

Slayer®



STEAM^{LP}

The Slayer Steam LP is a dream come true for those seeking flavor profiling through the addition of programmable pre-infusion and repeatability. Easily extract delicious espresso every time with programmable pre-infusion, post-infusion and volumetric settings.

This incredibly intuitive machine automatically records your settings as you dial in with the Record & Playback feature, making it easy to get your recipe right and then make the same great shot all day. You'll experience the best of both worlds with the LP's ability to work in both manual and volumetric modes. The perfect tool to maximize your coffee experience on every level is here!

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.

Adjustable Height Drain Tray

Four distinct positions, large workspace.

Wing Leg Channels

Keep wires and hoses hidden from view.

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.

User Friendly Interface

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



Essential Features

- Pre-Infusion — 1-10 seconds. Internal regulator allows for 1-3 bars of pressure for a soft pre-infusion.
- Quick Calibration — Manually dial in your coffee while your settings are being recorded and easily save to automated volumetric output aka "record and playback".
- Paddle Actuators — 2 volumetric settings per group
- Individual brew temperatures
- Lifetime shot counters
- Quick and full clean settings
- Advanced volumetric algorithm translates time to weight
- Electronic solenoid steam wands for extreme responsiveness, durability & efficiency
- Hot water dose (2 presets)
- Auto purge: set for before or after you pull a shot
- Shot lights to illuminate your extraction
- Massive, adjustable drip tray
- Pre and post infusion 0-10 seconds
- PID controlled independent brew tanks
- Heads-up Barista Dashboard™ per grouphead for easy changes to settings
- Wing channels to hide hoses and wires
- Shot timers

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

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espresso machines