

TANGO[®] S



DYNAMIC DESIGN

The Tango® S Range exploits its dynamic aesthetics with a blend of materials; the intensity of stainless steel is pleasantly combined with the transparency of richly screened Plexiglas at the cup warmer. Elegantly accented by two chrome dispensers, the multi-colored choice LED lighting adds a dazzling effect. No matter what setting they are found in, the Duo and the Solo models of the Tango® S range easily fit into any application or concept.



TANGO[®]S duo

440
Espresso/H

380
Cappuccino/H

180
Latte macchiato/H

TANGO[®]S



TECHNOLOGY TANGO®

The TANGO® S range takes full advantage of the patented TANGO® Dual Infusion Chamber and UNIC® expertise in espresso equipment manufacturing for unrivaled performance and extraction quality. Large capacity 6.5 liters boilers, superior components and materials (copper, brass, stainless steel), high performance and precision grinders, calibration for dosing, tamping and pre-infusion 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 that current equipment only partially satisfy.



A TREND TOWARD SPECIALITY

A complete menu of milk based specialty coffee drinks: cappuccinos, latte macchiato,... are easily prepared on the Duo and Solo models fitted with the cappuccinatore system. All beverages selections programming allows dosing and controlling the milk output sequence, either before, during and after the coffee extraction. Thanks to the adjustable delivery spouts going from 80 to 170 millimeters, the Tango® S accommodates various cup sizes, including very large volume drinks. The automated cleaning for the milk and for the brewing chamber with a bi-directional flow assures a sanitary maintenance of the system.

TANGO® S solo

270
Espresso/H

240
Cappuccino/H

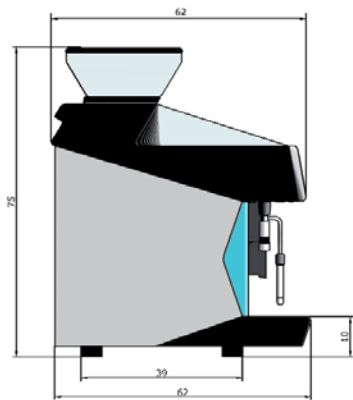
100
Latte macchiato/H

STANDARD SPECIFICATIONS AND FEATURES	TANGO S duo	TANGO S solo	CAPPUCCINO MODULE	CUP-WARMER MODULE
Height (cm)	75	75	61	61
Width (cm)	60	45	33	33
Depth (cm)	62	62	62	62
Weight (Kg)	105	76	40	29
Number of boilers	2	1	-	-
Boilers total capacity (L)	13 (2 x 6,5)	6,5	-	-
Number of coffee bean hopper	2	1	-	-
Grinder-dosers capacity (Kg)	2 x 1,7	1 x 1,7	-	-
Grinding blades diameter (mm)	Ø 80	Ø 80	-	-
Number of drinks selection	24	12	12	-
Simultaneous drinks delivery	4 + Water + Steam	2 + Water + Steam		
Cup-warmer capacity (Espresso cup)	70	50	50	150
Total power (kW)	8	5,6	0,18	0,22
Power for boilers (kW)	2,5 (steam boiler) 4,3 (coffee boiler)	4,5	-	-
Voltage (V)	230V Single / 3-Phase 400V 3-Phase + N	230V Single / 3-Phase 400V 3-Phase + N	230V Single	230V Single
Teflon steam wand	1	1	-	-
Telescopic hot water outlet	1	1	-	-
Cappuccinatore-Milk foamer device	1	-	-	-
Ground coffee box	1	1	-	-

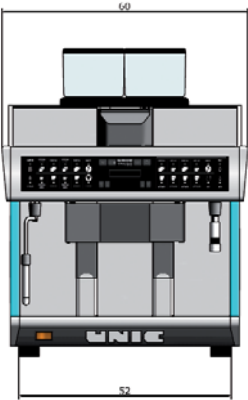
OPTIONAL				
Additional grinder-doser capacity (Kg)	-	1 x 1,2	-	-
Cappuccinatore-Milk foamer device	1	1		
Steamair-Automatic steam wand	1	1		
Direct coffee ground chute discharge	1	1	-	-
Raised feet (cm)	8	8	8	8
Computer-cashier interface	Yes	Yes	Yes	-

DELIVERY CAPACITY (cups/hours)				
Espresso (40ml)	440	270	-	-
Lungo (100ml)	300	180	-	-
Cappuccino (100ml)	380 *	240 **	-	-
Café - Latte (100ml)	300 *	180 **		
Latte macchiato (300ml)	180 *	100 **	-	-
Hot water (L)	56	36	-	-

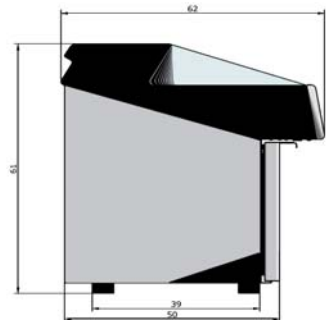
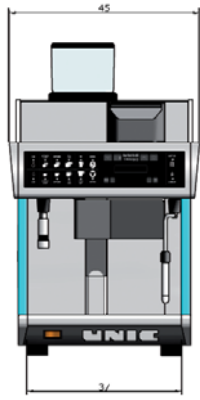
* With 2nd optional cappuccinatore / ** With optional cappuccinatore



Tango® S Duo



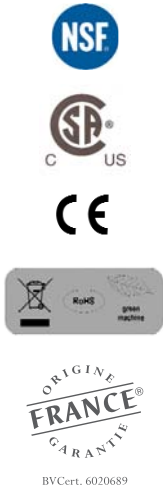
Tango® S Solo



Module cappuccino



Module chauffe-tasses



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