

# BEVERAGE

GASES & EQUIPMENT





## WHY WE EXIST

### WE'RE HERE TO SERVE

**General Distributing Company** is a 3rd generation family owned business dedicated to investing in, inspiring, and empowering people so that together we succeed and grow. We've been serving our customers and local communities since 1948. We have an established group of industry experts that possess a valuable combination of personalized

service, a solution oriented mindset and industry experience to make sure that you get the right solution for your application. Our team serves you best by understanding the individual needs of your company and delivering products that help you be more productive, more efficient, and more profitable. A steadfast commitment to living our core values is the backbone of how we operate.

# HOW WE OPERATE

## WE VALUE RELATIONSHIPS

- People come first in everything we do.
- We are focused on solving problems and providing solutions.
- We make it easier for people, both internal and external, to do business with us.

## WE DO WHAT IT TAKES

- We are passionate about achieving excellence.
- We go above and beyond for our team and our customers.
- We are united in supporting each other no matter what it takes.

## WE DO THE RIGHT THING

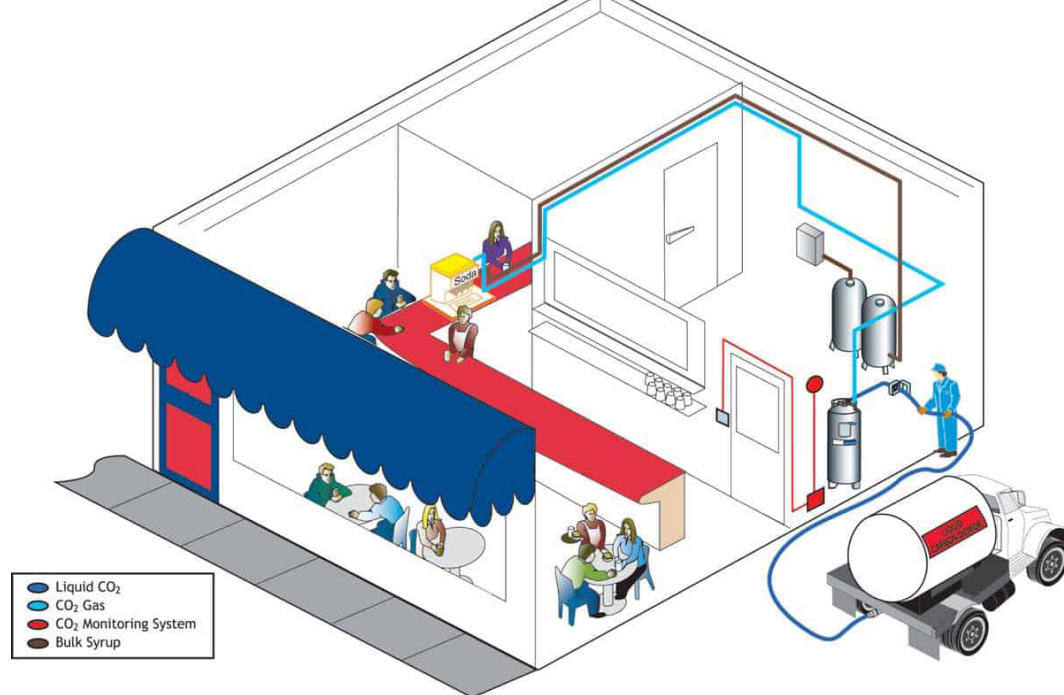
- We create a safe working environment for everyone, emotionally and physically.
- We don't cut corners for our own personal gain.
- We make decisions and act with honesty and integrity.

## WE DEVELOP OUR PEOPLE

- We invest in our employees through continuous education, training, and empowerment.
- We create a corporate culture that inspires and rewards individuality, creative thinking, innovative ideas, courage, teamwork, and fun in the workplace.
- We lead by example.

## WE ARE RESULTS-DRIVEN

- We set strategic goals and objectives and track them regularly.
- We implement processes to guarantee future success.
- We look for ways to improve our customers efficiency, productivity, and profitability.



# BEVERAGE GASES

## CERTIFIED BEVERAGE GRADE CARBON DIOXIDE (CO2) SUPPLIER

General Distributing Company welcomes the opportunity to be your carbon dioxide supplier. We specialize in carbon dioxide applications and have containers ranging from 5lb cylinders up to and including bulk tanks. We serve a diverse customer base that includes but is not limited to:

<b>Restaurants</b>	<b>Theaters</b>
<b>Breweries</b>	<b>Swimming Pools</b>
<b>Bars</b>	<b>Stadiums</b>
<b>Convenience Stores</b>	

## WE SPECIALIZE IN CARBON DIOXIDE APPLICATIONS

- **CO2 Monitors**
- **Post- mix beverage systems**
- **Mixed gas systems for beer and wine dispensing**
- **PH control for swimming pools**
- **Engineered systems for micro-breweries and brew pubs**
- **Dry ice applications**

## BULK CO2 APPLICATIONS

General Distributing combines the highest quality products and equipment with an experienced team who can design, install and maintain a supply system to meet any need you may have. Our bulk Co2 systems provide smarter, safer, cost saving and quality ensuring solutions for your business.

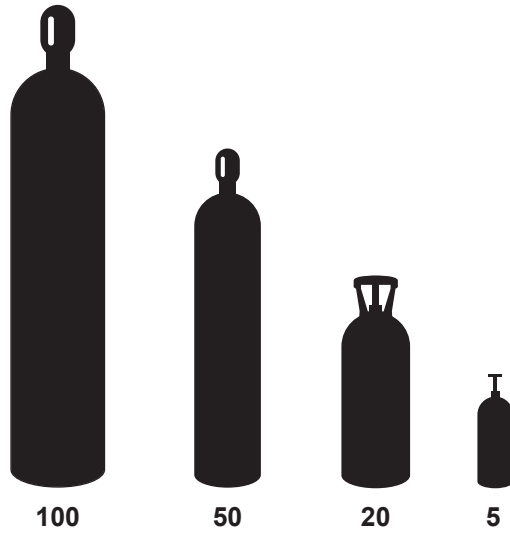
## GAS BLENDS

Mixed gas offers the most simple, trouble-free solution to the challenge of maintaining a perfectly carbonated beer. General Distributing provides customized gas blends of Carbon Dioxide (CO2) and Nitrogen (N2) for a wide range of craft drinks. Whether your system requires straight CO2 or a nitrogen blend, General Distributing can customize the right blend and system to help you:

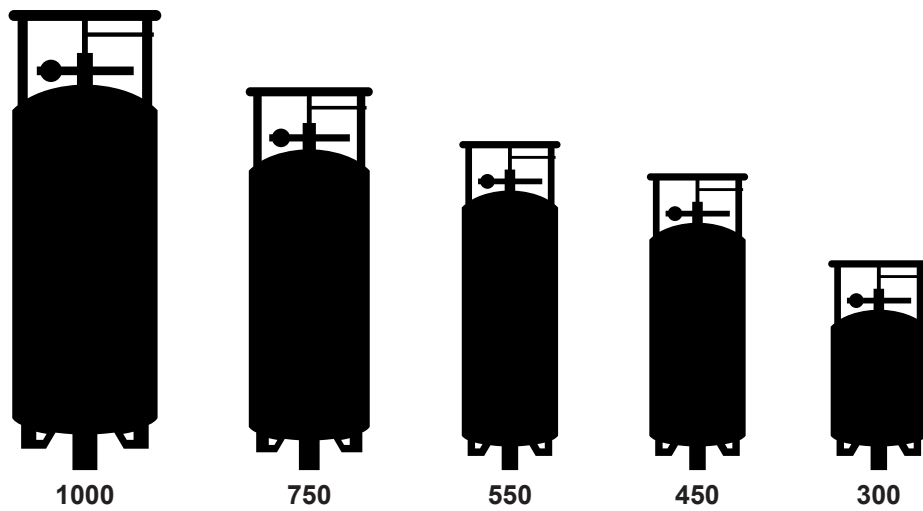
- **Save money** by reducing labor costs and wasted beer
- **Protect beer quality** by preventing over carbonation, flat beer, oxidation and foaming
- **Increase sales** by consistently offering customers quality beverages
- **Improve convenience** by reducing or eliminating cylinder changes

## CYLINDER SIZE CHART

### HIGH PRESSURE



### CARBO MIZER





# BEVERAGE GAS BLENDERS & GENERATORS

As nitrogen infused drinks rise in popularity and demand, General Distributing provides nitrogen gas and beverage gas blenders and generators for specialty creations like nitro brew coffee and nitro beers. We have small wall mounted blending units that tuck neatly and safely out of the way, are easy to install, extremely dependable and require no electricity, on-going maintenance or adjustment. Our blenders can be used equally well with all sources of clean nitrogen and CO2 including high pressure cylinders, bulk tanks or separators.

From helping coffee shops break into the 'nitro' market or helping them stand out with consistent high quality craft nitro drinks, we provide nitrogen gas and equipment for every situation.

## NITROGEN GENERATOR BLENDER

### An All-In-One System

This nitrogen generator and blending system takes the 78% Nitrogen we breathe and converts it to a minimum purity of 99.8% food grade Nitrogen

- Pour everything off of ONE system
- No switching out cylinders
- No more handling heavy, high-pressure nitrogen
- Cylinders for greater safety and convenience for you and your team
- No training employees
- Limitless nitrogen at one low monthly fee
- Never run out, always be able to meet unexpected peaks in demand



Nitrogen Blender

# FREQUENTLY ASKED QUESTIONS

## Q. My beer is pouring really foamy?

### A. Please make sure your cooler is at 38 degrees.

- Make sure your glycol sump is at the max level and circulating at 29-32 degrees. If your run is longer than 6ft, (Keg Coupler to Tap Handle) you should be using blended gas
- Make sure when you are pouring a 16oz glass of beer it's no less than 7 sec and no more than 9 sec.

## Q. My pop is flat or nothing is coming out?

### A. Is it a bag in the box or fountain pop?

- Is your carbonator plugged into the outlet?
- Is the bag in the box empty? *If so, it needs to be changed out.*
- Is your flojet stuck open? *Syrup gets sticky and can cause your flojet to get stuck wide open and drain your tank overnight.*

## Q. What blend of gas should I be using?

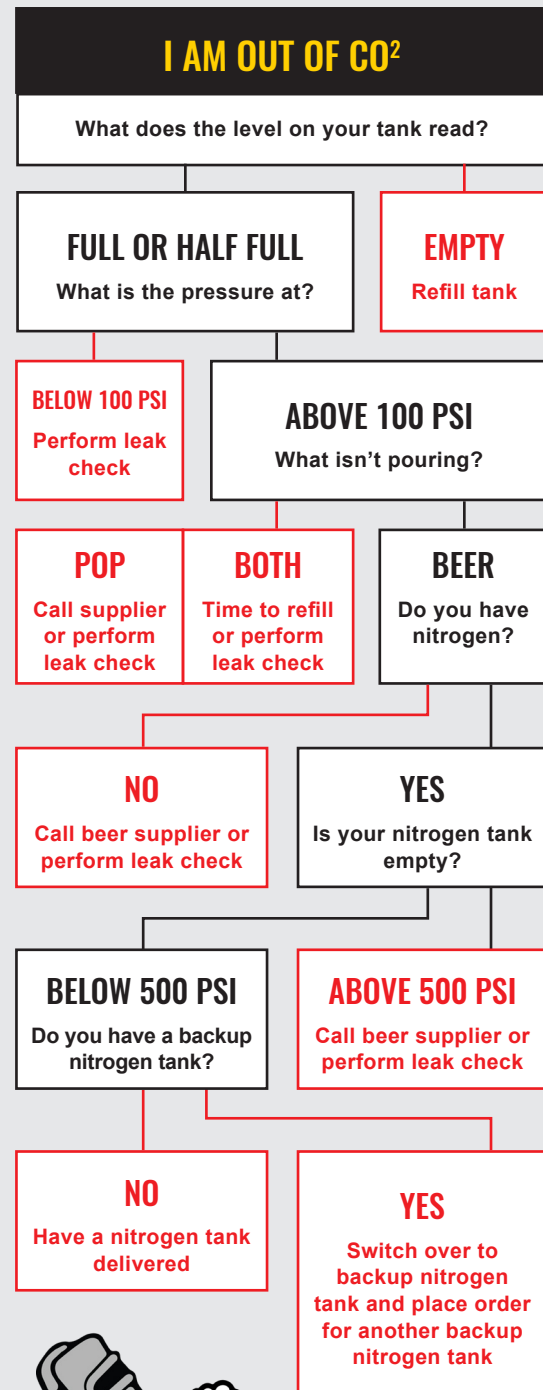
### A. How long is your run from keg coupler to tap handle?

- What kind of beer are you pouring Domestic, Ales, Lagers, Stouts "Guinness"? *All Ales, Lagers, Domestic, should be pushed on at least 60% Co2 and 40% nitrogen if its longer than 6ft. Guinness types beer (Nitrogenated beer) should be pushed with 25% Co2 and 75% nitrogen (No matter how long the run) If the beer is purely brewed with nitrogen and only consists of a few Parts Per Million (PPM) of Co2 it can be pushed with straight nitrogen.*

\*The reason we introduce nitrogen into the combinations of gases of a longer run is because:

1. *Its inert gas and won't agitate the beer being pushed longer than 6ft. (giving you a better pour and maximizing your pints per keg)*
2. *It will not affect the flavor or oxidize the beer*
3. *It also helps preserve the beer (the keg is not getting saturated with 100% of Co2)*

## TROUBLESHOOTING FLOW CHART





# BRANDS YOU TRUST



#### GREAT FALLS

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GREAT FALLS, MT 59404  
(406) 454-1351

#### GLENDIVE

720 N SARGENT  
GLENDIVE, MT 59330  
(406) 359-6114

#### HELENA

800 FLORENCE  
HELENA, MT 59601  
(406) 442-7737

#### BUTTE

701 SOUTH WARREN  
BUTTE, MT 59701  
(406) 723-5491

#### BOZEMAN

103 BRIDGER CENTER DR  
BOZEMAN, MT 59715  
(406) 586-5927

#### BILLINGS

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W. BILLINGS, MT 59101  
(406) 259-5023