

SLAYER®



Single Group

This is the purist's machine. Slayer Espresso Single Group features the same commercial group, brew actuator, needle valve assembly, and steam valves as the 2-group and 3-group models—plus a few extras. With a touchscreen interface that assists in flavor profiling and temperature control, this one-group espresso machine has unprecedented capabilities.

Flavor Profiling

Manual operation of 3-position actuator allows total control.

Patented Needle Valve

Meter the introduction of water to the coffee bed for ultimate sweetness and syrupy body.

Pre-heat Coil

Stabilizes brew tank temperature.

Individual Brew & Steam Tanks

Pull a shot and steam milk simultaneously.

Touchscreen Menu

Modern, digital readout for brewing and programming.

Custom Options

Personalize with distinct body panel colors, metal finishes and wood sets (actuators, handles and cuprails).

Power Saver Schedule

Automatically powers on and off.

Shot Mirror

Improves visibility during extraction.



Essential Features

- Dual tank system with steam or brew tank priority
- PID temperature control, adjustable in 0.1° increments
- Electronic V3 grouphead rated to 1 million cycles
- Commercial portafilter with 58-millimeter, 18-gram basket
- Nanotech-coated precision shower screens
- Wood handles and actuators
- Hot water tap
- Non-slip feet
- Internal gear pump
- Direct plumb only

Specifications

- **Width:** 18.5 inches / 47 centimeters
- **Length:** 23 inches / 58 centimeters
- **Height:** 13 inches / 33 centimeters
- **Weight:** 110 pounds / 50 kilograms (tanks filled)
- **Brew tank:** 1.1 liters, 600 watts
- **Pre-heat coil:** 60 milliliters
- **Steam tank:** 3.3 liters, 1,300 watts OR 2,000 watts
- **Single-phase power:** 120 VAC, 50/60 Hz, 1.6 kW
- **Three-phase power (optional):** 220-240 VAC, 50/60 Hz, 2.1-2.4 kW

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2-Group

The gateway to flavor profiling. With patented flow control, enabled by a precision needle valve, Slayer Espresso gives you the ability to manipulate and transform the flavor of espresso. In the hands of professional baristas, the brew actuator becomes a vital tool for finding the best in any coffee.

Flavor Profiling

Manual operation of 3-position actuator allows total control.

Patented Needle Valve

Meter the introduction of water to the coffee bed for ultimate sweetness and syrupy body.

Pre-heat Tank

Unlimited steam and ultimate brew temperature stability.

Pre-Brew Timers

Automatic pre-brew wetting stage.

Custom Options

Personalize with distinct body panel colors, metal finishes and wood sets (actuators, handles and cupralls).

Shot Mirror

Improves visibility during extraction.



Essential Features

- Independent brew tanks
- PID temperature control, adjustable in 0.1° increments
- Electronic V3 grouphead rated to 1 million cycles
- Commercial portafilter with 58-millimeter, 18-gram basket
- Nanotech-coated precision shower screens
- Wood handles and actuators
- Hot water tap with mixing valve
- Non-slip feet
- Shot mirror
- External rotary pump

Specifications

- **Width:** 30.5 inches / 77.5 centimeters
- **Length:** 26.5 inches / 67.5 centimeters
- **Height:** 17 inches / 43.5 centimeters
- **Weight:** 220 pounds / 100 kilograms (tanks filled)
- **Brew tanks:** 1.7 liters, 600 watts
- **Pre-heat tank:** 3.3 liters, 1,000 watts
- **Steam tank:** 7.4 liters, 3,500 watts
- **Single-phase power:** 220-240 VAC, 50/60 Hz, 5.7-6.9 kW
- **Three-phase power (optional):** 380-415 V3N, 50/60 Hz, 5.7-6.9 kW

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3-Group

The gateway to flavor profiling. With patented flow control, enabled by a precision needle valve, Slayer Espresso gives you the ability to manipulate and transform the flavor of espresso. In the hands of professional baristas, the brew actuator becomes a vital tool for finding the best in any coffee.

Flavor Profiling

Manual operation of 3-position actuator allows total control.

Patented Needle Valve

Meter the introduction of water to the coffee bed for ultimate sweetness and syrupy body.

Pre-heat Tank

Unlimited steam and ultimate brew temperature stability.

Pre-Brew Timers

Automatic pre-brew wetting stage.

Custom Options

Personalize with distinct body panel colors, metal finishes and wood sets (actuators, handles and cuprails).

Shot Mirror

Improves visibility during extraction.



Essential Features

- Independent brew tanks
- PID temperature control, adjustable in 0.1° increments
- Electronic V3 grouphead rated to 1 million cycles
- Commercial portafilter with 58-millimeter, 18-gram basket
- Nanotech-coated precision shower screens
- Wood handles and actuators
- Hot water tap with mixing valve
- Non-slip feet
- Shot mirror
- External rotary pump

Specifications

- **Width:** 40.5 inches / 103 centimeters
- **Length:** 26.5 inches / 67.5 centimeters
- **Height:** 17 inches / 43.5 centimeters
- **Weight:** 305 pounds / 139 kilograms (tanks filled)
- **Brew tanks:** 1.7 liters, 600 watts
- **Pre-heat tank:** 5.4 liters, 1,000 watts
- **Steam tank:** 12 liters, 4,500 watts
- **Single-phase power:** 220-240 VAC, 50/60 Hz, 7.3-8.7 kW
- **Three-phase power (optional):** 380-415 V3N, 50/60 Hz, 7.3-8.7 kW

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