



**GLAYZER®**

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**EMEA PRICE LIST**  
JUNE 2022





# SLAYER®

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All prices in EURO.  
Prices subject to change and do not include shipping and tax.  
Effective as of June 2022.

# INDEX

## EMEA PRICE LIST for STANDARD MACHINES

- 3 | Slayer Espresso
- 5 | Steam EP
- 7 | Steam LP
- 9 | Warranty Information
- 10 | Water treatment requirements



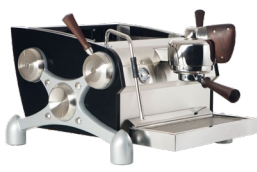
# THE DREAM MACHINE

**Slayer Espresso** is uncompromisingly manual and singularly focused on extraction.

Our proprietary Needle Valve gives you an unparalleled ability to control how water is delivered onto coffee. The result is an espresso brewing method no other machine can replicate.







Single Group



2 Group



3 Group

DESCRIPTION	MODEL	LIST
<p>Slayer Single Group and Slayer Espresso, in their Standard Configuration, feature silver powder-coated X's, black powder-coated side and rear body panels, and actuators finished in European Ash.</p>	Single Group	€ 9.545
	2 Group	€ 21.000
	3 Group	€ 26.590

Essential Features	SINGLE GROUP	2 GROUP	3 GROUP
PATENTED NEEDLE VALVE - PRE BREW	✓	✓	✓
FLAVOR PROFILING (3-POSITION ACTUATOR)	✓	✓	✓
PRE BREW TIMER	✓	✓	✓
CUSTOM OPTIONS	✓	✓	✓
SHOT MIRROR	✓	✓	✓
ROTARY VANE PUMP	Internal	External	External
COMMERCIAL BREW GROUP ASSEMBLY WITH PORTAFILTER	58 mm/ 18g (basket)	58 mm/ 18g (basket)	58 mm/ 18g (basket)
INDEPENDENT BREW AND STEAM TANKS	Brew tank: 1.1 liters, 600 watts Steam tank: 3.3 liters, 1,300 watts or 2,000 watts	Brew tank: 1.7 liters, 600 watts/ea Steam tank: 7.4 liters, 3,500 watts	Brew tank: 1.7 liters, 600 watts/ea Steam tank: 12 liters, 4,500 watts

Specifications	SINGLE GROUP	2 GROUP	3 GROUP
WIDTH X LENGTH X HEIGHT (CM)	47 x 58 x 33	77.5 x 67.5 x 43.5	103 x 67.5 x 43.5
WEIGHT - TANK FILLED (KG)	50	100	139
ELECTRICAL RATING	120V; 50/60 Hz; 12 A; 1.6 kW  220—240V; 50/60 Hz; 9 A; 2.1 - 2.4 kW	220—240V, 50/60 Hz; 26 A; 5.7 - 6.9 kW  380-415 V3N; 50/60 Hz; 17 A; 5.7 - 6.9 kW	220—240V; 50/60 Hz; 35 A; 7.3 - 8.7 kW  380-415 V3N; 50/60 Hz; 22 A; 7.3 - 8.7 kW

## REDEFINING 'ENTRY-LEVEL'

**Steam EP** is what Slayer believes entry-level should be for Specialty Coffee today.

By making features like individual brew boilers, easy to program volumetric dosing, and no maintenance steam valves *standard* equipment, **Steam EP** redefines 'entry-level' as feature-rich. Specialty coffee should settle for nothing less.



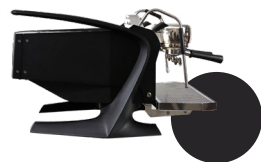
Slayer



## STEAM EP



Anodized aluminum



Matte Black



Front



Back

DESCRIPTION	MODEL	LIST
<p><a href="#">Steam EP</a> features a matte black powder-coated cup rail and wings, Soft Touch™ portafilters and actuators, and is available in 2 body color finishes.</p>	2 Group	€ 15.750
	3 Group	€ 19.155

Essential Features	2 GROUP	3 GROUP
PUSH BUTTON ACTIVATION	✓	✓
CENTRALIZED HEADS - UP BARISTA DASHBOARD	✓	✓
INDEPENDENT PID - CONTROLLED BREW TANK	✓	✓
QUICK & FULL CLEAN SETTINGS	✓	✓
PROGRAMMABLE PRE-WET (0 - 4 SECONDS)	✓	✓
VOLUMETRIC SETTINGS PER GROUP	4 settings per group	4 settings per group
INDEPENDENT BREW AND STEAM TANKS	Brew tank: 1.7 liters, 600 watts Steam tank: 7.4 liters, 3,500 watts	Brew tank: 1.7 liters, 600 watts Steam tank: 12 liters, 4,500 watts

Specifications	2 GROUP	3 GROUP
WIDTH X LENGTH X HEIGHT (CM)	89 x 71 x 43.2	113 x 71 x 43.2
WEIGHT - TANK FILLED (KG)	100	139
ELECTRICAL RATING	220-240V; 50/60 Hz; 26 A; 4.7 - 5.6 kW 380-415V3N; 50/60 Hz; 17 A; 4.9 - 5.7 kW	220-240V; 50/60 Hz; 35 A; 6.3 - 7.5 kW 380-415V3N; 50/60 Hz; 22 A; 5.8 - 6.5 kW



## THE ALL-ROUNDER: FLAVOR PROFILING, FOR EVERYONE

*Steam LP* makes cutting edge features like pressure profiling more accessible than ever.

Easily and intuitively shift between regulated pressures as you dial-in. When you've pulled a shot you love, our interface lets you quickly save your last shot and replay it all day.

The perfect tool to maximize your coffee experience on every level.



## STEAM LP



### DESCRIPTION

**Steam LP**, in its Standard Configuration, features Ink-Black wings, Onyx Duratex™ actuators, SoftTouch™ portafilters and a 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 finished in Sapele wood, and your choice of 4 choices of body color finishes.



Turquoise



Glossy White



Bone Beige



Matte Black

STANDARD CONFIG	LIST	CHROME	LIST
2 Group	€ 18.010	2 Group	€ 19.145
3 Group	€ 20.835	3 Group	€ 21.960

Essential Features	2 GROUP	3 GROUP
GROUP BREW ACTUATORS	✓	✓
REGULATED LOW PRESSURE PRE AND POST - INFUSION	✓	✓
QUICK CALIBRATION - RECORD & PLAYBACK	✓	✓
INDEPENDENT PID - CONTROLLED BREW TANKS	✓	✓
ADJUSTABLE HEIGHT DRIP TRAY	✓	✓
NO-MAINTENANCE STEAM VALVES	✓	✓
SHOT TIMERS	✓	✓
SHOT LIGHTS	✓	✓
PROGRAMMABLE VOLUMETRIC DOSES	2 settings per group	2 settings per group
BARISTA DASHBOARD	Per group	Per group
INDEPENDENT BREW AND STEAM TANKS	Brew tanks: 1.7 liters, 600 watts/ea Steam tank: 7.4 liters, 3,500 watts	Brew tanks: 1.7 liters, 600 watts/ea Steam tank: 12 liters, 4,500 watts

Specifications	2 GROUP	3 GROUP
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## WARRANTY INFORMATION

Slayer provides a 15-month (fifteen month) warranty on all equipment and parts, beginning at the date of shipment from the Seattle headquarters. All equipment and parts are warranted to be free from defect in material or workmanship. Unless otherwise specified in writing, this warranty covers materials only (e.g. equipment, parts) and excludes labor, shipping, and any other costs.

This warranty does not cover accidental damage to equipment, abuse of equipment, or improper use of equipment. "Improper use" includes, but is not limited to, the operation of a machine with inadequately treated water and/or the operation of a machine with inadequate water supply. Any and all damage resulting from inadequate water treatment is expressly excluded from the coverage of this warranty. Read "Water Treatment Requirements" for information about water-related issues. Damage resulting from improper installation of equipment is expressly excluded from this warranty.

Warranty coverage does not include parts that are subject to normal wear and tear, as determined by Slayer. These include, but are not limited to, shower screens, portafilter gaskets, expansion or anti-suction valves, and Preventative Maintenance parts. Warranty coverage excludes glass or plastic parts.

This warranty will immediately expire if you or a third party performs faulty maintenance, excessive use, or neglect of necessary service. This will include any instances in which, following the occurrence of a defect, you fail to immediately take all suitable measures to limit damage to the equipment and/or fail to provide Slayer with an opportunity to remedy the defect. Slayer's sole responsibility and liability under the warranty set forth herein is limited to, in Slayer's sole discretion, repair or replacement of defective parts. Unless otherwise specified in writing, this excludes labor, shipping, and any other costs.

To the fullest extent permitted by applicable Washington State (USA) laws, Slayer's warranty set forth herein is limited to the original purchaser of the equipment. Slayer does not, directly or indirectly, offer any warranty to any other person, unless otherwise agreed in writing. Except as expressly provided herein, all goods are provided to you as they are.

Slayer disclaims all representations and warranties, whether expressed or implied, including warranties of title, non-infringement, merchantability, and fitness for a particular purpose.

Warranty claims must be authorized by a Slayer Support representative prior to repair or remedial action.



# WATER TREATMENT REQUIREMENTS

Improper water treatment is the most frequent cause of espresso machine damage. Water is complex and varies significantly between regions, so take great care to test the water quality at your location and adjust as necessary. Employ the help of a reliable company (Slayer recommends OptiPure and BWT) to evaluate your water and recommend and administer treatments. When evaluating water quality, the two most important factors to consider are calcium carbonate and chloride:

**Calcium Carbonate:** a dissolved mineral that determines the “hardness” or “softness” of water. The desirable range of hardness is 4-5 grains. Over time, calcium carbonate accumulates as a hard substance, called “scale”, and will inhibit the flow of water. Machines subjected to “harder” water (greater than 5 grains) will accumulate scale faster and require maintenance earlier.

**Chloride:** chlorine combined with an electron from a negatively charged ion. There are many types of chlorides, including calcium chloride, magnesium chloride, sodium chloride, etc. Chlorides produce salts that impart a strong taste, which alters the flavor of the espresso. Chlorides also encourage pitting corrosion, which causes damage to the machine. Incoming water should have no more than 30ppm chloride content.

Your water filtration company will create a treatment plan based on your water needs. Choose a filtration company that has solutions for addressing issues related to both calcium carbonate and chloride. Common treatment options include Carbon Filtration, Ion Exchange, and Reverse Osmosis.

**Carbon Filtration:** a process by which water passes through the granular activated carbon, which attracts and retains many chemicals in the water that have an unpleasant color, taste or odor. Carbon filtration is necessary for all machines. For water with 4-5 grains of hardness, carbon filtration is likely the only necessary water treatment.

**Ion Exchange:** a process by which water passes through an ion exchange system, where undesirable mineral components are retained and more desirable substances such as sodium are released. An ion exchange system should be used in combination with a carbon filtration system and is especially beneficial for water in the range of 6-9 grains of hardness. This system is relatively inexpensive and effective in removing inorganic substances. It does not, however, remove organic substances, such as bacteria.

**Reverse Osmosis with a Blend-Back Valve (or Remineralized RO):** a process by which water is forced through a semipermeable membrane with selective pore sizes at high pressure, then blended with the appropriate amount of desired minerals. Reverse osmosis may be a good solution for water in the range of 6-9 grains of hardness and is mandatory for water above 9 grains. When blending minerals with the filtered water, target a TDS (total dissolved solids) value of 75-125 ppm. Experiment with various TDS levels to determine what produces your preferred taste.

All Slayer espresso machines need to be connected to a carbon water filter to remove chlorine, sediments, odor, and undesirable tastes. This requirement is in addition to any other necessary water filtration systems.

Filtration requirements may vary seasonally. Water should be tested during each season to determine the best filtration plan. Once a filtration method has been selected, take note of the filter's peak capabilities. Replacement of filtration is based on volume and varying levels of hardness. Contact the filtration provider or vendor to inquire about the life expectancy of the filters, then schedule replacement and installation accordingly.

Slayer's recommended water recipe for ultimate taste and limited scale:

**pH:** 7-9

**Total Hardness:** 2-6 grains

**TDS:** 50-200 mg/L

**Alkalinity:** 40-100 mg/L

**Chloride:** <30 ppm

**Silica:** <10 ppm

**Chloramine:** <.1 ppm

**Chlorine:** <.1 ppm

**IMPORTANT:** Damage to or failure of your machine due to inadequately treated water is not covered under warranty. Every time a new water filter is installed, thoroughly rinse the filter before attaching it to your machine or pump. Run water from the supply line through the filter and down a drain for at least 2 minutes, fully washing the filter and the residue or loose fibers in the filter cartridge. Skipping this step will cause damage to your machine.





Make  
Coffee  
Better

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