



Coffee machines

Same rich flavor, cup after cup

The art of making a coffee
with a professional machine



Ready to serve your business

Give your customers a delight and your business a boost. At every hour of the day.



Coffee
Pgs. 4 - 19



**Coffee
Grinders - GR**



**Super Automatic Espresso
Machines - TANGO® STP/ST**



**Super Automatic Espresso
Machines - TANGO® ACE**



**Super Automatic Espresso
Machines - TANGO® ACE MT**



**Traditional Espresso
Machines - AURA**



**Traditional Espresso
Machines - Classic**



**Professional
Espresso Grinders**





When all you
want is to relax
over a hot cup
of coffee

Coffee

Coffee time is a moment that satisfies and inspires, in early morning, late afternoon or anytime.



Reliable functionality

Fast and easy without compromise



Perfection every time

Save energy, space, and expenses without compromising on quality



Coffee Grinders - GR

Grinders to suit all needs, no matter how big or small your business.

Reliable and powerful for guaranteed freshness

Compact, high-performance units with precision grinding burrs for an accurate grind profile. Whichever model is best suited to your business, Electrolux Professional grinders offer an **efficient, powerful and compact solution** ideal for any space.

	Description	Dimensions (w x d x h)
600656	Single portion grinder, one 0,7 kg hopper, medium duty grinder	178x356x559 mm
600657	Single portion grinder, one 0,7 kg hopper	178x381x559 mm
600659	Single portion grinder, one 1,4 kg hopper	178x381x711 mm
600661	Single portion grinder with slicing burrs, one 1,4 kg hopper	178x381x711 mm

The perfect
grind every time



TEA



Super Automatic Espresso Machines - TANGO

A trend toward specialty.

Technology TANGO

The TANGO ST-STP range takes full advantage of the patented TANGO Dual Infusion Chamber and Electrolux Professional expertise in espresso equipment manufacturing for unrivaled performance and extraction quality. Superior components and materials, large capacity copper boilers, precision grinders and detailed programming ensure a perfect result in the cup. **DUO**, one of the few models in the industry **capable of making 4 drinks simultaneously**, and SOLO models, offer unmatched speed and respond to all requirements from coffee and hospitality sectors.

**DUO makes 4
drinks simultaneously**



The TANGO ST Fridge combined Cappuccinatore* device on TANGO ST DUO and SOLO models ease the preparation of milk based coffee drinks.

To tailor a complete drinks menu with heated, cold or foamed milk for a silky and smooth texture, the new TANGO STP Fridge, combined to TANGO STP Duo and Solo, offers an ideal solution to store the milk at the perfect temperature thanks to its 9L removable container.

*Option on TANGO ST SOLO 9L

The perfect Cappuccino time after time

Scan to discover



How to set up



How to use



How to clean

TANGO STP

	Description	Dimensions (w x d x h)
604044	1 group 270 x 40 ml espresso cup/hr "TANGO SOLO" - Exclusive Pump System for Cold & Hot Milk with foam pump technology - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1.7 kg & 1 x 1.2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program - LED lights on body	453x629x752 mm
602553	2 groups 440 x 40 ml espresso cup/hr "TANGO DUO" - Exclusive Pump System for Cold & Hot Milk with foam pump technology - 2 x 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 2 x 1.7 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program - LED lights on body	603x629x752 mm

TANGO ST

	Description	Dimensions (w x d x h)
604041	1 group - 270 x 40 ml espresso cup/hr "TANGO SOLO" - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1.7 kg & 1 x 1.2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program - LED lights on body	453x629x752 mm
604043	1 group - 270 x 40 ml espresso cup/hr "TANGO SOLO" - 6.5 ltrs. steam/coffee - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water & steam - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Auto cleaning program - LED lights on body	453x629x752 mm
602550	2 groups - 440 x 40 ml espresso cup/hr "TANGO DUO" - 2 x 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 2 x 1.7 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program - LED lights on body - 1 x Cappuccinatore device for all milk based coffee drinks	603x629x752 mm
with STEAMAIR		
604402	1 group - 270 x 40 ml espresso cup/hr "TANGO SOLO" - 6.5 ltrs. steam/coffee - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water - STEAMAIR - Auto cleaning program - LED lights on body	453x629x752 mm
602551	2 groups - 440 x 40 ml espresso cup/hr "TANGO DUO" - 2 x 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 2 x 1,7 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water - STEAMAIR - LED lights on body - 1 x TANGO Cappuccinatore device for all milk based coffee drinks	603x629x752 mm

TANGO ACE

	Description	Dimensions (w x d x h)
602554	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program	448x627x766 mm
602555	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water - STEAMAIR - Auto cleaning program	448x627x766 mm
602556	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Auto cleaning program	448x627x766 mm
with Self Service Configuration (TANGO ACE SELF)		
602557	1 group 220 x 40 ml espresso cup/hr with self service conf. - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Hot water - Auto cleaning program - Safety locks	448x627x766 mm
602558	1 group 220 x 40 ml espresso cup/hr with self service conf. - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Auto cleaning program - Safety locks	448x627x766 mm

The TANGO ACE takes full advantage of the reliability, usability and exceptional extraction quality that has made the TANGO range what it is today.

The TANGO ACE Self Service model comes complete with lockers for bean hoppers and waste coffee drawer. Ideal for all self-service areas with its easy to use 7" color touch screen interface. In addition the Cappuccinatore device means that the TANGO ACE Self offers the choice of fresh milk-based beverages at the push of a button.



TANGO ACE MT

	Description	Dimensions (w x d x h)
602559	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 1 x 1.7 kg coffee hopper & grinders + (0.8 at 1.5) kg hopper for powder - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program	448x627x766 mm
602560	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 1 x 1,7 kg coffee hopper & grinders + (0,8 at 1,5) kg hopper for powder - PID Temp. control - LCD Touchscreen - Progr. water - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Auto cleaning program	448x627x766 mm
with Self Service Configuration (TANGO ACE MT SELF)		
602561	1 group 220 x 40 ml espresso cup/hr with self service conf. - 6.5 ltrs. steam/coffee boiler - 1 x 1,7 kg coffee hopper & coffee grinder + (0,8 at 1,5) kg hopper for powder - PID Temp. control - LCD Touchscreen - hot water - Auto cleaning program - Safety locks	448x627x766 mm
602562	1 group 220 x 40 ml espresso cup/hr with self service conf. - 6.5 ltrs. steam/coffee boiler - 1 x 1,7 kg coffee hopper & coffee grinder + (0,8 at 1,5) kg hopper for powder - PID Temp. control - LCD Touchscreen - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Safety locks	448x627x766 mm

The super automatic TANGO ACE MT benefits fully from the exceptional qualities that the TANGO range offers, with the added function of working with powdered products such as cocoa.

The Cappuccinatore device eases the preparation of fresh milk based recipes like gourmet hot chocolate, all at just the touch of a button.



Traditional Espresso Machines – AURA

Perfect harmony: design and technology for perfect results.

Robust flavor, flawless performance

Looking for high performance? Consistency in the extraction process and ultimately that heavenly cup? AURA Espresso Coffee Machines will give you all that and more. Bringing together intuitive programming with its new touchscreen interface and effortless operation thanks to the EASYLOCK system that helps lock and seal the portafilter. The optional patented DOSAMAT technology recognises the size of the portafilter inserted (1 or 2 cups) and automatically doses the corresponding volume.

Express performance
Espresso pleasure

Scan to discover



How to use



How to clean





AURA

	Description	Dimensions (w x d x h)
602522	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602523	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm
	with STEAMAIR	
602528	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. water - STEAMAIR - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602529	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. water - STEAMAIR - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm
	with DOSAMAT	
602524	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 programmable dosing program with DOSAMAT self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602525	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program with DOSAMAT self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm
	with DOSAMAT & STEAMAIR	
602526	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program with DOSAMAT self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. water- STEAMAIR - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602527	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program with DOSAMAT self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. water- STEAMAIR - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm

Traditional Espresso Machines – Classic

Equipment with the heart of a barista to complement your business.

Espresso equipment designed for professional use and a sensible budget

Choose a single-group, two-group, or three-group machine. Each model features heavy duty components and welded construction, a direct mounted boiler group head for thermal stability and reliable extraction, easy access to components for uncomplicated serviceability, and unlimited steam.

Espresso for everyone

Classic 3 groups










	Description	Dimensions (w x d x h)
602627	1 group - 6.3 ltrs. boiler - 4 progr. dosing program - manual steam & water - Automatic cleaning cycle - S/S body	343x570x510 mm
604036	2 groups - 9,9 ltrs. boiler - electronic panel with 4 progr. dosing program by group - manual & programmable hot water and cold touch steamwand - 200-230/1N/50/60HZ monophase	642x570x510 mm
602635	3 groups - 15,6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - manual water & steam - Automatic cleaning cycle - S/S body	862x570x510 mm
602628	1 group - 6.3 ltrs. boiler - 4 progr. dosing program - manual steam & water - Automatic cleaning cycle - S/S body - UK plug	343x570x510 mm
602643	3 groups - 15,6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - manual water & steam - Automatic cleaning cycle - S/S body - UK plug	862x570x510 mm

Classic-e 2 groups









Accessories for Espresso Machines

Accessories for Super Automatic Espresso Machines - TANGO









	Description
871020	Mixed hot water outlet for TANGO ST1 & STP
871022	TANGO Hotel/Breakfast service kit
871023	Coffee ground direct discharge chute
871041	 Raised feet kit
871024	 Side Milk refrigerator for up to 9 liter milk containers for TANGO ST
871025	 Side Milk refrigerator with Exclusive Pump system integrated for TANGO STP - Capacity 9L
871014	 Side Milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers (for L/C and STEAMAIR + TANGO)
871015	 Side Milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers with digital display (for L/C and STEAMAIR + TANGO)

Accessories for Traditional Espresso Coffee Machines - AURA

	Description
871041	 Raised feet kit
871008	 Aura filter holder for one cup
871009	 Aura filter holder for two cups
871010	 Cold touch steam wand only for the machine without STEAMAIR
602687	 Coffee grinder only for models with DOSAMAT self recognition of portafilter - Flat 80 mm
871011	 Cappuccinatore/foamer device with two positions for hot milk and for foam only for the machine without STEAMAIR

See our price list for the complete range of available accessories.




Accessories for Traditional Espresso Coffee Machines - CLASSIC

	Description
871000	 Steam outlet with adjustable flow
871001	 Hot water with adjustable flow
871002	 Filter holder for one cup
871003	 Filter holder for two cups
871041	 Raised feet kit
871006	 Knock box drawer - 2 groups
871007	 Knock box drawer - 3 groups
871011	 Cappuccinatore/foamer device with two positions for hot milk and for foam only for the machine without STEAMAIR

See our price list for the complete range of available accessories.

Optional Accessories

Other Accessories/Consumables for Traditional Espresso Machines

	Description
871017	 Filter for one cup - 12 gr
871018	 Filter for two cups - 18 gr
871019	 S/S knock box drawer

See our price list for the complete range of optional accessories.

Water Treatment for Coffee Machines

	Description
0S1628	Purity C 150 Quell ST System - Capacity 2400 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 117 x 417h. Complete with liter counter and water hardness test kit
0S1629	 Purity C 300 Quell ST System - Capacity 4000 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 125 x 464h. Complete with liter counter and water hardness test kit
0S1630	 Purity C 500 Quell ST System - Capacity 6800 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 149 x 553h. Complete with liter counter and water hardness test kit
0S1631	Purity C 1100 Quell ST System - Capacity 11500 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 184 x 553h. Complete with liter counter and water hardness test kit

See our spare parts price list for the complete range of optional accessories.

Professional Espresso Grinders

The perfect shot to maximize your aroma.

Smooth and fine

When you look for consistently fine grind you need an exceptional espresso grinder. Our automatic flat burr grinder is easy to use and ensures a perfectly uniform grind every time.

	Description	Dimensions (w x d x h)
602543	Automatic Doser Coffee Grinder, Flat 65mm	230x370x600 mm
602544	Automatic Doser Coffee Grinder, Flat 75mm	250x360x635 mm
602546	On-demand Coffee Grinder, Flat 75mm	230x370x600 mm

For an exceptional grind





Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on



www.electroluxprofessional.com

Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 5001 and ISO 45001.*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment.



*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com