



Nitro+



FEATURES

Performance and Quality

Consistently dispenses at ideal temperature with lasting cascading effect of up to 180 seconds. Casual drink temperature kept constant and ready-to-serve between long dispense intervals.

Compact Design

Small footprint remote system for flexible over-counter, under-counter or back room installation options. Especially suitable for retrofitting with minimal alterations to existing counter configuration.

Ease of Operation

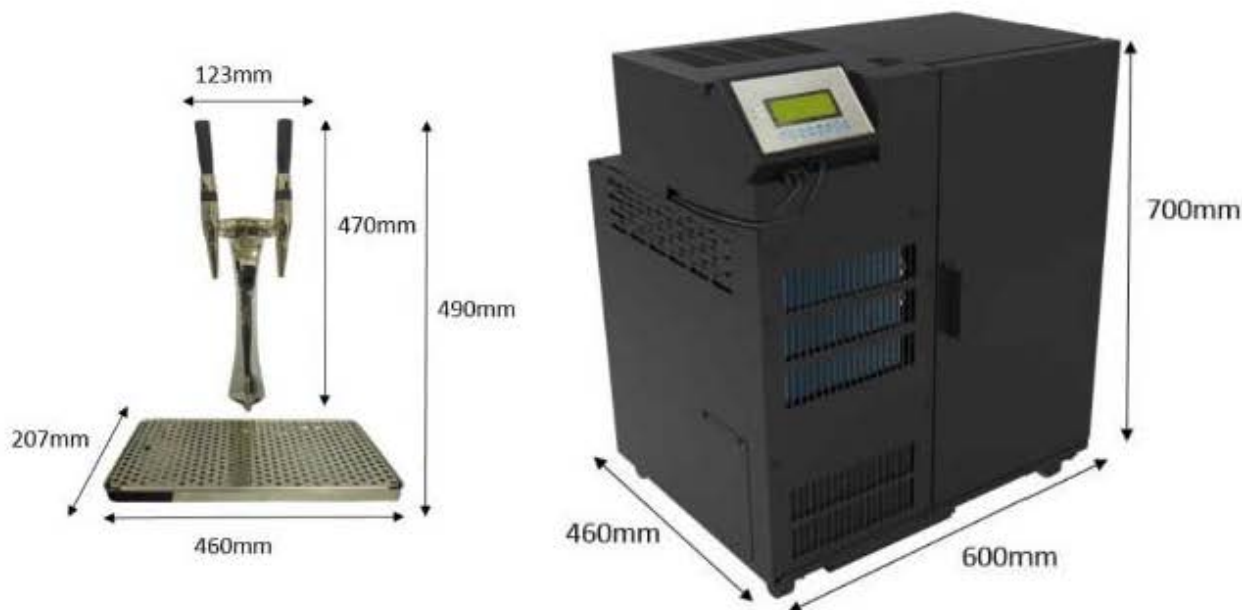
'Plug & Pour' technology for rapid cooling, infusion and dispense of ambient product (up to 30°C). Save up to 8 hours of preparation time with no requirement for pre-chilling.

Built-in Intelligence

Semi-Automated step-by-step cleaning process for easy maintenance and smart alerts for low product and N2 gas to assist operators.

Reliability & Sustainability

Conforms with GB, CE, and ETL Sanitation standards.



PART NUMBER	DESCRIPTION
891721101	Nitro+ 230V/50Hz & 60Hz

For more information on different options and model part numbers please contact your Cornelius sales representative.

TECHNICAL SPECIFICATION

DIMENSIONS

UNIT UNDER THE COUNTER

HEIGHT.....700mm
 WIDTH.....600mm
 DEPTH.....460mm

Tap and Tower

HEIGHT.....490mm
 WIDTH.....123mm
 DEPTH.....207mm

TYPE OF VALVES.....1 Nitro and 1 Still

DRAW CAPACITY.....40cups

AT 12oz, 2 drinks/m @ 24° C

POUR OUT TEMPERATURE < 7° C

ELECTRICAL REQUIREMENTS.....230V/50Hz,4A

COMPRESSOR SIZE.....1/4HP

REFRIGERANT.....R-134a

SHIPPING WEIGHT.....50KG

AMBIENT.....10-30° C

INPUT OF NITROGEN PRESSURE.....40-70psi

INPUT OF COFFEE PRESSURE.....40-70psi

INPUT OF COFFEE TEMPERATURE.....5-20° C

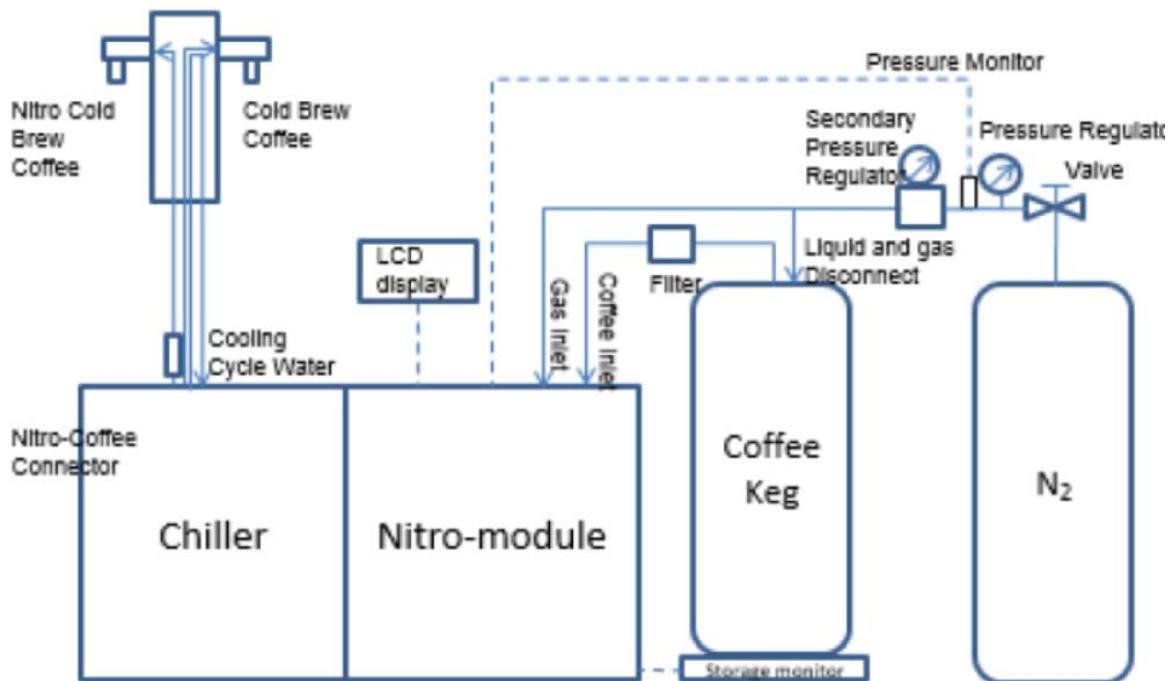
SETTING TEMPERATURE OF UNIT.....20° C

CANISTER SIZE.....9L

AGENCY LISTINGSGB, CE



Diferencias del Nitro Plus Cornelius versus los equipos con gabinete refrigerado



- Usa un banco de hielo para enfriar la bebida de paso hacia la torre dispensadora.
- No se requiere pre-enfriar los kegs (tanques) de café. Estos van por fuera lo que facilita el recambio.
- Elimina la “bebida casual” (primera bebida caliente).
- Permite colocar la torre remota hasta una distancia de 2m.
- En la Operación: Ahorra espacio de refrigeración y tiempo en el ciclo total de preparación de la bebida eliminando desperdicios. Ahorro de 8 horas.
- Es un equipo más compacto y eficiente.
- Usamos válvulas dispensadoras que no se tapan con las pequeñas partículas en el café.
- Infusión continua del nitrógeno en la bebida en “línea” no con un tanque por lote, lo que garantiza que todas las bebidas salen igualmente infusionadas.
- La cascada de nitrógeno dura 180 segundos en el vaso, la de mayor duración en el mercado.