



BARS & RESTAURANTS

MICROBREWERIES

CONVENIENCE STORES

INDOOR CULTIVATION SYSTEMS

COMMERCIAL SWIMMING POOLS

BETTER | SAFER | FASTER

Green **CO₂**TM
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 CO₂* from GreenCO₂ 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 CO₂ 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 N₂ and CO₂ to provide any predetermined gas mix.
- Mixes nitrogen produced with CO₂ from a gas cylinder
- Produces 8.0 ltr/min of N₂. 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 CO₂ needs. Accuracy of +/-2% or better maintained
- TruFusion Blender can be paired with Green CO₂ Systems straight nitrogen cylinders depending on customer usage
- Built in shut off valve stops all gas flow if either CO₂ or N₂ 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 CO₂ in the atmosphere
- This unit CAN SHUT OFF primary system when high PPM CO₂ 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 CO₂ are present (5000/15000/30000 PPM)
- ETL-Listed and Approved

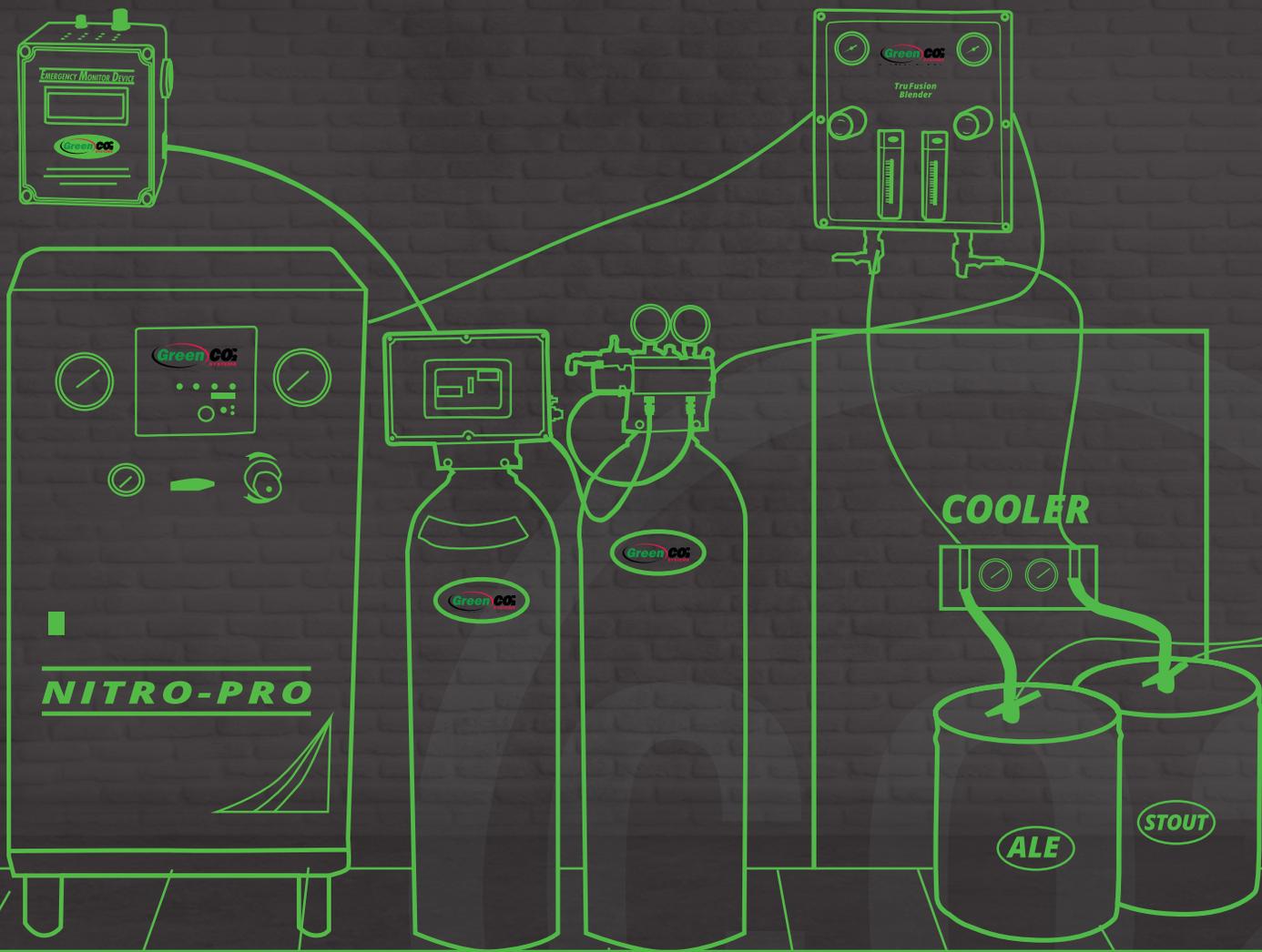


SAFE-T-FLO LINE MONITOR

- Connects to CO₂ sources used for carbonating beverages
- If a leak develops in a line, the unit automatically stops the flow of CO₂
- 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 CO₂ 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!

Over 30 years ago, cryovac bulk CO₂ 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 CO₂ 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 CO₂ system or working with an honest, employee owned and operated CO₂ 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 CO₂ & N₂
- + CUTTING EDGE SAFETY DEVICES
& FLOW INDICATORS



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