

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:** 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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espresso machines