### MANÁGAS







# MANÁCHOPP MONO DYNAMIC

**MANÁCHOPP MONO DYNAMIC** is a gas blender for draft beer dispensing, which combines  $CO_2$  (Carbon Dioxide) e  $N_2$  (Nitrogen) with great gas mixture accuracy (+/-1%). It generates one adjustable (from 0 to 100% of  $CO_2$  or  $N_2$ ) and independent gas mixture with total flexibility.

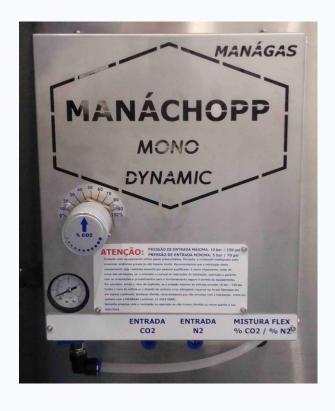
The flexibility of adjusting the gas mixture in real time represents the ideal solution to increase the yield of the beer keg, as it allows it to remain connected to the tap without the formation of much foam.

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.