AFROX
Suremix

INFORMATION LEAFLET

SUREMIX IDENTIFICATION

What is Suremix?

Suremix is a food grade beverage dispensing gas. Two gases are used to make Suremix. Carbon Dioxide (CO_2), distilled mainly from the oil refining process is used in the manufacture of Suremix. CO_2 distilled from the brewing process is only used for industrial processes. Nitrogen (N_2) is taken from the air separation process. There are 4 types of Suremix:

- **Suremix 30 (ivory cylinder with green shoulder) - for dispensing nitrogenated ales and stouts**
- **Suremix 60 (ivory cylinder with purple shoulder) - for dispensing of draught lagers stored at cooler temperatures**
- **Suremix 100 (ivory cylinder) - for dispensing high carbonated draught lagers and soda fountain soft drinks**
- **Suremix N (ivory cylinder with grey shoulder) - for dispensing non carbonated wine and fruit juices**

Odour

Suremix has no smell. However, when breathing low concentrations of CO_2 there will be a slight acidic taste in the mouth.

Cylinders

Suremix cylinders are high pressure cylinders. They are ivory in colour and banded according to the content mix. Each mixture comes in either small cylinders for use next to dispensing units or large cylinders for use on manifolds.

Cylinder filling

Suremix is stored as a liquid under pressure (between 60bar and 200bar at 20°C) in steel or aluminium extruded cylinders. There is additional capacity in the cylinder to allow for expansion of the gas under increased temperature; for example if the cylinder is left in the sun.

Cylinder valves

The Suremix valve has a flat seat, which means that two half -turns will open the valve fully. Any more turns will make it difficult to close quickly in an emergency.

TRANSPORTING SUREMIX

Suremix is stored in liquid form in the cylinder. When there is a leak the gas, expands and displaces the oxygen, which could lead to asphyxiation.

When transporting Suremix the cylinders should always be kept upright and secured, preferably behind the passenger seat. This prevents liquid escaping from the cylinder in the event of a leak. Transport in a well vehicle.

In the event of a leak you must evacuate the vehicle and ventilate it immediately.

STORING SUREMIX

At work

Suremix cylinders should always be stored upright and secured. Make sure that the area is well ventilated and covered from the elements. DO NOT store your Suremix cylinder in a basement or unventilated room.

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USING SUREMIX

Receiving cylinders

On receipt of a Suremix cylinder you must perform the following checks:

- Check to see that the valves are sealed with an AFROX shrink wrap seal.
- IF THE AFROX SEAL IS MISSING OR DAMAGED DO NOT ACCEPT THE CYLINDER.
- Check that the valve on the cylinder is tightly closed.
- Check that the cylinder is in good condition. (no dents or rust)

If the cylinder is faulty then replace it and return the faulty cylinder to AFROX.

Moving cylinders

To transport cylinders either use a cylinder trolley or 'churn' the cylinder. This is done by tilting the cylinder by 20° and rolling it on the base, using the valve guard to turn the cylinder.

- NEVER roll or drag cylinders.
- NEVER use the valve to move the cylinder.

Connecting cylinders

Secure the cylinder next to the appliance or connection point in an upright position. Remove the AFROX seal. Check that the washer in the regulator or bullnose is in place and in good condition. The nylon or PTFE seals do wear and need replacing from time to time. Check that the hose is in good condition and not worn especially around the clamps. Connect the regulator or bullnose to the valve and be careful not to over tighten. Use the correct tools.

Opening cylinders

Open the cylinder two half-turns in an anti- clockwise direction. In the event of a leak close the valve (clockwise).

Checking for leaks

Suremix is not poisonous but it does displace oxygen and is therefore an asphyxiant. In the event of a leak immediately close the cylinder valve. Use a soapy water solution (dish washing liquid & sponge or brush) to check the valve. The solution will bubble around any leak. Immediately disconnect the cylinder and move it outside. Open the doors and windows to ventilate the room. Once the cylinder has vented return it to your Suremix supplier. If there is no leak at the cylinder valve open the valve and check the appliance with soapy solution.

Changing cylinders

TREAT ALL YOUR CYLINDERS AS IF THEY WERE FULL.

Close the cylinder valve. Remove the regulator or bullnose. Replace the empty cylinder with a full one. Connect the full cylinder as discussed above.

SUREMIX DRINKS CALCULATOR

	Cylinder Size	Gas (kg)	Gas (lt)	Charge Pressure (kpa)	375ml Soda Servings	Litres of Soda	Litres of Beer	50 Litre Beer Kegs	Beer g/lt	Soda g/lt
SUREMIX 30 (S)	OO / 10l	2.8	2100	18,000			450	9	6	
SUREMIX 60 (S)	OO / 10l	4.4	3000	18,000			450	9	10	
SUREMIX 100 (S)	OO / 10l	6.4	3500	6,000	1324	496	450	9	14	13
SUREMIX N (S)	OO / 10l	2.2	1900	20,000	980	367				6
SUREMIX 30 (L)	ZZ / 50l	12.5	9600	18,000			2000	40	6	
SUREMIX 60 (L)	ZZ / 50l	21.3	14300	18,000			2000	40	11	
SUREMIX 100 (L)	ZZ / 50l	31.3	20400	6,000	6622	2480	2000	40	16	13
SUREMIX N (L)	ZZ / 50l	10.9	9400	20,000	4851	1817				6

AVERAGE KEG PRESSURE @ 2.5 BAR
Beer = 8/9 50l kegs per Suremix 100S
Soada = 4/5 20l syrup bags per Suremix 100S (20x4x6.2)

For more information please call the Afrox Customer Service Centre on 0860 02 02 02
www.afrox.com

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