

gs3

**professional-grade espresso
equipment, built for the home.**

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

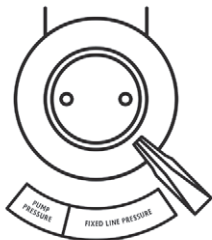
The La Marzocco engineering group set out to take the most advanced La Marzocco technology and translate it for a home espresso machine. The gs3 features the thermal stability system used in the La Marzocco Strada, including a preheating system, digital PID controller, saturated groups, a dual-boiler 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 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 valve system enables the barista to saturate the coffee with low pressure (line pressure) water before applying the full 9 bars of pressure. While more complex, this dynamic system allows the barista to control the variable of pre-infusion and 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.

Digital Display

Intuitive programming makes it easy to adjust machine parameters.

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.

Internal Pump

Self-contained pump without compromising performance.

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.

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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