

MAP Mix 9001 ME

Manually controlled gas mixer for Modified Atmosphere Packaging (MAP) applications



Benefits

- Accurate and reliable technology
- Easy to use
- Alarms operators of pressure drops
- Low total cost of ownership
- Virtually maintenance free

Features

- For blending of 2-3 gasses
- Flow ranges from 20-400 litres/min (40-850 SCFH)
- Pressure/buffer version for tray sealing and thermoforming machines
- Version with flow adjustment for flow packaging machines
- Gas inlet pressure alarm

The smart way to save gas

Gas is expensive—especially the premixed kind. So why use more of it than necessary? And why pay for a costly premix when you can blend gasses yourself more efficiently and just as accurately!

The MAP Mix 9001 puts you in control of your gas usage and costs. Simply purchase the individual gasses you need in volume for a major savings in costs—then blend them on-site.

Haven't tried it before? That's why we've designed the MAP Mix 9001 with ease of use in mind. It ensures your packaging process is automatically supplied with the precise gas mixture you've specified.

It even automatically alerts you to potential problems. For example, if the gas inlet pressure drops, your operators are immediately notified or the machine is stopped by an alarm signal.

Convenience, accuracy, economy. Hard to find a better blend than that.

HOW DOES IT WORK?

- 1:** To ensure a correct gas mix, connect the gas cylinders to the gas mixers and then set the inlet pressure according to the mixer's specifications.
- 2:** After connecting the gasses set the desired gas mix as well as the flow rate if the mixer is used with a flow packaging machine.
- 3:** MAP Mix gas mixers are based on a proportional gas mixing principle that ensures that fluctuations in inlet pressure will not affect the accuracy of the mixer. However, if the mixer is unable to compensate for a major drop in inlet pressure, the operator will be notified with an acoustic alarm or the machine is stopped by the mixer's alarm signal.



Dash-gastec-MME-EN-9

Technical Specifications

Configurations		Model / 9001 ME for thermoforming and tray sealing machines (buffer)		
Number of gasses / flow rate	2 gas, 25-250 l/min (50 - 530 SCFH)	2 gas, 100-400 l/min (200 - 850 SCFH)	3 gas, 20-200 l/min (40 - 425 SCFH)	
Max. outlet pressure	6 bar	6 bar	5 bar	
Standard inlet pressure *	5.5-10 bar	5.5-10 bar	6.5-10 bar	
Cabinet dimensions (DxHxW)	420x194x235 mm	420 x194x235 mm	420x194x235 mm	
Approx. weight	10 kg	10.5 kg	12.0 kg	
Model / 9001 ME for flow wrapping machines				
Number of gasses / flow rate	2 gas, 25-250 l/min (50 - 530 SCFH)	2 gas, 100-400 l/min (200 - 850 SCFH)	3 gas, 20-200 l/min (40 - 425 SCFH)	
Inlet pressure	8.5-10 bar	8.5-10 bar	8.5-10 bar	
Cabinet dimensions (DxHxW)	420x194x235 mm	420x194x235 mm	420x194x235 mm	
Approx. weight	10 kg	10.5 kg	12.0 kg	
Common technical specifications				
Accuracy	Better than +/- 2% absolute within a flow range of 15-100% and mix settings of 10-90 %			
Pressure	Flow shut off valve (optional for flow versions)			
Mixture adjustment	Manual			
Alarms	Acoustic gas inlet pressure alarm with visual indication per gas and signal out (contact relay) on the rear panel			
Cabinet	Stainless steel			
Compliances				

* Other inlet pressure settings available on demand.

Specifications subject to change without notice - further specifications are available in the User Guide.