

TANGO ST DUO 220, Steamair



Ref602748 (DUOST220SAUL)

Super Automatic Espresso Machine

- 2 Groups
- 2 Grinders
- No Milk System - Steamair - Std Hot Water
- 208-240V 1N 60~Hz
- UL/NSF Certified
- Inox

General Features

The Tango® ST delivers exceptional coffee quality with the patented Tango® Dual Infusion Chamber, engineered for high performance and precision. Ideal for busy environments like cafes, bars, and hospitality venues, this super-automatic machine offer unparalleled reliability and consistency, creating outstanding espresso every time. With intuitive controls and robust features, the Tango® ST makes exceptional coffee accessible for both barista and self-service settings.

TANGO ST DUO 220, Steamair

Main Features

- 2 coffee grinders (2 x 1,7 kg coffee hoppers).
- Steamair milk auto-frother programmable outlet.
- 2 groups full-automatic machine.
- 2 x 6.5 liter steam/coffee boiler.
- Programmable hot water.
- 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.

Construction

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

Optional Accessories

- KIT OF RAISED 3" FEET PNC 871041 ☐

TANGO ST DUO 220, Steamair

Electric

Supply voltage: 208-240 V/1 ph/60 Hz

Electrical power, max: 5.5 kW

Plug type:

Water:

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

Key Information:

External dimensions,
Height: 32 13/16" (833 mm)

External dimensions,
Weight: 282 lbs (128 kg)

Net weight: 282 lbs (128 kg)

Shipping width: 43 5/16" (1100 mm)

Shipping depth: 29 1/2" (750 mm)

Shipping height: 33 1/16" (840 mm)

Shipping weight: 320 lbs (145 kg)

Shipping volume: 0.7 m³

Certifications



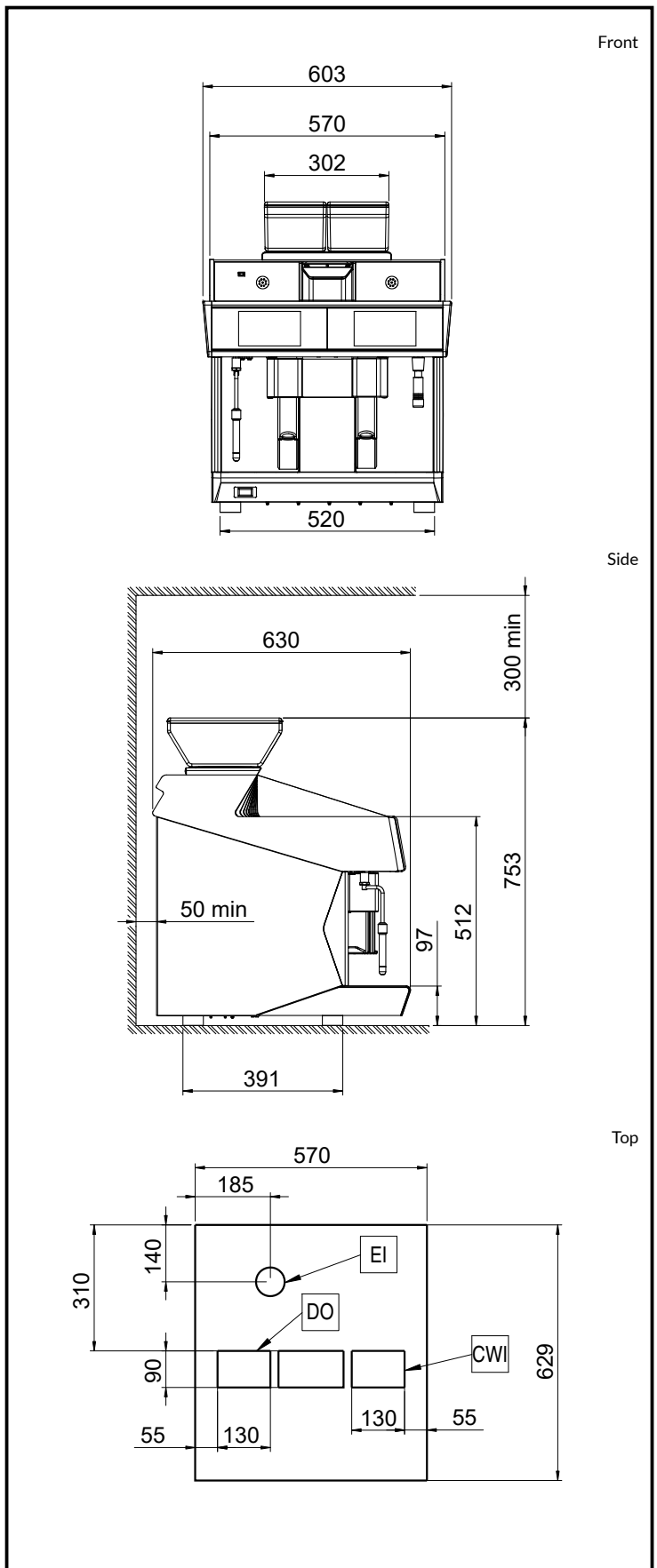
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.11.03

Part of



Electrolux
Professional
Group



UNIC