## MAP Mix 9001 ME



## 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.



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

Manually

controlled gas

mixer for Modified

nos<u>phere</u>

## **Features**

- For blending of 2-3 gasses
- Flow ranges from 50-1000 litres/min (100-2100 SCFH)
- Pressure/buffer version for tray sealing and thermoforming machines
- Version with flow adjustment for flow packaging machines
- Gas inlet pressure measurement







**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.



Configurations	Model / 9001 ME for thermoforming and tray sealing machines (buffer)				
Number of gasses / flow rate	2 gas, 25-250 l/min	2 gas, 100-400 l/min	2 gas, 100-1000 l/min	3 gas, 20-200 l/min	3 gas, 100-400 l/min
Max. outlet pressure	6 bar	6 bar	6 bar	5 bar	5 bar
Standard inlet pressure *	5.5-10 bar	5.5-10 bar	5.5-10 bar	6.5-10 bar	6.5-10 bar
Cabinet dimensions (DxHxW)	420x194x235 mm	420 x194x235 mm	420x194x475 mm	420x194x235 mm	420x194x475 mm
Approx. weight	10 kg	10.5 kg	16.5 kg	12.0 kg	17.0 kg
Model / 9001 ME for flow wrapping machines					
Number of gasses / flow rate	2 gas, 25-250 l/min	2 gas, 100-400 l/min	3 gas, 20-200 l/min	3 gas, 100-400 l/min	
Inlet pressure	8.5-10 bar	8.5-10 bar	8.5-10 bar	8.5-10 bar	
Cabinet dimensions (DxHxW)	420x194x235 mm	420x194x235 mm	420x194x235 mm	420x194x475 mm	
Approx. weight	10 kg	10.5 kg	12.0 kg	17.0 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	CE				

\* Other inlet pressure settings available on demand.

**Technical Specifications** 

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

![](_page_1_Picture_9.jpeg)

![](_page_1_Picture_10.jpeg)

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