



## Super Automated Espresso Equipment

- Designed for moderate to high turnover in restaurants, hotels and cafés
- Ideal product for customers who are looking for consistency **without recovery for up to 25 Lbs. of coffee consumption/ week (or 250 cups per day)**

## TANGO<sup>®</sup> UNO Features

### COMPACT

- Dimensions: ((W x D x H)) 17" x 24" x 30"

### FEATURES

- 6.5 Liter boiler
- Machined steel piston for patented infusion system
- 2 cups of coffee can be made at the same time
- Convenient telescopic dismountable coffee spout
- Full size internal rotating motorized pump
- 2 bean hoppers with 3.75 Lb. and 2.6 Lbs. capacity
- Day and night mode (energy save)
- Temperature regulated steam wand
- 1 Hot water outlet
- Low beans warning
- Auto clean cycle

### PROFESSIONAL

- 64 mm grinding discs – 2 grinders
- Large cup warmer – holds up to 40 espresso cups
- Waste bin holds up to 130 used espresso cycles
- Steel frame work with epoxy painted finish
- Customizable icons and buttons
- Exceptional extraction quality, obtained through full control of 8 infusion parameters
- Unlimited Steam Capacity
- 10 programmable drinks

### OPTIONS

- 1-Step System with refrigerator on the side
- Spout extension for carafes for hotel service
- Self-Service mode
- Dual Milk option

Power Mode	Single phase
Voltage	208 V
Total power	30 AMPS
Net Weight	168 Lbs.

