



**SLAYER<sup>®</sup>**

Product Catalogue

# Get in Touch

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## Sales

For any sales enquiries, contact [sales@machineltd.co.nz](mailto:sales@machineltd.co.nz)

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## Servicing

To book servicing support, contact [service@machineltd.co.nz](mailto:service@machineltd.co.nz)

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## Parts

For parts, contacts [parts@machineltd.co.nz](mailto:parts@machineltd.co.nz)

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## You can find us at:

O/101 Diana Drive,  
Wairau Valley, Auckland

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## Drop us a line

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# MACHINE



# Slayer

## Product Catalogue

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# Make Coffee Better™

Machine Ltd is New Zealand's distributor for Slayer products, with the full range of machinery and accessories on offer. We offer leading tech support, expert knowledge and advice, and access to the world's leading espresso technology.

# Slayer Steam EP



## About this product

With individual brew boilers, no steam valve rebuilds and easy to program volumetric output, this is the benchmark for espresso machines. Slayer Steam EP is the total value machine and comes at a very high feature specification for its class.

Designed with the needs of the modern specialty cafe in mind, Steam EP was made for coffee people, by coffee people.

SPECIFICATIONS	2 GROUP	3 GROUP	COLOURS	
WIDTH	89cm	113cm	Anodized Aluminium Body	●
HEIGHT	43.2cm	43.2cm	Matte Black Wings	●
DEPTH	71cm	71cm	Matte Black Accents	●
WEIGHT	100kg	139kg		
POWER (240V AC)	26 amp	35 amp		





# Steam LP

ESPRESSO MACHINE

STEAM LP



## About this product

A dream come true for those seeking control and accuracy through pressure profiling and repeatability functions. Extract delicious espresso every time with programmable pre-infusion, post-infusion, and volumetric output settings.

You'll experience the best of both worlds with the Slayer Steam LP's ability to work in both manual and volumetric modes. The perfect tool to maximize your coffee experience on every level is here!

SPECIFICATIONS	2 GROUP	3 GROUP	COLOURS	
WIDTH	89cm	113cm	Polished Steel Body	●
HEIGHT	43.2cm	43.2cm	Gloss Black Wings	●
DEPTH	71cm	71cm	Black Duratex Accents	●
WEIGHT	100kg	139kg		
POWER (240V AC)	26 amp	35 amp		







About this product

A dream come true for those seeking control and accuracy through pressure profiling and repeatability functions. Extract delicious espresso every time with programmable pre-infusion, post-infusion, and volumetric output settings.

You'll experience the best of both worlds with the Slayer Steam LP's ability to work in both manual and volumetric modes. The perfect tool to maximize your coffee experience on every level is here! This LP features polished chrome-plated wings, and wood-finish actuators and cup rail.

SPECIFICATIONS	2 GROUP	3 GROUP	COLOURS	
WIDTH	89cm	113cm	Chrome Wings	●
HEIGHT	43.2cm	43.2cm	Wood-Finish Accents	●
DEPTH	71cm	71cm	Bone Beige Body	○
WEIGHT	100kg	139kg	or Matte Black Body	●
POWER (240V AC)	26 amp	35 amp	or Glossy White Body	○
			or Turquoise Blue Body	●









# Espresso v3

ESPRESSO MACHINE

ESPRESSO V3



## About this product

The Slayer Espresso — uncompromisingly manual and completely focused on extraction. It is the only espresso machine that lets you precisely and consistently control the flow rate of water allowing you to develop incredible flavour profiles.

The Espresso is unmatched in innovative technologies and allows you to extract espresso that is unparalleled in flavour and mouthfeel.

SPECIFICATIONS	2 GROUP	3 GROUP	COLOURS	
WIDTH	77.5cm	103cm	Matte Black Body	●
HEIGHT	43.5cm	43.5cm	Coated Silver X-Legs	●
DEPTH	67.5cm	67.5cm	European Ash Accents	●
WEIGHT	100kg	139kg		
POWER (240V AC)	26 amp	35 amp		





## About this product

The dream machine. Whether it's the cornerstone of your cafe or the prize jewel in your kitchen, the Slayer Espresso Single Group is unmatched in design and innovative technologies.

Fully equipped with patented needle valve technology for ultimate flow rate control, an independent brew tank for impeccable temperature stability, a commercial group head, and an individual tank for unlimited steam capacity. You'll have all the necessary tools to extract the best flavors from each coffee over and over again.

This machine was built for commercial use, but fits right in at home, too.

### SPECIFICATIONS

<b>WIDTH</b>	47cm
<b>HEIGHT</b>	38.8cm
<b>DEPTH</b>	58cm
<b>WEIGHT</b>	50kg
<b>POWER (240V AC)</b>	12 amp

### COLOURS

Matte Black Body	●
Coated Silver X-Legs	●
European Ash Accents	●



**MACHINE**

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