

Slayer®



## STEAM<sup>EP</sup>

The Steam EP is the most commercially-evolved espresso machine in the industry. Designed for fluid, simple operation by the barista while maintaining high-end extraction capability. Design that you have come to expect, this Slayer machine is meant for every user and budget type. From a multi-cafe retailers, roaster or distributor, stepping up to Slayer and into an EP has never been easier.

### **Classic 9-bar Extraction with Pre-Wet Control**

Volumetric brewing with programmable pre-wet from 0-4 seconds.

### **Push Button Actuation**

For fast programming and easy operation.

### **Four Volumetric Settings Per Group**

Each button can be programmed to hold two volumetric presets, four settings per group.

### **Individual Brew Tanks with PID Temperature Control**

Consistent and reliable performance, ideal for high-volume beverage service.

### **Centralized, Heads-up Barista Dashboard**

Easy to operate and program volumetrics, temperature, pre-wet and more.

### **Password Protection of Deeper Programming**

Give appropriate levels of control to baristas.

### **Unique Design**

Soft-Touch™ handles, powder coated wings and anodized aluminum panels.



## Essential Features

- Volumetric activation, two buttons with four programmable settings
- Programmable HOLD 0-4 Seconds to pause water delivery before full pressure extraction.
- Programmable Pre-Wet 0-4 sec
- Centralized heads-up Barista Dashboard™
- Intuitive, password-protected menus
- Soft-Touch™ steam actuators and portafilters
- PID-controlled independent brew tanks
- Hot water mix valve
- Massive work surface
- Wing channels keep wires and hoses hidden
- Anodized aluminum finish, body color
- Powder coated matte black wings

## Specifications (2-group | 3-group)

- **Width:** 34 | **43.5** inches / 86.5 | **110.5** centimeters
- **Length:** 27.75 | **27.75** inches / 70.5 | **70.5** centimeters
- **Height:** 16.75 | **16.75** inches / 42.5 | **42.5** centimeters
- **Weight:** 220 | **305** pounds / 100 | **139** kilograms (tanks filled)
- **Brew tanks:** 1.7 liters, 600 watts
- **Steam tank:** 7.4 | **12** liters, 3,500 | **4500** watts
- **Single-phase power:** 220-240V, 50/60 hertz, 4.7 - 5.6 kW | **6.3 - 7.5** kW
- **Three-phase power (optional):** 380-415V3N, 50/60 hertz, 4.9 - 5.7 kW | **5.8 - 6.5** kW

**SLAYER**  
espresso machines

# Slayer®



## STEAM<sup>LP</sup>

Slayer's first true pressure profiling machine featuring volumetric settings, pre and post infusion, manual mode and so much more!

The Steam LP is the best of both worlds with both manual and volumetric capabilities. You'll have incredible control over extraction and an extremely intuitive UI for quickly dialing in on the fly—this machine will help you pull great shots all day long. This is the barista's dream machine.

### **Weight Based Volumetrics**

Program your output volume in grams, making it easy to get the exact volume you desire.

### **Low Pressure Pre & Post infusion**

You read that right! Time based, regulated pre infusion moves to full classic pump driven extraction and weight based post infusion! Dial in in manual mode, save and playback via volumetric control.

### **User Friendly Interface**

UI is intuitive and easy to program, unlike anything you have ever used.

### **Electronic Steam Solenoid Valve**

An efficient & durable valve designed to speed up the steaming workflow.

### **Barista Dashboard**

Program volumes, quickly change the last shot, or run a cleaning cycle without ever leaving the guest's line of sight.

### **Onyx Duratex Actuators**

Durable yet elegant onyx duratex used for brew and steam actuators for a warm natural feel.

### **Wing Leg Channels**

Keep wires and hoses hidden from view.

### **Adjustable Height Drain Tray**

Four distinct positions, large workspace.



## Essential Features

- Controllable independent pre-infusion programmable from 0-10 seconds
- Post-infusion programmable by weight
- Dual-volumetrics operation with two programmable doses per grouphead
- 1-5 second auto purge activated automatically or on demand
- Pressure reducer to set your pre- and post-infusion pressure (line pressure or lower).
- Quick push button to activate full manual versus volumetric mode
- Advanced algorithm allows volumetric setting by weight
- PID-controlled independent brew tanks
- Electronic solenoid steam valves
- Heads-up Barista Dashboard™ per group
- Massive work surface
- Wing channels keep wires & hoses hidden from view
- Automatic shot lights
- Adjustable drip tray
- Mirror polished stainless steel body
- Ink black wings and cup rail
- Onyx Duratex™ actuators & Soft-Touch™ handles

## Specifications (2-group | 3-group)

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## STEAM LPx



BONE  
BEIGE



CRIMSON  
RED



SEATTLE  
SKY BLUE



GALAXY  
BLACK

The Steam LPx presents everything you love about the LP, in your unique color choice. Featuring super polished chrome wings, woodlike brown Duratex™ actuators and handles, and a choice of 4 color panel options.

Stay engaged with your guest while maximizing the extraction parameters with the heads-up Barista Dashboard, one per group. Intuitively designed to speed up the need for on the fly adjustments assuring beverages are prepared at the highest quality.

### **Weight Based Volumetrics**

Program your output volume in grams, making it easy to get the exact volume you desire.

### **Low Pressure Pre & Post infusion**

You read that right! Time based, regulated pre infusion moves to full classic pump driven extraction and weight based post infusion! Dial in in manual mode, save and playback via volumetric control.

### **User Friendly Interface**

Incredibly easy to use interface, unlike anything you've ever used.

### **Electronic Steam Solenoid Valve**

An efficient & durable valve designed to speed up the steaming workflow.

### **Barista Dashboard**

Digital control board features backflush, timers, and access to all parameters.

### **Brown Duratex Actuators**

Durable yet elegant brown duratex used for brew and steam actuators for a warm natural feel.

### **Wing Leg Channels**

Keep wires and hoses hidden from view.

### **Adjustable Height Drain Tray**

Four distinct positions, large workspace.



## Essential Features

- Controllable independent pre-infusion programmable from 0-10 seconds
- Post-infusion programmable by weight
- Dual-volumetrics operation with two programmable doses per grouphead
- 1-5 second auto purge activated automatically or on demand
- Pressure reducer to set your pre- and post-infusion pressure (line pressure or lower).
- Quick push button to activate full manual versus volumetric mode
- Advanced algorithm allows volumetric setting by weight
- PID-controlled independent brew tanks
- Electronic solenoid steam valves
- Heads-up Barista Dashboard™ per group
- Massive work surface
- Wing channels keep wires & hoses hidden from view
- Automatic shot lights
- Adjustable drip tray
- Super polished chrome wings and brown Duratex™ cup rail
- Brown Duratex™ actuators & Soft-Touch™ handles
- Powder coated panels in 4 color options

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