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COMPACT DUAL-BOILER ESPRESSO MACHINE · 1 GROUP

GS3 AV / MP

The GS3 brings La Marzocco's commercial dual-boiler technology into a one-group machine for offices, small hospitality spaces and low-volume service. It runs from its own water tank or plumbed in, and comes in volumetric (AV) or mechanical paddle (MP) versions.



Made by La Marzocco
Florence, Italy

3.5 L	3.5 L	2120 W	410 mm
steam boiler	water tank, so plumbing optional	at 220 V single phase	wide, for compact counters

Figures from La Marzocco UK. Actual steam and recovery depend on use.

WHAT IT DOES WELL

01
Dual boilers
Separate coffee and steam boilers mean the GS3 can brew and steam at the same time without temperature dropping.

02
Dual PID control
Both boilers are held at set temperatures electronically, so extraction stays consistent across a run of drinks.

03
Saturated group
The exposed saturated group is fed from the coffee boiler, keeping brew temperature steady from the first shot.

04
AV or MP
AV stops each shot at a programmed volume; MP uses a conical paddle valve that gives the barista control over pre-infusion.

05
Tank or plumbed
An integrated water tank means it can run without a water feed, or it can be plumbed in where a supply exists.

06
Pre-heating system
Incoming water is pre-heated before it reaches the coffee boiler, which helps temperature stability during back-to-back shots.

WELL SUITED TO Offices, boutique hotels, small cafés and restaurants with modest volumes that want commercial-grade espresso in a compact footprint.

GS3 AV / MP — SPECIFICATION

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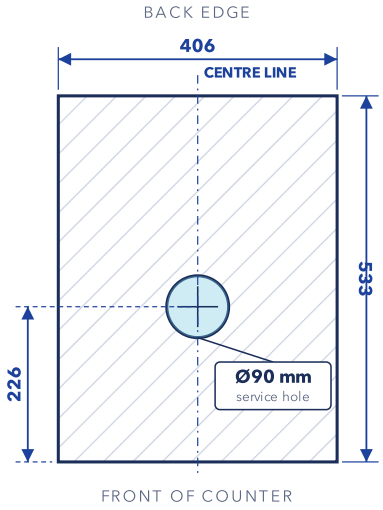
What you need to plan the space and power. We confirm the details before delivery.

MACHINE		
	Dimensions (W × D × H)	410 × 530 × 355 mm
	Weight	33 kg
	Steam boiler	3.5 L
	Versions	AV (auto volumetric) or MP (mechanical paddle)

ELECTRICAL		
	Power	2,120 W at 220 V single phase
	Standard supply	230 V single phase · standard 13 A plug

WATER & DRAINAGE		
	Water supply	Integrated 3.5 L tank, or plumbed with optional connection kit (G3/8 braided hose)
	Water treatment	Filtered water in the tank, or an in-line filter when plumbed
	Waste	Drip tray, or drain hose to a gravity drain when plumbed

COUNTER CUT-OUT · PLAN VIEW



Only needed if the GS3 is plumbed in. Water, waste and power come up through one **90 mm hole** on the machine's centre line, 226 mm from the front, from La Marzocco's installation guide. Dimensions in mm; we confirm them at survey.

BEFORE IT ARRIVES

- [ ] Standard 13 A socket within reach of the machine
- [ ] Counter space 410 × 530 mm, rated for 33 kg
- [ ] If plumbing in: cold feed and drain close to the machine
- [ ] Clearance above for filling the water tank
- [ ] 90 mm hole cut in the position shown

SUPPLIED, SET UP AND LOOKED AFTER BY MSS

Installation & commissioning

Our engineers deliver, set up and commission the equipment, and show your team how to use and clean it.

Bronze, Silver & Gold service plans

Planned preventative maintenance, with labour included on every plan. You choose the level of cover that matches your trading hours.

Warranty & ongoing support

New equipment comes with a 12-month parts and labour warranty, subject to manufacturer terms. After that, we look after it for as long as you have it.

TALK TO AN ENGINEER

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SCAN TO VIEW THIS MACHINE ONLINE