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Beer Gas Solutions



OVER CARBONATED



PERFECT CO₂ BLEND



UNDER CARBONATED

The critical point is that the correct partial pressure of CO₂ is required to maintain the beer quality at least as far as CO₂ content is concerned. When CO₂ content changes beer quality and taste change and beer is wasted. Beer comes from the brewery perfect; whenever the CO₂ content changes, quality goes down and costs go up.

One thing which is hard to show is that the gas exchange process takes place at the surface of the beer and moves down slowly through the rest of the keg or tank. As a result, most gas related problems and/or changes show up near the end of a keg. The key to diagnosing gas problems is that the problems are greatest at the end of the keg

The use of carbon dioxide alone can create over-carbonated, foamy beer, resulting in excessive waste, lost revenue and unhappy customers.

A precise blend of carbon dioxide and nitrogen delivered at the correct pressure is the key to perfect carbonation. The optimal draught beer pour for maximized customer enjoyment and restaurant profitability – the “perfect pint” – is a 14-ounce pour comprised of 13.5 ounces of beer and 0.5 ounce of beer within a ¾-inch head of foam.

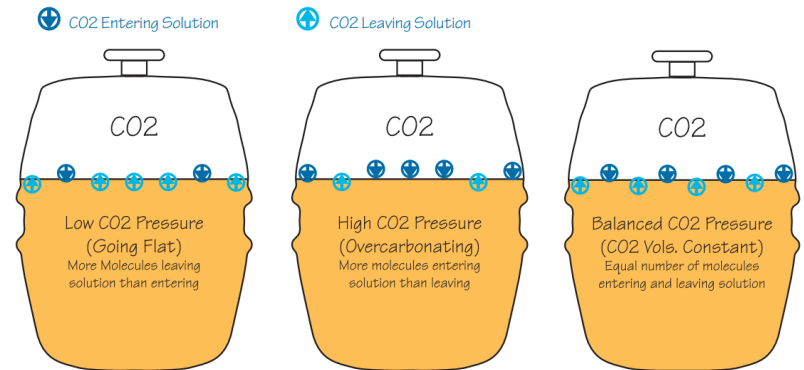
The use of a 25% CO₂ / 75% N₂ blend on ales and lagers creates under-carbonated, flat beer, resulting in over-pouring, lost revenue and unhappy customers.

8% waste
 (from beer left in the keg)
 158.7 ounces lost/keg
\$56.69 revenue lost/keg

5% waste
 (due to over-pouring)
 99.2 ounces lost/keg
\$35.43 revenue lost/keg

Based on 40 kegs/month, the perfect pint can deliver:
\$1,417-\$2,268 additional revenue/month

**Gas Blenders
 and
 Nitrogen Generators
 Available for Lease**



Schedule a Free System Balance