

the perfect
combination
your optimum solution



The Duette™ brings you
the complete cooling and carbonating solution –
in one. It has been specially developed for
small and medium sized outlets, like yours:

- Bars and pubs
- Nightclubs
- Cinemas
- Quick serve restaurants
- Cafes and restaurants
- Airports
- Kiosks and forecourts

It means now you can be certain to achieve perfect drink quality
and consistency, and operate just like larger establishments.

technical features

Designed and manufactured in the UK with the installer and end user in mind,
the Duette™ contains the advanced features and intelligent design one would
expect from a Cornelius cooler-carbonator of any size:

- Self-priming re-circulation system-reducing install time
- 3-pin carbonator probe stops pump from running dry
- Fully serviceable from the top
- Boil off tray to minimise risk of condensation
- Coil connection removable and as per the established IMI Cornelius Iceberg to aid retrofit
- Able to install in tight gaps – only 50mm space required on each side
- Condenser on front – to aid cleaning and maximise efficiency

The Duette™ is another piece of world class thinking from IMI Cornelius –
the world-leading manufacturers and suppliers of drinks dispense equipment.



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Duette™

Cold Carbonation ◯ Soda Re-circulation ◯ Combined





“The first cooler from IMI Cornelius to combine cold carbonation and soda recirculation with shelf type dimensions, the Duette™ gives you a range of clear benefits” CHRIS COOK

◉ Less Space, More Quality. Duette™

Combining cold carbonation and soda re-circulation, the Duette™ leads the way as a single, under-counter drink dispenser designed specially for smaller outlets. Saving space, delivering quality and guaranteeing consistency.

- Single under-counter unit
- High quality dispensed drinks for smaller and medium sized outlets
- Shelf type dimensions – enabling easy under-counter installation
- Complete serving consistency
- Streamlined and space-saving
- Ease and flexibility of installation
- Simple to operate and service
- Features to minimise installation and downtime

◉ Compact & Consistent. Duette™



Why have two pieces of ageing equipment when you can have one state-of-the-art Duette™. It is a first from Cornelius to combine cold carbonation and shelf type dimensions and it can deliver excellent results even in harsh ambient conditions.

Now you can enjoy greater efficiency and cold, carbonated consistency – raising the quality of dispensed drinks for smaller outlets.

◉ Smaller & Easier. Duette™

Streamlined and space saving, the Duette™ is a small, single, under-counter unit. It's simple to install with features such as a self-priming pump re-circulation system and there's no need to change plumbing around, quick to operate and straightforward to service. So you're ready to go!

Importantly, the Duette™ also meets the most stringent criteria set out by the world's leading drinks manufacturers. Duette™ is able to operate up to an ambient temperature of 38°C and able to dispense 50 drinks continuously under 4.4°C in harsh environmental conditions.¹

Carbonation levels are also consistently high, 3.59 volumes in the same test conditions.

Duette™ also performs efficiently on longer python runs up to 15m, making it versatile for different install options.²

¹ (2x12oz dpm at 32°C ambient, 65% RH, 32°C syrup storage and 32°C water inlet, 6m python).

² (Able to dispense 90 drinks continuously under 4.4°C, 2x12oz dpm at 24°C ambient, 45% RH, 24°C syrup storage and 24°C water inlet, 15m python).