

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 N₂ and CO₂ 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 CO₂ cylinder, the system can produce mixed blends of CO₂ and N₂ in a number of pre-determined ratios.

The N₂ is blended with CO₂ using gas blenders to provide up to three different gas mixes including 60% N₂ / 40% CO₂ for smooth/cream ales, 70% N₂ / 30% CO₂ for stouts and 100% N₂ 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**
- **N₂ purity of 99.8% (less than 0.2% O₂ content)**
- **Can produce 100% pure N₂**

Benefits:

- **Quality**
The right CO₂ and N₂ mix means every pint of beer pulled from the keg is of the highest quality.
- **Less waste**
A consistent gas mix prevents fobbing 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 CO₂ 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.



ENGINEERING YOUR SUCCESS.

Product Selection

Model	Flow Rate	N2 Purity	Gas Mixture CO2% / N2%			
	L/min	ppm	Outlet 1	Outlet 2	Outlet 3	Outlet 4
MGD2	5.0	99.8%	30/70	50/50	-	100
MGD3	5.0	99.8%	30/70	50/50	60/40	100

Technical Data

Outlet Pressure	8 bar g	116 psi g
Max N2 Storage Pressure	9.5 bar g	138 psi g
Supply Voltage Range	110 - 230/1ph (50-60 Hz)	

Weights and Dimensions

Model	Height (H)		Width (W)		Depth (D)		Weight (W)	
	mm	ins	mm	ins	mm	ins	kg	lbs
MGD2	887	35	533	21	257	10	50	110
MGD3	887	35	533	21	257	10	50	110

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