GAS MIXER KM 20-ECO



Specifically designed mixer for beverage dispense applications. It provides 1 or 2 pre-set gas blends of carbon dioxide (CO_2) and / or nitrogen (N_2) 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	Л 20-1 ECO, KM 20-2	ECO
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Gases Carbon Dioxide (CO₂), Nitrogen (N₂), not for flammable gases

Mixing range $10 - 85 \text{ Vol}\% \text{ CO}_2$, 2 blend settings, pre-set at factory

Mixing precision ±2 %

Gas inlet pressures min. 5.5 bar – max. 10.0 bar

(the N₂-pressure must not drop more than 0.5 bar below the CO₂-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 -10 °C to +50 °C

(gas/environment)

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