McDantim
GAS BLENDING TECHNOLOGIES

INSTALLATION INSTRUCTIONS

MICRO MATIC PRO-LINE™ GAS BLENDER PANEL WITH LEAK DETECTOR

Thank you for purchasing the **Micro Matic Pro-Line™ Gas Blender Panel**. Our goal is to give you the most dependable, accurate and straight forward blender possible for beer dispensing. We want you to be thoroughly happy with your new system and would like to hear from you if for any reason you are, in any way, displeased.

The **Micro Matic Pro-Line™ Gas Blender Panel** is simple to install and use. It is extremely accurate, reliable and requires little maintenance. Properly installed, and supplied with clean, dry gas, your **Pro-Line™ Gas Blender Panel** will provide a perfect supply of mixed gas for many years.

Please take the time to read and understand the instructions, the system and the cautions. While the system is simple there are inherent dangers in working with pressurized gases. Pressure vessels and storage tanks, which contain both liquids and pressurized gases, can explode or rupture and cause serious injury or death 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 the Pro-Line™ Gas Blender Panel 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!

INSTALLATION INSTRUCTIONS

STEP 1: DETERMINE THE BEST LOCATION FOR THE BLENDER. SELECT A LOCATION THAT:

a. Minimizes the chance of accidental damage to the blender.
b. Is near as is practical to both the supply sources and the supplied equipment.
c. Convenient access to the shutoff valve for servicing.
d. Mount panel in a weather-proof area only.

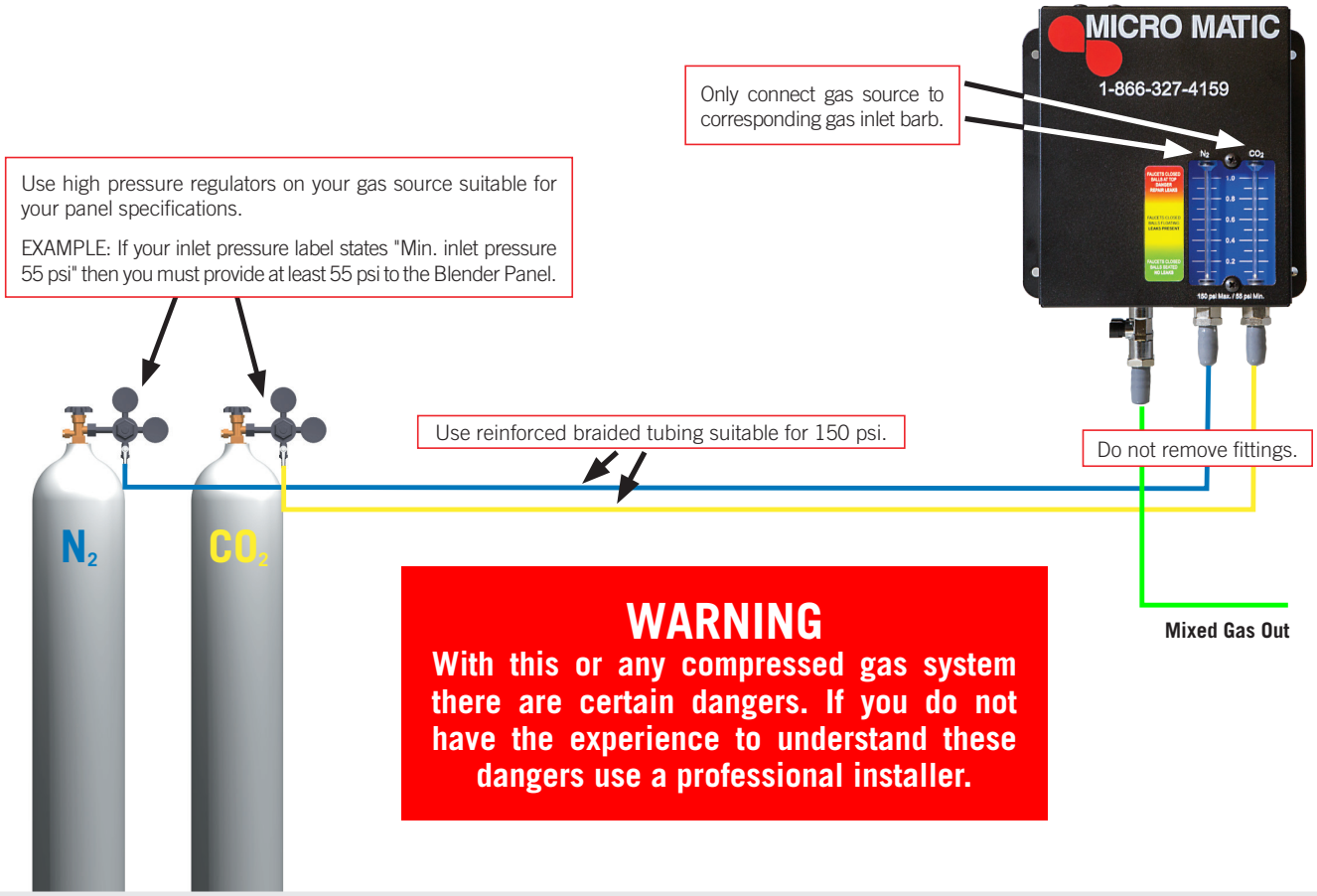
STEP 2: MOUNT PANEL TO WALL.

STEP 3: HOOK UP GAS SUPPLY AND OUTLET.

a. Use **only** the gases shown on the panel label(s).
b. Make sure you are supplying the panel with clean, dry gases that are between the minimum and maximum pressures as indicated on the panel label.
c. Turn shutoff valve(s) on panel to the off position.
d. Install high pressure braided tubing from the gas sources to the barb fittings on the panel.
DO NOT ATTEMPT TO REMOVE INLET OR OUTLET FITTINGS.
e. If blender is to be connected to bulk CO_2 it is **recommended to use a Check Valve Tee.**
f. Confirm that your system and related equipment is safe and ready for pressurized mixed gas.
g. Connect mixed gas supply tube to mixed gas outlet fitting.
h. Turn on the supply gases and check supply system and fittings for leaks.
i. Check Leak Indicator for leaks.

NOTE:

These instructions apply to the PRO-LINE™ MM100-LD, MM100-60-40-LD, MM200-LD and MM200-60-40-LD. The MM100 has one outlet assembly and the MM200 has two outlet assemblies. (Photo is a PRO-LINE™ MM100-LD.)



OPERATION GUIDELINES AND HELPFUL HINTS

NOTES:

1. Supply the panel with clean gases.
2. Be sure no liquid can get into the blender as this will render it useless and void the warranty, use Check Valve Tee.
3. Some fittings on the panel do not have standard US threads, and should not be removed without checking with Micro Matic.
4. NEVER EXCEED THE RECOMMENDED PRESSURES FOR ANY PART OF YOUR SYSTEM.

TROUBLESHOOTING: NO OUTLET GAS

1. Close shutoff valve. Check pressure on pressure gauge.
   a. If pressure is low or zero, check:
      1. Both supply gases. (One or both could be empty, turned off or out of adjustment.)
      2. 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.)
   b. If pressure is good:
      1. Open shutoff valve completely.
2. If you continue to have no gas, close shutoff valve, remove tubing from outlet, open shutoff valve and check for gas flow.
3. If you still have no supply gas, call Micro Matic 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.**

USING THE McDANTIM IN-LINE LEAK INDICATOR

1. Check the **In-Line Leak Indicator** when you are not pouring beer. Wait at least one-half hour after your last pour.
2. Any time the ball is not resting on the bottom of the tube there is gas flowing. If gas is flowing and you are not pouring beer you have a leak. The higher the ball is the larger your leak is.
3. A small leak of one-half cubic foot an hour wastes more gas each day than you would use to dispense two kegs of beer.

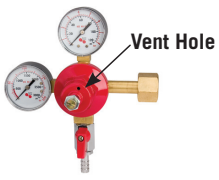
FINDING LEAKS

We recommend a two-part approach to finding leaks. First, locate the part of the draught system that leaks using the method described below and second use soapy water or leak detecting fluid to find the exact location of the leak.

We strongly recommend having at least two people as part of this process for two reasons. First, ***gas leaking into a confined space is very dangerous and can cause a person to become unconscious with no warning.*** Second, a person out of the confined space can assist and serve as the lifeguard for the person doing the leak detection.

LEAK LOCATION METHOD

1. Note the leak rate as shown on the **In-Line Leak Indicator**.
2. Shut off all valves down-stream of the **In-Line Leak Indicator**. If the leak continues in full or part, you have a leak between the **In-Line Leak Indicator** and the first valve.
3. When the area in step 1 is free of leaks, begin to open the down-stream valves beginning with the one nearest the first valve, checking the **In-Line Leak Indicator** each time a new valve is opened. Any leak indicated should be in the area between the last valve opened and the area it feeds.
4. Continue this process, until you have examined the whole system, fixing any leaks as they are found or labeling them for the appropriate service person.
5. We find most leaks that appear suddenly (no leak one day and a noticeable leak the next day) are either in secondary regulators oron the keg coupler. These areas deserve extra examination. Do not forget the vent hole in the bonnet of the regulators.



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 years 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 years 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.

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PLEASE KEEP INSTRUCTIONS WITH YOUR PURCHASE RECEIPT FOR YOUR RECORDS!

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