



# CO2 Air Blender

- Prevent "Over Carbonation"
- Prevent "Flat Beer"

The GR1121 wall mount blender is used with long draw systems when blending of air and CO2 is required. Separate regulators allow for desired mix of air and CO2. Equal pressure on both regulators will produce a blend ratio of 1/3 CO2 and 2/3 air.



MODEL NUMBERS	DESCRIPTION
GR1121	CO2 Air Blender

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**North American  
Dispense Systems, Inc.**

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## CO2 Air Blender Installation and Operating Instructions

The GR1121 CO2/Air Blender is preset to deliver a blend of 1/3 CO2 and 2/3 compressed air. Field adjustment of this blend is not possible or necessary. This unit should be used on all draught beer systems that use an air compressor, as a source of pressure, to avoid "flat" beer. The GR1121 will also prevent "over carbonation" on high pressure CO2 systems. An air filter (not included) between the air compressor and this blender will remove the impurities contained in compressed air. Properly installed, the blender will protect the flavor and bouquet of draught beer by supplying the proper proportion of compressed air and CO2 to the beer system.

### INSTALLATION:

- 1) Mount the blender on a wall near the CO2 cylinder and air compressor. Care should be taken to be sure that the blender will not be hit by beer kegs, CO2 cylinders, or other objects.
- 2) CO2 and compressed air supply to the blender must be 40-P.S.I.
- 3) Looking at the blender from the front, the connections are as follows:

Left hose nipple: CO2 inlet  
Center Shut Off Valve: CO2/Air Blend Outlet  
Right Hose Nipple: Compressed Air Inlet

- 4) Blended CO2/Air mixture from center shut off valve is connected to wall manifold in cooler. Desired keg pressure is controlled by the blender final adjustment. If blender is to be connected to secondary regulators downstream, the adjusted blender pressure should be at least 10 pounds higher than secondary regulator pressure.

### OPERATION:

- 1) Connect the CO2 and compressed air supply lines to blender but not the center CO2/Air blend connection. Shut off CO2/Air blend valve.
- 2) Set CO2 regulator and air compressor regulator at 40 P.S.I. and turn on both CO2 and air to blender. Adjust one side of blender at a time to desired system pressure (turn adjustment screw clockwise to increase and counter-clockwise to decrease). Repeat procedure on other side of blender. **IT IS IMPORTANT THAT THE ADJUSTED PRESSURE ON BOTH BLENDER GAUGES BE EQUAL.** Equal pressure on both sides will produce a blend ratio of 1/3 CO2 and 2/3 air at the center outlet.
- 3) Connect center outlet valve to beer pressure system. Open beer outlet supply valve.

**NOTE:** CO2 consumption will be reduced considerably as compared to straight CO2 when the blender is working properly.

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