

**SLAYER®**

# Espresso V3

USER MANUAL  
VERSION 4.1  
SEPTEMBER 2019



## TABLE OF CONTENTS

Slayer Espresso V3	1		
Table of Contents	2	<b>CLEANING &amp; PREVENTATIVE MAINTENANCE</b>	<b>26</b>
Copyright Information	3	Daily	27
Resources	4	Every 1-2 Months	29
Warranty Information	5	Every 6 Months	30
Safety Advisor	6	Every 12-18 Months	32
Water Treatment Requirements Recommended	7	Wood Care	34
Tools & Accessories Installation	8	<b>PARTS DIAGRAMS</b>	<b>35</b>
<b>PREPATION AND SETUP</b>	<b>9</b>		
Step 1: Prepare Site	10		
Step 2: Unpack Equipment	11		
Steps 3 & 4	13		
Steps 5,6, & 7	14		
Step 8: Turn on Heating Elements	15		
<b>I'M READY, LET'S BREW THIS!</b>			
Factory Settings	16		
Using Slayer	17		



## COPYRIGHT INFORMATION

Copyright © 2018, 2016 by Seattle Espresso Machine Corporation

All rights reserved. No part of this publication may be reproduced, distributed, or transmitted in any form or by any means without the prior written permission of the publisher, except in the case of noncommercial uses permitted by copyright law. For permission requests, contact the publisher.

**Seattle Espresso Machine Corporation**  
**6133 6th Avenue South**  
**Seattle, Washington, USA 98108**

**SLAYERESPRESSO.COM**

## TERMS & CONDITIONS

Slayer makes no representations or warranties with respect to the contents of this publication. Information contained herein is subject to change without notice. Every precaution has been taken in the preparation of this manual; nevertheless, Slayer assumes no responsibility for errors or omissions or any damages resulting from the use of this information.

Read this manual completely before installing and operating your Slayer espresso machine. Incorrect installation and operation may result in damage to the equipment, personal injury, or even death. Disregarding the instructions contained herein indemnifies Slayer from all resulting damages and may void the equipment warranty.

For additional safety precautions, see the safety advisory on page 7.



## RESOURCES

For quick installation, see the QUICK START GUIDE that was included with your machine upon delivery located in the clear packing envelope. For additional details or installation assistance, contact your authorized Slayer reseller or the appropriate party listed below:

### NOTE FROM OUR CUSTOMER SUCCESS DIRECTOR, SARAH DOOLEY:

**IMPORTANT! TO OPEN YOUR CRATE** please take thirty short seconds of your life to watch our uncrating video in the link below or follow the steps in the one page illustration attached to the machine. Grab your drill, as you are eight screws away from unlocking this beauty. **RESIST the desire to take a crowbar to the top of the crate** and give us a little more credit friends, we'd never make it that hard to open the box.

#### SALES

sales@slayerespresso.com  
+1 (206) 284-7171 EXT. 2

#### MARKETING

marketing@slayerespresso.com  
+1 (206) 284-7171 EXT. 6

#### TRAINING & EDUCATION

training@slayerespresso.com  
+1 (206) 284-7171 EXT. 5006

#### TECHNICAL SUPPORT & PARTS

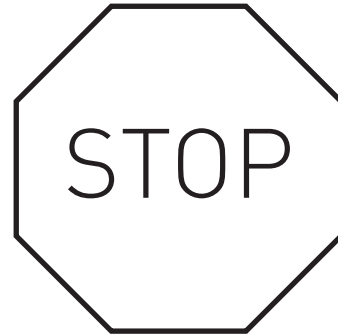
support@slayerespresso.com  
+1 (206) 284-7171 EXT. 3

#### ORDERS SUPPORT & COMMUNICATIONS

orders@slayerespresso.com  
+1 (206) 284-7171 EXT. 2

#### SHIPPING

shipping@slayerespresso.com  
+1 (206) 284-7171 EXT. 4





## 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" on pg. 8 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.



## SAFETY ADVISORY

This guide includes important instructions about safe espresso machine installation, operation, and maintenance. Read this manual completely before installing and operating your Slayer espresso machine. Incorrect installation and operation may result in damage to the equipment, personal injury, or even death. Disregarding the instructions contained herein indemnifies Slayer from all resulting damages and may void the machine's warranty.

Shipping is coordinated by the customer and performed by a third party. Slayer is not responsible for damage incurred during transport. Upon receiving your machine, carefully inspect all packaging, equipment, and accessories for visible damage. Photograph any visible damage to the crate or espresso machine and immediately contact your shipping company representative within seven days of receipt. Comply with shipping company regulations. Do not connect your machine to power, water, or drainage until all issues have been resolved or your Slayer representative or reseller instructs you to do so. Failure to resolve issues before using equipment may result in further damage or injury.

Installation should be performed by qualified personnel only and must comply with all regulations and requirements of the authorities in your area. If guidance is needed to safely install your machine, contact your Slayer representative or reseller.

It is critical that an appropriately-rated and grounded electrical plug is used to supply your machine with power. This is essential for the safe operation and use of the equipment. Contact your Slayer representative or reseller with questions about this requirement. If you are unsure about the safety of the electrical configuration, do not attempt to install your machine.

Your Slayer espresso machine should only be used for the functions it was designed to perform. Using your machine outside of its defined functionality – as it is described in the "Using Slayer" section on pg. 17 of this guide – may be a safety hazard, resulting in property damage, physical injury, or even death, and will immediately void the warranty.

Slayer espresso machines are electrical appliances that should be used in a safe manner appropriate to devices of their kind:

- **Do not** connect your Slayer espresso machine to electrical power through an extension cord. The machine must be directly connected to an appropriately - rated and grounded power source.
  - **Do not** position the power cord in walkways or other high-traffic areas.
  - Slayer espresso machines are designed to be used indoors. When using your machine outdoors, take precautionary measures to protect it from moisture, humidity, and other natural elements.
  - **Before performing service on your machine, disconnect the power source and turn off the water feed.**
  - Prior to installation, make sure there is a circuit breaker installed with a distance between the contacts that allows for complete disconnection when there is a category III overload and that provides protection against current leakage equal to 30 mA. The circuit breaker must be installed on the power-supply in compliance with installation rules. If the power-supply is not working properly, the appliance can cause transitory voltage drops. The electrical safety of this appliance is only ensured when it is correctly connected to an efficient earthing system in compliance with the electrical safety laws in force. This fundamental safety requirement must be verified. If in doubt, request that a qualified electrician inspect the system. The manufacturer cannot be held responsible for any damage caused by the lack of an earthing system on the electrical supply.
- Please also observe the following rules for installation and operation:**
- Room temperature must range between 10° and 32°C (50°F and 90° F)
  - Do not install in rooms (kitchens) that are cleaned with jets of water or attempt to clean the machine with jets of water
  - When to water mains, only use the supplied parts for installation. If other parts are installed, they must be new (unused pipes and gaskets for the water connection) and they must be permitted for contact with water suitable for human consumption (according to local laws in force)
  - The mains water pressure connection should be between a minimum of 300 kPa (3 bar) and a maximum of 500 kPa (5 bar)

## 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 professional help to evaluate your water 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.

• **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.**



## RECOMMENDED TOOLS & ACCESSORIES

### BEVERAGE PREPARATION

- Espresso grinder
- Scale (must measure in 0.1-gram increments)
- Tamper (must have a 58-58.4 millimeter base diameter)
- Shot glasses
- Steaming pitcher
- Soft towels

### EQUIPMENT CARE & MAINTENANCE

- Allen keys (Metric and SAE)
- Crescent wrench
- Flat-head screwdriver
- Group head brush
- Needle-nose pliers
- #2 Phillips-head screwdriver
- Pick or awl
- Pliers
- 9/16 inch socket wrench
- Adjustable wrench
- Slayer Espresso Machine Cleaner
- Steam wand cleaner
- Non-abrasive surface cleaner
- Slayer Lubricant
- Teflon tape





## INSTALLATION

Only qualified service personnel should install Slayer espresso machines. For a list of certified Slayer technicians near you please contact our support department. Incorrect installation may result in injury and/or damage to the equipment. Please read the "Safety Advisory" on pg. 7 before beginning installation.

Install your Slayer espresso machine with the following ordered steps:

<b>Step 1:</b> Prepare Site	<b>10</b>
<b>Step 2:</b> Unpack Equipment	<b>11</b>
<b>Step 3:</b> Connect Plumbing	<b>13</b>
<b>Step 4A:</b> Connect Water Line (No Hot Water)	<b>13</b>
<b>Step 4B:</b> Connect Water Line (Hot Water)	<b>13</b>
<b>Step 4C:</b> Adjust Hot Water Temperature	<b>13</b>
<b>Step 5:</b> Connect Pump	<b>14</b>
<b>Step 6:</b> Connect Machine to Power	<b>14</b>
<b>Step 7:</b> Fill Tanks	<b>14</b>
<b>Step 8:</b> Turn on Heating Elements	<b>15</b>

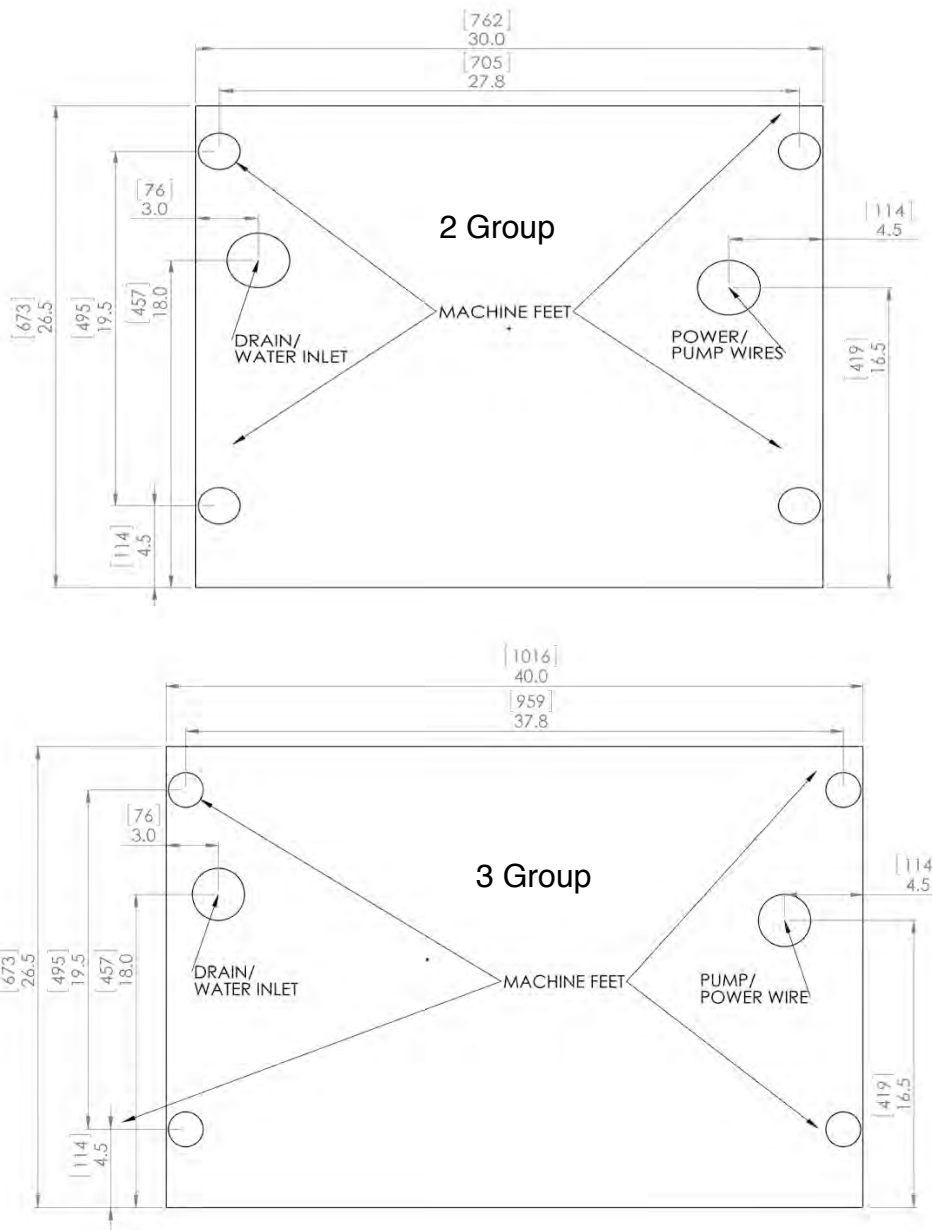
# STEP 1: PREPARE SITE

Your installation site will need direct access to power, water, and drainage. Building regulations vary by region, so confirm local requirements prior to connecting your machine.

Using quality, treated water is essential to achieving the best possible results when preparing coffee and may also extend the life of your machine. Read the Water Treatment Advisory on pages 6-7 for information about avoiding and addressing water-related issues.

Your Slayer espresso machine weighs approximately 160 kg (350 lb.) when filled with water and needs to be installed on a structure that is capable of supporting its weight.

Use the following diagram to locate and drill holes in the counter for the water and drain lines. Note that electrical plugs vary in size and a larger hole may be required to accommodate the main power cord.



## STEP 2: UNPACK EQUIPMENT

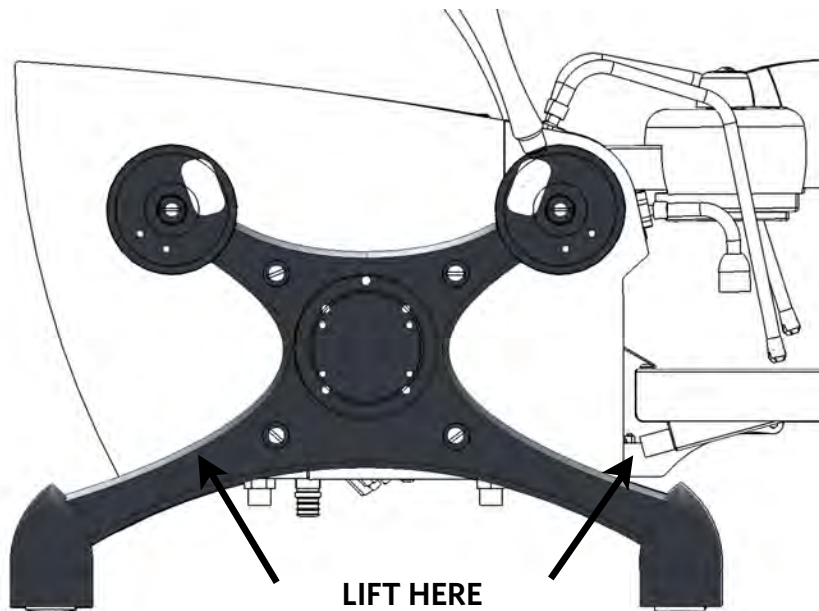
Your Slayer espresso machine will arrive in a lidded wooden crate, bolted to a pallet at the base. Unpack with the following steps.

### PARTS & TOOLS

- Phillips-head screwdriver
- Two (2) Rubber feet (included)
- Steam handles (included)
- Drip tray mirror (included)
- Three (3) nuts for drip tray mirror (included)

### PROCEDURE

1. Use a phillips-head screwdriver to loosen and remove the screws (approximately eight [8] screws) located along the lower edge of the crate.
2. Carefully lift the lid from the pallet.
3. Remove all banding and packing material from the machine.
4. Use a phillips-head screwdriver to loosen and remove the screws (approximately two [2] screws) from the base of the pump, then detach it from the pallet.
5. The machine is attached to the pallet with two (2) bolts that are screwed into two (2) of its four (4) legs, one on each side of the machine. Use a socket wrench to loosen and remove the two (2) bolts from the underside of the pallet.
6. Attach the included rubber feet to the bottom of the two (2) legs that were bolted to the pallet.
7. Prepare surface by laying out one or more towels, which will rest under the machine's feet and allow for easy sliding into desired position.
8. Holding the machine by the lower part of the X's as shown, employ (2) or more people to lift the machine up and onto the towels on the prepared surface.
9. Slide machine into desired position, then left legs, one or two at a time, to remove towel(s).
10. Attach the steam handles by threading into place.
11. Attach the drip tray mirror using the three (3) included nuts.
12. Pull both steam actuators forward, into the "on" positions. Leave steam actuators in the "on" positions until "Step 8: Turn on Heating Elements".



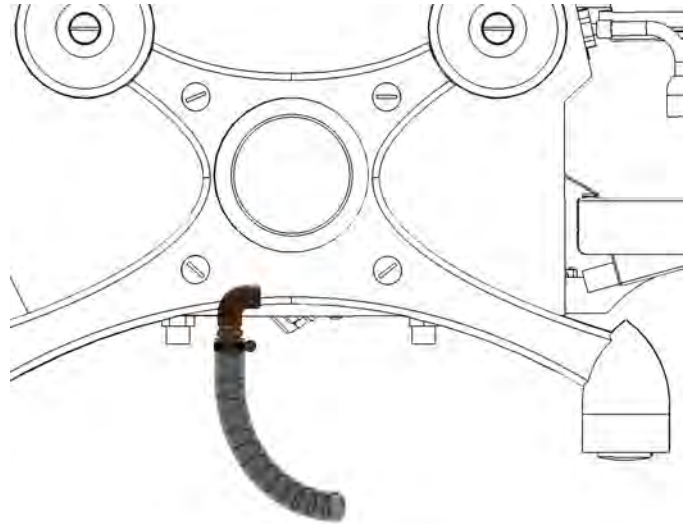
## STEP 3: CONNECT DRAIN HOSE

### PARTS & TOOLS:

- Drain hose (included)
- Hose clamp (included)
- Flat-head screwdriver

### PROCEDURE:

1. Use the hose clamp to fasten the drain hose to the drain outlet, as shown.
  - ▶ The drain hose has an inside diameter of 5/8" (1.6cm).
2. Prevent clogging by ensuring that the drain line always goes downwards.
  - ▶ Leave steam actuators in the "on" positions for "Step 8: Turn on Heating Elements".



## STEP 4A: CONNECT WATER LINE

For machines without hot water

**IMPORTANT:** Before connecting a water treatment system to your espresso machine, rinse the system by running water through it for at least two (2) minutes. Failure to follow this step will result in equipment damage. Read the Water Treatment Requirements on pages 6-7 for

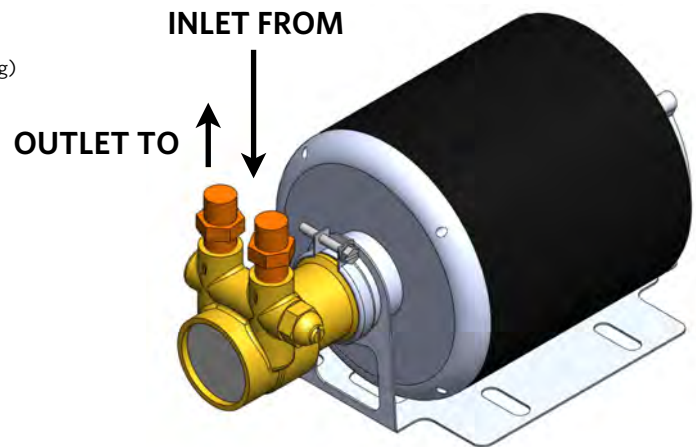
information about avoiding and addressing water-related issues.

### PARTS & TOOLS:

- 40"x3/8" braided stainless steel hose
- 60"x3/8" braided stainless steel hose (with 90-degree fitting)
- Wrench

### PROCEDURE:

1. Use the shorter, 40"x3/8" braided hose to connect the water treatment system outlet to the pump inlet.
2. Use the longer, 60"x3/8" hose to connect the pump outlet to the espresso machine water inlet (located at the bottom-rear of the machine).
  - ▶ The end with the 90-degree fitting should connect to the espresso machine.
  - ▶ Leave steam actuators in the "on" positions for "Step 8: Turn on Heating Elements".



## STEP 4B: CONNECT WATER LINE

For machines with hot water

**IMPORTANT:** Before connecting a water treatment system to your espresso machine, rinse the system by running water through it for at least two (2) minutes. Failure to follow this step will result in equipment damage. Read the Water Treatment Requirements on pages 6-7 for

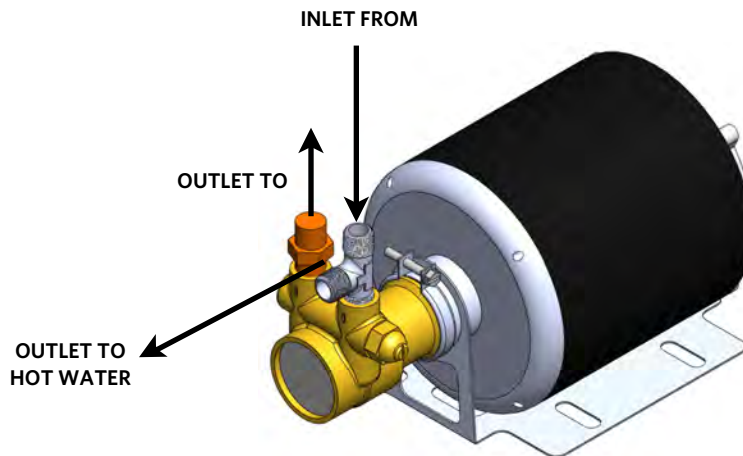
information about avoiding and addressing water-related issues.

### PARTS & TOOLS:

- 40"x3/8" braided stainless steel hose
- Two (2) 60"x3/8" braided stainless steel hoses (with 90-degree fittings)
- Wrench

### PROCEDURE:

1. Use the shorter, 40"x3/8" braided hose to connect the water treatment system outlet to the pump inlet.
2. Use one of the longer, 60"x3/8" hoses to connect the pump outlet to the espresso machine water inlet (located at the bottom-rear of the machine).
  - ▶ The end with the 90-degree fitting should connect to the espresso machine.
3. Use another of the longer, 60"x3/8" braided hoses to connect the T-fitting on the pump to the hot water mix-valve inlet on the espresso machine (located near the drip tray).
  - ▶ The end with the 90-degree fitting should connect to the espresso machine.
  - ▶ Leave steam actuators in the "on" positions for "Step 8: Turn on Heating Elements".



## STEP 4C: ADJUST HOT WATER TEMPERATURE

For machines with hot water

### PARTS & TOOLS:

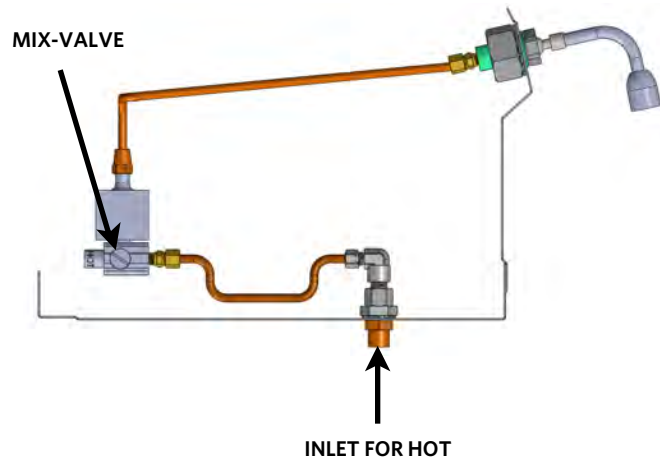
- Flat-head screwdriver

### PROCEDURE:

1. Remove the cup tray.
2. Use a large, flathead screwdriver to remove the two top and one lower rear screws from the x-leg, then lift to remove the left rear side panel.
3. Use the adjustment needle-valve to regulate the amount of cold water that mixes with the hot water.
  - ▶ Turn counter-clockwise to increase the amount of cold water and decrease the water temperature.
  - ▶ Turn clockwise to decrease the amount of cold water and increase the water temperature.
  - ▶ Leave steam actuators in the "on" positions for "Step 8: Turn on Heating Elements".

## STEP 5: CONNECT PUMP

Two (2) electrical cords extend from outside of your Slayer espresso machine. The thinner of these cords has a small, white quick-connect plug. Insert the quick connect plug into the matching plug unit on the pump motor.



## STEP 6: CONNECT MACHINE TO POWER

*IMPORTANT:* Before beginning any electrical work on your machine, ensure that both the red power switch and white heating element switch are in the "off" position.

Your espresso machine will ship with the power configuration requested at the time of purchase. Only an electrician or approved technician should wire the power cord into an appropriately-rated plug end. Once the plug end is attached, insert the main power cord into an appropriately-rated and grounded receptacle.

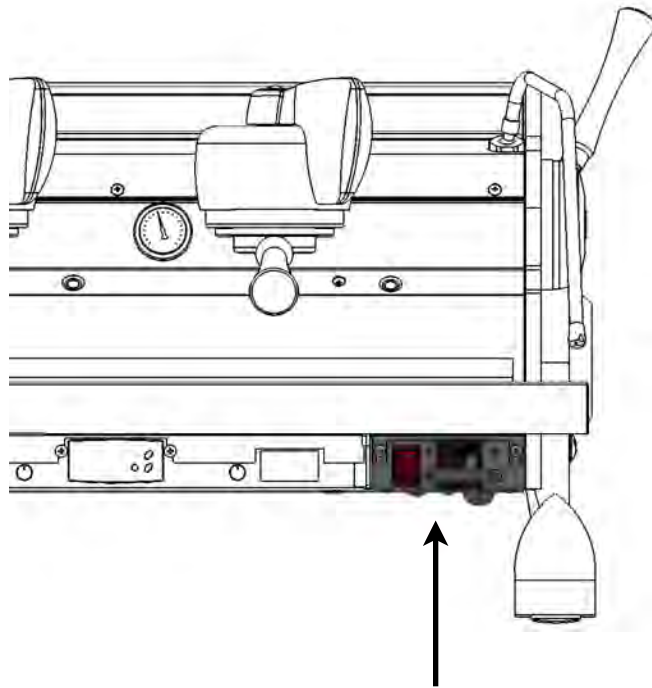
## STEP 7: FILL TANKS

### PROCEDURE:

1. Pull one steam actuator forward, into the "on" position, until it stops.
2. Turn on the main water line and red power switch; tanks will begin to fill.
  - ▶ Wait to turn on the white heating element switch.
  - ▶ Filling will take approximately and is complete when the pump motor ceases to work and a "click" is heard.
3. When Slayer has filled completely, move the brew actuators left, into the "on" positions.
4. When water begins to run from the groupheads, return the brew actuator to the "off" position.
  - ▶ Leave steam actuators in the "on" positions for "Step 8: Turn on Heating Elements".

## STEP 8: TURN ON HEATING ELEMENTS

1. Per step 7, ensure that both steam actuators are pulled forward, into the "on" positions.
2. Move the white heating element switch to the "on" position by flipping it to the left.
3. The machine is heated when steam begins to flow from the steam wand; at this point, move the steam actuators into the "off" positions.
4. Lift to remove cup tray and check the inside of the machine for leaks or collected water.
5. Allow Slayer to fully heat before use.





## SLAYER ESPRESSO V3 FACTORY SETTINGS

<b>Brew Tank Temperature</b>	93°C (200°F)
<b>Pre-Heat Tank Temperature:</b>	85°C (185°F)
<b>Steam Tank Temperature</b>	118°C (245°F)
<b>Steam Pressure:</b>	1.5 bar
<b>Flow Rate:</b>	40 grams per 30 seconds
<b>Pump Pressure:</b>	9 bar





# Using Slayer Espresso

Slayer set out to revolutionize the quest for excellent espresso through it's patented Needle Valve technology. Built for bar flow, endless steam and dedicated brew, steam and preheat tanks for ultimate temperature stability.

Hand lathed wooden actuators and levels meet super polished chrome caps and hubs. The junction of heavy metal with the soul of wood creates an elegant feel across multiple beverages a day.

Form and function are perfectly balanced assisting the professional barista perfecting each cup.

## CONTENTS

Espresso Basics	18	Adjust Steam Tank Pressure & Temperature	24
		Adjust Pre-Brew Timers	24
Prepare Espresso	21	Using Pre-Brew	25
Steaming Milk	22	Pre-Heat Tank Temperature	25
Dispensing Hot Water	22		
Adjust Flow Rates	22	Cleaning & Preventative Maintenance	26
Adjust Brew Tank Temperature	23		
Adjust Brew Pump Pressure	23		

## ESPRESSO BASICS

Coffee “beans” are the seeds from berry-like fruits that grow on shrubs in equatorial regions. After picking and processing, the beans are roasted, ground, and dissolved in water to yield a coffee beverage.

Brewing espresso is a unique method of coffee extraction in which water is added to ground coffee under intense pressure. As a result, the beverage, when compared to filter coffee (e.g. pour-over, immersion), contains a higher concentration of dissolved coffee, feels heavier in the mouth, and asserts stronger flavor.

The espresso machine is the preferred equipment for preparing espresso. Therein, coffee is secured, water is heated, pressure is applied, filtration occurs, and the beverage is dispensed. The entire process takes less than one (1) minute.

Many variables affect espresso extraction and therefore require the attention of the barista. Consider the following generalizations and guidelines when preparing espresso.

### COFFEE ORIGIN

Coffee plants are cultivated around the world in equatorial regions that have varying climates and growing conditions. Every location – country, locale, farm, and lot – produces coffee with distinct characteristics that contribute to discernible differences in beverage flavor. Slayer Steam is well-suited for preparing coffee from any single origin, as well as blends of coffees from varying origins.

### PLANT VARIETY

Like other fruits (e.g. apples, oranges), coffee beans may come from one of many varieties of the same plant. Common varieties include Typica, Bourbon, Heirloom, and Caturra, among others. Every variety produces coffee with distinct characteristics that contribute to discernible differences in beverage flavor.

### PROCESSING METHOD

There are many unique processes by which coffee seeds may be separated from the fruit containing them. Every process produces coffee with distinct characteristics that contribute to discernible differences in beverage flavor. Note these examples:

- **“Washed” process:** increased acidity, enhanced flavor clarity, clean body
- **“Natural” process:** fruit-forward flavor, full body

- **“Pulped natural”, “semi-washed”, and “honey” processes:** borrowed characteristics from washed and natural processes

### GREEN COFFEE FRESHNESS

After it has been picked and processed, green (i.e. un-roasted) coffee has a considerable shelf life. However, the potential quality of coffee beverages deteriorates with the age of the green coffee. For best results, buy roasted coffee from a trustworthy supplier that guarantees the freshness of its green coffee.

### ROAST PROFILE

Roasting makes the dense, green coffee bean porous and soluble and is the first step in preparing coffee for extraction. Coffee may be roasted to varying degrees by a variety of technologies, each producing coffee with distinct characteristics that contribute to discernible differences in beverage flavor.

Generally, the flavor of espresso prepared from light-roasted coffee will more closely resemble the characteristics of its origin, variety, and processing method (e.g. “bright”, “fruity”, etc.). Conversely, the flavor of espresso prepared from dark-roasted coffee will more closely resemble the characteristics of caramel, dark chocolate and nutty flavors. In some instances the dark roasting process will take a coffee too far into the roast yielding over developed flavors. (e.g. “smoky”).

### ROASTED COFFEE FRESHNESS

After roasting, coffee beans are increasingly vulnerable to deterioration. Preserve freshness by storing in a sealed container in a cool, dark area. Ideally, use a container that allows the outward flow of gas, which coffee releases as it ages, but prevents the inward flow of oxygen. Espresso is generally most flavorful when prepared with coffee that has “rested” for at least two (2) days after roasting but has not exceeded three (3) weeks. These guidelines are especially important for dark- roasted coffee, which deteriorates faster than light-roasted coffee.

### GROUND PARTICLE SIZE

Preparing espresso requires finely-ground coffee and a professional grinder. When setting up your grinder, target a setting that achieves the recommended beverage yield with the recommended dose weight in the recommended brew time. Continue reading for recommendations

regarding these brewing parameters. Adjust grind as necessary, noting these rules:

#### **Finer grind setting** (smaller particles):

- Longer extraction time
- Enhanced body
- Reduced clarity
  - Recommended when espresso tastes sour, feels thin, extracts quickly, or has no crema.

#### **Coarser grind setting** (larger particles):

- Shorter extraction time
- Reduced body
- Enhanced clarity
  - Recommended when espresso tastes bitter, feels muddy, or extracts slowly.

#### **DOSE WEIGHT**

Dose weight refers to the amount of ground coffee used for a serving of espresso. When considered alongside the beverage yield, dose weight is part of the brew ratio, which correlates with the perceived strength of the espresso and influences the extraction process. Slayer recommends using a scale to measure 18-21 grams of ground coffee per espresso serving. Begin with 18 grams, then adjust dose weight as necessary, noting these rules:

#### **Larger coffee dose** (more weight):

- Increased flavor intensity
- Longer extraction time
  - Recommended when espresso tastes sour, feels thin, extracts quickly, or has no crema.

#### **Smaller coffee dose** (less weight):

- Decreased flavor intensity
- Shorter extraction time
  - Recommended when espresso tastes bitter, feels muddy, or extracts slowly.

**For larger doses, please contact Slayer regarding details on larger baskets for you how like to brew.**

#### **BED DEPTH**

Distribution and tamping ground coffee is essential to forming a puck through which water will evenly flow. Use logic when dosing and distributing to create an even pre- tamp bed. Instead of tamping to a specific pressure (e.g., 30 pounds), Slayer recommends tamping to a specific depth in order to achieve the adequate headspace between the coffee puck and the shower screen. To ensure consistent results, target a tamp depth that levels the top of the tamper piston with the top of the portafilter basket (approximately 1 centimeter).

#### **WATER TEMPERATURE**

At the factory, the brew tank temperature is set to 93° C (200° F). Coffee is best brewed with water heated to 92-95° C (195-205° F).

If you do not know which temperature to set your machine at begin with the factory setting, then adjust the temperature as necessary, noting these rules:

#### **Higher temperature:**

- Increased extraction rate
- Enhanced acidity
  - Recommended when espresso tastes sour.

#### **Lower temperature:**

- Decreased extraction rate
- Reduced acidity
  - Recommended when espresso tastes bitter.

**To adjust the brew temperature, see instructions under Using Slayer > Adjust Brew Temperature on pg. 28.**

#### **WATER PRESSURE**

At the factory, the brew pump pressure is set to 9 bar. Generally, espresso is best brewed with water pressurized to 6-10 bar. More dense coffees (such as those grown at a higher elevation, processed with the “washed” method, and/or roasted light) may endure higher pressure, while less dense coffees (such as those grown at a lower elevation, processed with the “natural” method, and/or roasted medium- to-dark) prefer lower pressure.

**To adjust the brew pump pressure, see instructions under “Using Slayer > Adjust Brew Pump Pressure” on pg. 30.**



## BEVERAGE YIELD

Beverage yield refers to the weight or volume of a serving of espresso. When considered alongside the dose weight, beverage yield is part of the recipe often referred to as the brew ratio, which correlates with the perceived strength of the espresso (sweetness, acidity, body) and influences the extraction process. No one knows your coffee better than your roaster and in some cases you are still the best maestro for conducting great cup experiences. As a baseline Slayer recommends using a scale or graduated shot glasses to measure 25-40 grams or 1.0-1.5 fluid ounces of espresso per serving. Begin with 35 grams or 1.25 fluid ounces, then adjust beverage yield as necessary, noting these rules:

### **Larger yield** (more weight or volume):

- Decreased flavor intensity
- Longer extraction time
  - ⋮ Recommended when espresso lacks clarity.

### **Smaller yield** (less weight or volume):

- Increased flavor intensity
- Longer extraction time
  - ⋮ Recommended when espresso lacks body.

## BREW TIME

Brew time refers to the total duration of extraction. Begin with 25 seconds, then adjust brew time as necessary, noting these rules:

### **Longer brew time:**

- Higher extraction yield
  - ⋮ Recommended when espresso tastes sour.

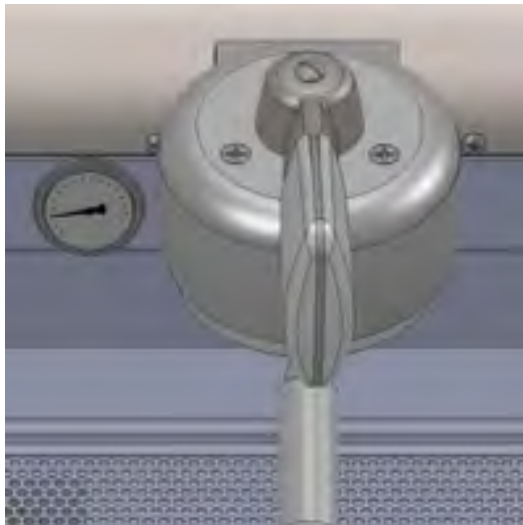
### **Shorter brew time:**

- Lower extraction yield
  - ⋮ Recommended when espresso tastes bitter.

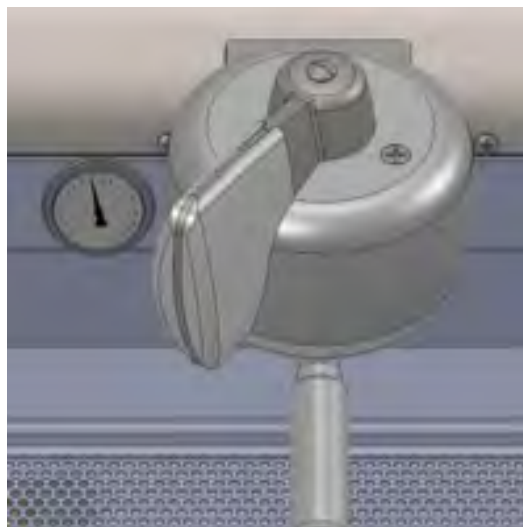
# PREPARING ESPRESSO

Slayer's brew actuator allows for three positions: "off", "pre-brew", and "full brew". The grouphead is in the "off" position when the brew actuator is moved all the way right. The "pre-brew" setting is activated when the actuator is moved to the middle of the group. "Full brew" is achieved when the actuator is moved all the way left.

The following guidelines represent a good starting point when first using Slayer. Coffee is a complex food item that differs from variety to variety, farm to farm, and even seed to seed. Changes in brewing variables - including grind, dose, temperature, flow rate, time, etc. - affect all coffees uniquely.



**PRE-BREW POSITION**



**FULL-BREW POSITION**

## STANDARD SHOT

The procedure for brewing a standard shot is similar to that for other espresso machines:

1. Remove the portafilter from the grouphead and wipe the basket with a clean, dry towel.
2. Set the grind to the same degree of coarseness as you would for another espresso machine.
3. Grind and dose 19-21 grams of coffee into the portafilter.
4. Tamp coffee to approximately 30 pounds of pressure, briefly flush group, then lock the portafilter into the grouphead.
5. Move the brew actuator directly to the "full brew" position.
6. Allow the espresso to brew until the preferred extraction has been achieved (when blonding occurs, when the desired beverage yield has dispensed, or when the desired brew time has elapsed), then move the actuator to the "off" position.
7. Remove the portafilter from the grouphead and knock out spent coffee. Wipe the portafilter with a clean towel to remove grounds and oil.
8. Briefly move the brew actuator to the "full brew" position to purge grounds and oil from the dispersion screen. Move the grouphead to the "off" position and return the portafilter.

## "SLAYER SHOT"

To brew a "Slayer shot", ensure that the flow rate is at the desired setting and the grinder is set finer than normal, then:

1. Remove the portafilter from the grouphead and wipe the basket with a clean, dry towel.
2. Grind and dose 19-21 grams of coffee into the portafilter.
3. Tamp the ground coffee to a depth of approximately 10mm, briefly flush group, then lock the portafilter into the grouphead.
4. Move the brew actuator into the center of the grouphead to activate pre-brew.
5. Pre-brew times will vary based on the dose, grind, flow rate, brew temperature, and characteristics of the coffee. The average Slayer pre-brew takes approximately 20 seconds. Watch the bottom of the portafilter basket shot mirror to see when the coffee puck becomes fully saturated.
6. The fully saturated portafilter basket will begin to drip. Immediately before espresso starts to flow consistently, move the brew actuator to the "full brew" position.
7. Allow the espresso to brew until the preferred extraction has been achieved (when blonding occurs, when the desired beverage yield has dispensed, or when the desired brew time has elapsed), then move the actuator to the "off" position.
8. Remove the portafilter from the grouphead and knock out spent coffee. Wipe the portafilter with a clean towel to remove grounds and oil.
9. Briefly move the brew actuator to the "full brew" position to purge grounds and oil from the dispersion screen. Move the grouphead to the "off" position and return the portafilter.

## EXTENDED PRE-BREW: ENHANCING SWEETNESS

When espresso lacks sweetness, the pre-brew phase may be extended to extract more of the naturally-sweet oils:

1. Follow "Slayer Shot" steps 1-5 above, but allow the espresso to continue extracting in the "pre-brew" stage until it has dispensed up to 7 grams (0.25 ounces).
2. Move the brew actuator to the "full brew" position, then resume "Slayer Shot" steps 7-9.

### REDUCING FLOW: MUTING ACIDITY

Undesirable acidity can be softened by moving the actuator back to the middle position at the end of the extraction process:

1. Follow "Slayer Shot" steps 1-6.
2. When the machine dispenses approximately two-thirds of the desired volume, return the brew actuator to the middle position, then resume "Slayer Shot" steps 7-9.

### "BUMPED PRESSURE": INCREASING ACIDITY

If more acidity is desired, the full-brew stage can be briefly engaged before pre-brew:

1. Follow "Slayer Shot" steps 1-3.
2. Move the brew actuator to the "full brew" position until the grouphead pressurizes (less than 1 second), then quickly return the actuator to the "pre-brew" position.
  - ▶ Engaging "full brew" for longer than 1 second may cause the puck to choke, extending extraction and resulting in undesirable flavor.
3. Resume "Slayer Shot" steps 4-9, combining instructions for "Enhancing Sweetness" and "Reducing Acidity", if desired.

## STEAMING MILK

Slayer produces powerful steam by combining high pressure with restricted steam tip holes. Various steam tip options (numbered 0-5) are available to allow the barista to customize their steaming experience and milk texture.

Steam milk with the following steps.

1. Fill a cold pitcher with the desired volume of fresh milk.
2. Immediately before steaming milk, aim the steam wand toward the drip tray or into a towel and pull the steam actuator forward to release steam and purge condensation. Then, turn off the steam wand.
3. Submerge the steam tip in milk and turn on the steam wand.
4. Immediately move the pitcher down to expose the steam tip to the surface of the milk, incorporating fine air bubbles.
5. When the milk reaches body temperature, submerge the steam tip again, then tilt the pitcher to form a gentle whirlpool.
6. When the pitcher feels hot, turn off the steam wand.
  - ▶ The final milk temperature should be 65-68 C (150-155 F).
7. Wipe the steam wand with a damp cloth, removing all milk residue, then briefly turn on the steam wand to purge milk from the wand.

## DISPENSING HOT WATER

*Hot water tap included only upon request*

The hot water spout is activated with a push button located above the spout. Push the button once to dispense water; push again to turn off water.

Hot water is drawn from the steam tank and mixed with incoming cold water. Frequent or heavy use of the hot water spout may result in reduced steam tank pressure and temperature, causing decreased steaming ability.

## ADJUST FLOW RATES

Flow rate is controlled by a precision needle valve, which is located inside of the machine on top of the brew tank. Adjust the flow rate with the following steps.

### PARTS & TOOLS

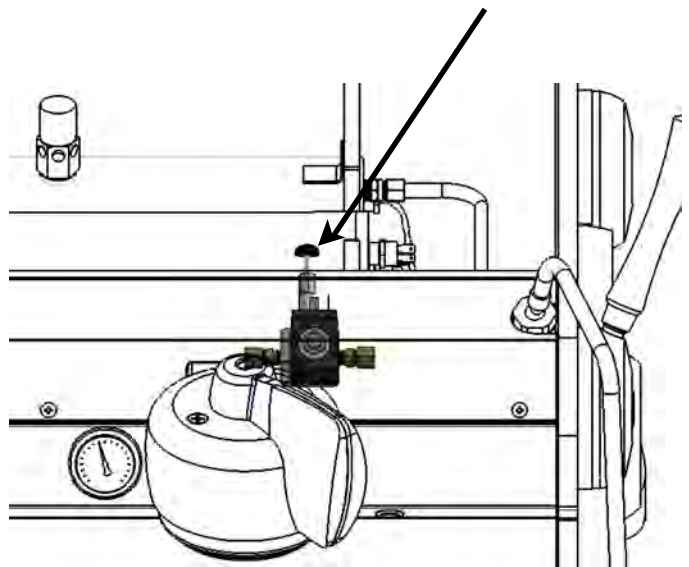
- Empty 8-ounce vessel
- Gram scale
- Timer

### PROCEDURE

1. Ensure that Slayer is fully heated.
2. Remove portafilters from all groupheads and set aside.
3. Begin with one grouphead: briefly move the brew actuator to the "pre-brew" position, then to the "full brew" position for a few seconds before returning the grouphead to the "off" position.
4. Beneath the same grouphead, place a container on a scale and tare the scale to zero.
5. Simultaneously move the brew actuator to the "pre-brew" position and start a timer.
6. When the timer reaches 30 seconds, remove the container and scale, then move the brew actuator to the "off" position.
7. Weigh the container again without taring the scale to determine how much water dispersed in the allotted time.
8. Use this weight to determine flow rate, which is expressed in these terms: *x grams of water per 30 seconds*.
  - ▶ Slayer recommends starting with a flow rate of 40-60 grams of water per 30 seconds. The actual flow rate may be within a range of +/- 2 grams of the desired flow rate.
  - ▶ To decrease the flow rate, turn the blue control knob on the needle valve clockwise.
  - ▶ To increase the flow rate, turn the blue control knob on the needle valve counter-clockwise.
9. Repeat all steps for each grouphead.

**IMPORTANT:** Over-tightening the valve may break the needle inside. Only adjust the flow rate incrementally to avoid damage.

### NEEDLE VALVE ADJUSTMENT KNOB



## ADJUST BREW TANK TEMPERATURE

At the Slayer studio, brew tanks are set to 93 C (200 F). Each grouphead has its own PID temperature controller, which can be manipulated independently. Adjust the brew tanks' temperatures with the following steps.

1. Begin with one grouphead: briefly press the corresponding PID controller's green "SEL" button, which will engage the red "SV" light.
  - ▶ The "C2", "AL1", and "AL2" indicators are not used on Slayer
2. Use the up and down arrow buttons to select the desired temperature.
3. Press "SEL" again to return to normal operation, indicated by the red "SV" light turning off.
  - ▶ The new temperature will be achieved and stable within 10 minutes.
4. Repeat all steps for each grouphead.

*NOTE:* Each of the brew tanks' PIDs has an "F" printed on its plastic exterior, which indicates temperature readings in degrees Fahrenheit. However, the actual temperature may read in either Fahrenheit or Celsius, depending on your request at the time of ordering.

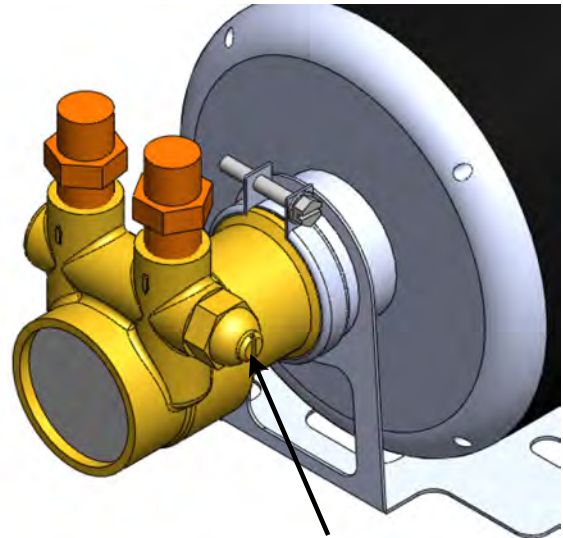


## ADJUST BREW PUMP PRESSURE

At the Slayer studio, the brew pump pressure is set at 9 bar. Actual brew pressure, as indicated by the pressure gauge on the face of your machine, will be influenced by incoming water pressure (line pressure) at your location. Adjust the brew pump pressure with the following steps.

1. Lock a loaded portafilter, blind insert, or Scaze device in the grouphead, then move the brew actuator to the "full brew" position.
2. During "full brew", watch the brew pressure gauge and turn the pump screw to adjust the pump pressure.
  - ▶ Turn counter-clockwise to decrease the pump pressure.
  - ▶ Turn clockwise to increase the pump pressure.
3. Reconfigure flow rate per instructions under "Using Slayer Adjust Flow Rates".

*NOTE:* Due to the unique method by which Slayer espresso machines read brew pressure, the pressure gauge will read 0 bar unless a loaded portafilter, blind insert, or Scaze device provides back-pressure.





## ADJUST STEAM TANK PRESSURE & TEMPERATURE

At the Slayer studio, steam tanks are set to 118°C (245°F). The temperature of the tank is directly related to the steam pressure: increasing the temperature will increase the pressure, while decreasing the temperature will decrease the pressure. The factory-set temperature of the steam tank produces a pressure of 1.5 bar. If the steam is more or less powerful than you prefer, adjust with the following steps.

1. Briefly press the Love Controller's "SET" button and wait for the screen to begin flashing.
2. Press the "SET" button again to access the steam tank set temperature. A red LED will light under "out2".
  - ▶ Use the up and down arrow buttons to select the desired temperature, making only incremental adjustments.
3. Press the "SET" button again to confirm new temperature setting and return to original screen.
4. Pull a steam actuator forward to engage steam, then wait until the Love Controller's "Out 2" red light turns on.
5. Return the steam actuator to the "off" position, then wait until the "Out 2" light turns off.
6. Check the steam pressure gauge inside Slayer to confirm new pressure setting.



**NOTE:** The steam and pre-heat tanks' Love Controller has an "F" printed on its plastic exterior, which indicates temperature readings in degrees Fahrenheit. However, the actual temperature may read in either Fahrenheit or Celsius, depending on your request at the time of ordering.

## ADJUST PRE-BREW TIMERS

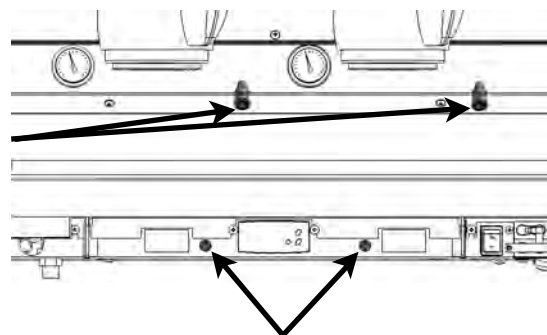
*Pre-brew timers included only upon request*

The pre-brew timer allows the barista to minimize brew actuator movement while still making use of the pre-brew function. Upon request, each group can be outfitted with its own timer. To prepare espresso with the pre-brew timer, see instructions under "Using Slayer Using Pre-Brew Timer" on page 25.

The timer is activated with a push button located to the right of the corresponding grouphead. When the button is in the "on" position, all extractions will be regulated by the timer. The timer can be adjusted with a metal knob located beneath the drip tray.

Adjust the pre-brew timer with the following steps.

1. Locate the pre-brew timer push button(s) on the right side of the corresponding grouphead(s). When the button is in the "on" position, all extractions will be regulated by the timer.
2. With the pre-brew timer off, prepare a shot of espresso with your preferred method, using both pre-brew and full brew stages. Time the manual pre-brew stage.
3. Remove the portafilter and use the push button to activate the pre-brew timer functionality.
4. Move the brew actuator left, to the "full brew" position. Though the actuator will be in the "full brew" position, the pre-brew stage will be performed for the stored time before Slayer automatically engages the full-brew stage. Time the automated pre-brew stage.
5. Locate the metal knob(s) underneath the drip tray. Turn as necessary, until the automated pre-brew time in step 4 is equal to the desired pre-brew time noted in step 2.
  - ▶ Turn counter-clockwise to decrease the pre-brew time.
  - ▶ Turn clockwise to increase the pre-brew time.



**Time adjustment knobs**



## USING PRE-BREW TIMERS

The pre-brew timer allows the barista to minimize brew actuator movement while still making use of the pre-brew function. It can be activated, deactivated, and programmed with the corresponding buttons and knobs; see instructions under "Using Slayer - Adjust Pre-Brew Timer" on page 24.

To prepare espresso with the pre-brew timer functionality,

1. Use the push button to activate the pre-brew timer functionality.
2. Grind, dose, and tamp coffee as usual, then lock the portafilter in the grouphead.
3. Move the brew actuator to the "full brew" position to begin extraction. Slayer will automatically initiate the pre-brew and full brew stages.
4. Allow the espresso to brew until the preferred extraction has been achieved (when blanding occurs, when the desired beverage yield has dispensed, or when the desired brew time has elapsed), then move the actuator to the "off" position.
5. Remove the portafilter from the grouphead and knock out spent coffee. Wipe the portafilter with a clean towel to remove grounds and oil.
6. Briefly move the brew actuator to the "full brew" position to purge grounds and oil from the dispersion screen. Move the grouphead to the "off" position and return the portafilter.

## PRE-HEAT TANK TEMPERATURE

At the Slayer studio, brew tanks are set for optimal performance at to 85°C (185°F). *We do not recommend changing the preheat temperature.* Changes to the pre-heat temperature may negatively affect the machine's performance and pose a safety risk. Please contact your Slayer representative, reseller, or technician before changing this setting.

*NOTE:* The steam and pre-heat tanks' Love Controller has an "F" printed on its plastic exterior, which indicates temperature readings in degrees Fahrenheit. However, the actual temperature may read in either Fahrenheit or Celsius, depending on your request at the time of ordering.

# Cleaning & Preventative Maintenance

Keeping your machine clean and properly maintained is essential to ensuring espresso quality and equipment longevity. Espresso machines require both daily cleaning and ongoing periodic maintenance. The frequency with which these tasks should be completed will depend on the location and use of your espresso machine. The follow recommendations assume heavy use in a commercial setting.

Please observe the following preventative maintenance schedule.

*CAUTION:* Slayer and its parts may be very hot. Please read the Important Safety Information section prior to using Slayer and take the necessary steps to protect yourself and others.

## CONTENTS

Daily	27
Every 1-2 months	29
Every 6 months	30
Every 12-18 months	33
Wood care	36

# DAILY

## BODY

### PARTS & TOOLS

- Soft, clean towel
- Non-abrasive cleaner, e.g. window cleaner (optional)

### PROCEDURE

Use a soft, clean towel to wipe the surfaces of the machine. Do not use abrasive cleaners. Small amounts of window cleaner may be used on the stainless steel components. If your Slayer has wood panels, please refer to the "Wood Care" section.

## GROUPHEADS

Cleaning and backflushing the groupheads prevents the build up of coffee oils. Backflush each group at least twice daily: once with water and once with an approved espresso machine cleaning powder.

To maximize efficiency and lengthen the life of wearable parts, we recommend keeping two (2) sets of dispersion screens and screws on hand. Alternate between sets for each end-of-day backflush (see below).

## General Group Cleaning

Recommended as part of every backflush cycle, or as needed

### PARTS & TOOLS

- Cleaning brush or towel
- Flat-head screwdriver
- Portafilter with basket removed

### PROCEDURE

1. Begin with one grouphead: use a cleaning brush or towel to scrub the portafilter gasket and loosen oil and coffee grounds.
2. Remove the dispersion screw and screen with a flat-head screwdriver and rinse with clean water.
  - ▶ Ensure that the dispersion screw holes remain clear of coffee grounds, as they may otherwise damage internal parts of the grouphead.
3. Use a clean, damp towel to wipe oil and grounds from the face and sides of the dispersion block, as well as the portafilter body.
4. Return the clean dispersion screw and screen to the grouphead.
5. Thoroughly rinse portafilter with hot water; insert basket, and lock in grouphead.
  - ▶ *CAUTION: failure to reinstall the dispersion screw and screen before next use may cause the grouphead to clog with coffee particles. Do not attempt to brew espresso before the dispersion screw and screen have been correctly installed.*
6. Repeat all steps for each grouphead.

## Back-flushing with Water Only

Recommended once daily.

### PARTS & TOOLS

- Cleaning brush or towel
- Flat-head screwdriver
- Blind portafilter insert
- Portafilter

### PROCEDURE

1. Complete "General Group Cleaning" steps 1-4 above.
2. Begin with one grouphead: replace portafilter basket with blind insert and lock in grouphead.
3. Move the brew actuator to the "full brew" position and activate the brew cycle for 10 seconds, then move the actuator back to the "off" position and wait 10 seconds. Repeat 5 times.
4. Repeat steps 1-3 for each grouphead.
5. Remove blind insert from portafilter and use a clean, damp towel to wipe oil and grounds from portafilter body.
6. Thoroughly rinse portafilter with hot water, insert basket, and lock in grouphead.

## Back-flushing with Espresso

### Machine Cleaner

Recommended once daily for commercial settings; once weekly for homes

#### PARTS & TOOLS

- Replacement shower screens (part #46000-50070)
- Replacement dispersion screws (part #46000-50080)
- Cleaning brush or towel
- Flat-head screwdriver
- Approved espresso machine cleaner
- Blind portafilter insert
- Portafilter

#### PROCEDURE

1. Complete "General Group Cleaning" steps 1-3 above for all groupheads.
2. Soak dispersion screws and screens overnight in a solution of hot water and approved espresso machine cleaning powder. Later, rinse thoroughly with clean water.
3. Install clean, second sets of dispersion screws and screens.
4. Remove the baskets and portafilter springs from the portafilters and soak overnight with the dispersion screws and screens. Later, rinse thoroughly with clean water.
  - ▶ Do not soak portafilters with wood handles. Exposure to water and/or chemicals may cause wood to crack or warp.
5. Begin with one group: place the included blind insert in a portafilter; add approved espresso machine powder, and lock in grouphead.
6. Move the brew actuator to the "full brew" position and activate the brew cycle for 10 seconds, then move the actuator back to the "off" position and wait 10 seconds. Repeat 5 times.
7. Remove and rinse the portafilter.
8. Repeat steps 6-7 with water only, backflushing 5 times.
9. Repeat steps 5-8 for each group.
10. Remove blind insert from portafilter and use a clean, damp towel to wipe oil and grounds from portafilter body.
11. Thoroughly rinse portafilter with clean, hot water.
12. Later, after soaking, reattach portafilter spring and basket and lock portafilter in grouphead.

## STEAM WANDS

After steaming milk, clean the exterior of the steam wand by wiping it thoroughly with a damp towel, then clear its interior by briefly allowing steam to flow.

If the steam wand tips clog, soak in hot water for several minutes, then briefly engage steam with wand submerged. For tough clogs, use an approved espresso machine steam wand cleaner.

# EVERY 1-2 MONTHS

## Replacing Shower Screen

The dispersion screen may become bent or damaged and should be replaced periodically. Ideally, the mesh screen will sit firmly against the metal backing. If a gap forms, replace the dispersion screen.

### PARTS & TOOLS

- Replacement shower screen (part #46000-50070)
- Flat-head screwdriver

### PROCEDURE

1. Complete steps 1-3 of "General Group Cleaning" under "Grouphead".
2. Discard old dispersion screen.
3. Install new screen and secure with the screw from step 1, taking care not to over-tighten. Tighten the screw with your fingers until it is secure, then rotate an additional 90 degrees (1/4 turn) with the screwdriver.
  - ▶ *CAUTION: failure to reinstall the dispersion screw and screen before next use may cause the grouphead to clog with coffee particles. Do not attempt to brew espresso before the dispersion screw and screen have been correctly installed.*
4. For additional assistance with this procedure, refer to parts diagrams on pages 58-74.

## Replacing Portafilter Gasket

The portafilter gasket forms a seal between the portafilter and the grouphead, preventing leaks. Over time, the portafilter gasket will become hard and lose its seal. If it becomes difficult to insert the portafilter or if dripping occurs around the portafilter body while brewing, replace the portafilter gasket.

### PARTS & TOOLS

- Replacement 6mm portafilter gasket (part #46000-56091)
- Flat-head screwdriver
- Pick or awl
- Cleaning brush or towel

### PROCEDURE

1. Complete steps 1-3 of "General Group Cleaning" under "Grouphead".
2. Use a pick or awl to remove the old portafilter gasket, pressing the pick into the gasket and pulling downwards. If the gasket breaks into small pieces, continue picking until the entire gasket has been removed.
3. Insert new portafilter gasket in such a way that the flat side touches the grouphead and the round side is visible from the bottom. Gently press the gasket into place, then use a screwdriver, pick, or awl to secure it in place.
4. Return the clean dispersion screw and screen to the grouphead.
  - ▶ *CAUTION: failure to reinstall the dispersion screw and screen before next use may cause the grouphead to clog with coffee particles. Do not attempt to brew espresso before the dispersion screw and screen have been correctly installed.*
  - ▶ For additional assistance with this procedure, refer to parts diagrams on pages 58-74.

# EVERY 6 MONTHS

## Before Maintenance Procedure

Before starting the 6-month maintenance procedure, make the following preparations.

1. Turn off your machine by moving both the red and white switches to the "off" position.
2. Turn off water supply, either at the source or at the filtration system.
3. Disconnect machine from power source.
4. Lift to remove cup tray assembly.

## Draining Steam Tank

As steam is produced and exits the wand, minerals in the water are left behind build up inside the boiler. The steam tank needs to be drained periodically to remove these excess minerals. For assistance with this procedure, refer to parts diagrams on pages 37-60.

### PARTS & TOOLS

- 1/4" teflon or poly tubing
- Wrench

### PROCEDURE

1. Follow instructions in above video to remove the machine's left side panel.
2. Locate the shutoff valve on the lower left side of the steam boiler. Insert a 1/4" teflon tube into the quick-connect fitting located after the shut-off valve, pressing firmly until the tube clicks into place.
  - ▶ If teflon tubing is not available, poly tubing may be used instead. If using poly tubing, see note under step 7 before beginning step 7.
3. Aim the open end of the 1/4" teflon tube into a sink or bucket, then secure the tube or weigh it down with a heavy object.
4. Use a wrench to open the shut-off valve. The steam in the boiler will push all of the water in the tank through the teflon line and into the drain.
  - ▶ If using poly tubing, do not open the valve fully; high pressure will damage tubing.
5. Allow the tank to drain, then continue with steps 6-. Other maintenance tasks may be performed during this time.
6. Close the shut-off valve and carefully remove the tube from the quick-connect fitting.
7. Reinstall the side panel.
8. Reconnect power and turn on water supply.
9. Move brew and steam actuators to the "on" positions.
10. Engage red power switch to refill tanks.
11. When water begins to flow from groupheads, indicating that the tanks have filled, move brew actuators to the "off" positions. Keep steam actuators in the "on" position.
12. Engage white power switch to turn on heating elements.
13. When steam begins to exit wands, close steam actuators and allow machine to fully heat.

## Steam Valve Pin O-Rings

When the steam actuator is moved into the "on" position, it pushes a brass pin into the steam valve, which causes the valve to open and allows steam to flow. The two (2) o-rings on the steam valve pin should be replaced every six (6) months.

### PARTS & TOOLS

- #8 - Part # 5309, Steam Valve Pin O-Rings
- Flat-head screwdriver
- 3/4" socket wrench
- Pliers
- Pick or awl

### PROCEDURE

1. Remove top/side first?
2. While holding the corresponding nut on the machine's interior with a 3/4" socket wrench, use a flat-head screwdriver to loosen and remove the shoulder bolt.
3. Use pliers to remove the steam valve pin (#7).
4. Use a pick or awl to remove the o-rings (#8) from the steam valve pin and discard them. Put the new o-rings on the pin.
5. Rub Slayer lubricant on the pin and return the pin to the steam valve.

## Shoulder Bolt Shims

The shoulder bolt's shims create a snug fit between the steam actuator hub and the side panel. Any time the steam actuator is removed, the shims should be replaced.

### PARTS & TOOLS

- #12 - Part # 5315, Shoulder Bolt Shim
- Screwdriver

### PROCEDURE

1. Remove the shims from the shoulder bolt and discard them. Place two (2) new shims on the shoulder bolt.
2. Rub Slayer lubricant inside the steam actuator hub.
3. Attach the steam actuator hub and shoulder bolt to the machine, tightening with screwdriver. Confirm fit by wiggling the hub. If the hub does not fit snugly, remove the shoulder bolt and add more shims.
4. Test again and repeat step 3 until hub and panel fit snugly.

## Brew Actuator

If the brew actuator becomes loose, tighten with the following steps.

### PARTS & TOOLS

- Flat-head screwdriver
- Allen key

### PROCEDURE

1. Use a flat-head screwdriver to remove the lock screw from the top of the brew actuator.
2. Tighten the locking nut with an allen key. Test tightness by moving the actuator back and forth.
3. Adjust locking nut until desired tension is achieved.
4. Replace lock screw.

# EVERY 12-18 MONTHS

Begin the 12-18 month preventative maintenance procedure by turning off the machine's white and red power switches, unplugging its power source, disconnecting the main water line, and draining the steam.

After completing the following preventative maintenance tasks, reconnect the machine to power and water, then turn on the red power switch *only*. Once the machine has completely filled with water, turn on the white heating element switch. Use machine only after it has heated fully.

## Expansion Valve

After 12-18 months, the seal in the expansion valve will wear out, causing water to leak from the valve. This will lead to temperature loss in the pre-heat tank and premature failure of the water filtration system. To diagnose a worn expansion valve, look for leaking water in the expansion valve drain tube and listen for beeping from the Love Controller, which indicates a cold pre-heat tank.

### PARTS & TOOLS

- #3 - Part # 5011, Expansion Valve
- #20 - Part # 5015, Copper Gasket
- Wrench
- Teflon tape

### PROCEDURE

1. Partially drain pre-heat tank.
2. Disconnect silicone tube from the expansion valve.
3. Use a wrench to remove the expansion valve from the pre-heat tank and discard.
4. Apply teflon tape to the threads of the new expansion valve and slide a new copper gasket in place.
5. Install a new expansion valve, tightening with a wrench.
6. Reconnect the silicone tube.

## Anti-Suction Valve

The anti-suction valve prevents a vacuum from forming in the steam tank, which would suck milk into the steam tank.

### PARTS & TOOLS

- #5 - Part # 5014, Anti-Vacuum Valve
- #8 - Part # 5015, Copper Gasket
- Teflon tape

### PROCEDURE

1. Drain the steam tank by engaging both steam actuators until steam ceases to flow from the wands.
2. Remove the anti-suction valve and discard it.
3. Apply Teflon tape to the threads of a new anti-vacuum valve and slide a new copper gasket into place.
4. Install the new valve, tightening with a wrench.

## Steam Valve Seals

If steam leaks from either the tip or rotating base of the steam wand, replace the steam valve's rubber seals, o-rings and teflon bushing.

### PARTS & TOOLS

- #2 - # 5310, Steam Seat Gasket
- #5 - # 5306, Teflon Bushing
- #6 - # 5305, Teflon Busing O-Ring
- #8 - # 5302, Valve Nut O-Ring
- Two (2) large wrenches
- Pick or awl
- Slayer lubricant
- Needle-nose pliers
- Teflon tape

### PROCEDURE

1. Drain the steam tank by engaging both steam actuators until steam ceases to flow from the wands, then return both steam actuators to the "off" positions.
2. Remove the tube that connects the steam tank to the steam valve.
3. Loosen and remove the steam wand tip.



4. Use a wrench to loosen the steam wand valve nut, then remove the nut and the steam wand. Watch for the teflon bushing that sits inside the ball joint, ensuring that it doesn't fall out.
5. Use a pick or awl to remove the o-ring (#8) from the inside of the steam wand valve nut.
6. Clean the inside of the nut and insert a new o-ring. Apply Slayer lubricant to the o-ring and inside of the nut.
7. If the teflon bushing (#5) appears dark or flattened, discard it and install a new o-ring. Apply Slayer lubricant to the new o-ring and insert it in the steam wand valve nut.
8. Reattach steam wand.
9. Remove steam actuator hub.
10. Use wrench to secure steam valve body; use second wrench to remove the steam valve's large, brass nut.
11. Remove spring from steam valve body and use needle nose pliers to remove the steam seat from the valve body.
12. Use a pick or awl to separate steam seat gasket (#2) from steam seat. Insert new steam seat gasket in seat.
13. Reinsert steam seat and spring in the steam valve.
14. Apply teflon tape to the threads of the brass nut.
15. Use wrench to secure steam valve body; use second wrench to tighten brass nut.
16. Reconnect the steam tubes to the valve and steam tank.
17. Replace the steam actuator hub.

## Brew Actuator Bearing

**Replace parts within bearing. (1-3 years)  
around 1 million cycles (ever 2-3 years) some parts need to be replaced - Contact Slayer**

## Water Level Probe

### PARTS & TOOLS

- Wrench
- Teflon tape
- Replacement probe

### PROCEDURE

1. Drain steam tank.
2. Remove wire from probe and set aside.
3. Use a wrench to secure the larger of the two nuts at the base of the probe, then hold the nut in place and remove probe assembly.
4. Apply teflon tape to the threads of the nuts and add copper gasket.
5. Screw a new probe onto the tank.
6. Reconnect wire to probe.

# Wood Care

Keep all wood components dry and away from harsh elements. Use a soft, dry towel to wipe the wood clean. For tougher messes, use a slightly damp towel, then promptly dry the wood. Do not use chemicals or cleaning agents. Moisture and chemicals may cause the wood to warp or crack.

If the wood begins to look aged and dry, rub a small amount of tung oil into the wood with a clean, soft towel. Allow the oil to sink into the wood for at least five minutes, then wipe the remaining oil off with a dry towel.

# Parts Diagrams

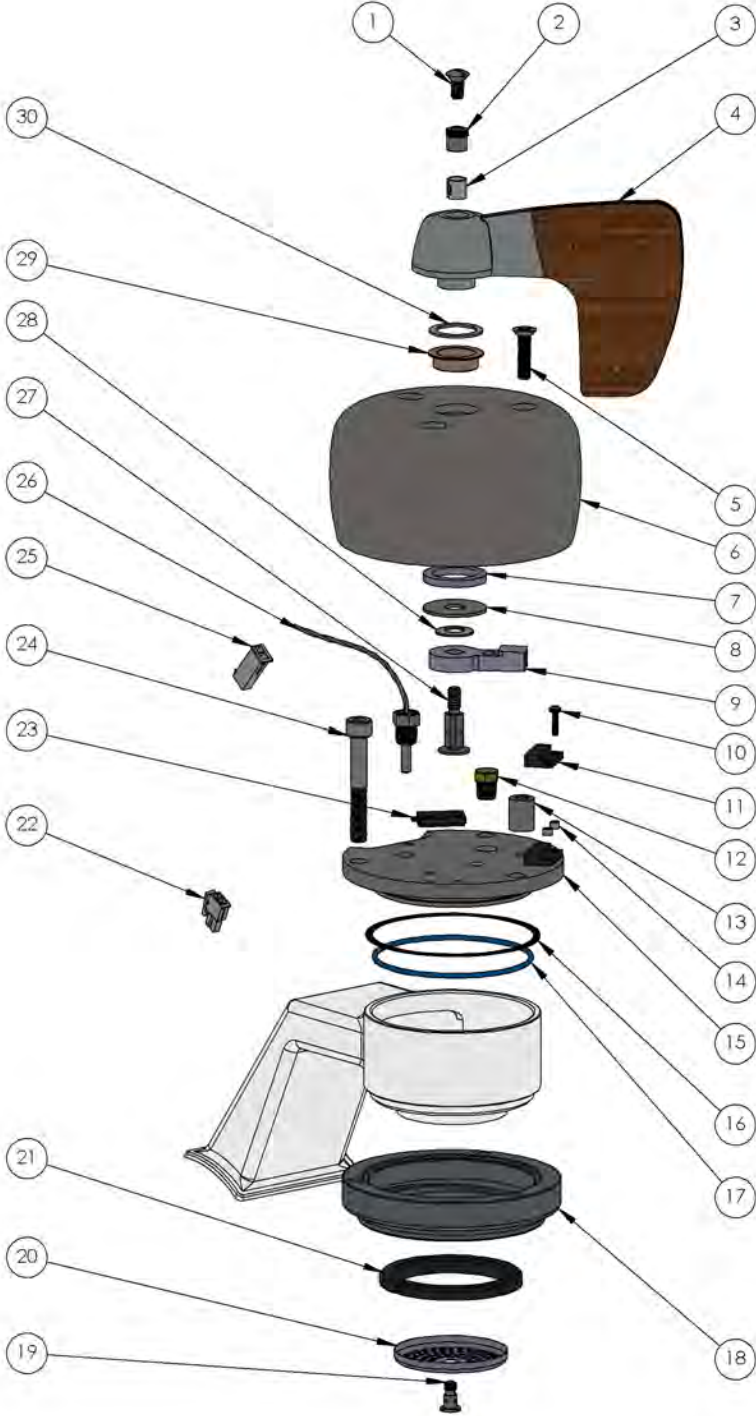
Preventative Maintenance and appropriate water filtration will not only extend the life of your espresso machine, it will additionally maintain the output of high quality beverages. Only qualified service personnel should repair Slayer Espresso machines. Incorrect repair may result in injury and/or damage to the equipment. Please consult your distributor for a qualified Slayer service technician.

BREW GROUP HEAD COMPONENTS	36
BREW TANK COMPONENTS	38
NEEDLE VALVE COMPONENTS	40
STEAM & HOT WATER WAND COMPONENTS	42
STEAM TANK COMPONENTS	44
PRE-HEAT WATER COMPONENTS	46
ACTUATORS & X COMPONENTS	48

DRAIN COMPONENTS	50
ELECTRONICS & POWER COMPONENTS	52
PUMP COMPONENTS & LINES	54
PANELS & CHASSIS	56
PORTAFILTERS	58
HOT WATER & STEAM CIRCUITS	60

- ⋮ Incorrect repair may result in injury and/or damage to the equipment.
- ⋮ Please consult your distributor for a qualified Slayer service technician.

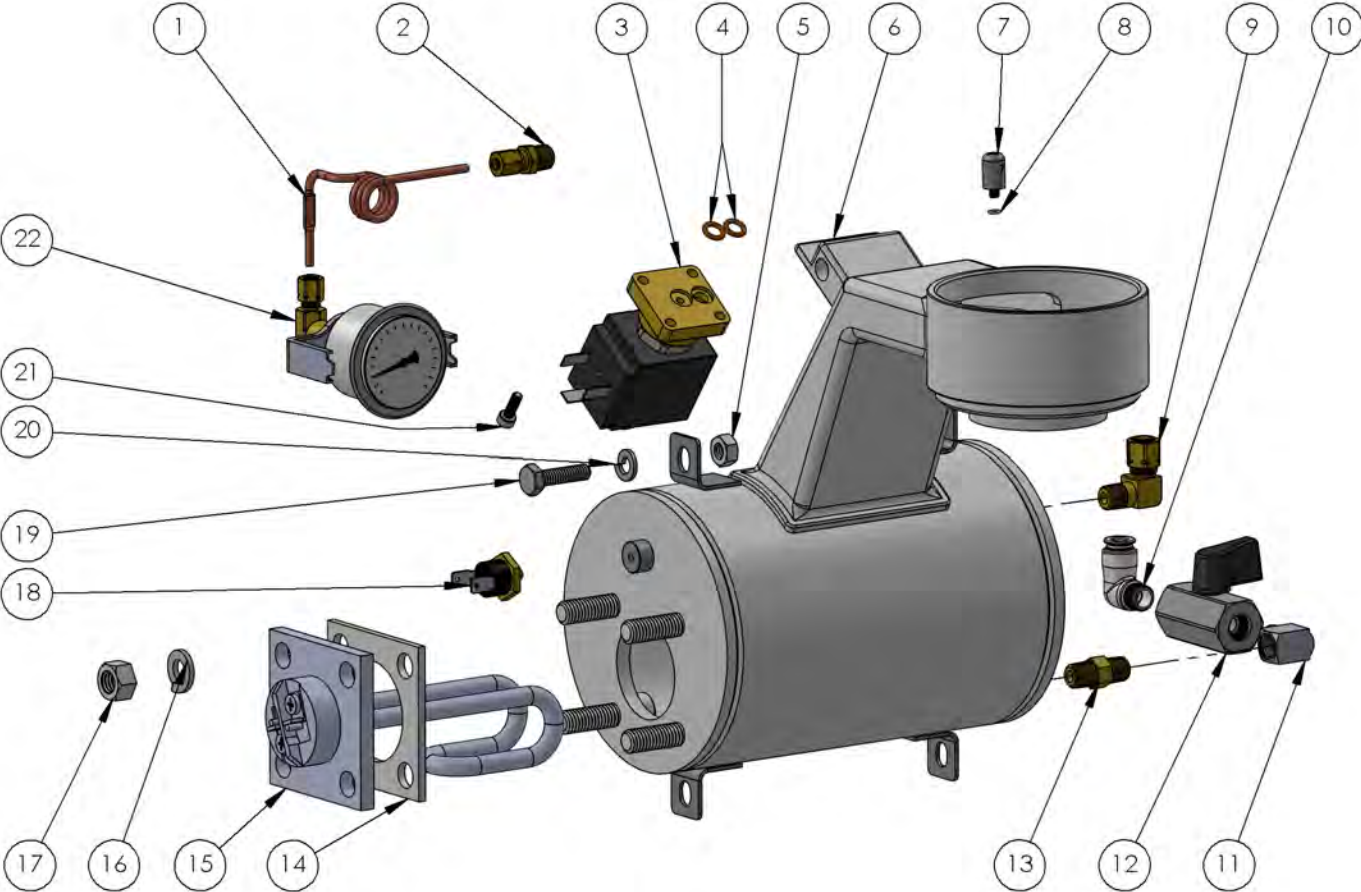
# BREW GROUP HEAD COMPONENTS



## BREW GROUP HEAD COMPONENTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	44000-36152	Stainless Steel Slotted Oval Head Screws, 1/4"-20 Thread Size, 1/2" Long, Polished Head
2	44000-50210	Insert Nut for Brew Handle, Stainless
3	44000-50190	Spacer for Group Handle
4	20000-56500-21	Paddle, Actuator with Wood - European Ash
5	44000-50260	Screw, Group Cover Mount, Polished Head
6	20000-16080	Group Cover
7	10000-16210	Spacer
8	44000-16220	Washer, Fender, 3/8 x 1.25 x 0.05, Stainless
9	99003-50051	Tongue Assembly
10	44000-36140	Screw and Washer for Inverted Magnet
11	30000-20032	Mag Switch, N/C, pinned
12	42000-34300	Fitting, Medium- Pressure, Threaded Pipe, 1/8 Pipe Size, Solid Hex-Head Plug, Brass
13	46000-50270	Stand Off for Group Cover
14	44000-36000	Spacer for Inverted Mag Switch
15	99004-16100	Brew Cap With Magnet
16	46000-50100	Gasket for Group Cap, Paper
17	46000-50090	O-Ring, FKM, 70 A, Group Cap
18	20000-56010	Bayonet Ring
19	46000-50080	Diffuser Screw, Stainless
20	46000-50073	Nano Coated Shower Screen - Custom Slayer
21	46000-56091	Gasket for Group Head, 6.1mm
22	30000-32010	Molex Mini-Fit Jr Receptacle Housing, 2x1 (M)
23	30000-20042	Mag Switch, N/O, pinned
24	44000-56000	Screw, Socket Head Cap, M8 Thread, 55mm Length, 1.25mm Pitch, Stainless
25	30000-32020	Molex Mini-Fit Jr Plug Housing, 2x1 (F)
26	30000-20082	RTD, Brew Tank, V3, Pinned
27	10000-16161	Stem for Brew Actuator, V3
28	46000-50240	Belleville Disc Spring for Valve Assembly, Stainless
29	10000-16200	Bushing, Oilite
30	46000-53070	Gasket for Steam Valve Brew Actuator, 27mm, Teflon

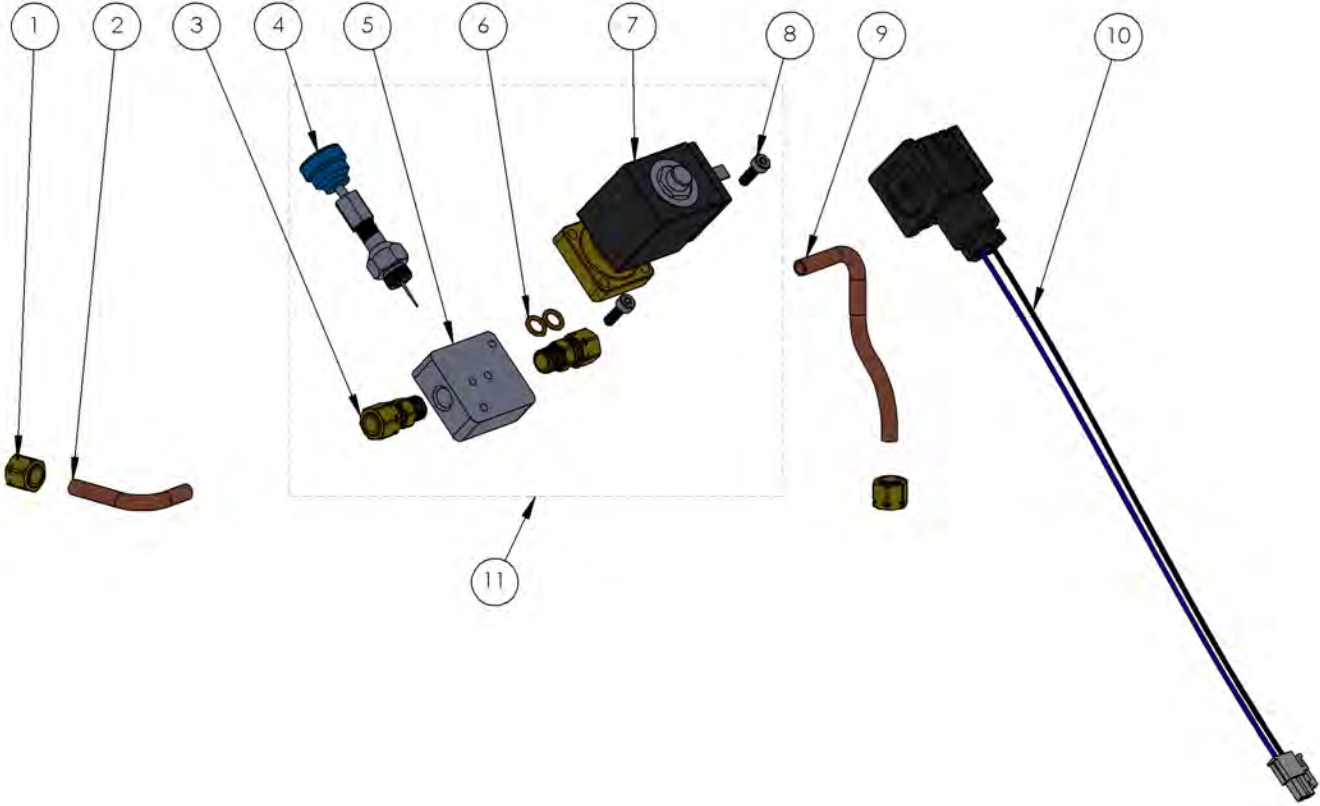
# BREW TANK COMPONENTS



## BREW TANK COMPONENTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	40000-32571	Brew Gauge Tube, Espresso
2	42000-34660	Fitting, 1/8 NPT x 1/8, Brass
3	30000-20153	Valve, 3-way, Flange Mount, 2mm, 24v
4	46000-10040	O-Ring, FKM, Dash number-010
5	44000-36150	Hex Nut, 1/4"-20 Thread Size, 7/16" Width, 3/16" Height, Stainless
6	15000-16061	Brew Tank, Slayer Espresso, V3
7	10000-16061	Giggleur, 0.7mm, V3
	10005-16061	Giggleur, 0.6mm
8	46000-10010	O-Ring for Jet Holder, 1 x 3
9	42000-34560	Fitting, 90 Deg Elbow for 1/4" Tube OD x 1/8" NPTF - M, Brass
10	42000-34140	Push Connect Swivel Fitting
11	42000-34110	Fitting, Threaded Pipe, 1/8" Pipe Size, Elbow, F x M, Nickel
12	42000-50290	Ball Valve, 1/8" NPT
13	42000-34180	Hex Nipple, Pipe Size 1/8"
14	30000-20140	Gasket, Element, Teflon
15	30000-20130	Element, Brew, 600 Watt, 220V
16	44000-36070	Lock Washer, Element Mount
17	44000-36080	Hex Nut, Element Mount
18	30000-20251	Thermostat, 110C
19	44000-36100	Bolt, Tank Mount
20	44000-36110	Lock Washer, Tank Mount
21	44005-10090	Screw, Socket Head Cap, M4 Thread, 12mm Length, .7mm Pitch, Stainless
22	99000-50325	Brew Gauge Assembly
*	30000-20443	Harness, Brew Tank Connection
*	HARNES NOT SHOWN IN IMAGE	

# NEEDLE VALVE COMPONENTS

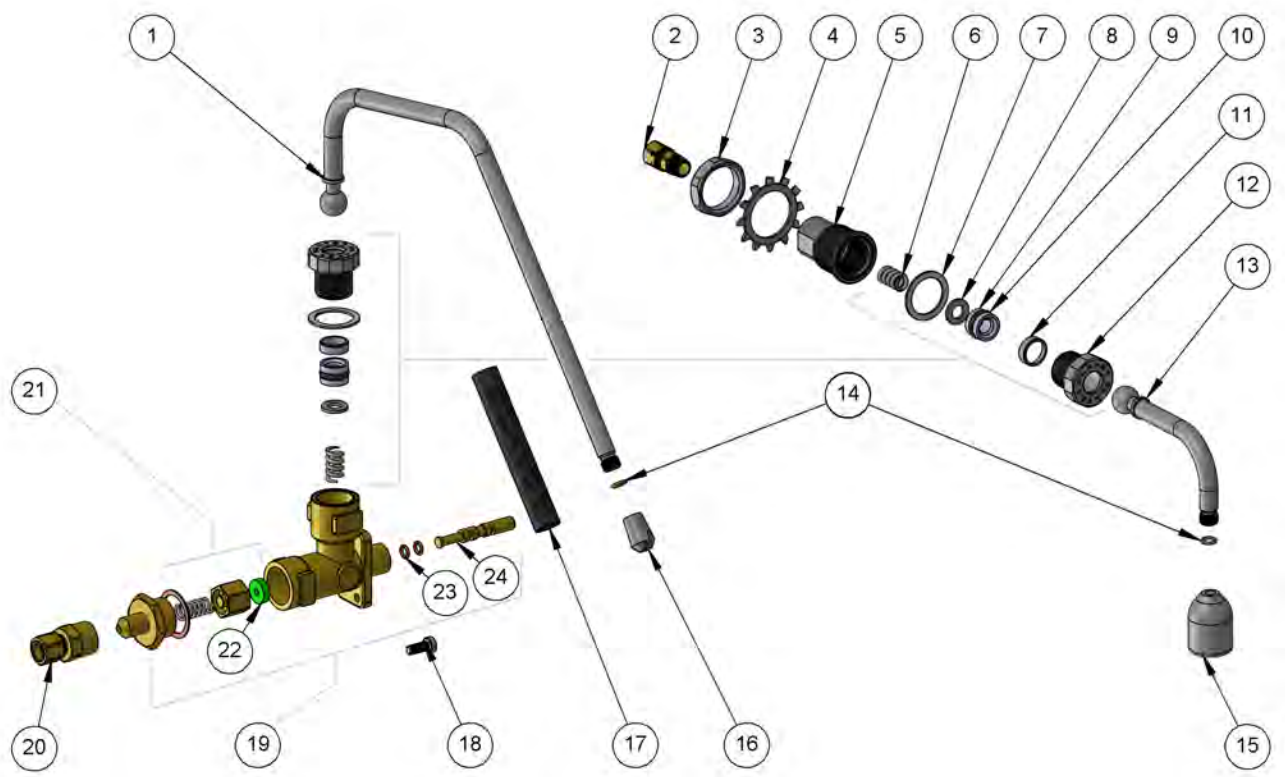




## NEEDLE VALVE COMPONENTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	42000-34705	Nut for 1/4" Tube OD Easy-Align Brass Compression Tube Fitting
2	40003-32620	Brew Tube #1
3	42000-34500	Fitting, 1/4" Tube OD x 1/8" NPTF - M, Brass
4	99003-16090	Needle Assembly - Needle Only
5	10999-50201	Needle/Solenoid Body
6	46000-10040	O-Ring, FKM, Dash number-010
7	30000-20194	Valve, 2-Way, Flange Mount, 2.5mm, 24v
8	44005-10090	Screw, Socket Head Cap, M4 Thread, 12mm Length, .7mm Pitch, Stainless
9	40003-32660	Brew Tube for Cast Neck & Cold Water Inlet
10	30000-16030	Needle Valve Harness
11	99003-50200	Needle Valve Assembly

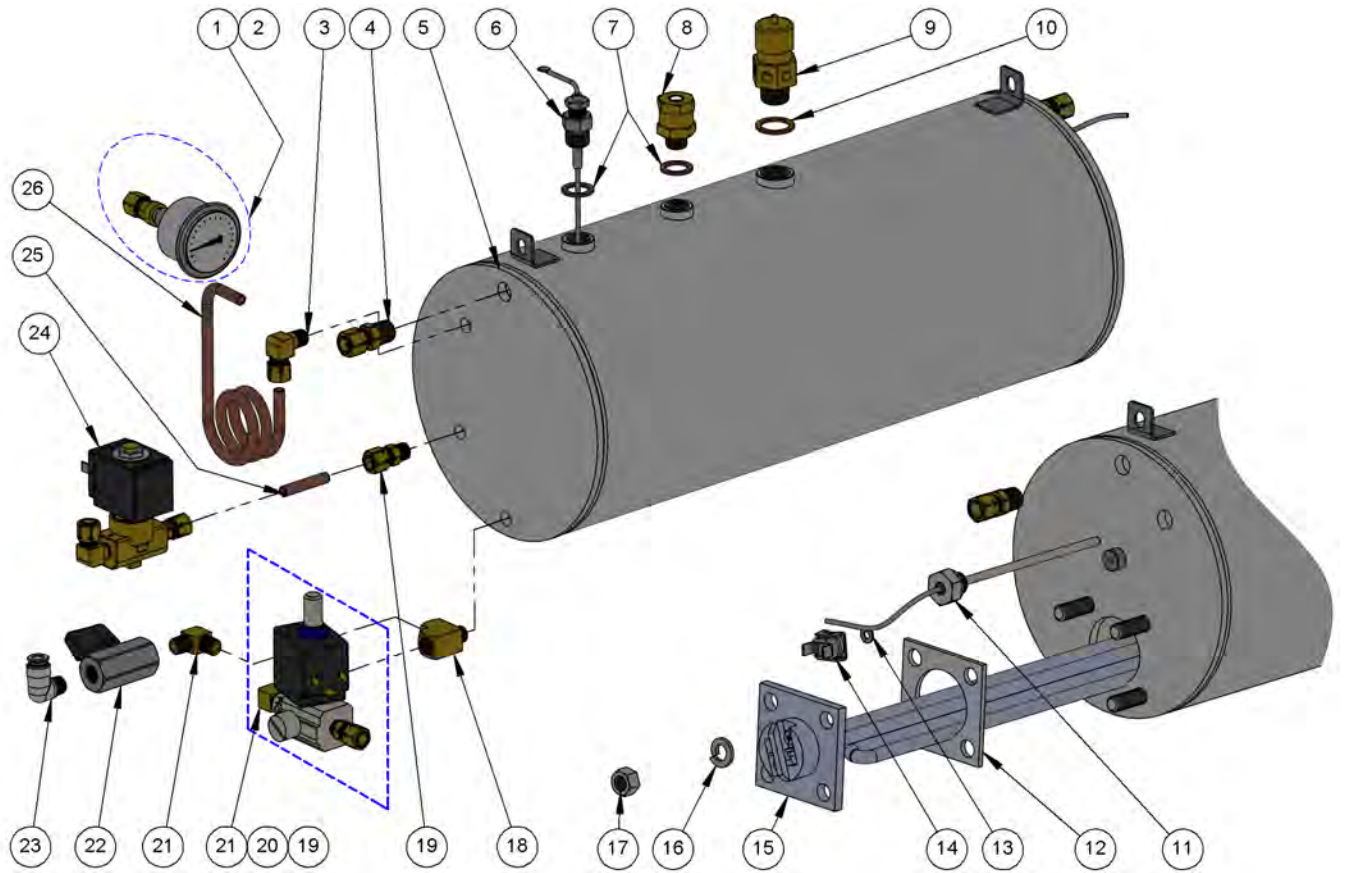
# STEAM & HOT WATER WAND COMPONENTS



## STEAM & HOT WATER WAND COMPONENTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	40000-50330	Steam Wand, #3 Tip, 2/3 Group, Slayer Espresso
2	42000-34500	Fitting, 1/4" Tube OD x 1/8" NPTF - M, Brass
3	44000-50421	Nut, 1" -14, Stainless
4	44000-50400	Washer, External-Tooth, 1" Screw Size, 1.62" OD, .05 -.07 Thick, Zinc
5	10003-53200	Hot Water Fitting
6	46000-53030	Articulation Spring for Steam Valve, 13x21mm
7	46000-53070	Gasket for Steam Valve Brew Actuator, 27mm, Teflon
8	46000-53040	Washer, Flat, M7 Screw Size, 14mm OD, 1.4mm-1.8mm Thick
9	46005-53060	Bushing, 15 X 10.5mm Peek Plastic
10	46000-53050	O-Ring for Peek Steam Valve Bushing
11	46005-53110	Steam Seal, Peek Plastic
12	46000-53010	Steam Valve Nut, Stainless
13	40003-50450	Hot Water Spout, 2/3 Group
14	46000-50030	O-Ring for Steam Tip, 1.5 x 6
15	46000-50350	Hot Water Spout
16	46000-50343	Steam Tip, 1.3mm, #3
	46000-50340	Steam Tip, 1.0mm, #0
	46000-50341	Steam Tip, 1.1mm, #1
	46000-50342	Steam Tip, 1.2mm, #2
	46000-50344	Steam Tip, 1.4mm, #4
	46000-50345	Steam Tip, 1.5mm, #5
17	46005-53170	Steam Wandom Grip - Slayer Branded
18	44000-36315	Screw, Socket Head Cap Low Profile, M5 Thread, 12mm length, .8mm Pitch, 18-8 Stainless
19	46000-53000	DVG Steam Valve
20	42000-34540	Fitting, 5/16" Tube OD x 1/4" NPTF - F, Brass
21	46900-10010	Steam Valve Rebuild Kit (spring, crush washer, plunger w/ gasket)
22	46000-53100	Steam Seat Gasket for Steam Valve Seal
23	46000-53090	O-Ring for Brass Steam Valve Pin
24	46000-53080	Steam Valve Pin, Brass

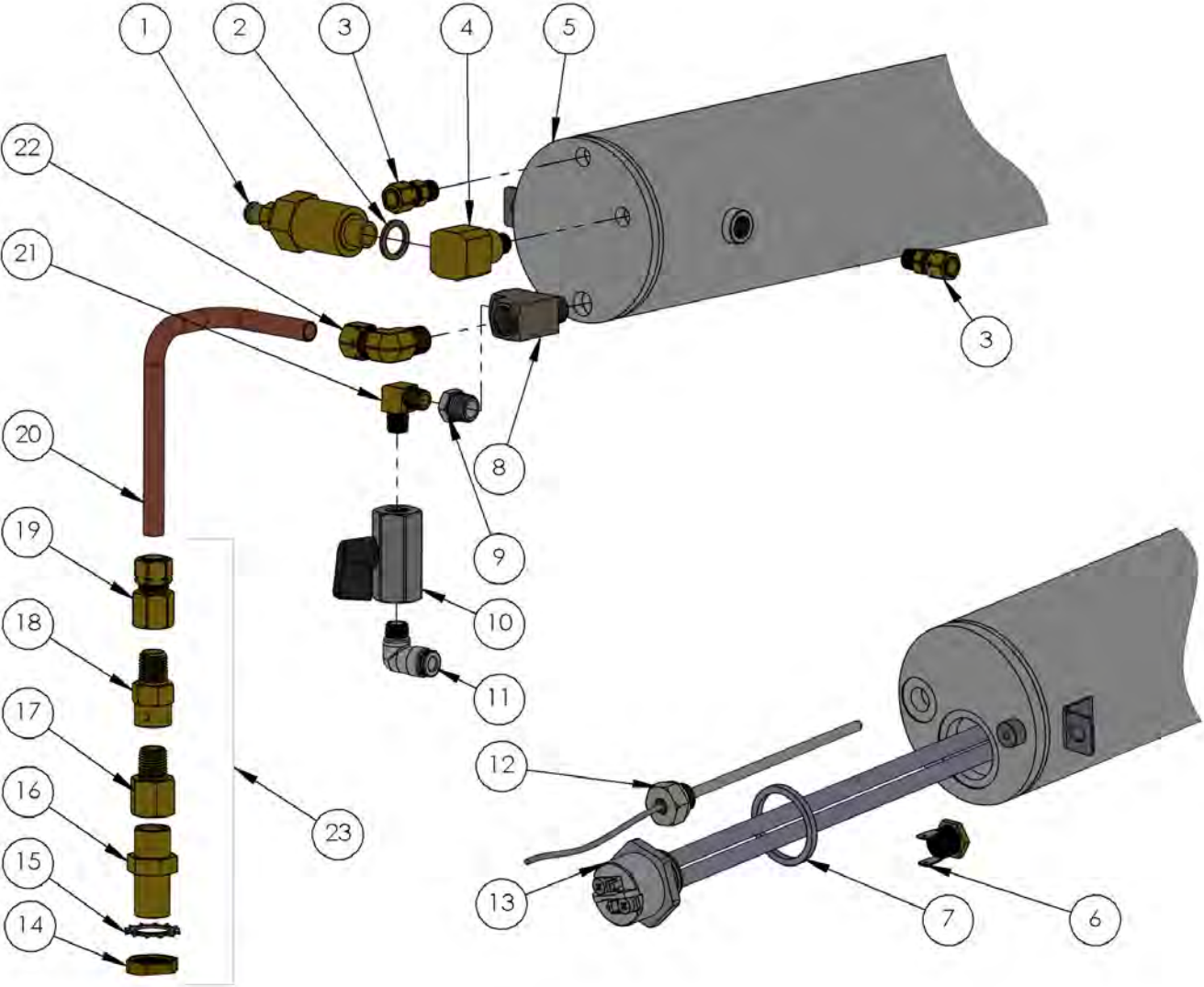
# STEAM TANK COMPONENTS



## STEAM TANK COMPONENTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	46000-50310	Steam Gauge, 30 PSI, Custom-Printed Slayer logo
2	42000-34550	Fiting, 1/4" Tube OD x 1/8" NPTF - F, Brass
3	42000-34560	Fitting, 90 Deg Elbow for 1/4" Tube OD x 1/8" NPTF - M, Brass
4	42000-34510	Fitting, 5/16" Tube OD x 1/4" NPTF - M, Brass
5	15000-10110	Steam Tank, Slayer Espresso, 2 Group, V3
	15000-13110	Steam Tank, Slayer Espresso, 3 Group, V3
6	30004-50170	Water Level Probe Slayer Espresso, 115mm
7	46000-50150	Gasket ,1/4", Copper for Anti Suction, Level Probe, Expansion Valve V3/Steam
8	46000-50140	Anti-Suction/Vacuum Valve, 1/4"
9	46000-50120	PRV, 2.5 Bar
10	46000-50130	Gasket for PRV, 3/8", Copper
11	99003-20065	Thermistor w/ Molex, V3, Steam Tank
12	30000-20140	Gasket, Element, Teflon
13	44000-10030	Washer, Aluminum, 0.174" ID, 0.375" OD
14	30000-20261	Thermostat, 25A, 145C, Steam tank
15	30000-20090	Element, Steam, 3500 Watt, 220V, 2 Group
	30000-20100	Element, Steam, 4500 Watt, 220V, 3 Group
16	44000-36070	Lock Washer, Element Mount
17	44000-36080	Hex Nut, Element Mount
18	42000-34580	Fitting, Threaded Pipe, 1/8" Pipe Size, Tee, F x F x M, Nickel
19	42000-34500	Fitting, 1/4" Tube OD x 1/8" NPTF - M, Brass
20	30000-20351	Hot Water Solenoid Valve, 24 VDC
21	42000-34080	Medium-Pressure Brass Threaded Pipe Fitting, 1/8" Pipe Size, M Elbow
22	42000-50290	Ball Valve, 1/8" NPT
23	42000-34140	Push Connect Swivel Fitting
24	99003-20190	Steam Fill Assembly
25	40005-32060	Hot Water to Mix Valve Tube, Slayer Steam
26	40000-32550	Steam Gauge Tube, Copper

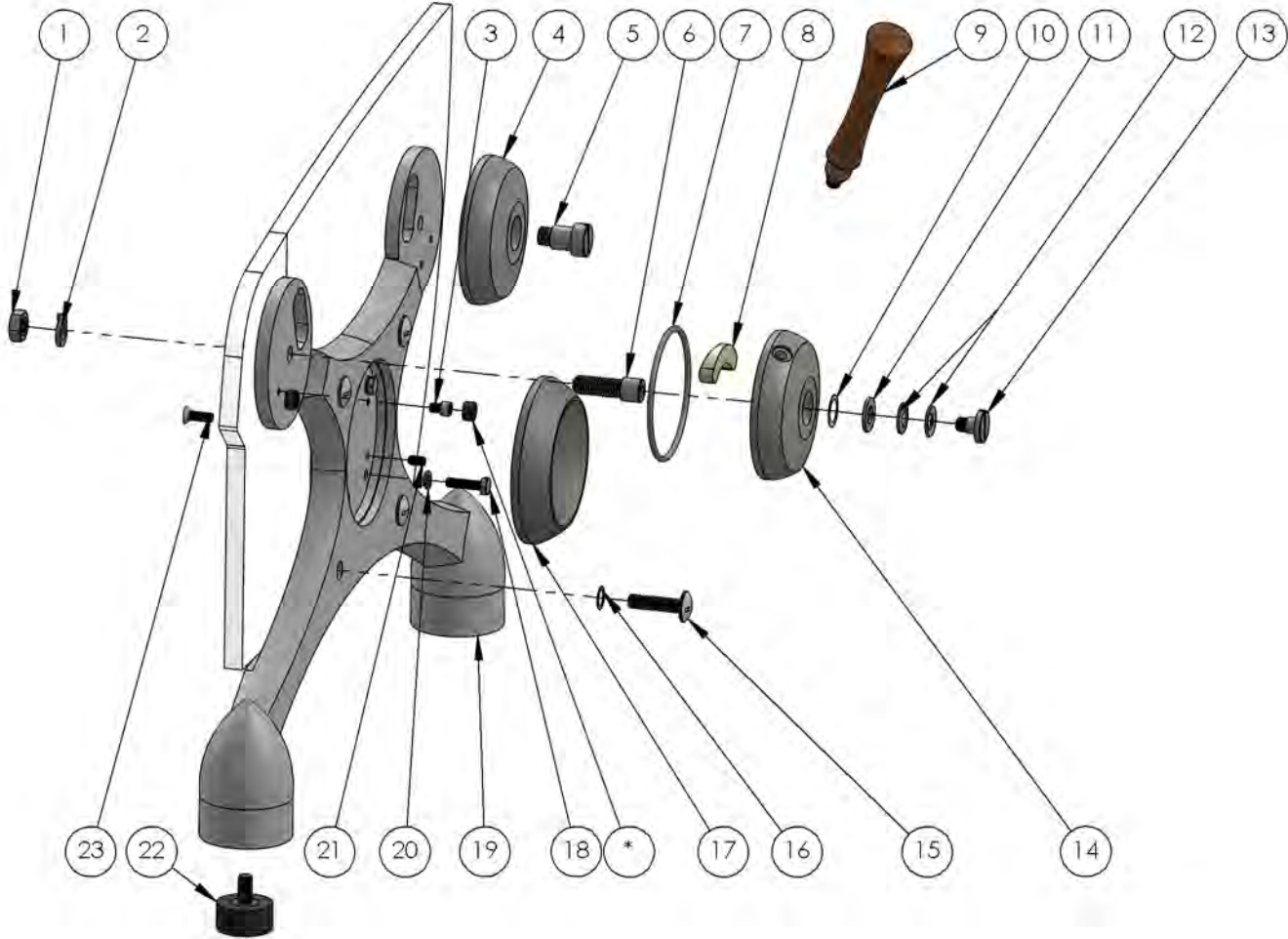
# PRE-HEAT WATER COMPONENTS



## PRE-HEAT WATER COMPONENTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	46000-50110	Expansion Valve
2	46000-50150	Gasket ,1/4", Copper for Anti Suction, Level Probe, Expansion Valve V3/Steam
3	42000-34500	Fitting, 1/4" Tube OD x 1/8" NPTF - M, Brass
4	42000-34800	Elbow Fitting 1/4 Bsp for Expansion Valve
5	15003-10120	Preheat Tank, Slayer Espresso, 2 Group, V3
	15003-13120	Preheat Tank, Slayer Espresso, 3 Group, V3
6	30000-20251	Thermostat, 110C
7	46000-53190	Gasket for Preheat Element, Teflon
8	42000-34050	Fitting, Threaded Pipe, 1/4" Pipe Size, Tee, F x F x M, Nickel
9	42000-34010	Brass Threaded Pipe Fitting 1/4" - M x 1/8" - F, Hex Reducing Bushing, 3000 PSI
10	42000-50290	Ball Valve, 1/8" NPT
11	42000-34140	Push Connect Swivel Fitting
12	99003-20066	Thermistor w/ Molex, V3, Pre-Heat Tank
13	30003-20110	1 KW Preheat Element with 1" NPSM Mount
14	44000-10010	Brass Nut - 3/8 BSPP
15	44000-36360	Washer, External Tooth, Star, 3/8
16	42000-10010	Extension, Fitting, 3/8"
17	42000-34630	Fitting, Medium- Pressure, Threading Pipe, 3/8 - F x 1/4 - M, Pipe Size Adaptor, Brass
18	42000-34620	Check Valve, Medium-Pressure, Valve, 1/4" NPT - F x 1/4 NPT - M, Buna N Seal, Brass
19	42000-34590	Fitting, Compression Tube, Adapter, for 3/8" Tube OD x 1/4" NPTF - F Pipe, Brass
20	40003-32500	Preheat Fill Tube, V3
21	42000-34170	Compression Tube Fitting, Elbow for 3/8" Tube OD x 1/4 NPT
22	42000-34080	Medium-Pressure Brass Threaded Pipe Fitting, 1/8" Pipe Size, M Elbow

# ACTUATORS & X COMPONENTS

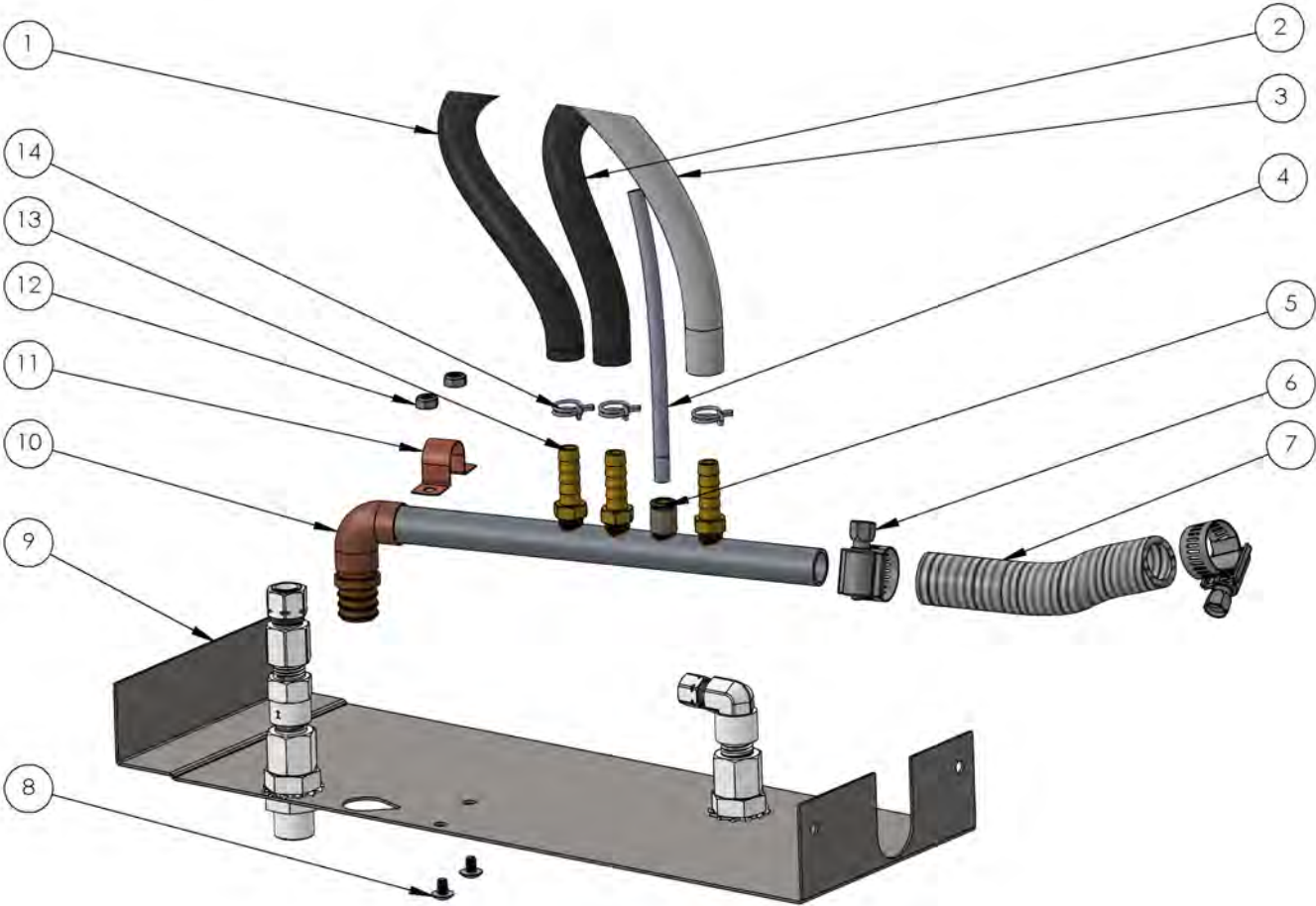




## ACTUATORS & X COMPONENTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	46003-10006	Hex Nut, Thin, 1/2"-13 Thread Size
2	46003-10007	Lock Washer, 1/2" Screw Size
3	44000-36260	Actuator, Steam, Stop Bolt, Short
4	10000-16100	Actuator, Dummy, 2/3 Group
5	10003-36031	Shoulder Bolt, Short, 5/8", 2/3 Group
6	10003-36610	Shoulder Bolt, Actuator, 2/3 Group
7	46003-10003	O-Ring, PTFE, Dash Number 237
8	10000-16130	Actuator Ramp, Nylon, 2/3 Group
9	10000-56750	Steam Handle, Insert Only
10	46003-10002	Washer, Flat, 7/16", Stainless
11	46003-10001	Washer, Spring, Acetal, M10
12	46000-53160	Shoulder Bolt Shim, Thick, Red
13	10003-36600	Lock Screw, Shoulder Bolt
14	99003-16310	Actuator Subassembly, V3 - Left
14	99003-16320	Actuator Subassembly, V3 - Right
15	44000-36040	18-8 SS Truss Head Slotted Machine Screw 3/8"-16 Thread, 1-1/2" Length, Polished Head
16	46000-53150	Shim, Shoulder Bolt, Thin, Gray
17	10000-16090	Hub Cap, 2/3 Group
18	44000-36100	Bolt, Tank Mount
19	20999-16140	X-Casting, 2/3 Group - Stock Silver
20	44000-36110	Lock Washer, Tank Mount
21	44000-36300	Set Screw, Cup-Point, 1/4"-20 Thread, 7/16" Long, Stainless
22	46000-50180	Rubber Foot, Slayer Espresso 1/2/3 Group
23	44000-36060	Screw, Hub Mount

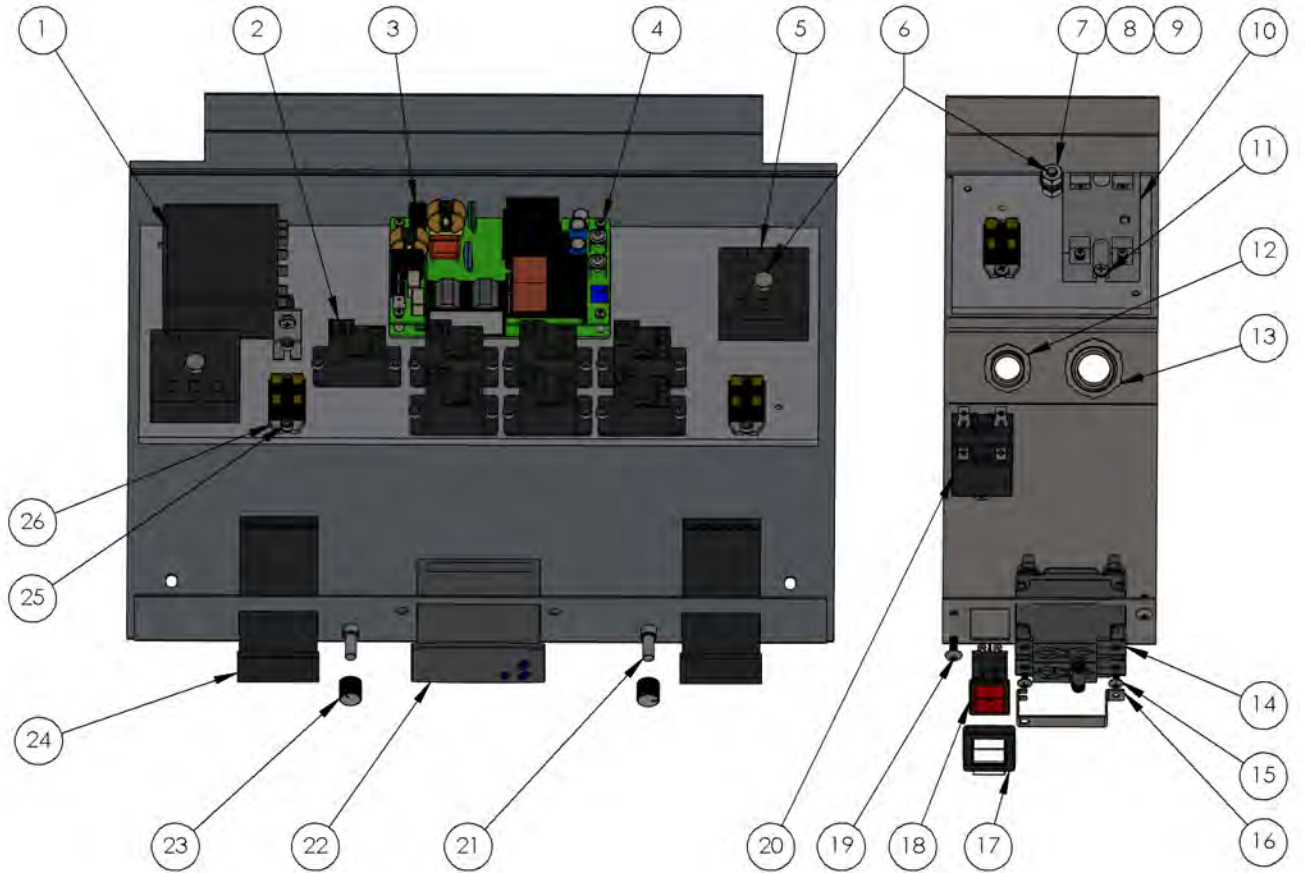
# DRAIN COMPONENTS



## DRAIN COMPONENTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	40000-32180	EPDM Rubber Tubing 5/16" ID, 7/16" OD - Per Inch
2	40000-32180	EPDM Rubber Tubing 5/16" ID, 7/16" OD - Per Inch
3	40000-32150	High-Temperature Silicone Rubber Tubing, Soft, 5/16" ID, 7/16" OD, 1/16" Wall, White - Per Inch
4	40000-32050	Extreme-Temp Tubing, Teflon, Semi-Clear White 1/8" ID, 1/4" OD - Per Inch
5	42000-34220	Fitting, Tube, Hex Socket Adapter for 1/4" Tube OD, 1/8" NPT M, Polybutylene & Nickel
6	40000-32060	Worm-Drive Hose Clamp, Non Slip Screw 1/2" to 1-1/16" Clamp Diameter Range, 9/16" Band Width
7	40000-32120	High-Pressure PVC Tubing, Food, 5/8" ID, 7/8" OD, 1/8" Wall Thickness, per inch
8	44000-36170	Screw, Phillips, Valve Insert
9	13000-16180	Drain Panel
10	40000-32090	Drain Pipe, Slayer Espresso, 2/3 Group
11	40000-32610	Clamp, Copper, 1/2"
12	44004-36050	Nut, Nylock, 8-32
13	42005-10000	Fitting, Barbed Hose, Adapter for 5/16" Hose ID x 1/8" NPTF - M Pipe, Brass
14	44000-36290	Spring Clip for Single Group Drain, Small

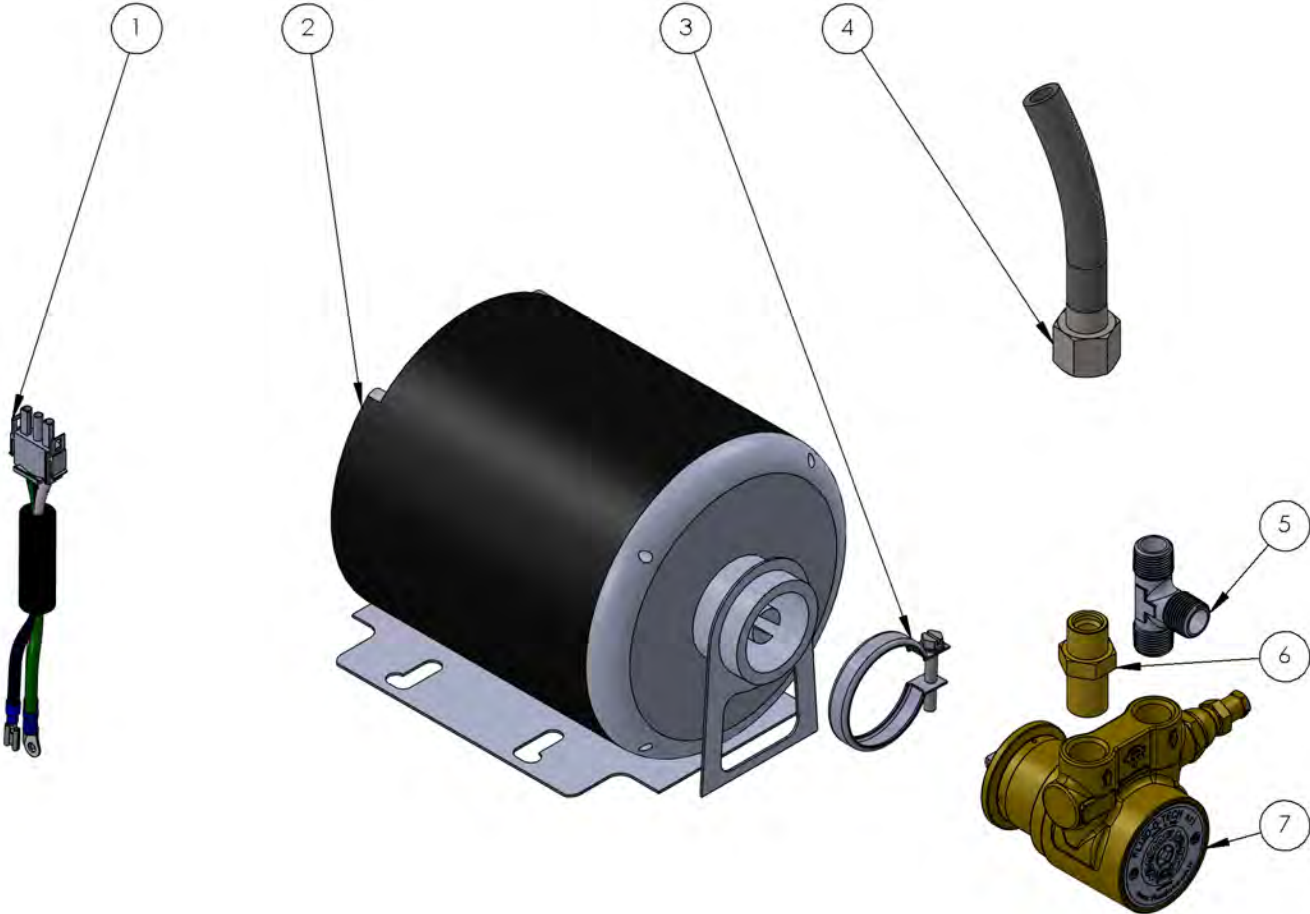
# ELECTRONICS & POWER COMPONENTS



## ELECTRONICS & POWER COMPONENTS

ITEM NO.	PART NUMBER	DESCRIPTION
1	30000-20180	Water Level Regulator, Auto Fill Box
2	30000-20360	24V DC Mini Relay
3	30000-20003	Power Supply, Cosel, 500 Watt
4	44004-36141	Screw, Pan Head Phillips, M3 Size, 20mm Length, .5mm Pitch, Stainless
5	30000-20300	Solid State Timer
6	44000-36100	Bolt, Tank Mount
7	44000-36150	Hex Nut, 1/4"-20 Thread Size, 7/16" Width, 3/16" Height, Stainless
8	46000-53040	Washer, Flat, M7 Screw Size, 14mm OD, 1.4mm-1.8mm Thick
9	44000-36380	Washer, 1/4 NEX tooth l/w for ground
10	30000-20050	Solid State Relay, 40 Amp
	30000-20011	20 Amp Solid State Relay, 24V
11	44000-36400	PHMS, 8-32X0.31, Phillips, 18-8 SS
12	30000-30090	Cord Strain Relief, Romex Connector, 1/2"
13	30000-30100	Cord Strain Relief, Romex Connector, 3/4"
14	30000-20240	Magnetic Circuit Breaker, 40 Amps
	30000-20230	Magnetic Circuit Breaker, 30 Amps
15	44000-36090	Screw, Breaker Mount
16	13000-16050	Cover, Breaker Switch
17	30000-20271	Sealing Boot, Silicone, Transparent, 2600 Series Switch
18	30000-20270	Rocker Switch, Main Power
19	44000-36160	Screw, Body Panels
20	30000-20255	Circuit Breaker, Push Type, 10 Amp, 220V
21	30000-20310	Potentiometer, 470K
22	30000-20220	Love Controller, Preheat and Steam
23	30000-20320	Knob for Potentiometer
24	30000-20210	PID Controller for Brew Tanks, Fuji
25	44000-36171	Screw, Socket Cap, 8-32 x 5/16
26	30000-20011	20 Amp Solid State Relay, 24V

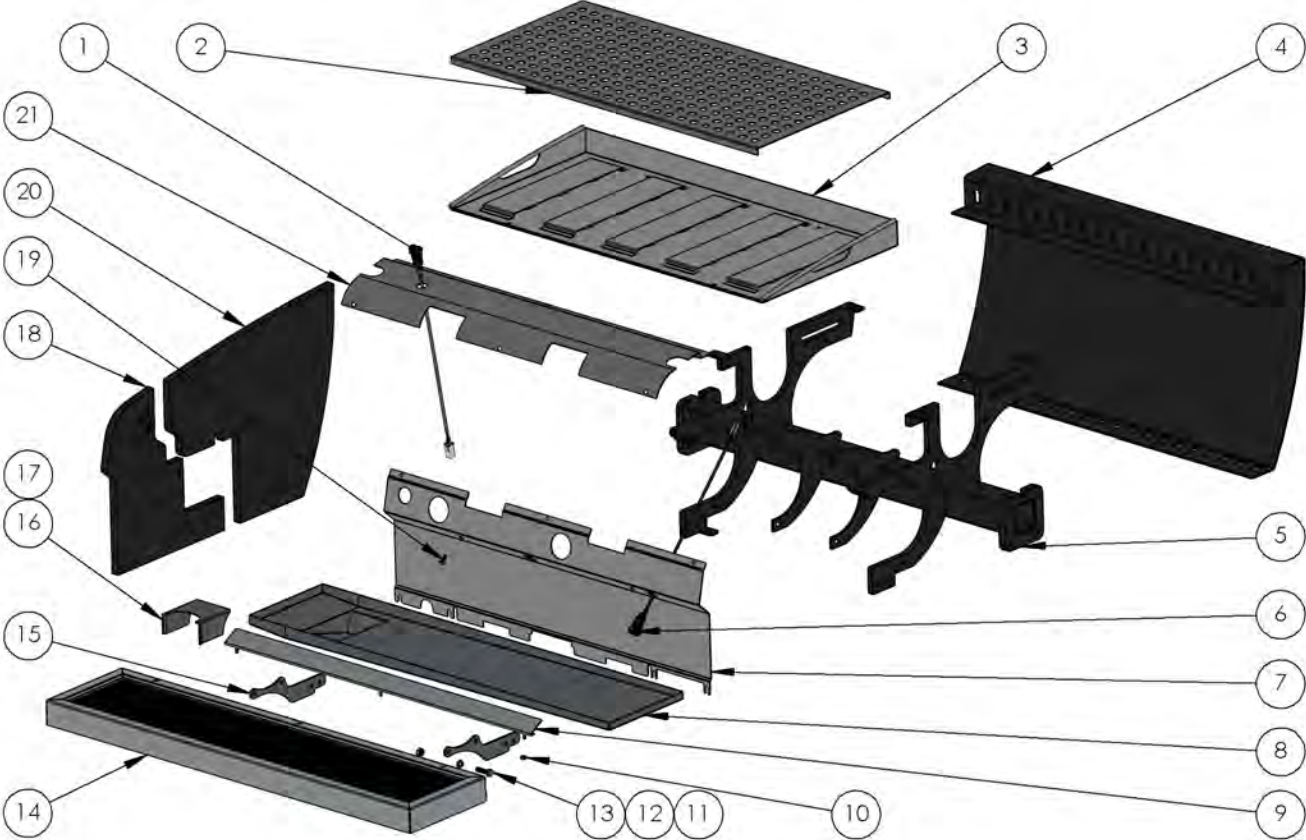
# PUMP COMPONENTS & LINES



## PUMP COMPONENTS & LINES

ITEM NO.	PART NUMBER	DESCRIPTION
1	30000-20446	Harness, Motor, 2/3 Group, CE
	30000-20470	Harness, Motor, 2/3 Group, UL
2	30000-58020	Motor, 1/3 HP, Wired for 220V
3	44000-58010	V-Band Clamp for Pump
4	40005-10010	Stainless Steel Hose, 3/8" Fc x CFc 2000mm
5	42000-10030	Tee Fitting, 3/8 M/M/M
6	42000-10010	Extension, Fitting, 3/8"
7	30000-58030	Pump, 45 GPH

# PANELS & CHASSIS

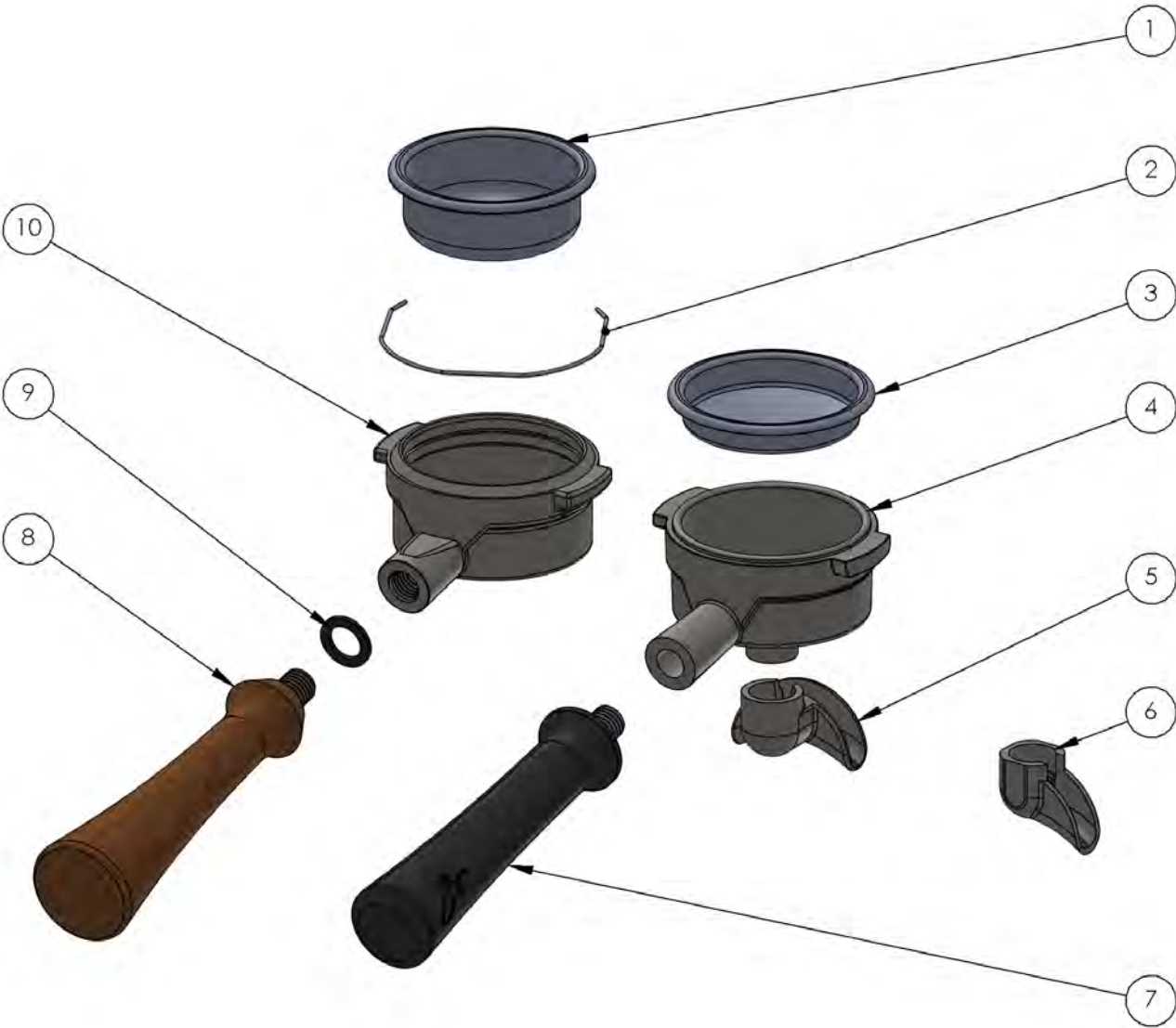




## PANELS & CHASSIS

ITEM NO.	PART NUMBER	DESCRIPTION
1	99000-20160	Hot Water Switch Assembly, V3
2	13000-10060	Cup Tray, Cover, Slayer Espresso, 2 Group
	13000-13060	Cup Tray, Cover, Slayer Espresso, 3 Group
3	13000-10050	Cup Tray, Lower, Slayer Espresso, 2 Group
	13000-13050	Cup Tray, Lower, Slayer Espresso, 3 Group
4	13000-10090-45	Back Panel, Slayer Espresso, 2G - "STOCK BLACK"
	13000-13090-45	Back Panel, Slayer Espresso, 3G - "STOCK BLACK"
5	13003-10100	Spar, Slayer Espresso, 2 Group, V3
	13003-13100	Spar, Slayer Espresso, 3 Group, V3
6	99000-20170	V3 Timer Button Assembly
7	13000-10071	Front Panel, Lower, Slayer Espresso, 2 Group, Hot Water
	13000-13071	Front Panel, Lower, Slayer Espresso, 3 Group, Hot Water
8	13000-10000	Drip Tray, Liner, Slayer Espresso, 2 Group
	13000-13000	Drip Tray, Liner, Slayer Espresso, 3 Group
9	13000-10020	Mirror, Slayer Espresso, 2 Group
	13000-13020	Mirror, Slayer Espresso, 3 Group
10	44000-36370	Nut for Mirror, 8-32
11	44000-36150	Hex Nut, 1/4"-20 Thread Size, 7/16" Width, 3/16" Height, Stainless
12	44000-36110	Lock Washer, Tank Mount
13	44000-36100	Bolt, Tank Mount
14	13000-10015	Drip Tray, Single Piece, 2 Group
	13000-13015	Drip Tray, Single Piece, 3 Group
15	13000-16000	Drip Tray Bracket, Upper, Slayer Espresso, 2/3 Group
	13000-16001	Drip Tray Bracket, Lower, Slayer Espresso, 2/3 Group
16	13003-16040	Group Neck Cover, Slayer Espresso & Steam, 2/3 Group
17	30000-20280	PID Spacer, Rubber
18	10000-16010-45.RD	Side Panel, Front, Slayer Espresso - "STOCK BLACK"
19	44000-36160	Screw, Body Panels
20	10000-16020-45 Rev B	Side Panel, Rear, Slayer Espresso - "STOCK BLACK"
21	13000-10081	Front Panel, Upper, Slayer Espresso, 2 Group, Hot Water
	13000-13081	Front Panel, Upper, Slayer Espresso, 3 Group, Hot Water

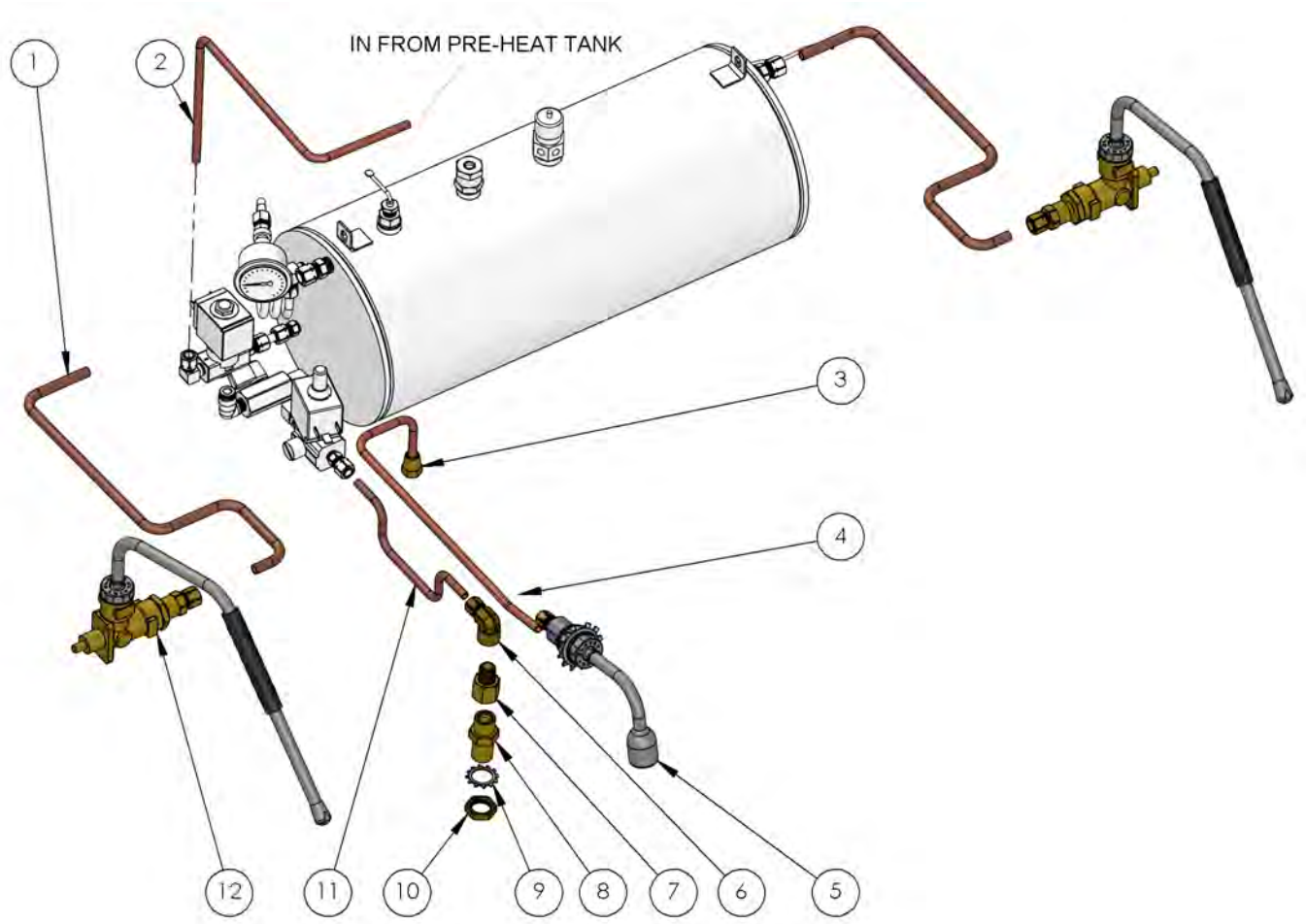
# PORTAFILTERS



## PORTAFILTERS

ITEM NO.	PART NUMBER	DESCRIPTION
1	46000-56551	Single Basket, Espresso, Steam
	46000-56070	Double Portafilter Basket, Ridgeless
	46000-56063	Triple Basket, Espresso, Steam
2	46000-56160	Portafilter Locking Spring, 1.20 mm, Stainless
3	46000-56100	Blind Portafilter Basket
4	46000-56120	Spouted Portafilter, Body Only
5	46000-56130	Portafilter Double Spout, Spout Only
6	46000-56131	Portafilter Single Spout, Spout Only
7	24015-10011	Portafilter Handle, Soft Touch with Slayer Logo
8	47000-61008	Portafilter Handle, European Ash
9	46000-56030	Gasket for Wood Portafilter Handle
10	46000-56041	Portafilter Body, Naked, Metal Only
*	46000-60020	Slayer Cleaner 566g (20oz)
*	SLAYER CLEANER NOT SHOWN IN IMAGE	
<b>COMPLETE PORTAFILTERS</b>		
	86000-50010	European Ash Naked Portafilter
	86000-50011	European Ash Single Spouted Portafilter
	86000-50012	European Ash Double Spouted Portafilter
	86015-50000	Soft Touch Naked Portafilter
	86015-50001	Soft Touch Single Spouted Portafilter
	86015-50002	Soft Touch Double Spouted Portafilter

# HOT WATER & STEAM CIRCUIT



## HOT WATER & STEAM CIRCUIT

ITEM NO.	PART NUMBER	DESCRIPTION
1	40000-32520	Steam Valve Tube, Copper
2	40003-32510	Steam Fill, Long
3	44000-36220	Fitting, 45 Degree, Flared, Short Nut for 1/4" Tube OD, Brass
4	40003-32640	Mix Water Outlet Line
5	99003-20350	Hot Water Assembly
6	42000-34670	Fitting, Elbow, 1/4NPT x 1/4, Brass
7	42000-34630	Fitting, Medium- Pressure, Threading Pipe, 3/8 - F x 1/4 - M, Pipe Size Adaptor, Brass
8	42000-10010	Extension, Fitting, 3/8"
9	44000-36360	Washer, External Tooth, Star, 3/8
10	44000-10010	Brass Nut - 3/8 BSPP
11	40003-32650	Cold Water Inlet Line
12	99033-16240	Steam Wand, Assembly, V3