



MANÁCHOPP MONO DYNAMIC

MANÁCHOPP MONO DYNAMIC is a gas blender for draft beer dispensing, which combines CO₂ (Carbon Dioxide) e N₂ (Nitrogen) with great gas mixture accuracy (+/-1%). It generates one adjustable (from 0 to 100% of CO₂ or N₂) and independent gas mixture with total flexibility.

The flexibility of adjusting the gas mixture in real time represents the ideal solution to increase ***the yield of the beer keg, as it allows it to remain connected to the tap without the formation of much foam.***

The dynamic 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.***

Additional gas mixtures are available according to customers demands.

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

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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 the single gas mixture outlet, MANÁCHOPP MONO DYNAMIC includes a second stage pressure regulator for fine adjustment of the outlet pressure.

