

GAS MIXER KM 20-ECO



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. 80 PSI – max. 145 PSI (the N ₂ -pressure must not drop more than 7 PSI below the CO ₂ -pressure)
Gas outlet pressure	min. 51 PSI, max. 116 PSI (depending on gas inlet pressures)
Mixture output (air)	0.8 – 85 SCFH, infinitely variable, no mixed gas receiver required (the maximum gas mixture flow rate will be equal or above 85 SCFH at 51 PSI gas outlet pressure)
Temperatures (gas/environment)	14°F to 122°F
Gas connections	push-fit fittings for flexible tube OD 5/16"; OD 1/4" optional
Material	housing: aluminium anodised parts: aluminium anodised, brass, stainless steel, elastomers
Weight	approx. 56 oz
Dimensions (HxWxD)	approx. 4.3 x 3.5 x 2.4 inches (without connections)
Approvals	Company certified according to ISO 9001 Type certificate SK 385-001