

# home catalogue



**la marzocco**  
HOME

## la marzocco home

**F**ounded in 1927 by Giuseppe and Bruno Bambi, La Marzocco was born in Florence, Italy, the epicenter of the Italian Renaissance. With a passion for Italian craftsmanship and innovation, the first coffee machine with a horizontal boiler was invented in 1939, today an industry standard.

This became the first in a series of extended innovations from the introduction of a dual boiler system and saturated groups.

A shared passion for tradition and the search for superior quality and reliability continue to distinguish the company today. In 2015 the La Marzocco Home product line was born, bringing commercial quality espresso machines into the Home with the GS3, Linea Mini and now the Linea Micra.

A range of grinders, and accessory line, providing the same taste and café quality experience at home for home baristas and coffee enthusiasts.



**espresso is a journey.**

Discover the world of uncompromised espresso experiences.

linea micra bring the café home.



**dual boiler system**

Separate boilers to optimise espresso brewing and steam production.

**internal pump**

Self-contained rotary pump without compromising performance.

**indicator lights**

Lights provide user feedback on heating and water level.

**convertible portafilter**

Easy to clean and ready for any occasion, three-in-one convertible portafilter quickly changes between single-spout, double-spout, and bottomless.

**integrated brew group**

A combined boiler and brew group achieve exceptional thermal stability in a reduced footprint.

**cool touch steam wand**

The steam wand remains cool enough to touch whilst steaming without any rubber grip needed.

**dual PID control**

Brew temperature and steam control all in app for user adjustment.

**pre-brewing**

Adjustable through the app, it occurs by valve opening and closing for the set times before normal brewing starts.

**hot water spout**

Convenient spout for long-blacks, americanos, tea and rinsing portafilters between shots.

**water reservoir**

A self-contained 1.5 litre water tank.

**barista lights**

LED lighting allows you to focus on your extraction and the cup.

**on/off scheduling**

Set on/off scheduling for the machine through the app for the whole week, in this way your machine will be on only when it's needed.

Height	34 cm
Width	29 cm
Depth*	39 cm
Weight	19 kg
Voltage	220-240V Single Phase
Wattage Total	2130 W
Coffee Boiler	0.25 litres
Steam Boiler	1.6 litres

A compact, easy-to-use home espresso machine with the powerful performance worthy of the La Marzocco name. Designed as a scaled-down version of the Linea Classic S, the Linea Micra combines a dynamic feature set and small body that allows you to explore the world of espresso. Easy setup, quick heat-up time, and all the essential tools, the Linea Micra makes dialing in your morning routine simple. Clean lines and timeless aesthetic inspired by a long line of espresso icons. Micra includes seven colours to choose from, elevating any home kitchen to café-status. The Linea Micra has an electronic board built in which enables it to be connected to the internet and controlled through the new La Marzocco Home App, available on AppStore and GooglePlay.

\*Measured at the base of the machine.

linea mini

your new favourite  
café is your kitchen.



\*available in  
seven colours.



**dual boiler system**

Separate boilers to optimise espresso brewing and steam production.

**integrated brew group**

A combined boiler and brew group achieve exceptional thermal stability in a reduced footprint.

**hot water spout**

Convenient spout for long-blacks, americanos, tea and rinsing portafilters between shots.

**internal pump**

Self-contained rotary pump without compromising performance.

**pro-touch steam wand**

High performing steam wand that is cool to the touch.

**water reservoir**

A self-contained 2.5 litre water tank makes plumbing optional.

**indicator lights**

Lights provide user feedback on heating and water level.

**PID control**

Stepped temperature wheel allows for user adjustment.

**barista lights**

LED lighting allows you to focus on your extraction and the cup.

**auto stand-by**

Thanks to the app, it is possible to set automatic stand-by of the machine, increasing its energy efficiency.

**pre-brewing**

Adjustable through the app, it occurs by valve opening and closing for the set times before normal brewing starts.

**on/off scheduling**

Set on/off scheduling for the machine through the app for the whole week, in this way your machine will be on only when it's needed.

Height	37.7 cm
Width	35.7 cm
Depth*	45.3 cm
Weight	30 kg
Voltage	220-240V Single Phase
Wattage Total	1820 W
Coffee Boiler	0.17 litres
Steam Boiler	3 litres

The Linea Mini is inspired by the La Marzocco Linea Classic, a commercial espresso machine popular in cafes across New Zealand and around the globe. The Linea Mini comes with dual boilers and an integrated brew group that allows the machine to achieve the temperature stability and energy efficiency of the saturated brew group in a reduced footprint that's perfect for your kitchen. The Linea Mini is handmade with the same components used in our commercial machines to ensure the same durability that the Linea Classic has become famous for. This gives the Linea Mini the ability to make coffee in quick succession. The Linea Mini can now be connected to the internet and controlled through the new La Marzocco Home App, available on AppStore and GooglePlay.

\*Measured at the base of the machine.

gs3

unmatched style  
and performance.



**dual boiler system**

Separate boilers to optimise espresso brewing and steam production.

**saturated groups**

Ensure unsurpassed thermal stability, shot after shot.

**pre-brewing - only AV**

Adjustable through the app, it occurs by valve opening and closing for the set times before normal brewing starts.

**dual PID (coffee and steam)**

Allows you to electronically control coffee and steam boiler temperature.

**pro-touch steam wand**

High performing steam wand that is cool to the touch.

**hot water economiser**

Enables you to fine-tune the tap water temperature for tea.

**dose setting - only AV**

Fine tune the water dose setting for each dose button directly from the app, consider that a good approximation is 2 pulses = 1 ml.

**internal pump**

Self-contained pump without compromising performance.

**digital display**

Intuitive programming makes it easy to adjust machine parameters.

**water reservoir**

A self-contained 2.7 litre water tank makes plumbing optional.

**on/off scheduling**

Set on/off scheduling for the machine through the app for the whole week, in this way your machine will be on only when it's needed.

**periscope pressure gauge - only MP**

Monitor pressure at coffee during extraction.

av

mp

The GS3 AV offers the same professional-grade experience as the GS3 MP, but with one big difference. Instead of a manual weighted paddle, the GS3 AV come with auto volumetric controls, allowing for perfect, consistent extractions - time after time.

With this machine, you can program your shots by water volume, so every cup brews exactly the same. No manual tinkering required.

The GS3 is a more sophisticated home coffee machine, crafted to withstand the busiest cafes in the world. With a compact bench profile and professional-grade features, it's been the ultimate home barista set-up since 2007.

This particular model is the GS3 MP, which stands for 'Manual Paddle'. The GS3 MP allows for endless, hands-on tinkering. A weighted brew paddle gives you total control over pre-infusions, pressure profiling, shot volumes and extraction times. Perfect for coffee lovers who want control.

Height	35.5 cm
Width	40 cm
Depth*	53.5 cm
Weight	34.5 kg
Voltage	220-240V Single Phase
Wattage Total	2120 W
Coffee Boiler	1.5 litres
Steam Boiler	3.5 litres

Height	44 cm
Width	40 cm
Depth*	53.5 cm
Weight	34.5 kg
Voltage	220-240V Single Phase
Wattage Total	2120 W
Coffee Boiler	1.5 litres
Steam Boiler	3.5 litres

\*Measured from back panel to front edge of drain tray.

## lux d

colour options



The La Marzocco Lux D grinder represents the first collaboration between La Marzocco Home and Mazzer. This grinder has been optimised for the barista at home with a configuration that fits your ritual.

Burr Type	Steel Flat
Hopper Capacity	0.6 kg
Grind Adjustment	Stepless
Burr Diameter	61 mm
Grinding Speed (rpm)	1400 (50Hz)
Programmable Dose	No
Height	47.5 cm
Width	18 cm
Depth	25 cm
Weight	10.5 kg
Voltage	220V-240V Single Phase
Wattage	250 W

## mahlkonig e65s

colour options



The E65S is the perfect synergy of proven premium espresso grinding technology and pioneering features, designed to meet the modern demands of coffee professionals around the globe.

Burr Type	Special Steel Flat
Hopper Capacity	1.2 kg
Grind Adjustment	Stepless
Burr Diameter	65 mm
Grinding Speed (rpm)	1400 (50Hz)
Programmable Dose	Yes
Height	58.3 cm
Width	19.5 cm
Depth	28.3 cm
Weight	11.2 kg
Voltage	220V-240V Single Phase
Wattage	440 W

\*small hopper option available for purchase

## mazzer mini

colour options



The Mazzer Mini Electric B coffee grinder suitable for low consumption, perfect for home use. Single and double dose options with independent adjustment.

Burr Type	Steel Flat
Hopper Capacity	0.6 kg
Grind Adjustment	Stepless
Burr Diameter	64 mm
Grinding Speed (rpm)	1400 (50Hz)
Programmable Dose	Yes
Height	44 cm
Width	17 cm
Depth	29 cm
Weight	10.2 kg
Voltage	220V-240V Single Phase
Wattage	250 W

## mahlkonig x54

colour options



The Mahlkönig X54 all round home grinder. An all around home grinder with stepless grind size adjustment, designed to omit a low frequency sound making it quieter than other home grinders.

Burr Type	Special Steel Flat
Hopper Capacity	0.5 kg
Grind Adjustment	Stepless
Burr Diameter	54 mm
Grinding Speed (rpm)	1400 (50Hz)
Programmable Dose	Yes
Height	42.5 cm
Width	19 cm
Depth	28 cm
Weight	5.1 kg
Voltage	220V-240V Single Phase
Wattage	120 W

# machine compare

All La Marzocco Home coffee machines and grinders are the outcome of over 90 years of experience in manufacturing professional coffee equipment. The technical solutions and the use of surgical grade stainless steel as a main construction material come from professional machines.



**linea micra**



**linea mini**



**gs3 av**



**gs3 mp**

Boiler Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Coffee Boiler Type	Integrated Group	Integrated Group	Independent Boiler	Independent Boiler
Coffee Boiler Capacity	0.25 litres	0.17 litres	1.5 litres	1.5 litres
Coffee Boiler °C Control	App	App	Digital & App	Digital & App
Coffee Boiler PID	Yes	Yes	Yes	Yes
Pre-infusion	Yes, if plumbed in	Yes, if plumbed in	Yes, if plumbed in	Yes
Pre-infusion control	App	App	App & Machine	Manual
Pre-brewing	Yes	Yes	Yes	No
Pre-brewing control	App	App	App & Machine	No
Programmable Doses	No	No	Yes	No
Steam Boiler Capacity	1.6 litres	3 litres	3.5 litres	3.5 litres
Steam Boiler °C Control	App	No	Digital & App	Digital & App
Steam Boiler PID	Yes	No	Yes	Yes
Hot Water Economiser	No	No	Yes	Yes
Graphic Display	App Only	App Only	App & Machine	App & Machine
Water Tank	1.5 litres	2.5 litres	2.7 litres	2.7 litres

## coffee machines

Our home espresso machine offering ensures cafe quality espresso, designed to fit in any lifestyle with ease. With IOT, these machines can connect to the internet and are controlled remotely via the La Marzocco Home app, giving an unparalleled level of control.

The GS3 AV is a precise model, dedicated to consistency in espresso. The MP configuration ensures great flexibility, and allows for coffee experimentation. Both configurations

are suitable for home, office and light-commercial settings. The Linea Mini is great for entertaining groups of people and is a perfect fit for a bigger family, fitting nicely into a spacious home kitchen or an office coffee setup.

The Linea Micra is a dedicated home espresso machine that comes in a compact, easy-to-use form. The Linea Micra is small and mighty making it the perfect fit for kitchens of all shapes and sizes.



**lux d**



**mazzer mini**



**e65s**



**x54**

Grind Adjustment	Stepless	Stepless	Stepless	Stepless
Burr Material	Stainless Steel	Stainless Steel	Special Steel	Special Steel
Burr Type	Flat	Flat	Flat	Flat
Programmable	No	Yes	Yes	Yes
Grind Speed	1.8 g/s	1.3 g/s	4-7 g/s	1-2.8 g/s
Hopper Size	600 g	600 g	1200 g	500 g
Dimensions	H47.5 x W18 x D25 cm	H44 x W17 x D29 cm	H58.3 x W19.5 x D28.3 cm	H42.5 x W19 x D28 cm
Burr Diameter	61 mm	64 mm	65 mm	54 mm
Weight	10.5 kg	10.2 kg	11.2 kg	5.1 kg
Voltage (Single Phase)	220-240V	220-240V	220-240V	220-240V

## grinders

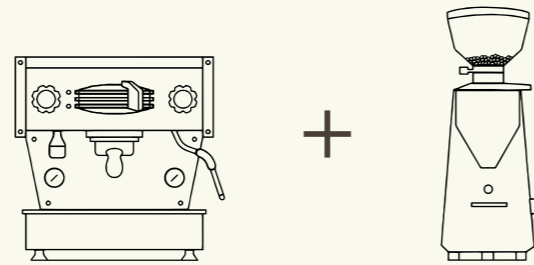
Next to a high-grade coffee machine, it's paramount to have a grinder that provides the same standard in terms of quality and performance. Trying to brew espresso using a blade grinder or pre-ground coffee will unfortunately yield

inconsistent, unrepeatable results and lead to sub-par espresso. La Marzocco offers a range of espresso grinders perfect for any kitchen.



## grinder bundle

When you buy a Linea Micra, Linea Mini or GS3 espresso machine with a coffee grinder you'll receive a 5% discount on both.



## grinder timber kit


La Marzocco wood kits handcrafted by Specht Design are available for two of our grinders, the Mazzer Mini and the Lux D. If ordered in combination with either grinder, the kit will be included in the box.


**Includes:** hopper lid, chamber lid and adjustment pin


\*Wood grains may vary slightly from one kit to another due to the nature of the material.



### wood options

maple 

walnut 

american oak 

## puqpress mini

colour options  



The puqpress is an automatic tamping machine, taking the inconsistency and effort out of manually tamping. The Puqpress Mini is the perfect size to fit beside your espresso machine in your home or office. White is available by pre-order.

Tamper Diameter	53.0 – 58.3 mm
Cycle Duration	1.3 s
Naked Portafilter Compatibility	Yes
Force Adjustment	Steps of 1kg in the range from 10 – 30kg
Non-stick Coating	Yes
Fine Adjustment Lower Damp	No
Height	27.2 cm
Width	13.6 cm
Depth	18.1 cm
Weight	3.4 kg
Voltage	220-240V
Wattage	76 W
Certifications	CB,CE, cETLus, KTC, EAC, PSE, ETL sanitation



# custom parts

handcrafted by artisans for the linea mini.



## timber kits

Timber kits are available for the Linea Mini and can be installed at the point of purchase for new machines or fitted retrospectively to owned espresso machines. Three options of timber kits are available and the kits come with the components outlined below.

Individual pieces within the kit are not sold separately. You may choose your wood grain and metal accent (brass or steel).



### 1. paddle



### 2-3. steam knobs & metal accents



### 4. portafilter handle



### 5. paddle surrounds





## custom parts

handcrafted by artisans for the gs3.

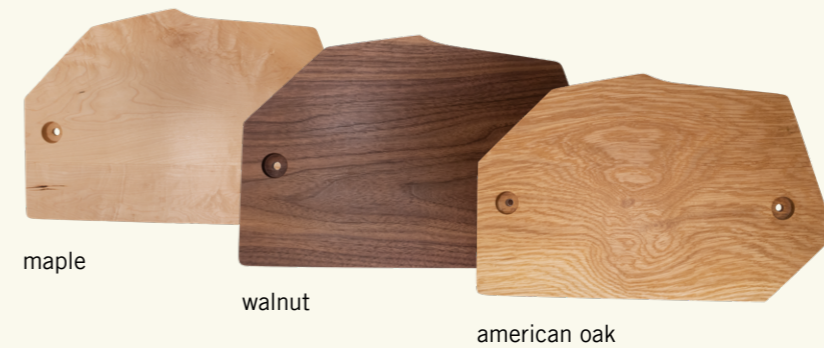
## timber kits

Timber kits are available for the GS3 AV and MP and can be installed at the point of purchase for new machines or fitted retrospectively to owned espresso machines. Three options of timber kits are available and the kits come with the components outlined below.

Individual pieces within the kit are not sold separately. You may choose your wood type and metal accent (brass or steel).



### 1. timber panels



### 2. steam lever



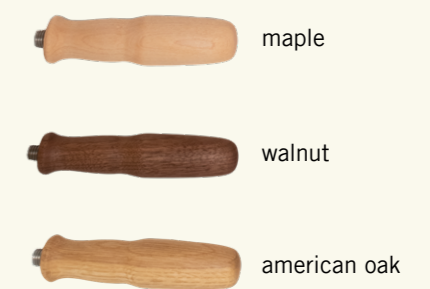
### 3. paddle (mp only)



### 4. group cap



### 5. portafilter handle





## customisation

making your espresso machine  
one of a kind.

## standard colours

### gs3



\*stainless steel

### linea micra & linea mini



## custom colours

making your espresso machine one of a kind.

If you can't find the perfect match for your kitchen in our standard colours, we also offer bespoke painting of espresso machines using either powder coat or wet spray.



### dulux powder coating \*subject to availability

View the colours and finishes available within the Dulux range\*.

### wet spray - pantone colours

If you don't see the colour you're after within the powder coat options, it's possible to colour match to a Pantone.

### badges

Our La Marzocco badges are available to be custom coloured to give your machine the final touch. Additional badge colours and metals are available to pre-order.



## pricing

These customisations are bespoke and require individual consultation with our La Marzocco Home team. Get in touch with us at [home.nz@lamarzocco.com](mailto:home.nz@lamarzocco.com) to find out more about pricing.



connected machines

the best part of your morning  
keeps getting better.



The La Marzocco Home Mobile App connects the home machine and the home barista in ways never before possible. When using the app, the device becomes the display for the machine. This display makes it easier and more intuitive to adjust the machines parameters such as temperature and pre-brewing. Moreover, thanks to the app, the device can be used to remote control the machine.

For the Linea Mini, Linea Micra and GS3 in local connection the app allows the user to schedule weekly on/off times and in remote connection allows the possibility of turning the machine on or switching it off. Thanks to

these features, the machine will always be hot and ready, without wasting energy or time. The Mobile App's control panel for the Linea Mini, Linea Micra and GS3 gives the user a real-time feedback over use. When you are not brewing coffee with the app it allows you to read news about the community of La Marzocco Home, watch tutorials and read FAQs to help you brew the best coffee possible. Lastly, with its internet connection, it will now be possible to benefit from new and exciting updates, as we add new app functions in the future.

Scan the QR code on the page to stay up to date with the App's features.

Available on	App Store, Google Play
Operating Systems	iOS, Android
Compatibility	iOS 10.3 or later, Android 4.4 Kit-Kat or later
Languages	English, Italian
Copyright	© 2023 La Marzocco S.r.l.
App Size	170.3 MB



# water

Figuring out your own water situation is one of the most important aspects of owning a home espresso machine, but is often the most ignored. Our La Marzocco Home experts are here to help.

# installation

Whether you plan to unbox, grind and go, or you're planning an more in-depth install including plumbing in your machine, we have the solution for you.

## before your first cup, test the water

Water is such a crucial component to making espresso as it makes up 90% of your coffee. Using the appropriate water with your machine is not only beneficial for making great tasting coffee, it also helps to protect the machine and ensure it remains in top condition. Water is tricky and can change depending on where you are located. We recommend testing the water entering your machine using the water testing kit provided with the Linea Mini and GS3. If you need additional water kits or any advice on what water you should be using, please [contact us](#).

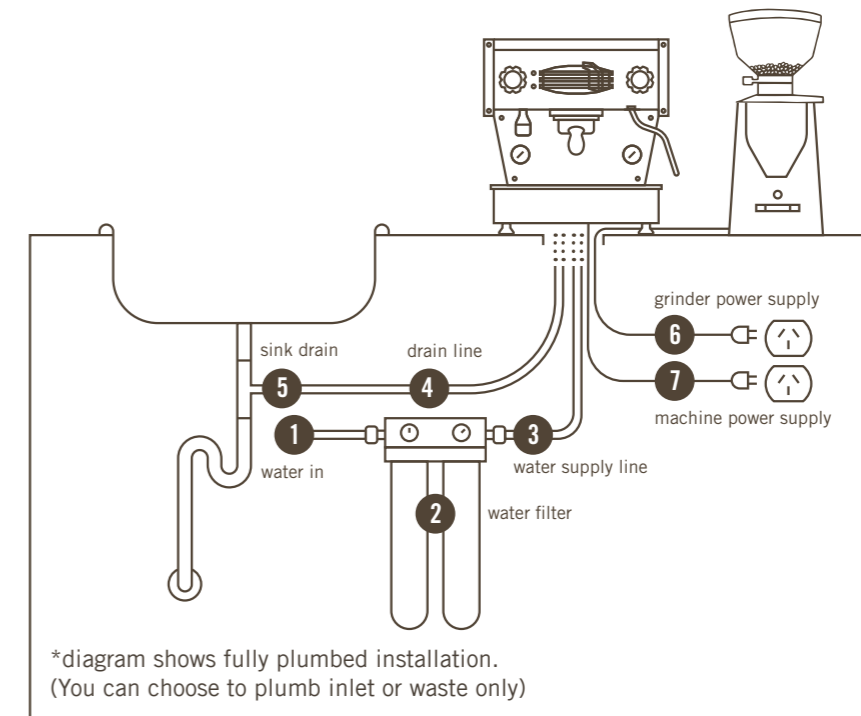
For optimum machine performance, the water properties should fall within the following parameters:

Value	Units	Min.	Max
T.D.S	ppm	90	150
Total Hardness	ppm	70	100
Total Iron	ppm	0.0	0.02
Free Chlorine	ppm	0.0	0.05
Total Chlorine	ppm	0.0	0.1
pH		6.5	8
Alkalinity	ppm	40	80
Chloride	ppm	0	30

\*ppm = parts per million

## water solutions

For more details and a breakdown on why the water you use matters and a link to our water calculator with some water testing tips, follow the QR code to our water page.



## out of box setup

Our home machines come operating from their own internal water reservoir, making self-setup a breeze. Fill the reservoir with recommended water, allow the machine to heat up and then you are ready to brew espresso. Dialling in your grinder may take some time, online tutorials and our home barista booklet are a great place to start.

## book an install

If you live in the Auckland region and you would like to have your machine plumbed into your water supply. Our technical team can supply recommended filtration and install the machine for you. If you live elsewhere, we can recommend a local technical partner to assist with your install. Additional fees apply and services are subject to availability. All machines should be installed by a qualified espresso machine technician or plumber, incorrect installation may void the warranty.

## service

**W**e have a team of La Marzocco Technicians at our Auckland workshop as well as a network of trusted technical partners in New Zealand who are able to assist with annual service and technical support.

## cleaning

A clean machine makes better coffee. Settling into a regular cleaning schedule will go a long way towards keeping your machine running smoothly, and you'll be guaranteed great tasting coffee, cup after cup. In a home environment, we recommend a rinsing back-flush once a day and a chemical back-flush once a week.

## annual service

For an espresso machine used in a domestic setting, we recommend that your machine is booked in for a service annually and your grinder every 2 years. Our La Marzocco Technical team can help you coordinate this either in our Auckland Workshop or with one of our trusted technical partners in your area.

## on-site service

If you are in the Auckland area, we can arrange for on-site service. This is especially helpful for plumbed-in espresso machines. Travel fees apply. Contact us to find out more.

## technical questions?

If you have a technical question or a fault with your machine, we are here to help. Send us an email to [technical.nz@lamarzocco.com](mailto:technical.nz@lamarzocco.com) You can even contact us from the La Marzocco Home App.

## other questions?

Please send an email to [home.nz@lamarzocco.com](mailto:home.nz@lamarzocco.com)

## warranty

**F**rom the beginning, our mission at La Marzocco Home has been to create an uncompromised espresso experience for the home barista through professional equipment and education. We stand behind the products we sell and want to make sure that your experience with La Marzocco is exceptional.

## standard warranty - 24 months

Our espresso machines carry a 24-month warranty when purchased directly from La Marzocco Home. Make sure to keep a copy of your proof of purchase. Should you have any issue that you feel is covered by warranty, please contact us at [home.nz@lamarzocco.com](mailto:home.nz@lamarzocco.com)

## what does it cover?

Our warranty relates to any non-consumable parts, provided that the machinery is installed according to the La Marzocco Home pre-install specifications. Labour for warranty service is included.

## what does it not cover?

The warranty does not include breakdowns due to inadequate cleaning or incorrect operation. Consumable parts are not covered. Make sure you are using the appropriate water in your espresso machine as specified in the user manual. Failure to do so could result in the voiding of your warranty.

## how to make a claim?

In order to make a claim you'll need to submit a warranty claim form with us. Get in touch with the La Marzocco Home team to help you with this process. Make sure you have any relevant images of the issue in question ready to go.

## activate your warranty

We recommend activating your machine's warranty at the point of purchase. Having your machine's details on record streamlines your service with us and makes sure you'll get your machine back home brewing coffees even quicker. Follow the QR code on the right to complete the process.



## subscriptions

**O**ur coffee subscriptions are designed to help the home barista improve and perfect their craft. Enjoy world class espresso and brewing advice from some of specialty coffee's best established and emerging roasters.

Every month we feature a different coffee roaster at our Auckland showroom. We invite the home barista community to stop by for a taste and we also gift a bag of beans with every home machine purchase.



With a 6 or 12 month Roaster in Residence coffee subscription you have the opportunity to try different coffees from a variety of different roasters delivered direct to your doorstep.

6-months



12-months



## discover our roasters

Join us as we explore different coffees and learn the stories of the people who roast them.



## training

**W**ith the opportunity to spend time with a La Marzocco coffee trainer to go over all the basics, we hope you'll fall in love with the ritual of making espresso at home on your new machine.

## home barista training (auckland showroom)

When you purchase a machine with La Marzocco Home New Zealand, you have the added benefit of a complimentary training session with a coffee educator at our Auckland showroom. This session will cover all the basics to help you make the most of your new machine and grinder. All skill levels can be accommodated for. This training is only available in the Auckland region at this time.

## home barista events



We have a range of home barista events throughout the year including our La Marzocco Home Barista Workshop which explores a variety of topics in the world of coffee. To keep up to date about our upcoming events, make sure you are subscribed to our mailing list.

## online tutorials



Learning to make great coffee, like anything, takes time and practice. We've put together a selection of our favourite videos with tips and tricks to help you on your way.

## linea micra tutorials



Take an educational journey through the ins and outs of espresso with the Linea Micra. In this 10-part series you'll learn and grow in your espresso know how, whether you're a beginner home barista or a seasoned espresso pro.

## accademia del caffè espresso



Visiting Florence? Accademia is open to the public for guided tours, from those experiencing a first contact with the world of coffee, to in-depth courses catering to both professionals and amateurs.





[nz.lamarzoccohome.com](http://nz.lamarzoccohome.com) | [@lamarzoccohomez](https://www.instagram.com/lamarzoccohomez)  
+64 (0)9 307 2060 | 2a york street, parnell, auckland 1052, new zealand

all specifications are subject to change without notice.

la marzocco © 2023

[nz.lamarzocchohome.com](http://nz.lamarzocchohome.com)