

TANGO ST DUO 221, Cappuccinatore device



**Ref: 602612
(UTANGOST2)**

Super Automatic Espresso Machine

- 2 Groups
- 2 Grinders
- Cappuccinator - Teflon Steam - Std Hot Water
- 380-415V 3N 50/60~Hz
- CE/CB 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.

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Main Features

- 2 coffee grinders (2 x 1,7 kg coffee hoppers).
- 1 x 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.
- Auto cleaning program.
- Programmable water and steam.
- 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 | ☐ |

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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

Certifications



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

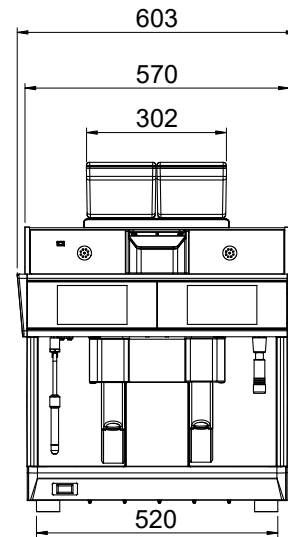
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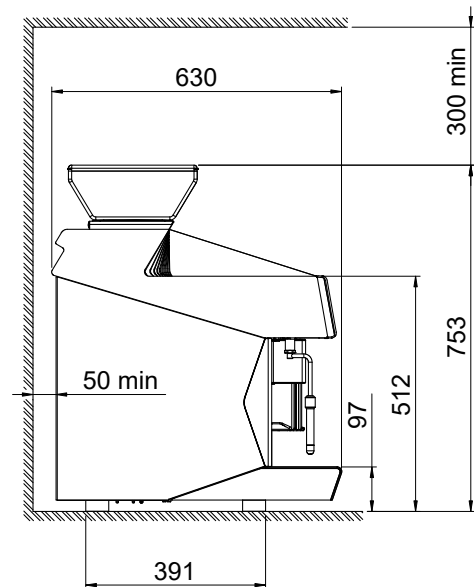


Electrolux
Professional
Group

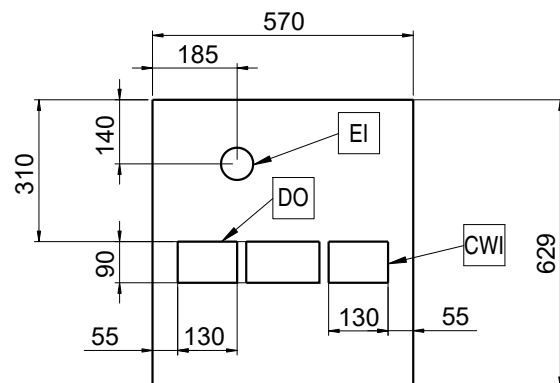
Front



Side



Top



UNIC