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.

Saturated Group
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 rinsing.

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

Internal Pump
Self contained pump without compromising performance.

Dual PID (coffee & steam)
Allows you to electronically control coffee & steam boiler temperatures.

Water Reservoir
A self-contained 2.5 liter water reservoir makes plumbing optional.

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

Half Power Mode
Allows your machine to run on a 15 amp circuit.



	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)

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