

## LaMarzocco GS/3

When compromise is out of the question, the answer must be LaMarzocco.

These highly regarded machines have a fine pedigree and the LaMarzocco brand has been the espresso machine of choice in multiple World Barista Championships.

The LaMarzocco saturated group has a well-known reputation for outstanding temperature stability and this machine presents a wide choice of adjustments, for the most discerning user.

Key specifications include:

- Dual boiler with inbuilt P.I.D temperature control (proportional integral derivative)
- Cool touch" stainless steel hot water wand
- Stainless steel steam wand
- Multifunction keypads and digital display
- Internal volumetric pump
- Brew water pre-heating system
- Available in the mechanical paddle (MP) version (optional retrofit coming soon)



The LaMarzocco GS/3 is available via order only and each machine is built in Italy upon order.

At present there is a lead time of 8-10 weeks between order placement and delivery.

LaMarzocco insist on a 50% deposit on each machine ordered.

### LaMarzocco GS/3 Specifications

|                               |  |
|-------------------------------|--|
| <b>Boiler capacity</b>        | 3.5 litre steam, 1.5 litre brew              |
| <b>Fresh water tank</b>       | Inbuilt, plumb-in optional                   |
| <b>Voltage</b>                | 230 v 50 Hz. 10A (2100W)                     |
| <b>Other</b>                  | Rotary pump, pump and boiler pressure gauges |
| <b>Watt</b>                   | Steam 1200 watt. & brew 800 watt             |
| <b>Dimensions (W x D x H)</b> | 400 x 530 x 355 mm approx                    |
| <b>Weight</b>                 | Approximately 33 kg                          |
| <b>Warranty</b>               |  |

All new machines for home use carry a 12 month back to base warranty. Machines for business use carry a 12 month parts and 3 month labour warranty. During this period, the machine is returned to us at the customers cost and we will return it at our cost. Normally we will aim to return the machine within 5 working days.

Exclusions: Misuse, user modified equipment, gaskets and seals and damage caused by scaling.



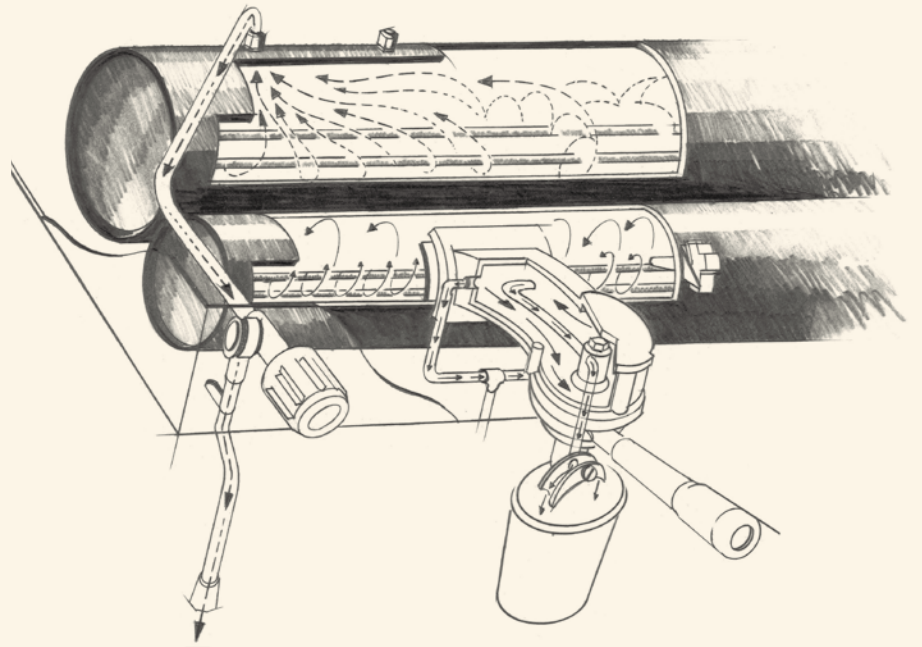
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# There are reasons

**1) La Marzocco's Dual Boiler Technology provides you with ample milk steaming power while maintaining optimum brewing temperature.** Espresso machines

have two primary functions, brewing espresso and steaming milk. High demands of steaming power can upset the temperature stability of a single boiler heat-exchanger type machine. That can lead to bitter or scorched espresso. La Marzocco dedicates a high quality stainless steel boiler to each function, allowing them to operate simultaneously yet independently of one another. The brewing boiler holds a large mass of perfect temperature water and is controlled by a precise thermostat that guarantees a coffee temperature

variation of less than  $\pm 1^{\circ}\text{C}$ , whereas single boiler machines rely on less accurate pressure stats, controlling actual pressure rather than temperature. Moreover, our PID system equipped models guarantee a variation in brewing temperature of even less than  $\pm 0.5^{\circ}\text{C}$ , a true industry record. The high capacity steam boiler contains no internal heat exchangers and is therefore more efficient. The steam pressure can be set to optimum levels without fear of impacting the brewing temperature and this high power dry steam output makes all the difference when frothing milk for the best microbubbles, to produce creamy cappuccinos, lattes and macchiatos. With La Marzocco, consistency is the rule, not the exception.



**2) La Marzocco's brewing groups are among the heaviest in the industry – and there is good reason. A heavier group provides a more stable thermal mass, and produces a more consistent espresso.** La Marzocco brewing groups are attached directly to our independent, thermostatically controlled stainless steel water tank. We call it a “saturated group”, because the water in the tank and the water in the group are one-in-the-same. The result: consistent brewing water temperature, shot after shot.

**3) Before leaving our facility, each and every La Marzocco espresso machine is put through an extensive 21 point bench test.** A factory trained technical specialist thoroughly inspects and tests every major component and fine tunes the machine in order to assure that it arrives to you in perfect working order, ready to be installed at the end-user location without further time consumed in checks and tests.

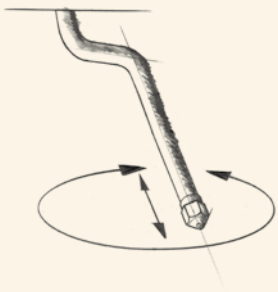
**4) When a La Marzocco espresso machine is purchased, the customer is getting a great deal more!**

Every La Marzocco is backed by an international organization that is committed to offering only the best in service and technology to its customers. The company prides itself in its ability to successfully adapt to most challenges.

Whether it's producing a customized body, fashioning special functions, or adding options, La Marzocco is up to the challenge – always ready to do whatever is possible for the success of its customers. La Marzocco is continually seeking ways to improve its products. New methods are sought, new designs perfected. A team of experienced and devoted professionals is always available to help and support any client in need. Being always close to its clientele has been an integral part of La Marzocco success for over 80 years. The company has been steadfast in its devotion to producing the finest, handcrafted espresso machines in the world. The fit, the quality, the finish and the performance of a La Marzocco espresso machine are never compromised. La Marzocco's strength is the undisputed trust in our fine technology the world over.

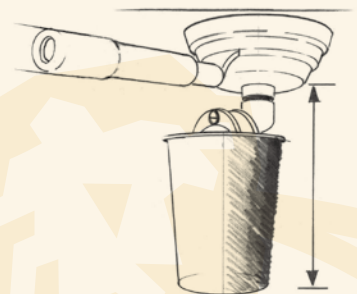
**5) La Marzocco incorporates state of the art features**, such as a microprocessor driven programmable dosing system for consistent shot brewing, automatic boiler fill to maintain proper water level, an easy to read sight glass for instant water level monitoring, and a pre-heating system for incoming water into coffee boiler (on some models) and a PID system for temperature control (option or standard), that constantly measures the brewing temperature and, via an algorithmic equation, calculates the on-off cycles of the heating element in order to obtain the best thermal stability possible.

**6) La Marzocco's Back-Up Features allow for uninterrupted service during periodic check-ups and system work.** Reliable performance has always been La Marzocco's strong suit. Clients often use the machines in a very high volume setting, and depend on their equipment for a significant part of their income. Extensive back-up and by-pass features have been designed to avoid costly downtime and allow a technician to check and service many of the primary functions without stopping the machine from operating. Among the key back-up features included as standard equipment are: complete manual group and water level operation (LINEA and FB/70); warnings for inadequate in-line water flow or pressure; re-settable thermal cutouts, and a diagnostic display on the GB/5, FB/80, GS3 and Mistral for preventive maintenance warnings (regenerate water softener, backflushing groups etc.) All of which underscores La Marzocco's reputation for never quitting on the job.



**7) Omni-directional stainless steel steam wands give baristas maximum flexibility.** This design feature frees baristas to perform more efficiently, maximizing their beverage preparation activity. Each custom-made wand is designed to last as long as the machine itself. Crafted out of stainless steel, the polished finish maintains a clean, sanitary look over time, unlike chrome-plated copper wands.

**8) La Marzocco espresso machines are designed to accept a variety of cup sizes.** Company designers, recognizing the demand for different sized drinks, added a thoughtful design option: a bit more space between the group and the drain tray. This allows the barista to easily brew directly into different size cups without having to make any adjustments. No time is wasted.



**9) Every La Marzocco espresso machine is properly certified for operation by most recognized international standards institutes.** La Marzocco machines are covered by major certifications standards including CE, cULus and NSF, as well as certification for Espresso Italiano by INEI.

**10) The final and most important issue for La Marzocco is its passion for coffee:** the same passion that is shared by the designers and craftsmen at La Marzocco, right on through to the baristas who are able to serve the finest specialty coffee beverage also thanks to La Marzocco's technology. It is this passion, dating back to its origins in 1927, that has led to the quality that distinguishes La Marzocco machines from all others.

[www.lamarzocco.com](http://www.lamarzocco.com)

For more information please contact:



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## **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.*

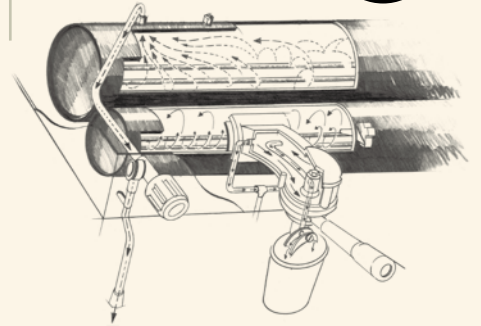
*In a tiny footprint, with water reservoir or plumb-in options, GS/3 suits home use and has sufficient steam power and performance recovery for many commercial applications including restaurants, catering and professional offices.*

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### Dual Boiler Technology



| Height (x)<br>cm/in. | Width (z)<br>cm/in. | Depth (y)<br>cm/in. | Weight<br>kg/lbs | Voltage<br>VAC                          | Total Wattage<br>watt                            | Steam boiler capacity<br>liters | Coffee boiler capacity<br>liters |
|----------------------|---------------------|---------------------|------------------|---|--|---------------------------------|----------------------------------|
| 35.5/14              | 40/16               | 53/21               | 33/ 72.75        | 110 (14.6 amps)<br>or<br>220 (9.6 amps) | 2100 (220V version)<br>or<br>1600 (110V version) | 3.5                             | 1.5                              |

## Best in the industry for temperature stability



- Dual stainless steel boiler technology and saturated brewing groups
- 3.5 Liters internal water reservoir
- PID temperature control (proportional integral derivative)
- "Cool touch" stainless steel hot water wand
- Stainless steel steam wand
- Multifunction keypads and digital display
- Internal volumetric pump
- Brew water pre-heating system
- Available in the mechanical paddle (MP) version (see specific brochure)

Certifications available:



All specifications are subject to change without notice.

For more information please contact: