

SLAYER®



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 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: 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: 200-260 volts AC, 50/60 hertz, 26 amps
- Three-phase power (optional): 380- 400 volts AC, 50/60 hertz, 17 amps
- Wattage: 5,700 watts



SLAYER
espresso machines