring out different flavor components which affect the balance and body of the shot, and produce a rounder, softer espresso that highlights brightness, sweetness and delicate notes.

(P.I.D. standard on MP version)

1 group

Height cm/in	35,5/14
Width cm/in	40/16
Depth cm/in	53/21
Weight kg/lbs	33/72,75
Voltage VAC	110 (14,6 amps) or 220 (9.6 amps)
Total Wattage	2100 (220V version) or 1600 (110V version)
Steam Boiler Capacity liters	3,5
Coffee Boiler Capacity liters	1,5

Certifications Available:



Machines available in automatic (AV) and mechanical paddle (MP) versions. The GS/3 features an internal volumetric pump. All specifications are subject to change without notice.