

Coffee System

TANGO DUO ST, 2 groups full-automatic machine with Cappuccinatore, Steamair

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


602551 (TANGOST2SA)

Full-automatic machine, 2 groups, 440x40 ml espresso cup/hr, 2x6,5 liter steam/coffee boiler, 2x1,7 kg coffee hopper, programmable water, Steamair, 1 Tango Cappuccinatore device with double function L: for hot milk and C: for foam by air injection

Short Form Specification

Item No.

The super automatic coffee machine Tango® ST Duo has two separate 7" screens to control the patented TANGO® double group head with its international recognized reliability.

This high-end full automatic espresso coffee machine is able to create and compose a choice of 96 drinks menu, and delivers 4 drinks simultaneously: the Tango® ST Duo is the unique machine of the automatic machines market offering such level of performance with the warranty of an exceptional extraction quality.

With a minimum 60cm width for a 2 groups super automatic coffee machine, the Tango® ST Duo is the ideal unit for businesses aiming to automatically transform coffee and fresh milk into a variety of espresso coffee beverages.

Delivery Capacity :
 Espresso 40ml : 440 cups/h
 Lungo 100ml : 300 cups/h
 Hot Water : 56 L/h
 Cappuccino 100ml: 240 cups/h
 Latte100ml: 180 cups/h

Main Features

- 2 coffee grinders (2 x 1,7 kg coffee hoppers).
- 1 x Tango Cappuccinatore device with double feature L: for hot milk and C: for foam by air injection.
- 2 groups full-automatic machine
- 2 x 6.5 liter steam/coffee boiler.
- Programmable hot water.
- Steamair milk auto-frother programmable outlet.
- The machine is able to create and compose a choice of 96 drinks menu and delivers 4 drinks simultaneously: the Tango® ST Duo is the unique machine of the automatic machines market offering such level of performance with the warranty of an exceptional extraction quality.
- The super automatic coffee machine Tango® ST Duo has two separate 7" screens to control the patented TANGO® double group head with its international recognized reliability.
- With a minimum 60cm width for a 2 groups super automatic coffee machine, the Tango® ST Duo is the ideal unit for businesses aiming to automatically transform coffee and fresh milk into a variety of espresso coffee beverages.
- Delivery Capacity:
 Espresso 40ml: 440 cups/h
 Lungo 100ml: 300 cups/h
 Hot Water: 56 L/h
 Cappuccino 100ml: 240 cups/h
 Latte 100ml: 180 cups/h
- To obtain milk based beverages, the side milk refrigerator is needed.

Construction

- LCD Touchscreen.
- LED lights on body.
- PID (proportional-integral-derivative) Temperature control: a precise controller algorithm system that gives consistency and accuracy to brewing temperature management system.

Optional Accessories

- Mixed hot water outlet for TANGO ST1 and STP PNC 871020 ☐
- TANGO hotel/breakfast service kit PNC 871022 ☐
- Coffee ground direct discharge chute PNC 871023 ☐
- Side milk refrigerator for up to 9 liter milk containers for TANGO ST PNC 871024 ☐
- Raised feet kit PNC 871041 ☐

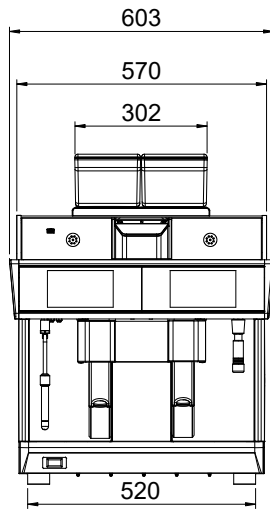
APPROVAL: _____



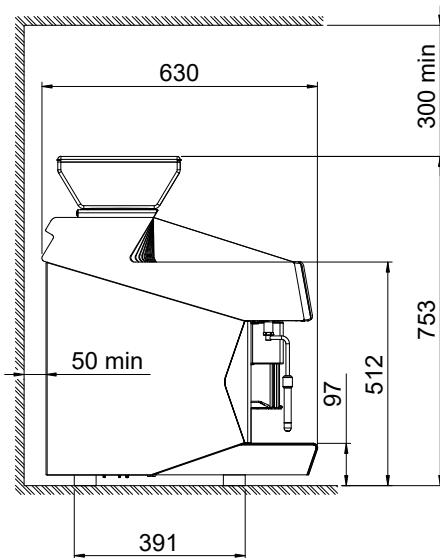
Electrolux
PROFESSIONAL

Coffee System
**TANGO DUO ST, 2 groups full-automatic
machine with Cappuccinatore, Steamair**

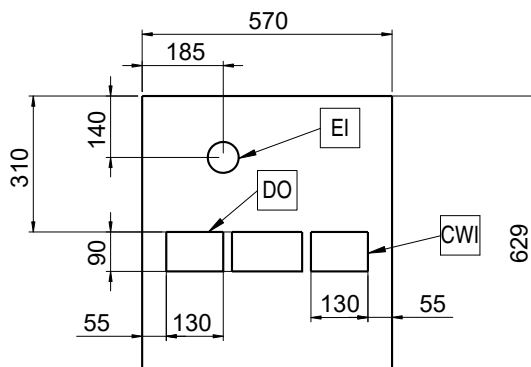
Front



Side



Top



Coffee System
**TANGO DUO ST, 2 groups full-automatic machine with Cappuccinatore,
Steamair**
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.10.15



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Electric

Supply voltage: 400 V/3N ph/50 Hz
Electrical power, max: 5.2 kW
Plug type: Cable without plug

Water:

Cold water temperature
(min/max): 5 / 60 °C

Key Information:

Net weight: 130 kg
Shipping volume: 0.69 m³

Sustainability

Current consumption: 7.5 Amps



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