

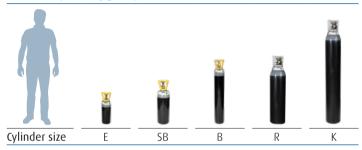
How Much Beer Do You Get for Your Gas?

Ever Wondered How Many Pints Your Last Dispense Gas Cylinder Will Dispense?

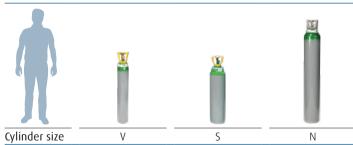


Guide to BOC SURESERVE's dispense gas cylinder range

SUREGAS® pure CO₂ gas cylinders



Mixed gas cylinders, SUREMIX® 30, 50 and 60



How much beer will a cylinder dispense

The table below shows approximately how many pints can be dispensed from each cylinder size.

SURESERVE® gas type and material code	Gas cylinder	Nominal gas content	No. of 11 gallon kegs dispensed*	No. of pints dispensed*
SUREGAS (CO ₂)	E	3.15 kg	6 kegs	500
569-	SB	6.35 kg	12 kegs	1000
	В	6.35 kg	12 kegs	1000
	R	13.80 kg	26 kegs	2200
	K	34.00 kg	64 kegs	5600
SUREMIX 30	V	2.48 m ³	10 kegs	880
$(30\% CO_2, 70\% N_2)$	S	4.51 m ³	18 kegs	1500
564-	N	11.74 m ³	44 kegs	3800
SUREMIX 50	V	2.75 m ³	10 kegs	880
(50% CO ₂ , 50% N ₂)	S	5.06 m ³	19 kegs	1600
565-	N	12.94 m ³	50 kegs	4400
SUREMIX 60	V	2.80 m ³	11 kegs	960
(60% CO ₂ , 40% N ₂)	S	5.12 m ³	20 kegs	1700
566-	N	13.14 m ³	51 kegs	4500

^{*}Figures are nominal and will vary depending on the type of product dispensed, temperature and length of run to dispense point and the use of gas pumps etc.

Dispense gases will affect the taste and appearance of the pint and therefore customer experience.

CO₂ gives the beer a sharp taste and more bubbles, at the other extreme SUREMIX 30 will not add the sharp taste and will give the beer a tighter, creamier head. The right gas should be used to dispense the product and is recommended by the brewer. See the table below for quidance.

Carbon dioxide



100% pure carbon dioxide

→ Ideal for soft drinks and some lagers

Mixed gas







SUREMIX 30 – 30% CO₂/70% Nitrogen

→ Ideal for ales and stouts

SUREMIX 50 - 50% CO₂/50% Nitrogen

→ Ideal for lagers and ciders

SUREMIX 60 - 60% CO₂/40% Nitrogen

→ Ideal for lagers

What you should expect to see on a good dispense gas cylinder

A BOC dispense gas cylinder has several features that ensure that it is safe to use and will not negatively affect the quality of the dispensed products.

Positive pressure valve

Cylinders should be fitted with a positive pressure valve. This prevents liquids passing back into the cylinder and causing corrosion and potentially cylinder failure.

Cylinder test rings

All cylinders have to be tested every 10 years. The discs show the date past which the cylinder can not be filled. Cylinders can be used after this date, but not refilled by the supplier.

Food traceability label
There should be one
on all dispense gas
cylinders to ensure
the supplier can trace
the cylinder contents
in the event of any
issues. This could be a
barcode or a label.



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