

Slayer®



STEAM^{EP}



ANODIZED
ALUMINUM



MATTE
BLACK

The Steam EP is the most commercially-evolved espresso machine in the industry.

This beautiful and reliable push button volumetric machine was specifically designed to meet the demands of high volume work flow. Despite its underlying sophistication, the Steam EP is intuitive to use, easy to maintain, and rests at an affordable price. It is without a doubt the most sexy machine in its class despite being a total workhorse on the bar.

Classic 9-bar Extraction with Pre-Wet Control

Volumetric brewing with programmable pre-wet from 0-4 seconds.

Four Volumetric Settings Per Group

Each button can be programmed to hold two volumetric presets, four settings per group.

Individual Brew Tanks with PID Temperature Control

Consistent and reliable performance, ideal for high-volume beverage service.

Centralized, Heads-up Barista Dashboard

Easy to operate and program volumetrics, temperature, pre-wet and more.

Password Protection of Deeper Programming

Give appropriate levels of control to baristas.

Unique Design

Soft-Touch™ handles, powder coated wings and anodized aluminum panels.

Push Button Actuation

For fast programming and easy operation.



Essential Features

- Push button volumetric output
- Programmable Pre-Wet 0-4 seconds
- Electronic solenoid steam wands
- Hot water dose (2 presets) for consistent output
- 2 buttons activation with 4 settings per group
- PID controlled independent brew tanks
- Password protected menus
- Individual brew temperatures
- Lifetime shot counters
- Quick and full clean settings
- Wing channels to hide hoses and wires
- Powder coated matte black cup rail & wings
- Centralized heads-up Barista Dashboard™
- Shot timers

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

SLAYER
espresso machines

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