



BARS & RESTAURANTS

MICROBREWERIES

CONVENIENCE STORES

INDOOR CULTIVATION SYSTEMS

COMMERCIAL SWIMMING POOLS

**BETTER | SAFER | FASTER**

**Green** **CO<sub>2</sub>**<sup>TM</sup>  
**SYSTEMS**

Innovative Technologies · Outstanding Service



# A PROFITABLE POUR

PRECISELY AS THE BREWER INTENDED



## CARBONATION LEVELS EFFECT DRAUGHT BEER TASTE & PROFITABILITY

- Foamy beer caused by over carbonation leads to 20-30 pints per keg down the drain on average and changes the flavor profile.
- Flat beer caused by improper preservation/carbonation leads to 15-20 pints per keg in the form of over pouring and DRAMATICALLY effects the flavor profile.

INCREASED REVENUE POTENTIAL

**PUSH & PRESERVE YOUR DRAUGHT BEER**  
with Beverage Grade CO<sub>2</sub>\* from GreenCO<sub>2</sub> Systems

\*ISBT-QVLI Certified

## OUR FLAGSHIP SYSTEM

- A high-pressure system that remains on-location, which eliminates interruption to business operations and customer fulfillment
- Designed to eliminate swapping high pressure cylinders or replace low-pressure cryogenic systems
- Our proprietary system can be custom-tailored to meet the CO<sub>2</sub> needs of facilities of all sizes
- Enables on-site filling of the system through an outside fill box 24/7
- Requires ZERO venting at time of fill



## NITRO PRO GENERATOR

- From a clean compressed air supply, the system utilizes gas membrane technology to produce high purity food grade nitrogen. This is then combined with our Tru-Fusion blender to blend N<sub>2</sub> and CO<sub>2</sub> to provide any predetermined gas mix.
- Mixes nitrogen produced with CO<sub>2</sub> from a gas cylinder
- Produces 8.0 ltr/min of N<sub>2</sub>. This high output can dispense up to 500 pints per hour without the necessity for external nitrogen storage
- Tailored to meet the beer dispensing requirements of the licensed trade, the system can also be cost-effective in other applications such as mixed atmosphere packaging inert gas blanketing, and photographic laboratories



## TRU-FUSION BLENDER

- Designed to satisfy all the needs of the beer dispensing process without the need of electricity in the wall, ongoing maintenance, or adjustments. - Features included as standard; high flow output, flow indicating regulators with gauges, secondary inlet regulators and shut-off valves
- Individual blends can be pre-set to meet the customer's CO<sub>2</sub> needs. Accuracy of +/-2% or better maintained
- TruFusion Blender can be paired with Green CO<sub>2</sub> Systems straight nitrogen cylinders depending on customer usage
- Built in shut off valve stops all gas flow if either CO<sub>2</sub> or N<sub>2</sub> should stop assuring the quality of customers' product and accuracy offering the perfect blend



## EMERGENCY MONITOR DEVICE

- Parts Per Million (PPM) sensor with display that measures the amount of CO<sub>2</sub> in the atmosphere
- This unit CAN SHUT OFF primary system when high PPM CO<sub>2</sub> levels are detected. This market-leading feature ensures a safe atmosphere
- Contains built-in audible alarm that can be paired with strobe lights and audible horn, alerting when high levels of CO<sub>2</sub> are present (5000/15000/30000 PPM)
- ETL-Listed and Approved



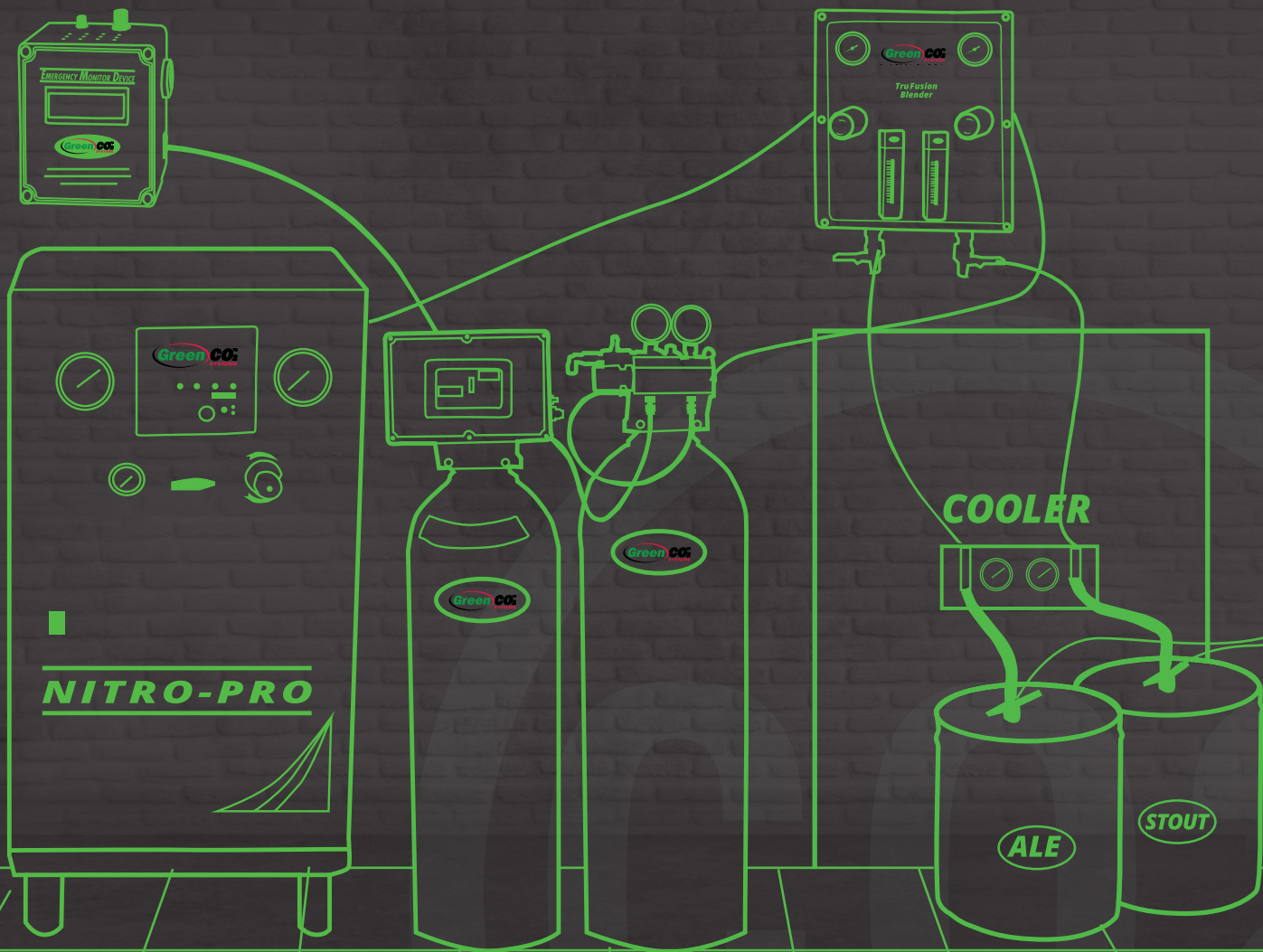
## SAFE-T-FLO LINE MONITOR

- Connects to CO<sub>2</sub> sources used for carbonating beverages
- If a leak develops in a line, the unit automatically stops the flow of CO<sub>2</sub>
- Equipped with a manual override system
- Versatile panel mounted pressure sensor. Power is power/fuse protected internally by 24 volts dc





# BEVERAGE CARBONATION SYSTEM



# ECO FRIENDLY + ECO-NOMICALLY FRIENDLY

## TECHNOLOGY UPDATE

*Are you aware that your bulk CO<sub>2</sub> system vents up to 30% or more of the carbon dioxide you pay for when being filled or not in use?*

**HELP US STOP THE VENTING MADNESS!**

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Over 30 years ago, cryovac bulk CO<sub>2</sub> tanks were introduced by gas suppliers across the country as a solution to the inconvenience and cost of managing a high-pressure cylinder program for beverages. Issues associated with constant run-outs, missing cylinders, damaged floors, keeping an inventory of rusty metal tanks, etc. were practically eliminated by this rather dated technology.

**In this case though, with the good news comes some bad news...**

Yes, the cryovac bulk tank might seem like a better option when compared to personally overseeing a virtual cylinder warehouse in your business but there are several BIG concerns pertaining to the use of this technology in a bar/restaurant setting. In order to maintain internal pressure, these tanks must vent a considerable amount of CO<sub>2</sub> into the atmosphere when being filled and when not being used.

**HOW MUCH, YOU MIGHT ASK? UP TO 20% – 30%** *(This depends on the age of the tank and how many times it has been refurbished.)*

**BAD for the environment and even WORSE for your bottom line!**

If you are NOT currently enjoying the peace of mind that comes with true 24/7 service (average two hour response time, no emergency delivery charges) or saving the 20-30% that comes with using an eco-friendly, proprietary closed loop CO<sub>2</sub> system or working with an honest, employee owned and operated CO<sub>2</sub> supplier, CONTACT US now by visiting our website **WWW.GREENCO2SYSTEMS.COM.**

**Let us show you how we can help you BE GREEN and SAVE GREEN!**

- + TRUE 24/7 SERVICE
- + NO CYLINDER SWAPPING
- + NO VENTING AT TIME OF FILL
- + ON PREMISES BLENDED CO<sub>2</sub> & N<sub>2</sub>
- + CUTTING EDGE SAFETY DEVICES  
& FLOW INDICATORS



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