

Slayer Espresso

Single Group

The serious barista's dream 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

Pre-heat Coil

Stabilizes brew tank temperature

Power Saver Schedule

Automatically powers on and off

Shot Mirror

Improves visibility during extraction

Patented Needle Valve

Grind fine with restricted flow rate during pre-brew phase

Touchscreen Menu

Digital readout features backflush, timers, and access to all parameters

Custom Options

Personalize with distinct body colors, materials, and wood



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
- Teflon-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
- Voltage: 100-120 volts OR 200-260 volts, 50/60 hertz
- · Amperage: 12 amps OR 9 amps
- · Wattage: 1,500 watts OR 2,000 watts











Slayer Espresso

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

Pre-heat Tank

Unlimited steam and ultimate brew temperature stability

Pre-Brew Timers

Automatic pre-brew wetting stage

Shot Mirror

Improves visibility during extraction

Patented Needle Valve

Grind fine with restricted flow rate during pre-brew phase

Custom Options

Personalize with distinct body colors, materials, and wood



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
- Teflon-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

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

Pre-heat Tank

Unlimited steam and ultimate brew temperature stability

Pre-Brew Timers

Automatic pre-brew wetting stage

Shot Mirror

Improves visibility during extraction

Patented Needle Valve

Grind fine with restricted flow rate during pre-brew phase

Custom Options

Personalize with distinct body colors, materials, and wood



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
- Teflon-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: 200-260 volts AC, 50/60 hertz, 35 amps
- Three-phase power (optional): 380-400 volts AC, 50/60 hertz, 22 amps
- · Wattage: 7,300 watts









