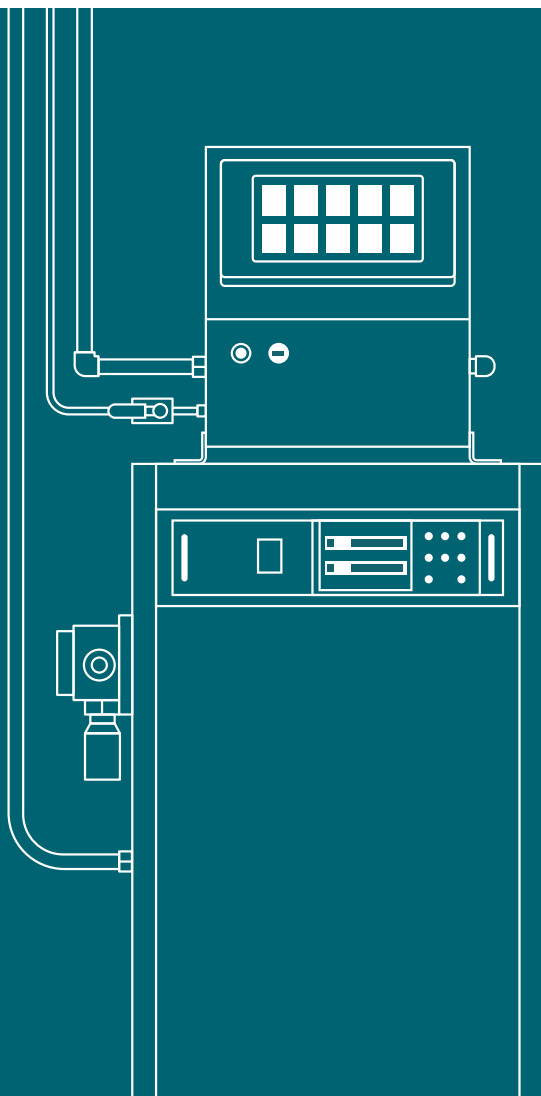


Airgas[®]
an Air Liquide company

| **THREE-GAS
MIXER FOR FOOD**

Accurately
blended gases



The right solution for your business

- Application engineers provide process expertise
- Turnkey and custom-designed systems for your unique needs
- Local customer service and support backed by a national distribution network
- Convenient one-stop shopping for gases, equipment, safety products and PPE

Accessories

Additional equipment is available to provide you with the complete supply solution.

- Bulk, MicroBulk and tube trailer supply for nitrogen and carbon dioxide
- Gas cylinder cabinets to safely store carbon monoxide
- Outdoor buildings for safe and remote storage of carbon monoxide banks
- Outdoor structures available for three-gas mixer when inside storage is not viable
- Automatic changeover and tube trailer manifold systems assure steady gas supply



Three-gas mixer

For accurate on-site blending of gases used for meat packaging

Improving your manufacturing process is your primary focus. We can help—tap into the expertise of Airgas, an Air Liquide company, to determine the cost-effective supply mode that will enhance your profitability and improve your production. Whether it is cylinders, MicroBulk, large bulk or on-site gas generation, we can specify and engineer the optimal gas supply solution for your particular process.

Benefits

- Meets tight tolerance requirements for food-grade gases
- Accommodates multiple packaging lines with automatic flow rate adjustment from 0–8000 SCFH
- Allows for convenient placement thanks to its small footprint
- Reduces cylinder handling, change outs and potential for run-outs

Features

- Mass flow controller based mixing provides accurate and repeatable blends
- Embedded controller permits rapid response times
- Integrated process analyzer assures conformance to specifications
- Automated calibration to a NIST-traceable calibration standard ensures FDA and GRAS compliance
- Continuous logging of key system variables saves and stores data for analysis and forecasting
- Patent-pending flow matching technology increases mix accuracy
- Local and remote gas detectors connected to the mixer improve employee safety



Simplify and strengthen your food supply chain

Staying within the freshness window can mean the difference between profit and loss and business growth versus business liability.



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