## **APPLICATION GUIDE**



## **Brewery Fermentation Room**

cGas-SC Self Contained Controller & cGas Detector

## Peace of mind. Guaranteed.

Continuous monitoring of carbon dioxide in beer fermentation rooms and bottling areas.

Areas of concern for high levels of Carbon dioxide  $(CO_2)$  in breweries include the fermentation room, inside the fermenters and in the bottling area. During fermentation a significant amount of  $CO_2$  is generated and depending on the setup, may be ventilated or captured for use. Any  $CO_2$  that escapes can collect in low lying areas, forming potentially hazardous pools of gas that can build up and displace Oxygen  $(O_2)$ . Levels of  $O_2$  and  $CO_2$  should be checked prior to cleaning the fermenters by lowering a portable  $O_2$  and  $CO_2$  detector into the vessel to determine if it is safe to enter. Being odourless and colourless, the presence of  $CO_2$  is not known until symptoms of exposure are experienced, unless gas detection equipment is used.

Using Critical Environment Technologies' cGas-SC 3-channel Self Contained Controller with a cGas Detector CO<sub>2</sub> Transmitter, along with a personal, portable O<sub>2</sub> detector is the solution. cGas Detectors mounted inside the fermentation room and in the bottling area provide continuous monitoring for potential leaks of CO<sub>2</sub>. The cGas-SC Self Contained Controller with a side mounted strobe mounted outside the room door provides a status of the air quality conditions inside the room prior to entry. If a CO<sub>2</sub> leak is detected, the strobe will activate and an audible alarm will sound. The designated relays will activate a preset response, such as turning on a remote alarm device, actuating the mechanical ventilation system and/or triggering another set response as required.





## Continuous Monitoring of Carbon Dioxide (CO<sub>2</sub>) in Beer Fermentation Rooms and Bottling Areas

 $\mathrm{CO}_2$  detectors should be mounted close to the brewing tanks, filler machines, carbonation bottling area and in the  $\mathrm{CO}_2$  cylinder storage room. Inside the fermentation room, there should be a CGAS-A-CO2-5% Detector with an infrared  $\mathrm{CO}_2$  sensor mounted on the wall at the breathing zone height (4 - 6 feet from the floor). It should be close to the fermentation tanks where the possibility of a Carbon Dioxide leak is most likely to occur. The measurement range for Carbon dioxide is 0 - 5% volume. With the optional splash guard installed, the cGas Detector enclosure is water tight (IP54 rated) and will



withstand water spray or wash down applications. During the bottling process, CO<sub>2</sub> is used to pre-fill each bottle before it is filled with beer. Another cGas Detector with a CO<sub>2</sub> infrared sensor should be mounted in the bottling area to monitor and protect workers on the bottling line.

The CGAS-SC-RS System Controller with a side mounted strobe should be mounted outside the fermentation room entry door. It will interface with the CGAS-A detectors inside the room and will display the target gas levels for viewing prior to entering the room. The CGAS-SC-RS is preprogrammed and field adjustable, offering 2 dry contact relays, priority settings and audible alarm. If enabled, the external OK button can be used to temporarily silence the internal alarm and any remote horns/ strobes temporarily and clear any

latched relays. The CGAS-SC -RS should be configured to set off alarms and activate the exhaust ventilation system, shut down the equipment or other alarm procedures as appropriate when  ${\rm CO_2}$  is detected. If analog output is needed, Option -2AO offers 2 analog outputs (voltage or current) and can be added at time of order. The low voltage CGAS-SC-RS can be ordered with line voltage by adding Option DV. Up to a maximum of 3 transmitters can be connected to the CGAS-SC-RS.

Remote visual and audible alarm devices such as the Remote Strobe / Horn (RSH-24V-R) should be mounted at a visible height inside each room.

The CGAS fixed system is fully set up, programmed, calibrated and tested prior to being shipped from the factory. It is ready to install upon arrival and operate following the warm up period.

The levels of  $O_2$  and  $CO_2$  should be checked prior to cleaning the fermenters by lowering a personal, portable  $O_2$  and  $CO_2$  detector into the vessel to determine if it is safe to enter. Follow local confined entry requirements and regulations.