Electrolux
PROFESSIONAL

Coffee System
TANGO STP SOLO, 1 group full-automatic machine

604044 (ST12PCE40052K) — 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

Short Form Specification

Item No.

The super automatic coffee machine Tango® STP Solo is the ideal equipment for the businesses as bars, coffee shops chains, and the hospitality industry for self-service breakfast, as well as company cafeteria. With its unrivaled coffee extraction quality, the Tango® STP with the new milk delivery system, offers the perfect equipment to ease and succeed in the preparation of all milk based specialty coffee drinks, with heated or cold milk or foamed milk with a smooth texture.

The additional milk refrigerator Tango® STP Fridge, to be ordered separately, has a full compressor system which consistently maintains cold milk temperatures, with a 4L removable container. Cleaning and maintaining the milk circuit is automatically done thanks to its efficient rinsing and cleaning program.

Distributing, heating and foaming fresh milk to create delicious hot or cold drinks with milk or foamed milk: that's the challenge met by the super automatic Tango® STP Solo with efficiency and performance.

APPROVAL:

Main Features
- 1 group full-automatic machine.
- 6.5 liter steam/coffee boiler.
- Auto cleaning program.
- Distributing, heating and foaming fresh milk to create delicious hot or cold drinks with milk or foamed milk: that's the challenge met by the super automatic Tango® STP Solo with efficiency and performance.
- Exclusive Pump System for Cold & Hot Milk with foam pump technology.
- Programmable water and steam.
- The additional milk refrigerator Tango® STP Fridge, to be ordered separately, has a full compressor system which consistently maintains cold milk temperatures, with a 4L removable container. Cleaning and maintaining the milk circuit is automatically done thanks to its efficient rinsing and cleaning program.
- The super automatic coffee machine Tango® STP Solo is the ideal equipment for the businesses as bars, coffee shops chains, and the hospitality industry for self-service breakfast, as well as company cafeteria.
- With its unrivaled coffee extraction quality, the Tango® STP with the new milk delivery system, offers the perfect equipment to ease and succeed in the preparation of all milk based specialty coffee drinks, with heated or cold milk or foamed milk with a smooth texture.

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 Machines, 120 pieces — PNC 0SPO27
- 1 of Milk Frother Cleaner, 1 lt — PNC 0SPO29
- 1 of Raised feet kit — PNC 871041

Optional Accessories
- Cleaning Tabs for Espresso Machines, 120 pieces — PNC 0SPO27 ❑
- Milk Frother Cleaner, 1 lt — PNC 0SPO29 ❑
- 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 with exclusive pump system integrated with 9 liter capacity for TANGO STP   PNC 871025   ❏
- Raised feet kit   PNC 871041   ❏

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2025.07.01

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:	102 kg
Shipping volume:	0.69 m³

Sustainability

Current consumption:	7.5 Amps

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