



Slayer Steam

New from Slayer, we present the first modern development in espresso machine technology to focus on elevating milk flavor. Slayer Steam combines advanced volumetrics with innovations in workflow, ergonomics, and durability to contend as the top performer for businesses that rely on milk drinks as a major revenue stream.

- Patent-pending Vaporizer™ creates dry steam at custom temperatures
- Accu-Flow™ steam actuator features 2 flow and temperature presets on each wand for steaming various milk types and volumes
- Classic 9-bar extraction includes semi-automatic & volumetric operation
- Barista Dashboard™ with detailed readout, including shot timers & temperature adjustment
- Adjustable-height drain tray
- Automatic shot lights indicate start & end of extraction
- Dura-Tex™ cup rail, portafilter handles, & brew/steam actuators
- Independent brew tanks with PIDs
- Hot water mixing valve
- Wing channels hide wires & hoses



Available in
2-group and
3-group models



Side and rear body panels may be powder-coated in 4 colors.

Staged roll-out will bring Steam to select countries through the end of 2016, with fulfillment beginning in Q4.



+1 206 284 7171

SALES@SLAYERESPRESSO.COM

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