

Coffee System TANGO SOLO ST, 1 group full-automatic machine with Cappuccinatore



604043 (ST121CE40052K)

Full-automatic machine, 1 group, 270x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper, programmable water and steam, 1xTango 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 Solo takes up a 7" color touch screen user interface to control intuitively the TANGO® group head recognized for its exceptional coffee extraction quality. It aims to automatically transform coffee and fresh milk into a variety of espresso beverages.

This high-end full automatic espresso coffee machine is able to create and compose a choice of 48 drinks menu, and delivers 2 drinks simultaneously operating water and steam: It impresses its users with an exceptional result in every cup, and the quality of its equipment makes it a highly reliable choice for demanding professional use.

Delivery Capacity : Espresso 40ml: 270 cups/h Lungo 100ml: 180 cups/h Hot Water: 36 L/h Cappuccino 100ml: 240 cups/h Latte100ml: 180 cups/h

Main Features

ITEM #

SIS #

AIA #

<u>MODEL #</u> NAME #

- 1 group full-automatic machine.
- Auto cleaning program.
- The super automatic coffee machine Tango® ST Solo takes up a 7" color touch screen user interface to control intuitively the TANGO® group head recognized for its exceptional coffee extraction quality. It aims to automatically transform coffee and fresh milk into a variety of espresso beverages.
- 1 x Tango Cappuccinatore device with double feature L: for hot milk and C: for foam by air injection.
- 6.5 liter steam/coffee boiler.
- Programmable water and steam.
- The machine is able to create and compose a choice of 48 drinks menu and delivers 2 drinks simultaneously operating water and steam: it impresses its users with an exceptional result in every cup, and the quality of its equipment makes it a highly reliable choice for demanding professional use.
- Delivery Capacity: Espresso 40ml: 270 cups/h Lungo 100ml: 180 cups/h Hot Water: 36 L/h Cappuccino 100ml: 240 cups/h Latte 100ml: 180 cups/h
- To obtain milk based beverages, the side milk refrigerator is needed.

Construction

- 2 coffee grinders (1 x 1,7 kg & 1 x 1,2 kg coffee hoppers).
- 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.

Included Accessories

- 1 of Cleaning Tabs for Espresso PNC 0SPO27 Machines, 120 pieces
- 1 of Milk Frother Cleaner, 1 It PNC 0SPO29
- 1 of Raised feet kit PNC 871041

Optional Accessories

- Cleaning Tabs for Espresso PNC 0SPO27
 Machines, 120 pieces
- Milk Frother Cleaner, 1 It
 PNC 0SPO29
- Side milk refrigerator 8 liter PNC 871014 nominal capacity for up to 4 liter milk containers
 Side milk refrigerator 8 liter PNC 871015
- nominal capacity for up to 4 liter milk containers with digital display
 Mixed hot water outlet for PNC 871020
- TANGO STI and STP • TANGO hotel/breakfast service PNC 871022
- TANGO hotel/breakfast service PNC 8/1022 L kit

APPROVAL:





 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	

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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Electric	
Supply voltage: Electrical power, max: Plug type:	400 V/3N ph/50 Hz 5.2 kW Cable without plug
Water:	
Cold water temperature (min/max):	5 / 60 °C
Key Information:	
Net weight: Shipping volume:	102 kg 0.69 m³
Sustainability	
Current consumption:	7.5 Amps



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