



Velx-MDU V500

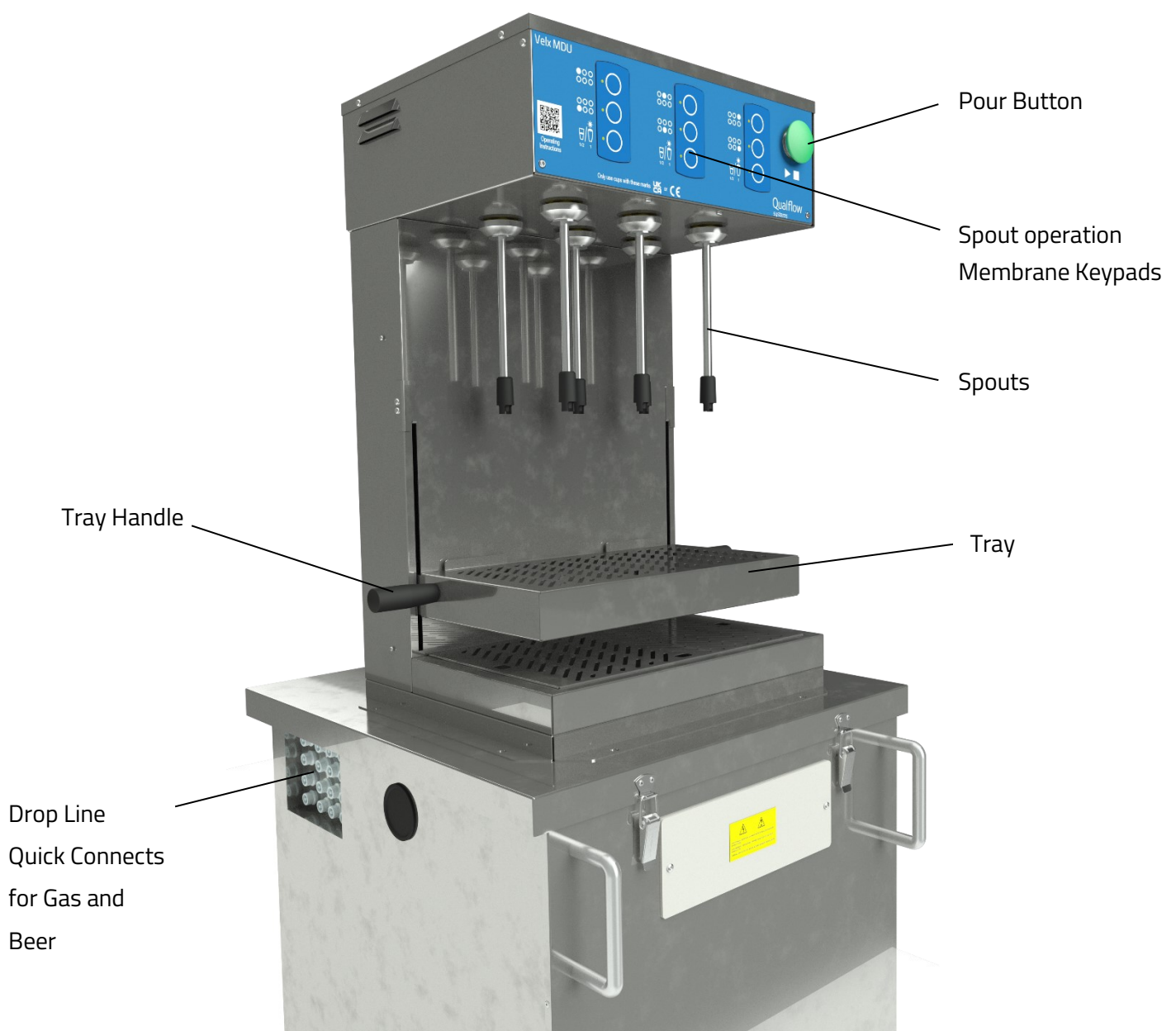
Data Sheet

About the Qualflow Velx-MDU V500

The Qualflow Velx-MDU V500 is a portable 6-pour Multi-Dispense-Unit designed for use at festivals and popup bar events.

It offers a fully integrated system, with the e-FOBs and the MDU power supply built into a robust V500 2HP cooler platform.

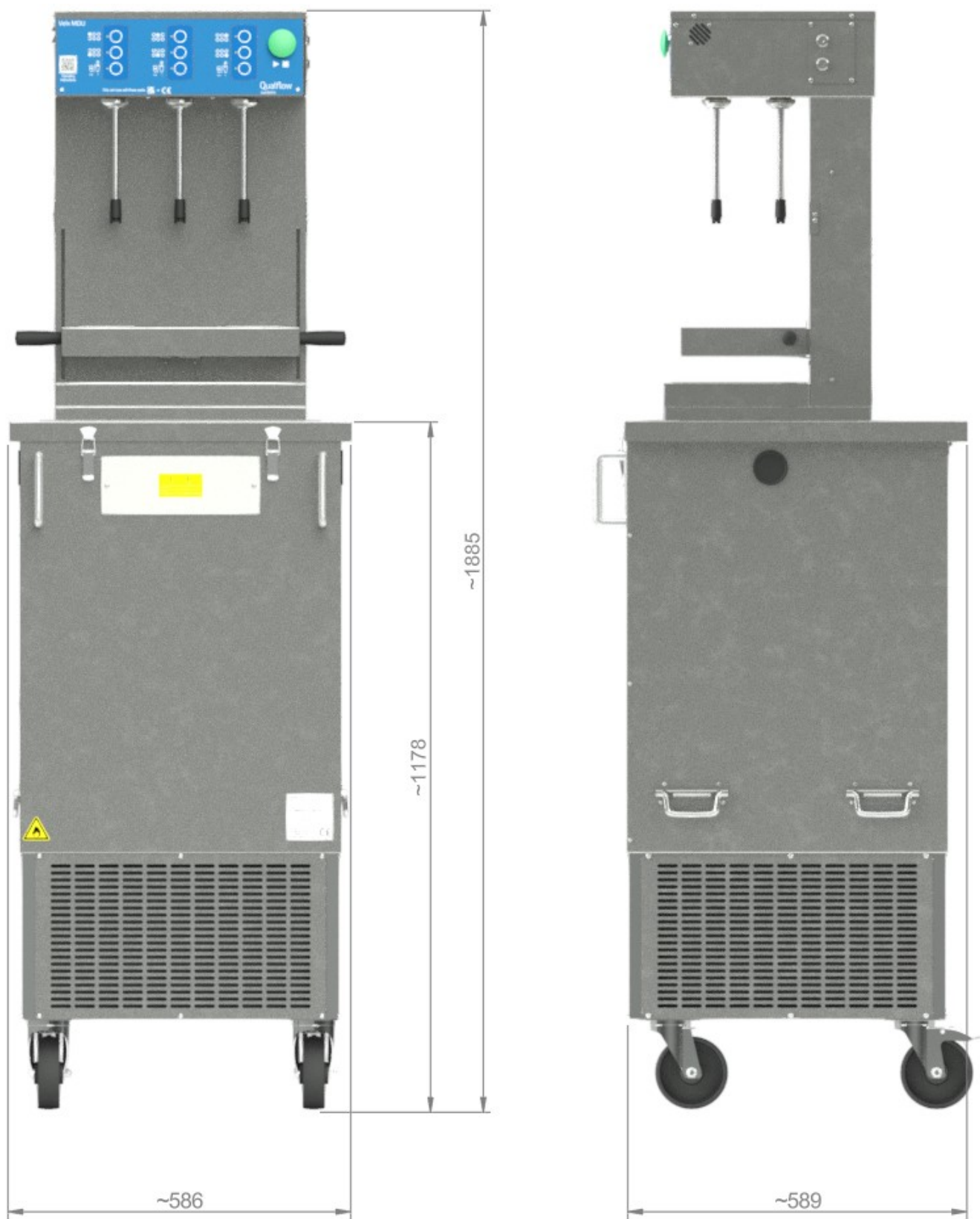
This versatile unit only requires connections for power, dispense gas, and beer. With maximum pour speeds reaching 6 pints in 10 seconds for lager and 15 seconds for Guinness, the Velx-MDU V500 provides an efficient and cost-effective solution for serving large volumes of beer at big events.



Technical Specifications

Dimensions:	~1885mm x ~586mm x ~589mm (HxWxD)
Weight:	~107 Kg
Castors:	4x125mm Diameter with 360° Swivel. 2x Lockable.
Input:	220/240VAC 2.2KW 3 Pin 13A Fused plug with earth.
MDU Power Supply:	Integrated IP67 DCV Power Supply, Output: 30VDC, 240W, 4.2A IP67.
eFOB:	3x Qualflow e-FOB integrated into the MDU housing.
Beer In:	3x Drop Lines with quick connects. Tapping head not included.
Gas In:	Integral Gas Regulator with Primary and Secondary adjustments.
Max. Dispense Gas Pressure:	4 Bar. See dispense table below for typical gas pressures and pour speeds.
Pouring Spouts:	User selectable 1 to 6.
Cooling to Spouts:	Integrated In-Out Trace line cooling. Recirculation Cooling: 2x 1/2".
Operation:	Dispense 6-Pints in circa 9-15 seconds (dependent on setup). Spout Selection & Portion size via Membrane Keypad. Single Activation Pour. Activates 1-6 Spouts depending on spouts selected. Two Programmable Portion sizes. Secure Portion Calibration Key-Switch. Secure Clean Mode Key-Switch.
Meters:	0.1% repeatability. linearity 1% FSD for flow rates in the range 0.5 l/min to 7.5l/min.
V500 Compressor Power:	2 HP
Power Consumption:	6.4 A, 2000 W, at start-up. Normal operation, 830 W
Bath Capacity:	110 l
Ice Bank Capacity:	60 Kg
Ice Bank Formation:	1 Kg in 2.5 minutes
Cooling Capacity:	2400 W
Number of Coils:	6x 10m (8mm ID) for Lager and Stout for Ambient Temperature Kegs. 6x 10m (6mm ID) for Lager and Stout for Cold Kegs.
Branding:	Contact Qualflow for options.
Options:	Can be used with the Qualflow Auto Keg-Changer.

Dimensions



All dimensions in mm

Typical Pour Speeds

	Velx-MDU V500 Pour Speed General Specification for 7°C Kegs	
Max Pour Speed:	9-10 seconds Lager	12-15 seconds Guinness
Average Pour Speed:	14 seconds	16 seconds
Max Volume per Hour:	450 litres - See Temperature. Specification Table Below	
Operators:	1 Operator	
Free Flow Equivalent Taps:	8 Taps	
Free Flow Equivalent Operators:	5-8 Operators	
	Velx-MDU V500 Pour Speed Vs Keg Temperature	
Keg Store Temperature:	7°C	
Volume per Hour:	450 litres	250 litres
Service Time:	8 hours	20 hours
Beer Serving Temperature:	2.5°C	2°C
*Pressure for CO2 & Mix Gas:	2 Bar	
Average Pour Speed:	14 seconds	
*Pressure for CO2 & Mix Gas:	3 Bar	
Average Pour Speed:	11 seconds	
Keg Store Temperature:	10°C	
Volume per Hour:	450 litres	250 litres
Service Time:	2.5 hours	10 hours
Beer Serving Temperature:	3°C	2.5°C
*Pressure for CO2 & Mix Gas:	2 Bar	
Average Pour Speed:	14 seconds	
*Pressure for CO2 & Mix Gas:	3 Bar	
Average Pour Speed:	11 seconds	
Keg Store Temperature:	20°C	
Volume per Hour:	450 litres	250 litres
Service Time:	1 hour	2 hours
Beer Serving Temperature:	5.5°C	4°C
*Pressure for CO2 & Mix Gas:	2.5 Bar	
Average Pour Speed:	13 seconds	
*Pressure for CO2 & Mix Gas:	3 Bar	
Average Pour Speed:	11 seconds	

*25-75 (CO2 & N2) for Guinness and stouts.

All figures and pour speeds listed above are for guidance only.

