

gs3

**Professional grade
espresso equipment,
built for the home**

La Marzocco technology and performance in an elegant, self-contained footprint.

The La Marzocco engineering group set out to take the most advanced La Marzocco technology and translate it for a home espresso machine. The GS3 features the thermal stability system used in the La Marzocco Strada, including a preheating system, digital PID controller, saturated groups, a dual-boiler system, and digital display.

These features make for a luxury espresso preparation platform: everything you could hope for as someone who wants to enjoy the best-quality espresso at home. All that's left for you to do is to grind, dose, and tamp.



la marzocco

handmade in florence

North America GS3 Features and Specifications

Dual Boilers Separate boilers optimize espresso brewing and steam production.	Thermal Stability System As water passes through each feature, temperature is further stabilized.	Water Reservoir A self-contained 2.5 liter water reservoir makes plumbing optional.
Saturated Group Ensure unsurpassed thermal stability, shot after shot.	Internal Pump Self contained pump without compromising performance.	Ruby Flow Restrictors Ruby flow restrictors resist scale formation and erosion.
Digital Display Intuitive programming makes it easy to adjust machine parameters.	Dual PID (coffee & steam) Allows you to electronically control coffee & steam boiler temperatures.	Half Power Mode Allows your machine to run on a 15 amp circuit.
Hot Water Economizer Enables you to fine-tune the tap water temperature for rinsing.		



	1 Group
Height (in)	14 / 17.5 (for GS3 MP)
Width (in)	16
Depth (in)	21
Weight (lbs)	72.75
Voltage (VAC)	110
Element Wattage	1600
Steam Boiler Capacity (liters)	3.5
Coffee Boiler Capacity (liters)	1.3
Amp Service Required	15 (20 full power)
Certifications	UL-197, NSF-8, CAN/CSA-C22.2 No. 109
Configurations Available	Auto-Volumetric (AV), Mechanical Paddle (MP)