



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.

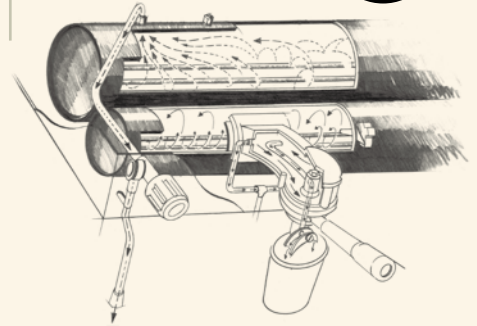
In a tiny footprint, with water reservoir or plumb-in options, GS/3 suits home use and has sufficient steam power and performance recovery for many commercial applications including restaurants, catering and professional offices.

www.lamarzocco.com

ENG



Dual Boiler Technology



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