

Putting the bubbles in your beer.

Providing quality dispensing solutions
for efficient brewing of craft beer.





Who is BOC?

BOC is a member of The Linde Group which supplies compressed and bulk gases, chemicals and equipment around the globe. The company develops safe, sustainable and innovative solutions for customers in many specialty sectors, such as food, beverage and leisure.

Our Food & Leisure business supports customers in various market segments including Craft Breweries, Pubs, Clubs, Hotels, Restaurants, Fast Food outlets, Wineries, Food Packaging, Catering Services, Swimming Pools, Entertainment and Party Shops.

BOC understands the effort, expertise and processes needed to brew your unique blend so you can expect the following:

- Food & Leisure Specialists working with you to implement a quality gas system to suit your needs

- Customer Engagement Centre available to take your order or enquiry Monday-Friday between 7.30am-5.00pm
- Customer Engineering Services (CES) provide a 24 hour, 7 day maintenance and service offer to ensure you can continue focusing on your customers
- A large network of Gas & Gear and Distributor Partner outlets to provide you with product and equipment advice and technical support
- Extensive nationwide gas distribution network
- BOC website for ease of online ordering and information on product, equipment, industry and safety regulations at www.boc.co.nz

Visit the [BOC South Pacific YouTube Channel](#) to view these useful videos:



What is AS5034?



Properties and hazards of carbon dioxide in the food and leisure industry.



Signage in your cellar or cool room.



Cellar and cool room ventilation and monitoring.

We serve quality solutions to Craft Breweries.

BOC Capabilities

During the brewing process, BOC provides the Oxygen (O₂) added for fermentation to feed and keep yeast healthy. We are a major supplier of Carbon Dioxide (CO₂) which is typically used for push out, tank purge, carbonation, bottle pre-evacuation, keg purging and pressurisation.

Venues that have a bar service on site will also use bulk liquid or compressed CO₂ for:

- CARBONATION of beer, cider and soft drinks
- PRESSURISATION in order to push liquid from storage source to point of dispense
- HEAD RETENTION of beer after it is poured

Our gases have many applications which is why BOC invests so heavily in the supply chain. We are committed to the excellence of our products and services and aim to ensure our products meet the quality specification every time. It is important to us that your customers keep coming back.

Our focus on high quality includes:

- HACCP and ISBT accreditation for our Food Grade Carbon Dioxide
- Safety Data Sheets available anytime at www.boc.co.nz
- The ability to provide quality batch test results or certificates for our products as part of a solution

When determining the most appropriate and cost effective package, parameters such as pressure, volume, usage and flow rate are factors which need to be considered. We have developed a comprehensive range of gas supply packages with the following options available to suit your specific needs:

- Compressed gas cylinders in various sizes including manpacks
- GASMATIC® cryogenic vessels ranging from 180 kg – 330 kg
- Large cryogenic vessels – 3,000 litre (3 tonne) – 50,000 litre (50 tonne)

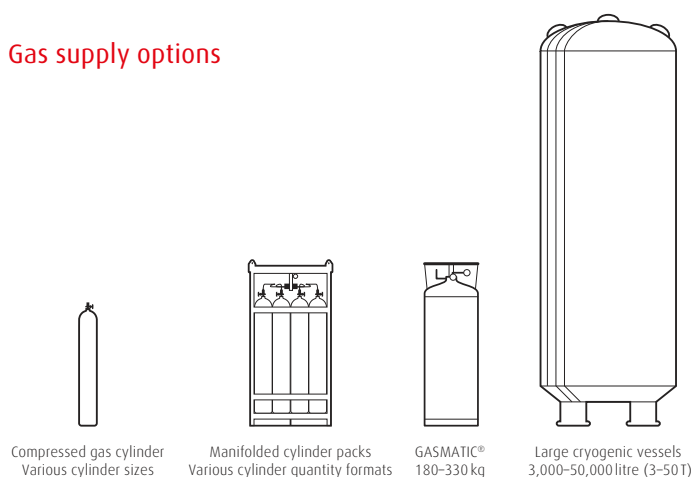
GASMATIC® Vessels

GASMATIC® vessels can meet your needs by providing uninterrupted delivery of liquid carbon dioxide. Our cryogenic liquids are stored in vacuum insulated vessels. Our Specialised Delivery Service fill on site via a compact tanker vehicle small enough to accommodate most sites.

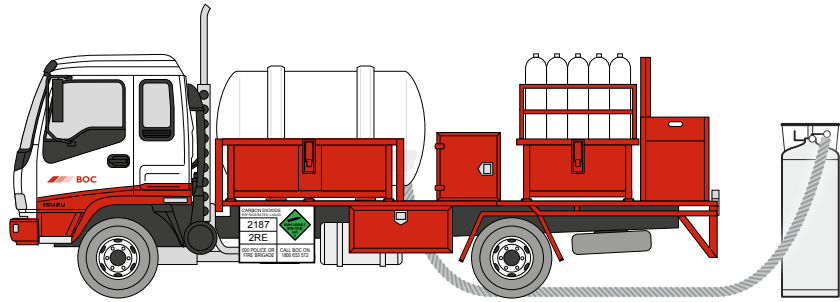
This service provides your workplace with:

- Reliability – our extensive distribution network allows us to make every effort to deliver your product without assistance and provide true security of supply
- Flexibility – sporadic demands or unforeseen circumstances which make scheduled deliveries impractical can be managed provided you give us sufficient notice
- Efficiency – expert schedulers who understand customer usage patterns and adapt to changing requirements by looking at your demand
- Safety – no handling and small vessel footprint reduces storage space required

Gas supply options

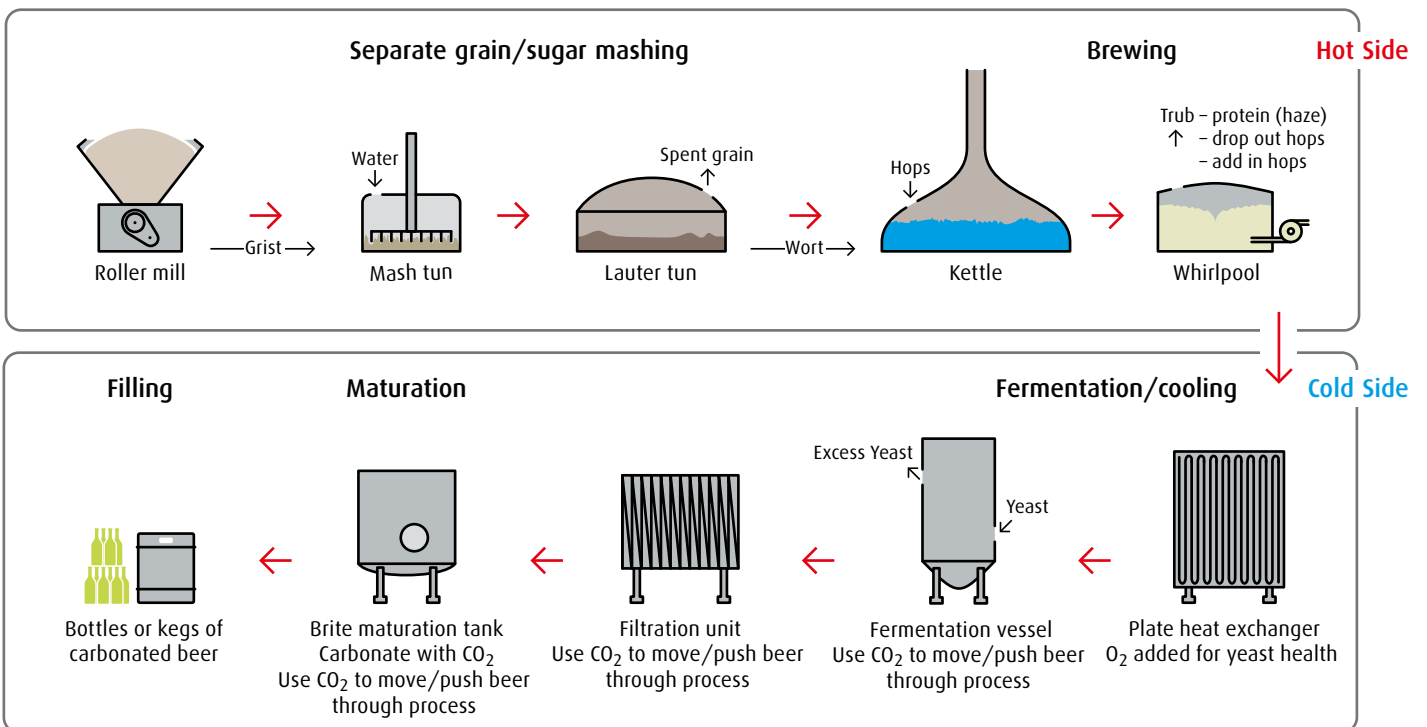


1. Tanker delivers cylinders or liquid by connecting to the vessel on site.



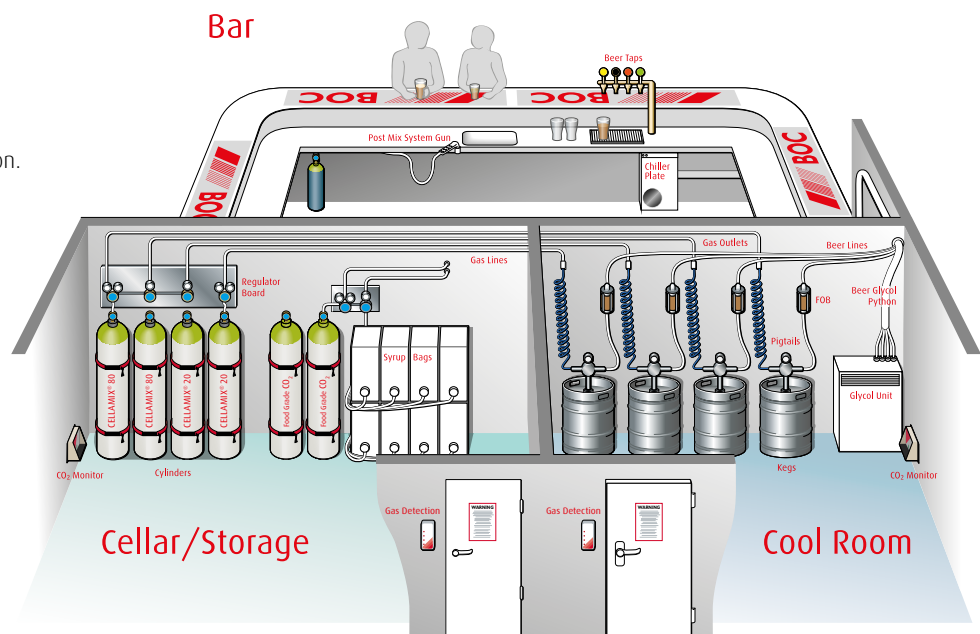
2. Processing facility of a brewery.

The gas delivered on site is an essential part of the brewing process.






3. Bar service on site.

The gas supply carbonates beer, cider or postmix in the bar. It may also be used for pressurisation or head retention.



Images are for illustrative purposes only.

Equipment. Food and leisure regulator range.

	Part No.	Description	Inlet Pressure	Inlet Connection	Outlet Pressure	Outlet Connection	Pressure Gauges	Relief Valve	Non-return Valve
	801325	Primary CO ₂ reg	21,000 kPa	Rear, Type 30	400 kPa max	Side 5/8" UNF RH nut and nipple	Contents and delivery	Yes	Yes
	801326	Secondary CO ₂ reg	21,000 kPa	Rear, Type 30	400 kPa max	Bottom 5/16" quick connect tube lock	Delivery only	Yes	No
	801331	Primary N ₂ reg	21,000 kPa	Rear, Type 50	400 kPa max	Side 5/8" UNF nut and nipple	Contents and delivery	Yes	Yes

Features

Designed for the food and leisure industry with non-perforated Teflon and Nitrile rubber diaphragm.

Complies with Australian Standard AS 4267 and AS 2473.

Fully encapsulated regulator valve.

High quality machined brass body rated to 30,000kPa inlet pressure with large 3.2 mm orifice and 0–400 kPa outlet pressure to meet requirements of Australian Standard AS 5034.

Failsafe components including diaphragm bursting disc.

Non-return valve[†] to stop back-flow of liquid into gas supply.

Benefits

Quality components selected for use with beverage gases extending regulator life. Includes five year conditional warranty on body.

Suitable for use in Australia and New Zealand.

Maintains and safely controls the outlet pressure.

Delivery of gas at constant flow and pressure which ensures consistent dispense of beverages.

Risk of dangerous pressure build-up is reduced.

Stops contamination.

[†]Does not apply to Part No. 801326.








Equipment. Gas Detection.

Whilst CO₂ is a non-hazardous gas, there are potential dangers if high levels accumulate within an enclosed area or confined space such as cellars or cool rooms.

BOC recommends following industry guidelines as advised by AS 5034, by implementing a suitable gas detection system to ensure you are providing a safe working environment for yourself and your staff by meeting industry expectations.

Please contact BOC on 0800 111 333 to talk to one of our Food & Leisure Specialists about what Gas Detection systems are right for you.

Compressed gases.

Description	Gas Composition	Cylinder Size*	Cylinder Content	Cylinder Diameter	Cylinder Height	Gauge Pressure	Outlet Connection
 <p>Carbon Dioxide Food Grade Gas Code: 214 Food grade quality gas used in pressure beverage dispensing for bulk beer, cider and post mix systems.</p>	Carbon Dioxide 99.9%	D	6.8 kg	178 mm	605 mm	5,723 kPa	AS 2473 Type 30
		F	17.0 kg	215 mm	955 mm		
		G	33.0 kg	232 mm	1400 mm		
 <p>Oxygen Food Fresh Gas Code: 101 Beverage gas used to speed up fermentation.</p>	Oxygen 99.5%	D	2.06 sm ³	178 mm	605 mm	15,200 kPa	AS 2473 Type 10
		G	8.30 sm ³	232 mm	1400 mm	17,200 kPa	
 <p>Food Fresh 50 Gas Code: 271 Beverage gas typically used for dispensing beer.</p>	Carbon Dioxide 50%, Nitrogen 50%	G	6.56 sm ³	232 mm	1400 mm	10,800 kPa	AS 2473 Type 10
 <p>CELLAMIX® 20 Gas Code: 320 Beverage gas typically used for dispensing Guinness Stout or Kilkenny Ale when kegs are kept cold.</p>	Carbon Dioxide 20%, Nitrogen 80%	D	1.5 sm ³	178 mm	605 mm	15,200 kPa	AS 2473 Type 50
		F	3.6 sm ³	215 mm	955 mm		
		G	7.3 sm ³	232 mm	1400 mm		
 <p>CELLAMIX® 30 Gas Code: 093 Beverage gas typically used for dispensing Guinness Stout or Kilkenny Ale when kegs are kept at ambient temperature.</p>	Carbon Dioxide 30%, Nitrogen 70%	E	2.5 sm ³	216 mm	630 mm	14,600 kPa	AS 2473 Type 50
		G	7.5 sm ³	232 mm	1400 mm		
 <p>CELLAMIX® 60 Gas Code: 096 Beverage gas typically used for dispensing Murphy's Stout when kept at ambient temperature.</p>	Carbon Dioxide 60%, Nitrogen 40%	E	3.09 sm ³	216 mm	630 mm	13,000 kPa	AS 2473 Type 10
		G	9.1 sm ³	232 mm	1400 mm		
 <p>CELLAMIX® 80 Gas Code: 138 Beverage gas typically used for dispensing draught beer.</p>	Carbon Dioxide 80%, Nitrogen 20%	E	3.8 sm ³	216 mm	630 mm	10,000 kPa	AS 2473 Type 10
		G	10.8 sm ³	232 mm	1400 mm		

*Availability of cylinder sizes will vary across New Zealand.

Gas cylinder safety.

For anyone using compressed gas cylinders, knowledge and understanding of the Do's and Don'ts is essential.

Please refer to the Guidelines for Gas Cylinder Safety available at www.boc.co.nz for detailed information relating to safe handling of gas cylinders.

For more information contact the BOC Customer Engagement Centre on 0800 111 333.

BOC Limited WN007748

970-988 Great South Road, Penrose, Auckland, New Zealand, www.boc.co.nz

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