Mixed Gas Dispense
Nitrogen generation and carbon dioxide mixed gas system
for beer, wine and soft drink syrup dispense

The Parker domnick hunter Mixed Gas Dispense system presents an easy, convenient solution for N\textsubscript{2} and CO\textsubscript{2} blended gas for beer, wine and soft drink syrup dispense.

Using Pressure Swing Adsorption (PSA) technology and an integral oil-free air compressor, the system produces a supply of clean, dry, high purity nitrogen from compressed air. When connected to a CO\textsubscript{2} cylinder, the system can produce mixed blends of CO\textsubscript{2} and N\textsubscript{2} in a number of pre-determined ratios.

The N\textsubscript{2} is blended with CO\textsubscript{2} using gas blenders to provide up to three different gas mixes including 60\% N\textsubscript{2} / 40\% CO\textsubscript{2} for smooth/cream ales, 70\% N\textsubscript{2} / 30\% CO\textsubscript{2} for stouts and 100\% N\textsubscript{2} for the preservation/dispensing of wine and soft drink syrups.

Incorporating McDantim gas blending technology, the system ensures that accurate, consistent gas mixtures are produced with total reliability.

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Features:
- Compact design
- Low maintenance
- McDantim gas blending technology
- Uses proven PSA technology
- N\textsubscript{2} purity of 99.8\% (less than 0.2\% O\textsubscript{2} content)
- Can produce 100\% pure N\textsubscript{2}

Benefits:
- Quality
  The right CO\textsubscript{2} and N\textsubscript{2} mix means every pint of beer pulled from the keg is of the highest quality.
- Less waste
  A consistent gas mix prevents foaming which is caused due to over-carbonation, so less beer is wasted.
- Improved beer sales
  A longer lasting, more attractive head makes sure every pint has perfect presentation, helping to build confidence and brand loyalty with customers.
- Saving money
  Less beer waste and more efficient CO\textsubscript{2} usage can result in increased profit margins.
- A more efficient operation
  The hassle-free system means staff will spend more time with customers and less time in storage areas.
- Improved shelf-life
  Using mixed gas for beer dispense means more of the beer in the keg or barrel is sold in prime condition.
- A more efficient bar
  Fewer gas cylinders are required thus better use of valuable bar storage space.
Product Selection

<table>
<thead>
<tr>
<th>Model</th>
<th>Flow Rate</th>
<th>N2 Purity</th>
<th>Gas Mixture CO2% / N2%</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>L/min</td>
<td>ppm</td>
<td>Outlet 1</td>
</tr>
<tr>
<td>MGD2</td>
<td>5.0</td>
<td>99.8%</td>
<td>30/70</td>
</tr>
<tr>
<td>MGD3</td>
<td>5.0</td>
<td>99.8%</td>
<td>30/70</td>
</tr>
</tbody>
</table>

Technical Data

<table>
<thead>
<tr>
<th></th>
<th>Outlet Pressure</th>
<th>Max N2 Storage Pressure</th>
<th>Supply Voltage Range</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>8 bar g</td>
<td>9.5 bar g</td>
<td>110 - 230/1ph (50-60 Hz)</td>
</tr>
<tr>
<td>Outlet Pressure</td>
<td>116 psi g</td>
<td>138 psi g</td>
<td></td>
</tr>
</tbody>
</table>

Weights and Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (H)</th>
<th>Width (W)</th>
<th>Depth (D)</th>
<th>Weight (W)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>mm</td>
<td>ins</td>
<td>mm</td>
<td>ins</td>
</tr>
<tr>
<td>MGD2</td>
<td>887</td>
<td>35</td>
<td>533</td>
<td>21</td>
</tr>
<tr>
<td>MGD3</td>
<td>887</td>
<td>35</td>
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</tr>
</tbody>
</table>

Also available, a range of CO2 polishing systems including Maxi PCO2 and Midi PCO2 for production plant and Midi PCO2 and Mini PCO2 for fountain / post mix and beer dispense applications respectively.

For information on extended warranty and preventative maintenance contract availability, please contact your local sales office or visit [www.domnickhunter.com](http://www.domnickhunter.com)