



Trying to Speak Simply

by Dan Fallon, President

How much gas will a blender put out in the real world? It sounds simple enough but it gets a bit complex. SCFH is the most accurate unit for discussing flow but a savvy customer pointed out the other day that even if you know that SCFH means standard cubic feet per hour it does not translate directly into anything usable, especially in the beverage world. We thought we would try to look at blender size (flow rates) in a few other ways.

SCFH refers to the flow rate of a gas under standard temperature and pressure conditions which are commonly defined as sea level and room temperature (14.7 psi and 70° F, respectively).

“Faucets Open” means constantly pouring. Pouring a single beer every few minutes hardly requires any gas flow at all. On a properly operating draft system, each faucet pours one gallon per minute or slightly less. A bar busy enough to average one faucet constantly open is pouring about 60 gallons or four kegs per hour.

“Kegs per hour” is a simple unit of measure but we find very few bars actually know how many kegs they sell per hour.

“Bartenders on duty” Under normal circumstances, a bartender must take an order, pour a beer and make change. We estimate that it takes three very busy bartenders to keep one faucet open on average. This seems to be the easiest way to evaluate how much beer a bar could pour in peak times. A bar with six busy

The McDantim Crew - CARIE

This issue's featured employee is Carie Kirk, Sales Director (respectfully referred to as Captain). Carie has been with McDantim for four years and is one of the driving forces behind our customer relations and sales policies. She came to McDantim from a local bar/restaurant where she gained 10 years experience in all aspects of management and customer relations. Carie's other duties at McDantim include accounts payable and receivable.



Carie is a mother of two (an eight year old daughter and a son who just had his first birthday) and enjoys hiking and other outdoor activities.

bartenders (how many of those do you know?) could be pouring eight kegs per hour.

“Glasses and Dollars” per hour is a very interesting way to look at gas flow in a bar. In the previous example of six busy bartenders, pouring eight kegs per hour that are averaging two taps wide open and are using 40 scfh of gas. If the average pint glass of beer (which should hold 13.5 oz of beer) sells for \$3.00, this bar is selling 1,175 glasses or \$3,527 of beer each hour.

Below is a comparison chart for our standard Beverage Blenders capacities based on 70-psi inlet pressure with 18-22 psi dispense pressure. The numbers will go up as inlet pressures go up and down as inlet pressures go down.

Trumix® Model	SCFH	Faucets Open	Bartenders	Pints per Hour
TM040*	40	2	6	1,175
TM100 / TM200*	80	4	12	2,350
TM100HF / TM200HF*	160	8	24	4,700

*Capacity shown for the TM040, TM200 & TM200HF are per blend.

In this issue...

- *Trying to Speak Simply*
- *Misc. Notes*
- *Did you know...*

To be added to or removed from the
McDantim Newsletter mailing list,
please contact us toll-free at
888.735.5607
or email us at newsletter@mcdantim.com.

Misc. Notes

McDantim offers a variety of personalized brochures free of charge for your distribution. Currently, most of our brochures are geared towards draught beer dispense. We are in the process of developing brochures for the welding and food packaging industries. All of our brochures are located on our website at www.mcdantim.com/brochures.htm. Please feel free to request any or all of them preprinted with your company's logo, name, phone number, etc.

McDantim holds active memberships with several organizations in both the draught beer and welding industries. A complete list of our Professional Affiliations is located on our website at www.mcdantim.com/about.htm. Additionally, McDantim attends industry related tradeshow as either an exhibitor or an attendee. To find out what tradeshow we are attending; please visit our website at www.mcdantim.com/tradeshow.htm.

Occasionally, we get calls from customers that are looking to purchase used draught

beer system equipment from eBay or an equipment auction and are inquiring about the age of the Trumix® Blender. A complete list of Blender serial numbers with dates built is located on our website at www.mcdantim.com/blender_log.htm.

Did you know...

- U.S. keg (half barrel) holds 15.5 gallons of beer.
- 14.7 psi is the atmospheric pressure around us at sea level.
- U.S. keg (half barrel) holds 2.1 cubic feet of CO₂, when filled with gas at atmospheric pressure.
- Pressurizing a keg with gas requires 2.1 cubic feet for each 14.7 psi.
- A keg at 22 psi (2.5 atmospheres) holds 5.25 cubic feet of gas.
- A beer faucet should pour beer at one gallon per minute or four kegs per hour if left open.
- A beer faucet left open uses gas at a rate of 21 cubic feet per hour (cfh).