gs3

professional-grade espresso equipment, built for the home.

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

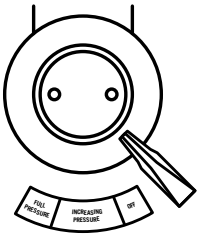
The La Marzocco engineering group set out to take the most advanced La Marzocco technology and translate it for a home espresso machine. The gs3 features the thermal stability system used in the La Marzocco Strada, including a preheating system, digital PID controller, saturated groups, a dual-boiler 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

gs3 features and specifications



Mechanical Paddle
The new conical mechanical paddle is inspired by the original mechanical group used on the La Marzocco GS – the first dual-boiler espresso machine with saturated groups (1970). This conical valve system assures progressive control of water flow and pressure via an internal orifice, before applying full pressure. The new conical paddle valve controls the pre-infusion while the volumetric pump is working at full pressure. This dynamic system allows the barista to reduce channeling for a more balanced extraction.

Dual Boilers
Separate boilers optimize espresso brewing and steam production.

Saturated Groups
Ensure unsurpassed thermal stability, shot after shot.

Internal Pump
Self-contained pump without compromising performance.

Hot Water Economizer
Enables you to fine-tune the tap water temperature for tea.

Thermal Stability System
As water passes through each element, temperature is further stabilized.

Digital Display
Intuitive programming makes it easy to adjust machine parameters.

Dual PID (coffee and steam)
Allows you to electronically control coffee and steam boiler temperature.

Water Reservoir
A self-contained 3.5 liter water tank makes plumbing optional.

Ruby Flow Restrictors
Ruby flow restrictors resist scale formation and erosion.

Performance Touch Steam Wands
High performing steam wands that are cool to the touch.

Periscope Pressure Gauge
Monitor pressure at coffee during extraction (MP version only).

	1 Group
Height (cm/in)	35,5 / 14
Width (cm/in)	40 / 16
Depth (cm/in)	53 / 21
Weight (kg/lbs)	34,5 / 76,1
Voltage	220V Single Phase
	110V Single Phase
Wattage Elements	2120 (220V)
	1620 (110V)
Coffee Boiler Capacity (liters)	1,5
Steam Boiler Capacity (liters)	3,5

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