

2-group and 3-group

Slayer STEAM^{EP}, the entry-level commercial Slayer, compares favorably to most espresso machine manufacturers' premier products. The new STEAM^{EP} is designed for fluid, simple operation while featuring high-end extraction capability. It fits multi-unit retailers, wholesale coffee providers and other equipment dealers and distributors, and retailers wanting to move up to the premium espresso machine range.

Classic 9-Bar Extraction with Pre-Wetting Control

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

Four Volume 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

Push Button Actuation

For fast programming and easy operation

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









Essential Features

- Volumetric activation, two buttons with four programmable settings
- Programmable pre-wetting 0-4 sec, per setting, four per group
- Centralized heads-up Barista Dashboard™
- Intuitive, password-protected menus
- Soft-touch steam actuators and portafilters
- PID-controlled independent brew tanks
- Hot water mix valve
- Massive work surface
- Wing channels keep wires and hoses hidden
- Anodized aluminum finish body color
- Powder coated matte black wings

Specifications

Model	Voltage	Power	Weight	$H \times D \times W$	Steam Boiler		Coffee Boilers	
	[V]	Amps [A]	[Kg]	[mm]	[W]	[Lt]	[W]	[Lt]
Steam EP 2 Group	240	25	100	425 x 710 x 810	3500	7.4	600 [x2]	1.7 [x2]
Steam EP 3 Group	240	32	139	425 x 710 x 1130	4500	12	600 [x3]	1.7 [x3]

