



*standard configuration shown*

## STEAM<sup>LP</sup>

The Slayer Steam LP is a dream come true for those seeking flavor profiling through the addition of programmable pre-infusion and repeatability. Easily extract delicious espresso every time with programmable pre-infusion, post-infusion and volumetric settings.

This incredibly intuitive machine automatically records your settings as you dial in with the Record & Playback feature, making it easy to get your recipe right and then make the same great shot all day. You'll experience the best of both worlds with the LP's ability to work in both manual and volumetric modes. The perfect tool to maximize your coffee experience on every level is here!

### **Weight Based Volumetrics**

Program your output volume in grams, making it easy to get the exact volume you desire.

### **Adjustable Height Drain Tray**

Four distinct positions, large workspace.

### **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.

### **Multiple Finish Options**

In its Standard Configuration, features Ink-Black wings, Onyx Duratex™ actuators, SoftTouch™ portafilters and mirror-polished steel body.

We are proud to offer Steam LP in a range of optional finishes, featuring chrome plated and polished wings, actuators and cup rail finishes in Sapele wood, and finished in your choice of 4 different body colors.

### **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 on manual mode, save and playback via volumetric control.

### **Wing Leg Channels**

Keep wires and hoses hidden from view.



## Essential Features

- Pre-Infusion: 1—10 seconds. Internal regulator allows for 1—3 bars of pressure for a soft pre-infusion.
- Quick Calibration: Manually dial in your coffee while your settings are being recorded and easily save to automated volumetric output aka "record and playback".
- Group Paddle Actuators: 2 volumetric settings per group
- Toggle brewing between a regulated low-pressure and pump pressure
- PID controlled independent brew boilers
- Shot lights to illuminate your extraction
- Electronic solenoid steam valves for extreme responsiveness, durability & efficiency
- Easy Automated Backflush Settings
- Heads-up Barista Dashboard™ per grouphead
- Massive, adjustable drip tray lets you easily manage shot times, boiler temperatures and more
- Wing channels to hide hoses and wires

## Specifications (2-group | 3-group)

- **Width:** 35 | **44.5** inches / 89 | **113** centimeters
- **Depth:** 28 | **28** inches / 71 | **71** centimeters
- **Height:** 17 | **17** inches / 43.2 | **43.2** 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; 26 A | **35 A**; 4.7 - 5.6 kW | **6.3 - 7.5** kW
- **Three-phase power (optional):** 380-415 V3N, 50/60 hertz; 17 A | **22 A**; 4.9 - 5.7 kW | **5.8 - 6.5** kW

## Alternative Finish Options

A range of optional finishes, featuring chrome plated and polished wings, actuators and cup rail finishes in Sapele wood, and your choice of 4 different body color finishes.



GLOSSY WHITE



MATTE BLACK



TURQUOISE BLUE



BONE BEIGE

**SLAYER**  
espresso machines