

TANGO[®]ST



TANGO[®]ST

UNIC

UNIC
ESPRESSO ENGINEERS

Let the new Tango® ST-STP be your barista guide

Interact



The TANGO® ST range provides a 7" color graphic user interface that is completely interactive to calibrate and control each group of the equipment, using one screen on the Solo ST model and 2 screens for the Duo ST model...

Create



Create, compose, and save any drink menu you can imagine... for up to 48 varieties across 6 individual pages with the greatest of ease!

Program



Program the volumes, the tamping, the temperatures, the pre-infusion, all to attain the optimal results in the cup.

Use



Count, turn to sleep mode, clean by following the prompts on the screen.



TANGO® ST SOLO

Technology TANGO®

The TANGO® ST-STP range takes full advantage of the patented TANGO® Dual Infusion Chamber and UNIC® expertise in espresso equipment manufacturing for unrivaled performance and extraction quality. Superior components and materials, large capacity boilers, precision grinders, detailed programming of all calibrations ensure a perfect result in the cup. The DUO, the only model in the industry capable to make 4 drinks simultaneously, and SOLO models offer unmatched speed and the response to all requirements from coffee and hospitality sectors professionals.



TANGO® ST DUO



A trend toward specialty



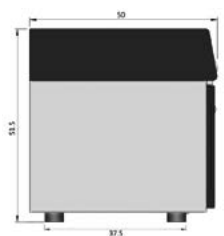
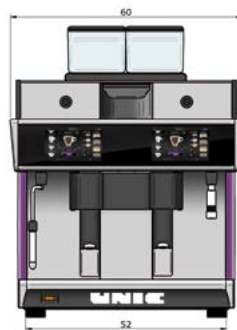
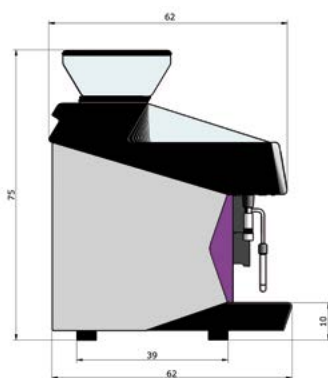
TANGO® STP DUO WITH TANGO® STP FRIDGE

The TANGO® ST Fridge combined to the Cappuccinatore* device on TANGO® ST DUO and SOLO models ease the preparation of milk based specialty coffee drinks. To tailor a complete drinks menu with heated or cold milk or foamed milk with a silky and smooth texture, the new TANGO® STP Fridge, combined to TANGO® ST Duo and Solo, offers an ideal solution to keep and feed milk thanks to its 4L removable container.

*Option on TANGO® ST SOLO

STANDARD SPECIFICATIONS	TANGO ST SOLO TANGO STP SOLO	TANGO ST DUO TANGO STP DUO	TANGO ST FRIDGE TANGO STP FRIDGE
Width (cm)	45	60	27
Depth (cm)	63	63	50
Height (cm)	75	75	52
Weight (Kg)	76	105	17
Voltage (V)	230 Mono 400 TRI+N	230 Mono 400 TRI+N	230 Mono
Power (W)	5600	8000	80
Number of boilers	1	2	-
Capacity (L)	6.5	13 (2 x 6.5)	-
Number of hoppers/grinders	1	2	-
Hopper capacity (Kg)	1 x 1.7	2 x 1.7	-
Grinder blade size (mm)	Ø 80	Ø 80	-
Multiple Drink production at a time	2+ Water + Steam	4+ Water + Steam	-
Cup # for cup wamer (espresso)	50	70	-
Steam wand	1	1	-
Telescopic hot water dispenser	1	1	-
Cappuccinatore (TANGO® ST)	-	1	-
Pre-ground coffee chute	1	1	-
OPTIONS			
Second grinder capacity (Kg)	1 x 1.2	-	-
Cappuccinatore (TANGO® ST)	1	1	-
Steamair®	1	1	-
Pass through used grounds chute	1	1	-
Raised feet (cm)	8	8	8
Computer/cashier interface	yes	yes	-
DELIVERY CAPACITY			
Espresso 40 ml (tasses/h)	270	440	-
Lungo 100 ml (tasses/h)	180	300	-
Cappuccino 100 ml (tasses/h)*	240	240	-
Café lait - Latte 100 ml (tasses/h)*	180	180	-
Latte macchiato 300 ml (tasses/h)*	100	100	-
Hot water (L/h)	36	56	-

*Delivery capacity given for a configuration with the TANGO® STP Fridge.



UNIC

ESPRESSO ENGINEERS

www.unic.fr - info@unic.fr

UNIC

Z.I. 4e RUE - B.P. 425
06515 CARROS CEDEX 1
FRANCE
Tél. : +33 (0)4 92 08 62 60
Fax : +33 (0)4 93 29 24 23
www.unic.fr

UNIC PARIS

94/96, rue Victor Hugo
94200 IVRY-SUR-SEINE
FRANCE
Tél. : +33 (0)1 46 71 02 07
Fax : +33 (0)1 46 71 15 79
www.unic.fr

UNIC USA CORP.

12407 Mukilteo Speedway
Suite 250-B
Lynnwood, WA 98087 - USA
Tél. : +1 425 353 2700
Fax : +1 425 353 3918
www.unic-usa.com

UNIC JAPAN KK

18-5 Nihonbashi Kabuto-cho
Chuo-Ku 103-0026 TOKYO
JAPON
Tél. : +81 356 438 181
Fax : +81 356 438 838
www.unicjapan.co.jp