

Pod100

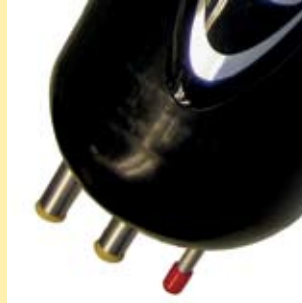
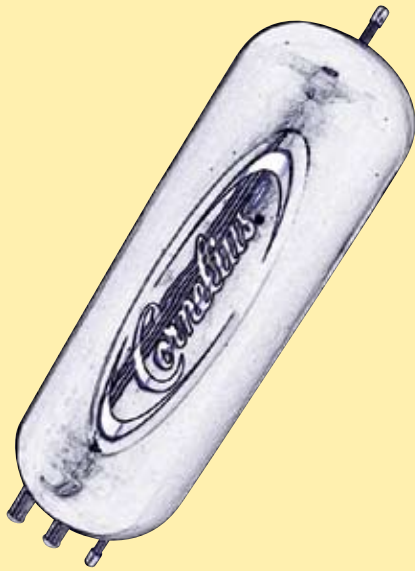
As consumers continue to demand colder drinks, IMI Cornelius has developed the cooling pod - a simple and easy way to reduce the dispensed drink temperature. Pod100 compactly fits under the bar in close proximity to the point of dispense, creating no heat out-put and enhancing the environment for staff in the crowded bar area.

Superior cooling performance is precisely delivered through an advanced contra-flow design, optimised utilising state of the art computer fluid modelling technology. The pod100 can be positioned in a number of orientations, through a simple one tool principle for swift install.

Key features include:

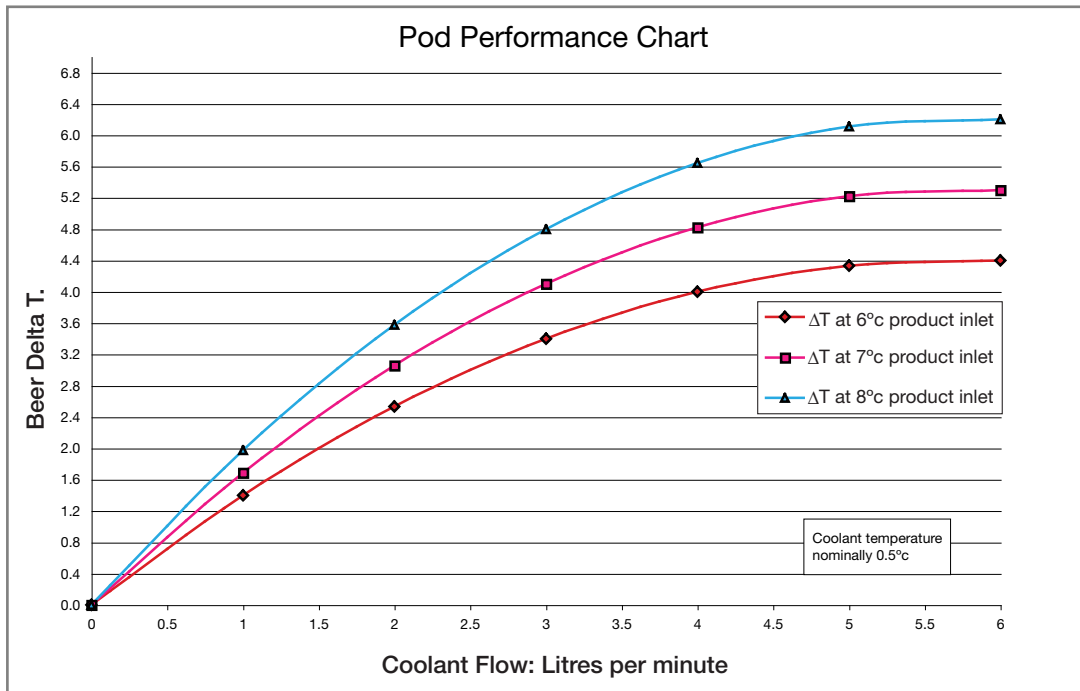
- Superior cooling in excess of 4°C delta T with typical conditions and a python flow rate of 4 L/min
- Continuously rated performance at a rate of 2 pints per minute
- Significantly reduces fobbing to enhance quality of drink for consumer enjoyment
- Precision engineering for accurate cooling temperatures
- Compact design to optimise valuable shelf space
- Meets today's legal requirement for environmental legislation and is manufactured utilising fire resistant foam
- To be used in conjunction with a cooler/python re-circulation system
- Possible to run on standard water re-circulation python or glycol systems
- It is possible to install multiple pods on a single python system





Performance:

Cooling capability (Typical UK python installation):



BDA Reference Test

15 second pint & 2 pints/min:

DeltaT 4.5°C*

Cooling:

Python connection:

15mm OD Push Fit

Dimensions:

Length: 485mm
 Diameter: 140mm
 Weight unloaded: 3.125 kgs
 Weight Packed: 3.8 kgs
 Weight operational: 5.6 kgs

Product coil:

	Length	Diameter
Coil:	6.2m	5/16" OD
Material:	316 stainless steel	

IMI Cornelius reserves the right to modify the details in the publication as products and specifications are updated and improved. All data contained in this literature is correct at time of print. To ensure technical data is accurate please contact IMI Cornelius prior to placing your order.

*subject to refrigeration conditions

