

# “This Blender Saves Me \$600 per Month”

“I had no idea  
how much beer  
I was wasting”

Bob White, Former Owner-Manager of  
The Brew House, Helena, MT.

## Getting It Right

What Bob discovered is that the gas that pushes your beer makes all the difference. We are the only company in the world whose primary focus is getting you exactly the right blend of gases for your beer. Every one of our blenders is individually adjusted to assure the perfect mix of Nitrogen and CO<sub>2</sub>.

## Keeping It Right

Quality and reliability is our #1 goal. There are enough headaches in the bar industry without worrying about your beer gas. **Our one-year-money-back guarantee speaks for itself and for us.**

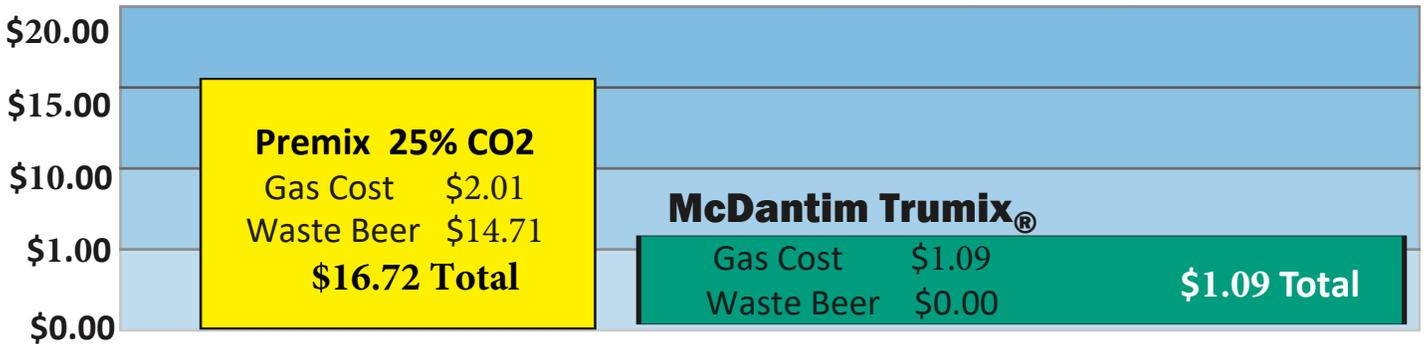


## The MacKenzie Trumix Gas Blender Prove It to Yourself

We have more than 200,000 of our blenders around the world dispensing beer. The only way to truly appreciate the difference the right blend of gases can make in your place is to give it a try. **If you're not convinced, we'll give you your money back, no questions asked!**

# THE BEST WAY TO POUR YOUR BEER

## Total Cost of Pouring Beer (per keg)



Note: There are many problems in a draft beer system that contribute to beer loss or waste. These figures are intended to reflect a typical long draw system and the losses associated with gas-related problems only.

When you compare the total cost (cost of gas + cost of waste) the **McDantim Trumix®** represents an incredible value, often paying for itself in a single month.

### Compare to

#### Premixed Cylinders

Cylinders of premixed gas (often called "Beergas", "Aligal" or "Guinness Gas") are becoming a very common solution to overcarbonation problems. There are two problems with this source of mixed gas: It is the most expensive way to buy mixed gas, and in most cases the available blend is the wrong blend and will cause most lagers and ales to go flat when the kegs are on tap more than a couple of days. The result is waste to the tune of \$1 to \$3 per keg.

The **McDantim Trumix®** saves you twice: It saves you on both gas costs and beer costs.

### Compare to Other Blenders

There are a number of other blenders available for dispensing beer. These are all of a similar design, using standard regulators to balance pressures and either needle valves or predrilled holes to set a blend.

**These blenders will disappoint you for two reasons:**

- They are not accurate enough or consistent enough for beer dispense.
- They do not shut off if either gas runs out, leaving you with beer gone flat or wild.

There are other blenders available from the welding industry that produce accurate blends, but they are several times the cost of the **Trumix®**.



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