



## 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)

- **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
- **Wattage:** 4,700 | **6300** watts



**SLAYER**  
espresso machines