



MANÁCHOPP DUPLO

MANÁCHOPP DUPLO is a gas blender for draft beer dispensing, which combines CO₂ (Carbon Dioxide) e N₂ (Nitrogen) with great gas mixture accuracy (+/- 1%). It generates two constant and independent pre adjusted gas mixtures.

The gas blender is suitable to pubs, bars, brewers, restaurants, large venues, ... aiming to **present their beer perfectly and consistently, where every pint of beer pulled from the keg is of the highest quality.**

Gas mixtures examples (*):

Gas mixture 1 – 60 % de CO₂ e 40% de N₂ – for smooth/cream ales;

Gas mixture 2 – 80% de CO₂ e 20% de N₂ – for lagers;

Gas mixture 3 – 30% de CO₂ e 70% de N₂ – for souts or nitrogen beers.

Additional gas mixtures are available according to customers demands.

(*) the gas mixture content (the balance between CO₂ and N₂), must be defined taking into account several key factors, such as different beers styles on taps, pressure required to propel the beer through a draft beer system, the distance between the keg and the tap, liquid temperature,

Adjustable outlet pressure from 0 to 3 bar/45 psi.



BENEFITS :

- Provide the right ratio of gas mixture (CO₂/N₂) to push draft beer and at the same time, protect the beer integrity from the keg to the glass;
- Dispensing beer consistently can result in increased profit margins;
- Avoid beer waste – the right gas mixture can push up to 95% of a beer keg volume;
- Fast and easy installation;
- Quality, performance and reliability;

ADDITIONAL INFORMATION:

Inlet and Outlet doors:

Quick plug in connections: 3/8" or 10 mm.

Dimensions: (H x W x L) 300 x 287 x 115 mm

Weight: 4.5 Kg

MAXIMUM inlet pressure: 10 bar/150 psi

MINIMUM outlet pressure: 5 bar/70 psi.

Electrical power not needed;

Note:

For each gas mixture, MANÁCHOPP DUPLO includes second stage pressure regulators for fine adjustment of the outlet pressure.

