PRODUCT BROCHURE

Dansensor®
MAP Mix 9001 ME
THE SMART WAY TO MIX GAS

MAP Mix 9001 ME - Convenient, accurate and economic

Benefits

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

Features

- For blending 2-3 gasses
- Flow ranges from 20-400 litres/min (40-850 SCFH)
- Pressure/buffer version for tray sealing and thermoforming machines
- Version with flow adjustment for flow packaging machines
- Gas inlet pressure alarm

Manually controlled gas mixer for Modified Atmosphere Packaging (MAP) applications

Gas is expensive, so why use more of it than necessary? Why pay for a costly premix, when you can blend gasses yourself, just as accurately?

The Dansensor® MAP Mix 9001 ME puts you in control of your gas usage and costs. Simply purchase the individual gasses you need in volume, for major cost savings, then blend them on-site.

The Dansensor MAP Mix 9001 ME is designed with ease of use in mind. It is simple to operate, even for first-time users, ensuring your packaging process is automatically supplied with the predefined gas mixture.

It even automatically alerts you to potential problems. For example, if the gas inlet pressure drops, your operator is immediately notified, or the machine is stopped by an alarm signal.

Convenient, accurate and economic. It is hard to find a better blend than that!

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HOW DOES IT WORK?

1: To ensure a correct gas mix, connect the gas cylinders to the gas mixer 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: Dansensor MAP Mix 9001 ME gas mixers are based on a proportional gas mixing principle that ensures fluctuations in inlet pressure will not affect the accuracy of the mix. However, if the mixer is unable to compensate for a major drop in inlet pressure, the operator will be notified with an accoustic alarm, or the machine will be stopped by the mixer's alarm signal.

Technical Specifications

Configurations	Model / 9001 ME for thermoforming and tray sealing machines (buffer)		
Number of gasses / flow rate	2 gas, 25-250 l/min (50 - 530 SCFH)	2 gas, 100-400 l/min (200 - 850 SCFH)	3 gas, 20-200 l/min (40 - 425 SCFH)
Max. outlet pressure	6 bar	6 bar	5 bar
Standard inlet pressure *	5.5 - 10 bar	5.5 - 10 bar	6.5 - 10 bar
Cabinet dimensions (DxHxW)	420x194x235 mm	420x194x235 mm	420x194x235 mm
Approx. weight	10 kg	10.5 kg	12 kg
	Model / 9001 ME for flow wrapping machines		
Number of gasses / flow rate	2 gas, 25-250 l/min (50 - 530 SCFH)	2 gas, 100-400 l/min (200 - 850 SCFH)	3 gas, 20-200 l/min (40 - 425 SCFH)
Inlet pressure	8.5 - 10 bar	8.5 - 10 bar	8.5 - 10 bar
Cabinet dimensions (DxHxW)	420x194x235 mm	420x194x235 mm	420x194x235 mm
Approx. weight	10 kg	10.5 kg	12 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.*

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

Probro-PTPS-Dansensor MAP Mix 9001 ME-EN-11

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