



HANDMADE IN FLORENCE



**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.*

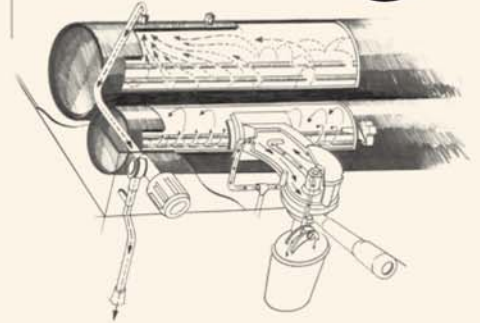
*In a tiny footprint, with water reservoir or plumb-in options, GS/3 suits home use and has sufficient steam power and performance recovery for many commercial applications including restaurants, catering and professional offices.*

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

USA



Dual Boiler Technology



Height (x) in.	Width (z) in.	Depth (y) in.	Weight lbs	Voltage VAC	Total Wattage watt	Steam boiler capacity liters	Coffee boiler capacity liters
14	16	21	72.75	110 (14.6 amps)	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 steam wand and hot water 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

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