

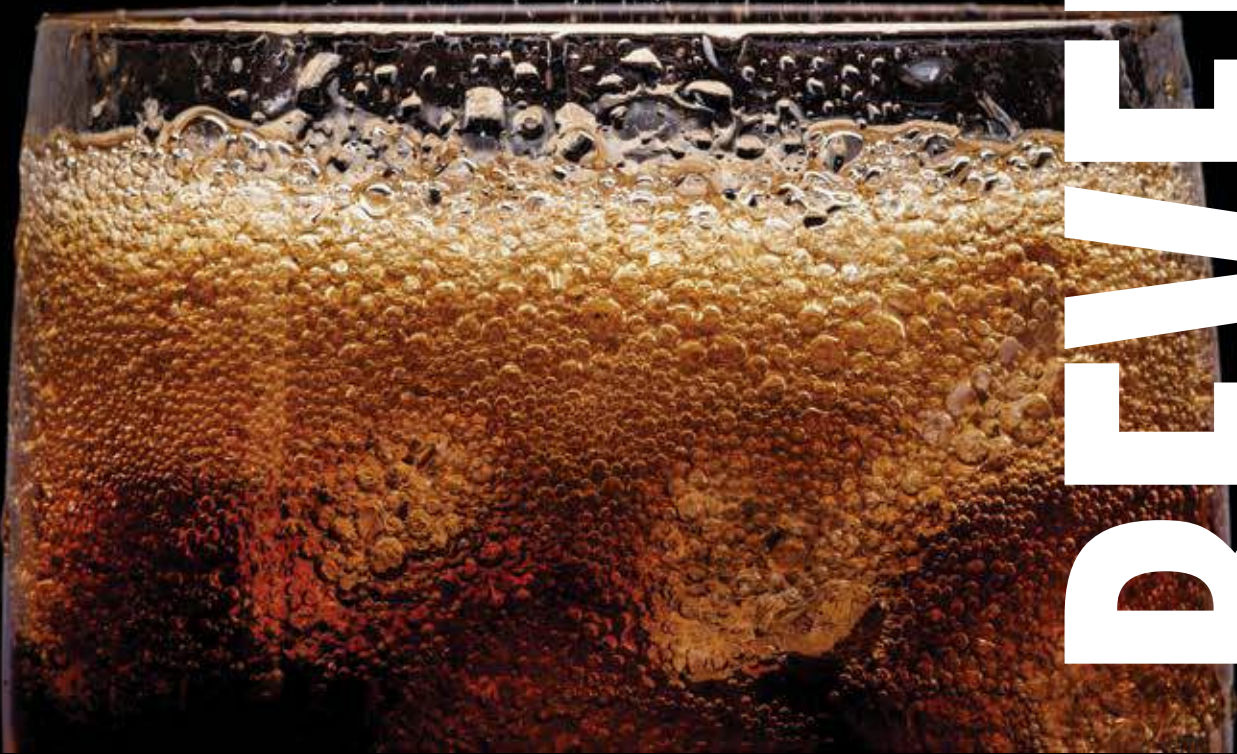


**AMERICAN
WELDING & GAS**

www.awggases.com

**GASES &
EQUIPMENT**

BEVERAGE



POUR WITH PRECISION
Gas That Honors Craft

POURING THE **PERFECT PINT?**

At AWG, we don't just deliver gas - we deliver **perfection** in every pour. For brewers crafting exceptional beers and pubs serving them with pride, our precision gas solutions ensure every glass arrives with that signature creamy head and flawless taste your customers love.

Just as you wouldn't compromise on ingredient quality, we never cut corners when it comes to delivering pure, consistent gas - because we understand that even the slightest variation in pressure or purity can affect carbonation, head retention, and ultimately, the drinking experience you've worked so hard to perfect.

Why Brewers and Publicans Choose Us:

- Consistent pressure for perfect carbonation
- Pure gas for untainted flavor
- Reliable supply so you never miss a pour
- Expert support for your specific gas setup

Whether you're:

- ✔ **CARBONATING BREWERY-FRESH BATCHES**
- ✔ **PULLING THE PERFECT PINT AT THE BAR**
- ✔ **MAINTAINING CONSISTENT PRESSURE ACROSS MULTIPLE TAPS**

...we provide the reliable, pure gas supply that's the invisible ingredient in every great beer experience!





No Compromises: Gas Systems Built for Brewing Perfection

Our technical expertise ensures precise pressure control and gas purity at every stage—from fermentation and carbonation to draft system operation. We design solutions that maintain exact specifications for CO₂, nitrogen, and mixed gas applications, because we understand how gas quality directly impacts product consistency. With AWG, you get reliable infrastructure backed by deep knowledge of brewery operations—no fluctuations, no contamination, just gas delivery that performs exactly as required.

MONEY DOWN THE DRAIN

The Real Cost of Poor Pours

5 oz
of foam

13.5 oz
of beer



PERFECT

The right blend of CO₂ and N₂ ensures perfect carbonation and delivers **great taste with zero waste.**



FLAT

The use of 25% CO₂ / 75% N₂ on Ales and Lagers creates under-carbonated, flat beer, resulting in over-pouring and up to **\$10,373 in lost profit.**



FOAMY

The use of CO₂ alone with beer creates over-carbonated, foamy beer, resulting in excessive waste and up to **\$17,415 in lost profit.**

Based on 1,984 oz/keg	Waste	oz Lost/ Keg	oz/Pint	Pints Lost	Rev/ Pint	Rev Lost/ Keg	Rev Lost/ MO	Rev Lost/ YR	Profit Lost/ YR
Flat = Over Pour	4-6%	79.4-114	14	5.7-8.5	\$3.00	\$17.10- \$25.50	\$684- \$1,020	\$8,208- \$12,204	\$6,977- \$10,373
Foamy = Waste in Keg	7-10%	138.9- 198.4	14	9.9-14.2	\$3.00	\$29.70- \$42.60	\$1,188- \$1,704	\$14,256- \$20,488	\$12,118- \$17,415

PERFECT GAS BLEND

Tailored Gas Blending Precision

OVERVIEW

McDantim Trumix[®] Standard Models

Single (TM-1)

Single High Flow (TM-1HF)

Double (TIM-2)

Double High Flow (TM-2HF)

Triple (TM-3)



Key Features of McDantim Trumix[®] Standard Models

- **Custom Gas Blending**

Trumix Standard models blend CO₂ and nitrogen to create specific gas mixes suitable for different beverage types. This is crucial for maintaining carbonation and ensuring product quality, especially in long-draw beer systems.

- **Precision and Reliability**

These models maintain consistent gas ratios under varying flow rates, ensuring the quality of the beverage isn't compromised even during peak service times.

- **Pre-Set or Adjustable Options:**

Units are often configured at the factory to deliver a specific gas blend (e.g., 60% CO₂ / 40% N₂ for ales, or 25% CO₂ / 75% N₂ for lagers), but adjustable models are available for users who want more flexibility.

LEAK DETECTION SYSTEMS

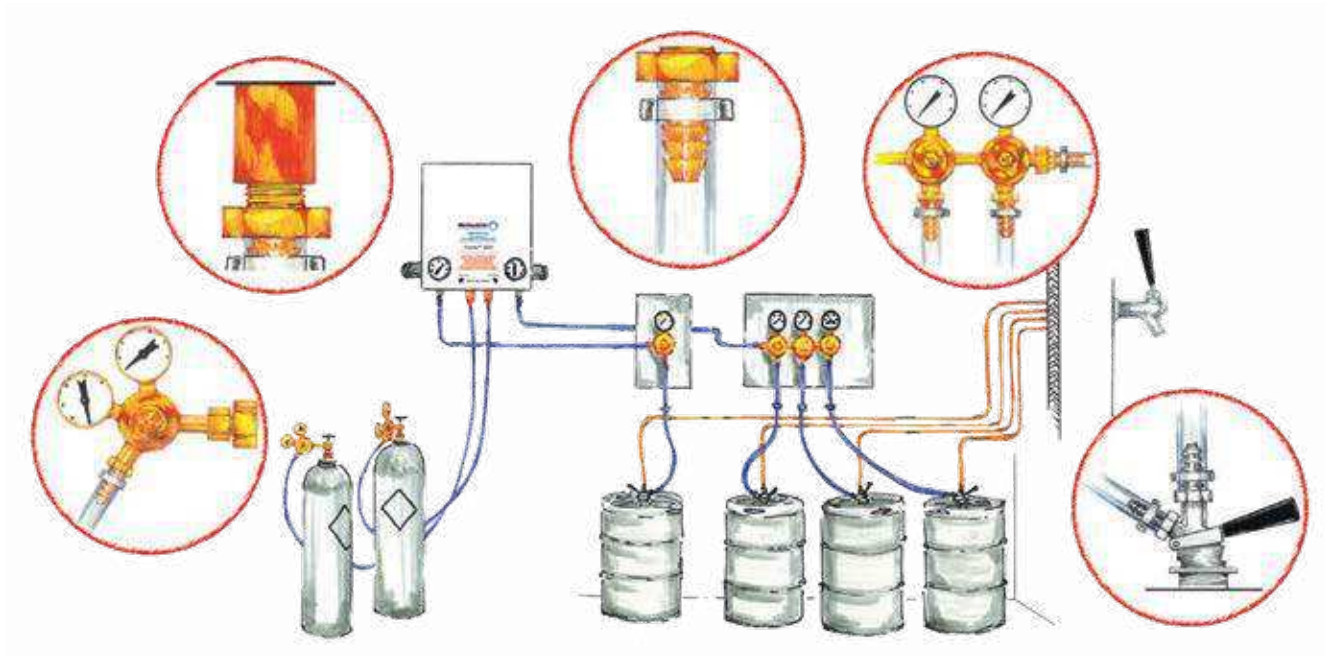
Leaks Don't Take Breaks



McDantim[®]
GAS BLENDING TECHNOLOGIES

PRECISION LEAK DETECTION

*Leaks can hide anywhere—
how do you know when you've found them all?*



How can you be sure?

Leaks can happen anytime —24 hours a day, 7 days a week.

Even a small leak of just half a cubic foot per hour can waste more gas in a day than it takes to pour two full kegs of beer. With **McDantim's In-Line Leak Indicator (MV035)**, you'll know in seconds if you have a leak—and how severe it is.



CO2 MONITORS

Healthy Air Starts Here

STAY AHEAD OF AIR QUALITY

Breathe Easy: How CO₂ Monitors Help Improve Indoor Air Quality and Well-Being

CO₂ monitors measure carbon dioxide levels in the air, offering insights into indoor air quality. Used in homes, schools, offices, and public spaces, they ensure proper ventilation and alert when CO₂ levels rise—often signaling poor airflow. Elevated CO₂ can cause fatigue, headaches, and reduced cognitive function, making these monitors essential for healthy, productive environments.



Remote Carbon Dioxide CO₂ Storage Safety 3 Alarm

SKU RAD-0102-6

Key Features of Remote Carbon Dioxide CO₂ Storage Safety 3 Alarm

- Less than **30-minute** installation time!
- **88dB** audible and visual alarms
- 3 relays automatically control fans to ventilate spaces (Default: 5,000ppm TWA, 5,000ppm and 3% CO₂)
- Programmed to meet fire code compliance for **ALL** states
 - ✓ Meets NFPA, IFC, and NBIC requirements
 - ✓ Meets OSHA and NIOSH TWA standards
 - ✓ Meets CGA G-6 Carbon Dioxide Monitoring and Supply standards
 - ✓ Meets EH40, AS5034, and UK Health and Safety Act
- More flexible - extend remote up to **300 feet** from the main unit
- All cables are disconnect-able - **NO hardwiring**



SCAN QR TO WATCH
INSTALLATION VIDEO

BULK CO₂ DELIVERY SOLUTIONS

Efficient, Reliable, and Built for High-Demand Beverage Systems

THE RIGHT FIT

When it comes to optimizing your beverage system, choosing the right bulk tank and options to suit your needs is critical. The MVE Carbo-Mizer Bulk CO₂ system offers an affordable and efficient alternative to high-pressure cylinders, making it an excellent solution for high-volume applications in restaurants, bars, cinema complexes, and concession stands.

Affordable and Reliable Performance

The MVE Carbo-Mizer Bulk CO₂ systems are designed to meet the demands of high-volume operations, providing consistent, reliable CO₂ flow rates that are perfect for high-demand environments. By switching to a bulk CO₂ system, businesses can avoid the recurring costs and inconvenience of managing and replacing multiple cylinders. This system not only reduces operational costs but also streamlines beverage delivery, ensuring that your staff spends more time serving customers and less time handling CO₂ cylinders.

High Flow Liquid CO₂ Availability

Another standout feature of the MVE Carbo-Mizer is its liquid withdrawal port. This feature makes high-flow liquid CO₂ readily available, a key factor for businesses that require quick and efficient CO₂ delivery. Whether it's a busy restaurant, a high-traffic bar, or a large cinema complex, the ability to access liquid CO₂ at a high flow rate ensures that your operations can continue smoothly, even during peak hours.

**READY TO FIND THE PERFECT BULK CO₂ SYSTEM
THAT FITS BOTH YOUR SPACE AND YOUR NEEDS?**





Restaurants, Pubs, & Bars

**CONSISTENT CARBONATION,
SMOOTH OPERATIONS.**

Whether it's a busy restaurant, neighborhood pub, or high-volume bar, reliable CO₂ is essential for beer taps, fountain drinks, and carbonated mixers. Bulk systems eliminate the need for frequent cylinder changes, reduce leaks, and ensure consistent beverage quality—all while improving safety and freeing up valuable space.



Concessions (e.g., Movie Theaters & Stadiums)

**HIGH-VOLUME PERFORMANCE,
ZERO INTERRUPTIONS.**

From movie theaters to stadium stands, concession operations demand speed and reliability. Bulk CO₂ and syrup systems deliver high flow rates to keep service moving fast, eliminate mid-rush restocking, and maintain consistent drink quality with minimal staff effort.



Fast Food & Food Courts

SPEED, SPACE, AND SIMPLICITY.

Quick-service restaurants and food courts operate in compact spaces with constant customer flow. Bulk systems streamline operations by replacing heavy tanks and syrup boxes, reducing labor and downtime while maximizing floor space and beverage consistency.

SEAMLESS BEVERAGE SOLUTION

Installed. Refilled. Uninterrupted.

CARBO-MIZER BULK CO₂

Convenient, Economical, & Safe Alternative to High-Pressure Cylinders

PRODUCT ADVANTAGES

Durable Construction: Made from high-quality stainless steel with a double-walled, vacuum-insulated design for superior thermal performance and long service life.

Proprietary Vacuum Regeneration System: Enables on-site maintenance, reducing downtime and service costs.

Optional Sure-Fill™ System: Patented feature allows tank filling without manual venting, enhancing safety and ease of use.

Sanitary Design: Stable 6-inch uni-body legs comply with health department sanitation requirements.

Safe Operation: Operates at a low pressure for improved safety during use.

User-Friendly Gauges: Clearly visible gauges show CO₂ content and tank pressure at a glance.

High-Efficiency Gas Withdrawal: Advanced system delivers CO₂ gas at rates of up to 15 lbs per hour.





SPECIFICATIONS

SPECIFICATIONS	200	220	300	450	550	750	750HF	1000HF
Dimensions								
Diameter	20 in	20 in	20 in	20 in	22 in	26 in	26 in	30 in
Height (with legs) [^]	38.625 in (no legs)	46 in	55.625 in	71.875 in	72.9 in	73.875 in	73.875 in	72.5 in (no legs)
Design Criteria								
Code	ASME*	ASME*	ASME*	ASME*	ASME*	ASME*	ASME*	ASME*
MAWP	300 psig	300 psig	300 psig	300 psig	300 psig	300 psig	300 psig	300 psig
Insulation Type	SI †	SI †	SI †	SI †	SI †	SI †	SI †	SI †
Capacity								
Net Volume	20 gal	25.5 gal	32 gal	48 gal	62 gal	82 gal	82 gal	118 gal
Storage Capacity at 125 psig	187 lb	221 lb	299 lb	477 lb	584 lb	789 lb	789 lb	1000 lb
Performance								
Minimum Usage	1.2 lb/day	1.0 lb/day	2.0 lb/day	2.5 lb/day	3.0 lb/day	3.0 lb/day	3.0 lb/day	3.0 lb/day
CO2 Gas Delivery (Continuous)	.75 lb/hr	1.0 lb/hr	1.0 lb/hr	5.5 lb/hr	10 lb/hr	15 lb/hr	15 lb/hr	30 lb/hr
Peak Flow Rate	1.5 lb/hr	1.5 lb/hr	3.0 lb/hr	10 lb/hr	15 lb/hr	18 lb/hr	18 lb/hr	35 lb/hr

THE RIGHT EQUIPMENT

Customizable to Meet All of Your Needs

MVE Beverage Systems Accessories

Every component in the MVE Beverage Systems line is designed with precision and durability in mind. From secure filling ports to tamper-resistant enclosures, these accessories are built to handle the daily demands of high-volume beverage operations—ensuring reliable performance with every use.

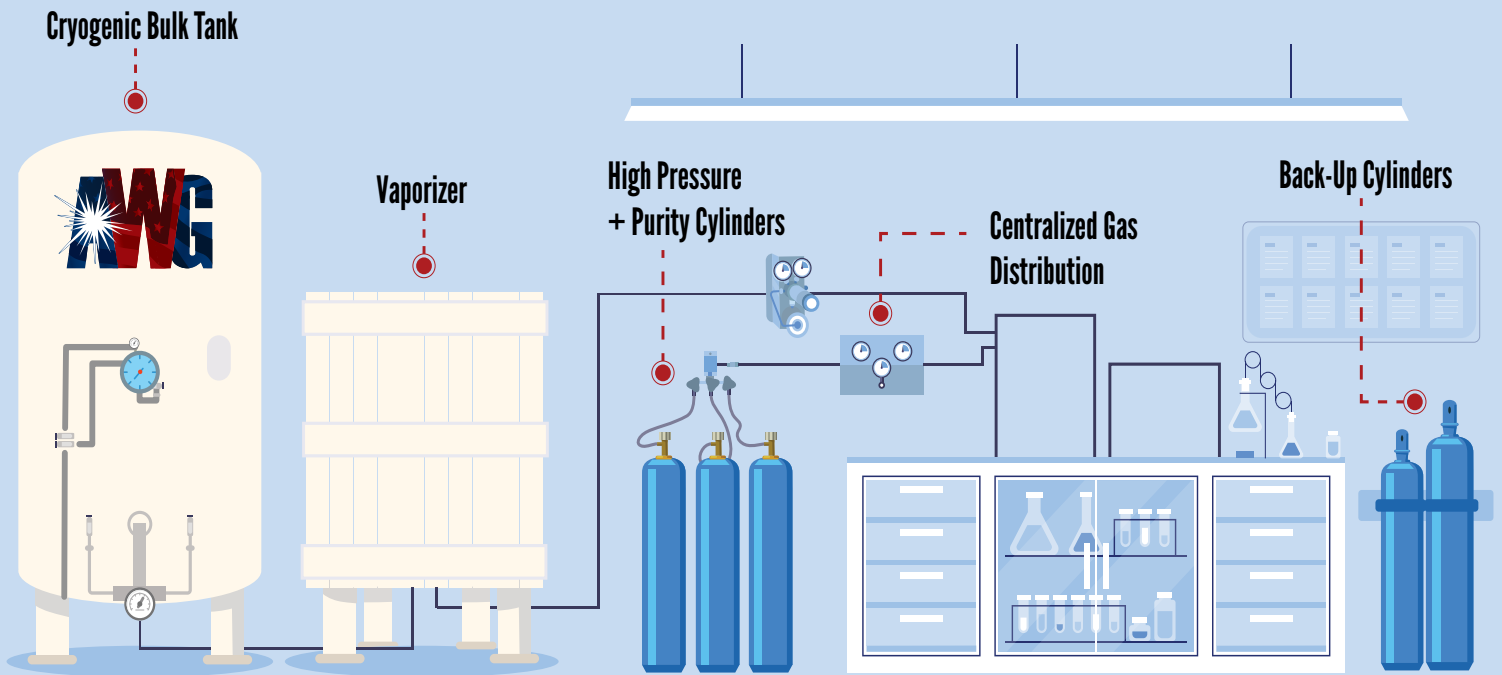


Tailored to Your Operation

Whether you're operating a busy restaurant, stadium, or food service venue, AWG offers accessory configurations that match your specific space, workflow, and safety requirements. Our experts will help you select and install the components that best fit your system, ensuring seamless integration and long-term reliability.

Easy Installation & Maintenance

Designed for simplicity, MVE's accessories allow for quick installation and straightforward maintenance, reducing downtime and minimizing operational disruptions. Components are corrosion-resistant and manufactured to the highest industry standards, giving you peace of mind and optimal performance.



BULK INSTALLATIONS

Bulk Tank Telemetry Systems

Our telemetry units mount directly to your bulk tanks and transmit PSI or liquid level data. This allows for daily remote monitoring of your gas supply, helping ensure uninterrupted service, improved efficiency, and timely refills.

Repair Technicians

We design, install, and maintain all of our bulk systems to meet your specific needs. With over 90 years of combined experience, our expert repair team delivers unmatched reliability and service.

Ensured Availability

AWG sources gas from multiple production sites across the country and leverages advanced logistics and state-of-the-art communication systems to ensure consistent, dependable delivery.



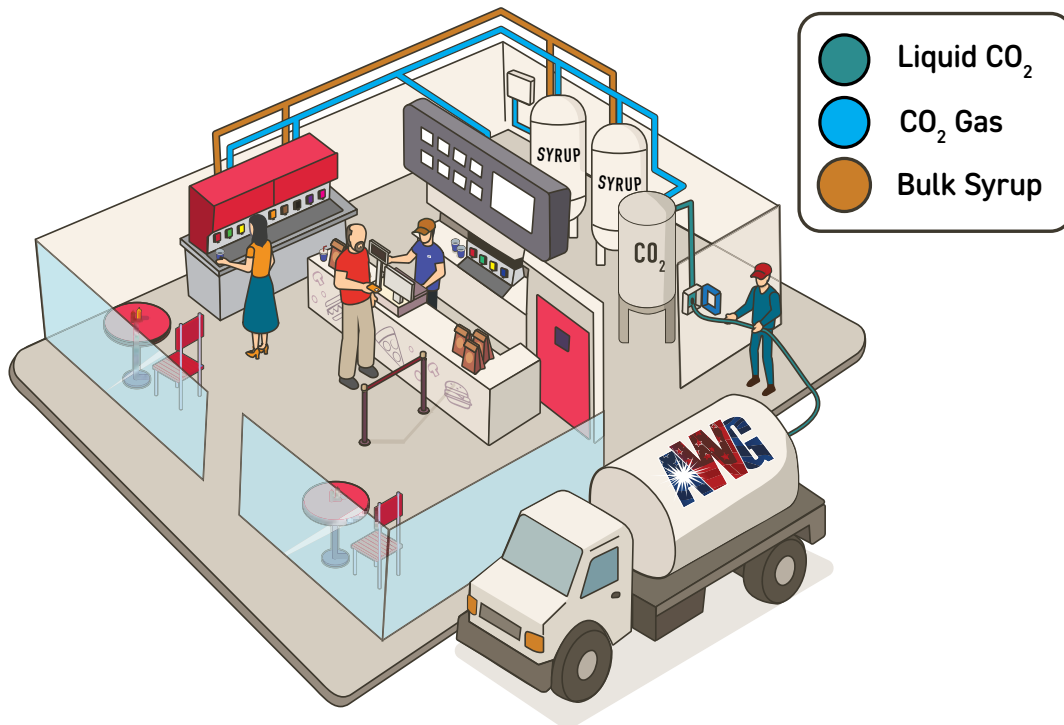
STREAMLINED BEVERAGE DELIVERY

Your Key to Continuous Beverage Supply

BULK CO₂ AND SYRUP SYSTEMS

Efficient, Safe Beverage Systems for Seamless Restaurant Operations

The Bulk Program offers a seamless solution for restaurants with its Bulk CO₂ and Bulk Syrup Systems, specifically designed for Coca-Cola® Classic. Both systems are permanently installed inside the restaurant, becoming integral to the beverage setup. The tanks are refilled from the outside, eliminating the need for interruptions or access to the interior, ensuring smooth, continuous operations. Bulk CO₂ and Bulk Syrup Program provides a convenient, safe, and efficient way to enhance profitability, safety, and product quality in restaurant operations.



HOW DOES IT WORK?

The Bulk CO₂ tank stores carbon dioxide as a liquid at low temperatures, which requires less space and operates at safer pressure levels. When CO₂ is needed, the tank converts the liquid into gas and supplies it to the carbonator, BIB pumps, bulk syrup system, or wherever else it's required, ensuring a consistent and reliable flow for your beverage system.

OPTIMIZED FOR PERFORMANCE

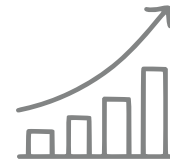
Continuous Supply. Enhanced Quality.

THE BENEFITS



IMPROVE OPERATIONS

Streamlines operations by eliminating the handling of **9 tons of CO₂ cylinders** and **25 tons of syrup** annually, boosting crew productivity. Maximizes space and efficiency with bulk tanks that replace up to 37 CO₂ cylinders or 15 syrup containers. Ensures uninterrupted service by preventing CO₂ and syrup shortages during peak periods and meeting all gas needs.



INCREASE YIELDS

Improves CO₂ efficiency by up to **15%** by reducing gas waste and leaks from frequent cylinder changes. Cuts syrup waste and cost by replacing BIBs and figals only when fully empty. Eliminates air purging and drink interruptions during peak hours.



IMPROVE QUALITY & SERVICE

Automatic bulk system ensures an uninterrupted supply of CO₂ and syrup, maintaining consistent carbonation and delivering high-quality beverages every time. Enhances customer satisfaction by providing a reliably great drink experience, even during peak hours.



IMPROVES SAFETY

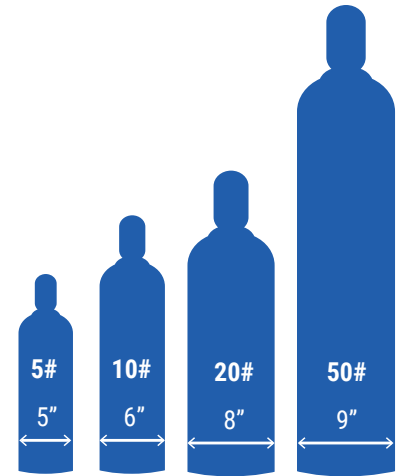
Eliminates heavy tank handling, reducing the risk of store damage and personal injury. Low-pressure bulk system creates a safer work environment for employees.

DEPENDABLE DISTRIBUTION

On Time. Every Time.

CYLINDER GAS

The Right Size to Fit Your Needs



With a company-owned fleet of **over 250** route trucks and service vehicles, AWG has built a robust logistics operation capable of delivering thousands of gas cylinders each week to customers across our service regions. This extensive fleet allows us to maintain consistent delivery schedules, respond quickly to urgent requests, and ensure timely replenishment of customer inventory.

Our experienced team works closely with each customer to evaluate their usage patterns and operational requirements, recommending the most suitable cylinder size and delivery frequency to maximize efficiency and minimize downtime.





Strategically Positioned for Unmatched Reliability

Supporting this delivery network is our infrastructure of **25 strategically located fill plants**, which are fully integrated into our distribution system. These plants are positioned to optimize delivery routes and maintain a steady supply of product, even in the face of increased demand or supply chain disruptions. Each plant maintains reserve stock to handle unexpected usage spikes, providing an additional layer of reliability for our customers.

At AWG, we pride ourselves on delivering more than just gas—we deliver peace of mind. Our commitment to operational excellence and customer service ensures that our partners experience a dependable, uninterrupted gas supply with no outages, no delays, and no compromises.

READY TO ELEVATE YOUR PRODUCTIVITY?

Don't wait—tap into better beverage gas service today.

 **1.800.967.6874**





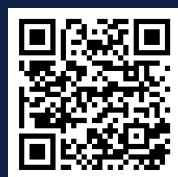
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**BEVERAGE GASES
EXPERTLY FILLED**

QUALITY

FOLLOW US



**FIND A
LOCATION
NEAR YOU**