McDantim
GAS BLENDING TECHNOLOGIES

Newsletter

June/July 2008

Welcome

to McDantim's first Newsletter. Our Newsletters will cover a variety of topics everything from beverage to industrial gases, technical tips to troubleshooting, Blender specifications to design features, draught beer systems to welding applications and more. The intention for our Newsletter is to be informative but quick reading. Feel free to contact us for further discussion on any topic. If you have a topic that you would like us to write about – just let us know.

We will post each newsletter on our website under the "Newsletters" tab (www.mcdantim.com/newsletters.htm). If you would rather receive our Newsletter by email, please send an email to newsletter@mcdantim.com indicating email only for the newsletter.

Size Matters

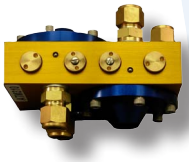
Whether it is gas blenders or socks everyone seems to agree that size matters. Recently, some installers have put too small a blender in a place where bigger would be better. The use of undersized equipment in a high demand beer installation results in inadequate gas supply (flow and pressure) to dispense properly. The symptoms are sporadic and typically show up during the most demanding, and least convenient times. Adequate gas supply, especially for larger volume accounts needs addressing during the design phase of a project.

Generally, more gas supply, in terms of flow and pressure, is better for installations in stadiums, amphitheatres, or anywhere multiple servers need to sustain large beer flows for some time. Recently the industry has seen an increase in the use of high flow dispense systems in sports arenas. The use of high flow pouring equipment combined with a large number of thirsty people in one place further complicates the selection of gas supply equipment.

Following are examples of high demand applications. Music venues (high constant volume; multiple serving stations), the end of an inning or period at a sporting event (moderate to high constant volume; very high demand for short periods; multiple serving stations) are obvious examples. Large buildings with several bars supplied from a common beer source (moderate to high constant volume; sustained peak periods) are common though less obvious candidates for larger capacity blenders.

Many times an increase in supply pressure to a standard Blender is necessary to handle the additional gas demand. In other cases, a high flow or industrial capacity blender is appropriate. Please note that simply turning up your pressure regulator is not enough. Some components in the Blender need different calibration to suit your situation.

In conclusion, when designing a new system or retrofitting an existing one, high pouring volume and peaks in demand should be considered. Whatever the case please use McDantim as a resource to assist in selecting an appropriate blender for your project. So, how can we make your Blender today small, medium or large?



The McDantim Crew - JERRY

Jerry Brotherton joined our McDantim family in January of 2008 as the administrative assistant. His primary duty is to answer inbound calls and determine which McDantim team member can help you best. Jerry's other duties include backup to IT department, sales and accounts payable. Jerry is an active member of the safety committee and is the employee goodwill ambassador.

Jerry has worked in the fastener manufacturing industry in Missouri for 28 years and has experience in all aspects of production and sales. He came to Montana with visions of retirement and realized he was too young (when his wife said, "Get out of the house and go to work.") for such a relaxing lifestyle. Rumor has it that he also won a karaoke contest.

Industrial Blenders

McDantim has been selling our Trumix® Gas Blenders since 1991. Most of you know us from our beverage gas Blenders (blending C02 and N2 for draught beer dispense). However, we also manufacture a wide range of Blenders for industrial gases (Argon, C02, Helium, N2, and Oxygen). We offer a wide variety of flow ranges (up to 10,000 scfh) with two or three gas component blends.

The model numbers (TM300 to TMA10000) for our Industrial Blenders represent their flow rate (assuming 120-psi exact pressure in). In other words, a TM300 would provide 300 scfh of gas flow where as a TM4000 would provide 4000 scfh. Additionally, a "-2" or "-3" reference in the model number would indicated whether two or three gases are in the blend.

As with our Beverage Blenders, our Industrial Blenders are preset, tamper-proof and do not require on-going maintenance, electricity or storage tanks. This is a saving on both installation and operation expenses. They are accurate ± 10% of the minor component or 2% at full scale (whichever is less) regardless of the flow rate. For example: a 10% C02 balance Argon blend would be accurate at ± 1%; where as a 50% C02 balance Argon blend would be accurate at ± 2%.

Consider using one of our Industrial Blenders for welding shielding gases, food packaging and/or draught beer systems in large venues (stadiums, arenas, amphitheatres, etc.). Whatever your scenario is, McDantim has a Blender for you.

Did you know...

- You could email your Blender order to us at orders@mcdantim.com?
- We can email you your Acknowledgements, Invoices and/or Monthly Statements?

If you would like to implement either of these options, please send an email to orders@mcdantim.com with detailed instructions. Thank you... the Sales Dept.

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