

Specifically designed mixer for beverage dispense applications. It provides 1 or 2 pre-set gas blends of carbon dioxide (CO₂) and / or nitrogen (N₂) used for pressurisation of beverage dispense systems, such as beer kegs.

Benefits

- prevents over-carbonation (saving time, product and money)
- optimum adjustment of blend settings to the specific beverage
- avoids need for multiple pre-mix stocks (saving costs)
- easy handling, blends are factory set and tamper proof
- pneumatic operating principle, no electrical connections required
- fail safe design (unit shuts down on failure of either gas supply)
- robust, compact design
- fully interchangeable with other systems available on the market



KM 20-2 ECO

Type	KM 20-1 ECO, KM 20-2 ECO
Gases	Carbon Dioxide (CO ₂), Nitrogen (N ₂), not for flammable gases
Mixing range	10 – 85 Vol% CO ₂ , 2 blend settings, pre-set at factory
Mixing precision	±2 %
Gas inlet pressures	min. 5.5 bar – max. 10.0 bar (the N ₂ -pressure must not drop more than 0.5 bar below the CO ₂ -pressure)
Gas outlet pressure	min. 3.5 bar, max. 8.0 bar (depending on gas inlet pressures)
Mixture output (air)	0.4 – 40 l/min, infinitely variable, no mixed gas receiver required (the maximum gas mixture flow rate will be equal or above 40 l/min at 3.5 bar gas outlet pressure)
Temperatures (gas/environment)	-10 °C to +50 °C
Gas connections	push-fit fittings for flexible tube OD 8 mm (5/16"); OD 6.35 mm (1/4") optional
Material	housing: aluminium anodised parts: aluminium anodised, brass, stainless steel, elastomers
Weight	approx. 1.6 kg
Dimensions (HxWxD)	approx. 110 x 87.5 x 60 mm (4.3 x 3.5 x 2.4 inch) (without connections)
Approvals	Company certified according to ISO 9001 Type certificate SK 385-001