

# TANGO STP DUO 22P



**Ref: 602615**  
**(UTANGOSTP2)**

Super Automatic Espresso Machine

- 2 Groups
- 2 Grinders
- Milk Pump System - Teflon Steam - Std Hot Water
- 380-415V 3N 50/60~Hz
- CE/CB Certified
- Inox

Fridge is mandatory, not included

## General Features

The Tango® STP 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® STP makes exceptional coffee accessible for both barista and self-service settings.

The Tango® STP Fridge (mandatory, not included) maintains ideal milk temperatures with a 9L removable container and integrates automatic cleaning for simplified maintenance.

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## Main Features

- 2 coffee grinders (2 x 1,7 kg coffee hoppers).
- 2 groups full-automatic machine
- 2 x 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 Duo 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 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 Duo 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.
- The Tango® unrivaled coffee extraction quality, together 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

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

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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 m<sup>3</sup>

Sustainability

Current consumption: 7.5 Amps

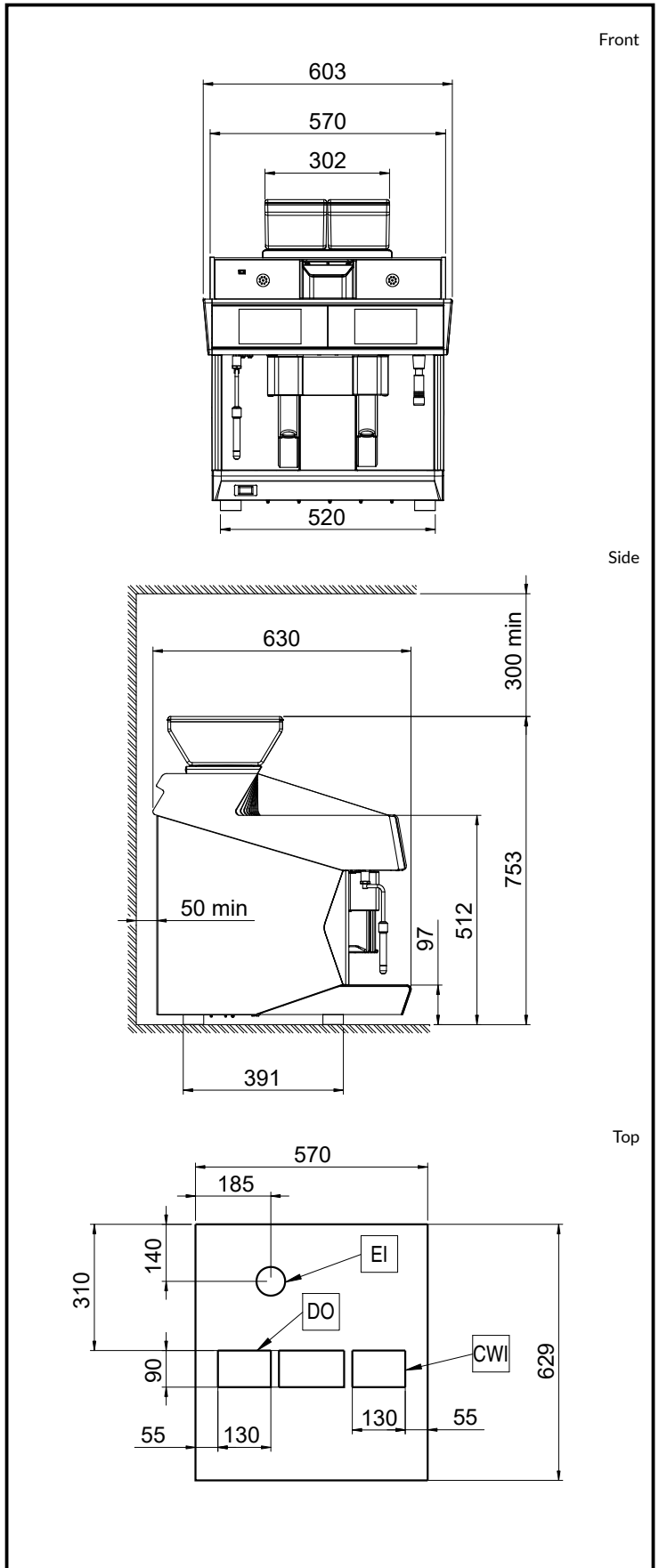
## Certifications



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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