

TANGO ST SOLO 120



**Ref: 602609
(UTANGOST1)**

Super Automatic Espresso Machine

- 1 Group
- 2 Grinders
- No Milk System - Teflon Steam - Mitigated 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.

TANGO ST SOLO 120

Main Features

- 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 group full-automatic machine.
- 6.5 liter steam/coffee boiler.
- Auto cleaning program.
- 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

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.

TANGO ST SOLO 120

Electric

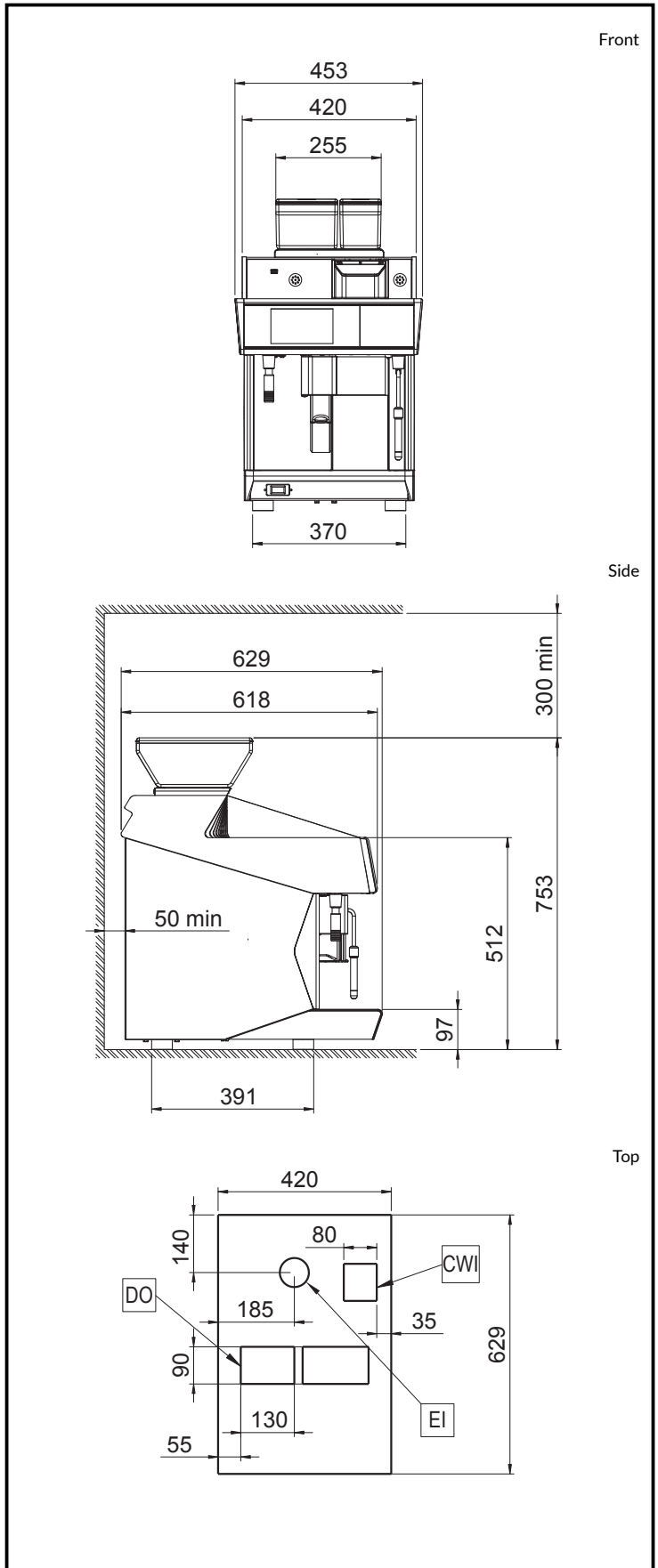
Supply voltage: 400 V/3N ph/50 Hz
 Electrical power, max: 5.2 kW
 Plug type: Cable without plug

Water:

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

Key Information:

Net weight: 100 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.

2026.03.24

Part of  Electrolux Professional Group

UNIC