

# Instructions for Trumix™ Gas Blender Panel

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**T**hank You for purchasing the **McDantim, Inc.** Trumix™ Gas Blender. Our goal is to give you the most dependable, accurate and straight forward blender possible for dispensing beer and related products. We want you to be thoroughly happy with your new system and want to hear from you if for any reason you are the smallest bit displeased.

The **McDantim, Inc.** Trumix™ Gas Blender Panel is simple to install and use. It is extremely accurate and reliable, requiring virtually no maintenance. Properly installed, and supplied with clean, dry gas, your blending panel will provide a perfect supply of mixed gas for many years. The only thought it should require is when you stop to appreciate the quality of your beer and the ease with which you dispense it.

**P**lease take the time to read and understand the instructions, the system and especially the *cautions*. While the system is simple there are inherent dangers in working with pressurized gases. Pressure vessels such as beer kegs and storage tanks, which contain both liquids and pressurized gases, can become bombs if over-pressurized or used incorrectly. Be 100% sure you understand the implications of what you are doing whenever you set up, turn on or modify this or any system. Check with your equipment supplier (in the case of storage tanks especially) to be sure you are not exceeding any safety limits. If you have any doubt concerning the safety of your system, get advice from or have the work done by a qualified specialist.

## **Caution**

**With this blending panel and with all beer dispensing systems you are dealing with pressurized gases. Serious injury or death can result from improper installation, use or service. All work on these systems should be carried out by qualified personnel only! Before attempting any work on this system be sure to read and understand these and any other instructions that relate to the equipment involved in these systems! The dangers include, but are not limited to, EXPLOSION if the maximum safe pressures for any of the individual components of the system are exceeded or ASPHYXIATION if gases are released or leaked into a confined area. If you have any questions regarding the safety of these systems do not proceed with the installation or operation until you are 100% certain as to their safety!**



# Trumix™ Gas Blender Installation Instructions

## Warning

With this and any compressed gas system there are certain dangers. If you do not have the experience to understand these dangers use a professional installer.

## NOTE

These instructions apply to the Trumix™ 100 and 100HF as well as the Trumix™ 200 and 200HF.

The picture to the right is of a TM200.

The TM100 and TM100HF have only one outlet assembly, which is on the right-hand side.



1. Use thread sealant.
2. Do not remove fittings.
3. Use back-up wrenches.

Use reinforced tubing suitable for 70-150 psi.

Use regulators designed for outlet pressure of 70-150 psi. 50 psi regulators are OK on a 50 psi blender.

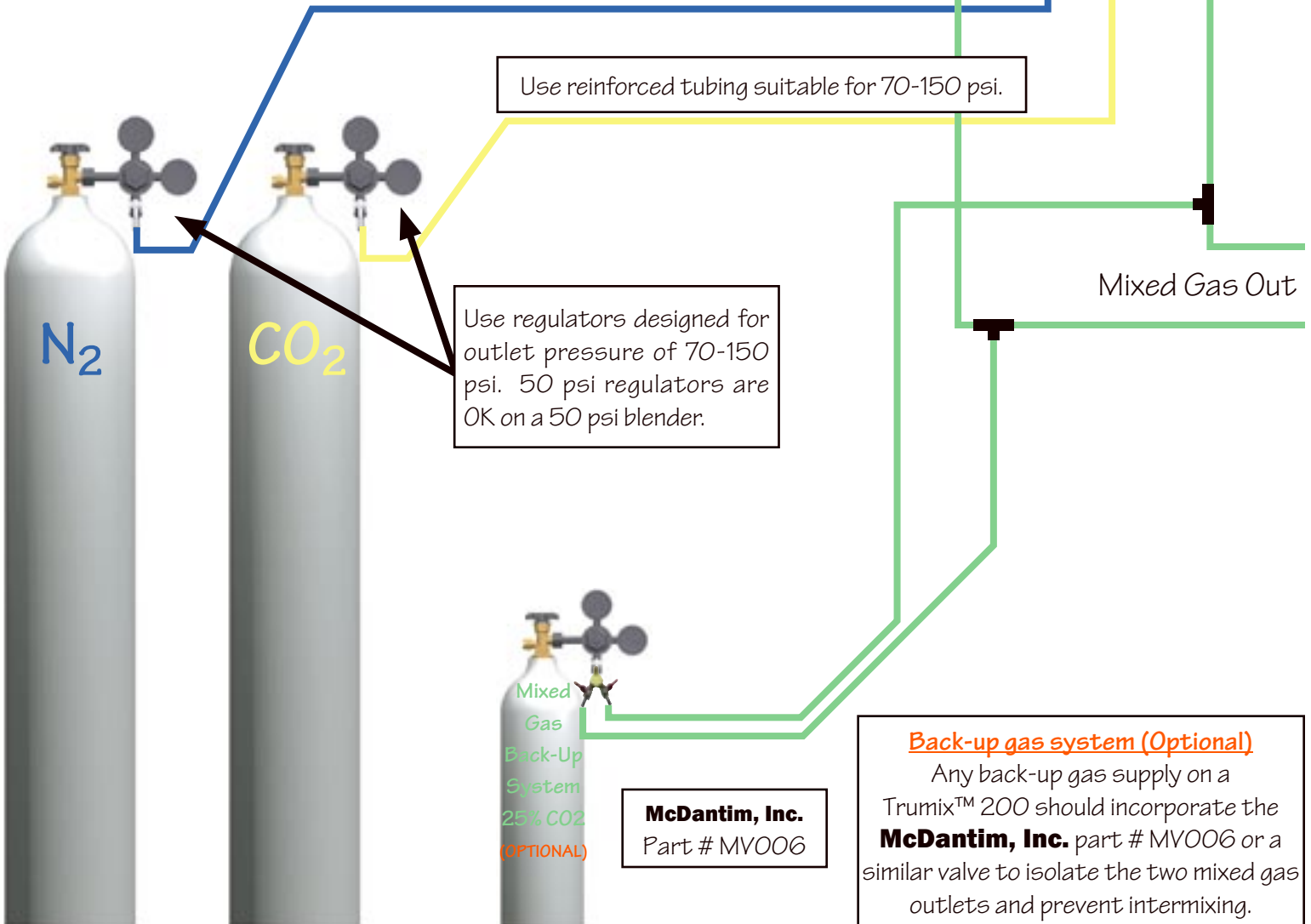
Mixed Gas Out

Mixed Gas Back-Up System 25% CO2 (OPTIONAL)

**McDantim, Inc.**  
Part # MVO06

## Back-up gas system (Optional)

Any back-up gas supply on a Trumix™ 200 should incorporate the **McDantim, Inc.** part # MVO06 or a similar valve to isolate the two mixed gas outlets and prevent intermixing.



## Installation Instructions

### **Step 1: Determine the best location for the blender! Please consider the following:**

- A) Select a location that minimizes the chance of accidental damage to the blender.
- B) Select a location as near as is practical to both the supply bottles and the beer kegs or serving tanks.
- C) Select a location allowing convenient access to the shut off valve for servicing.
- D) Mount panel indoors only.

### **Step 2: Mount panel to wall!**

### **Step 3: Hook up gas supply and outlet!**

- A) Make sure you are supplying the panel with clean N2 and CO2 that is between 70 psi and 150 psi. (50 psi is OK if the panel was ordered for 50 psi inlets.)
- B) Turn shut-off valve(s) on panel to the off position.
- C) Make sure the tubing from the gas sources is compatible with the fittings on the panel.
- D) Install appropriate tubing adaptors in N2 and CO2 fittings. Be sure to use **thread sealant** and back-up wrenches. Connect N2 and CO2 supply lines to inlet adaptors.
- E) Confirm that your kegs or serving tanks and related equipment are safe and ready for pressurized mixed gas.
- F) Connect mixed gas supply tube to mixed gas outlet fitting.
- G) Turn on the N2 and CO2 and check supply system and fittings for leaks.
- H) Adjust outlet pressure regulator to desired outlet pressure. Read outlet pressure on Outlet Pressure Gauge.
- I) Open mixed gas supply shut off valve and check system for leaks.

## Operation Guidelines and Helpful Hints

### **NOTES:**

- 1) Supply the panel with **clean** Nitrogen and CO2. **If compressed air is to be used make sure it is well filtered!**
- 2) Be sure no liquid can get into the blender as this will render it useless and void the warranty.
- 3) Some fittings on the panel do not have standard US threads, and should not be removed with out checking with **McDantim!**
- 4) **NEVER EXCEED THE RECOMMENDED PRESSURES FOR ANY PART OF YOUR SYSTEM!**

### **Adjusting the outlet pressure.**

- 1) Close shut-off valve. This allows you to read pressure changes quickly.
- 2) Pull out the adjusting stem of regulator.
- 3) Read pressure on pressure gauge.
- 4) Adjust pressure. Increase by turning clockwise. **Note: When decreasing pressure, always reduce pressure to below the desired level and then increase to desired setting.**
- 5) Push in adjusting stem of regulator to lock.
- 6) Open shut-off valve.

### **Trouble-shooting: No Outlet Gas**

- 1) Close shut-off valve. Check pressure on pressure gauge. **If pressure is low or zero, check:**
  - a) Outlet regulator for adjustment. (See "Adjusting the outlet pressure" above.)
  - b) Both supply gases. (One or both could be empty, turned off or out of adjustment.)
  - c) For blockage of either supply line or for a closed valve within the supply system. (The blender shuts off if either supply gas is unavailable.)

#### **If pressure is good:**

- d) Open shut-off valve completely.
- 2) If you continue to have no gas, close shut-off valve, remove tubing from outlet, open shut-off valve and check for gas flow.
- 3) If you still have no supply gas, call **McDantim Inc.** or your gas supplier or service person. **There are no user-serviceable parts within the panel. Anything done to the internal parts will affect the blend and void the warranty.**
- 4) If you do have supply gas at this point and still have delivery problems, the problem lies elsewhere. Check your dispensing system or call your service person.

**If you encounter other questions or problems call:  
McDantim, Inc. (888) 735-5607 or (406) 442-5153.**

## **McDantim, Inc. Limited Five Year Warranty**

Warranty not valid outside the Continental USA

If the mechanics of this product are found to be defective in materials or workmanship within five year from the date of purchase, **McDantim, Inc.** will repair or replace, at its option, the defective product or component part. If for any reason the original purchaser is unsatisfied with the performance of this product, **McDantim, Inc.** will, at the purchaser's option, replace the product or refund the original sale price upon return of this product to **McDantim, Inc.** Please retain receipt for proof of purchase. Proof of purchase is required for any warranty service or claim. Your receipt is your warranty card.

### **LIMITED WARRANTY**

**McDantim, Inc.** warrants each product to be free from defects in material and workmanship under normal use and service for five year from date of sale. The obligation of **McDantim, Inc.** under this warranty is limited to the replacement of defective parts. Notice of defective parts must be submitted to **McDantim, Inc.** within five year and 15 days of date of sale. This warranty does not cover shipping, handling, or freight charges.

### **DISCLAIMER OF WARRANTY**

WARRANTY IS INVALID IF PURCHASER FAILS TO PROPERLY OPERATE AND/OR MAINTAIN THE PRODUCT. THIS WARRANTY IS NOT TRANSFERABLE TO THIRD PARTIES. THIS WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES AND REPRESENTATIONS, EXPRESSED OR IMPLIED EXCEPT AS STATED ABOVE. THERE IS NO WARRANTY FOR FITNESS FOR A PARTICULAR PURPOSE OR WARRANTY OF MERCHANTABILITY.

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