



天泰啤酒设备

TIANTAI BEER EQUIPMENT



企业中文站
Chinese Website



企业国际站
English Website



中文微信平台
Chinese Wechat



英文微信平台
English Wechat



山东天泰啤酒设备有限公司

Shandong Grain Machinery Co., Ltd

Shandong Tiantai Beer Equipment Co., Ltd

地址：中国·山东省济南市高新区机场路2668号

Address: NO. 2668 Jichang Road, Licheng Jinan, China.

电话：0531-88161566 15069120888

Phone: 0086-531-88161066 Email: info@cnbrewery.com

网址：Http://www.tiantaibrew.com

Mobile/ WatsApp: 0086-18769764568

邮箱：tiantaibrew@163.com qq: 842870099

Website: Http://www.craftbreweryequipment.com

官方微信平台：tiantaibrew2012

Facebook: https://www.facebook.com/cnbrewery

Skype: tiantaibeer Kaokaotalk: tiantai



天泰啤酒设备
—精酿啤酒设备专家
Tiantai, Your Honest Brewery Builder!



公司简介 Company Profile

山东天泰啤酒设备有限公司是一个专业的啤酒酿造设备生产商。我们在啤酒设备的设计、生产、安装等有着15年的经验，技术力量雄厚，价格合理。在国内外已经建立众多项目，已出口到美国、加拿大、韩国、日本、俄罗斯、澳大利亚、新加坡、菲律宾、英国、意大利、西班牙、罗马尼亚、比利时、挪威、波兰、瑞典、塞尔维亚、爱沙尼亚、奥地利、南非、巴西、墨西哥、厄瓜多尔、哥斯达黎加等几十个国家和地区，并建立了长久的合作关系，深受广大用户好评。

我们提供全方位的项目解决方案包括啤酒设备的布局设计、特殊设备定制、生产、运输、安装调试等、通过不断的提升啤酒设备定制、生产、运输、安装调试等。通过不断的提升啤酒设备品质，更好地为使用者服务。

专业的技术支持、先进的生产设备，严格的质量控制以及全面的人才培训保证了可靠的质量。

为了让更多的爱好者参与到啤酒酿造中来，我们始终坚持提供精良、智造、平价的啤酒酿造装备。

天泰，您值得信赖的精酿啤酒设备专家！

Shandong Tiantai Beer Equipment Co., Ltd is a professional manufacturer of beer brewing equipment. Our team has 15 years experience in installing our brewery systems in brewpub, bar, restaurant, microbrewery, regional brewery etc. We have exported to USA, Canada, Korea, Japan, Russia, Australia, England, Italy, Spain, Romania, Belgium, Norway, Poland, Sweden, Serbia, Singapore, South Africa, South America etc. Tiantai company supplies all-round service including layout design, customized equipment design, transportation, installation and training. All details take the humanity and brewmasters' intention into consideration.

Reliable quality is guaranteed by professional technical support, advanced processing equipment, strict quality control and complete personnel training.

Insisting the idea that craft beer brewing should be in a popular style, we always keep our system affordable which may help more brew masters to approach their dream.

Tiantai, your honest brewery builder!



专业的服务团队 Professional Service Team

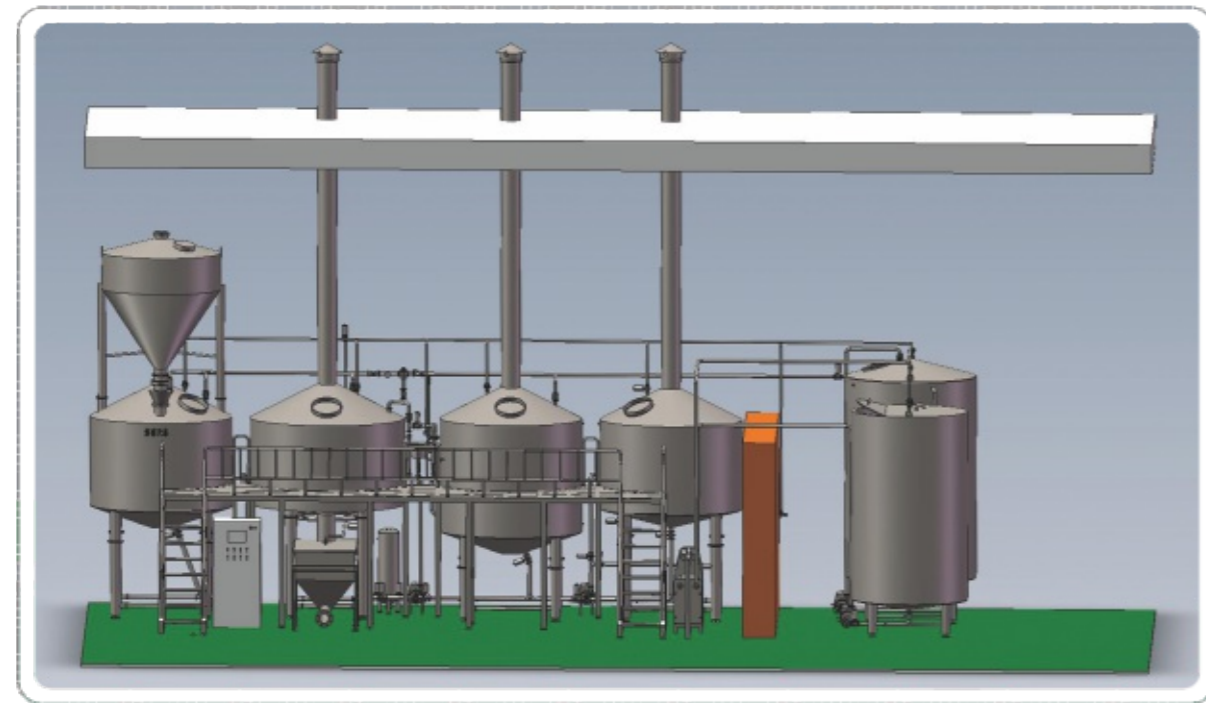
提供免费的售前和售后咨询服务。

Free consultation service before, during, and after sales;

雄厚的技术支持 Experienced Technical Support

啤酒设备的布局设计、图纸化生产、特殊设备定制。

layout design, Fabricated drawing and customized equipment design



公司荣誉 Certificates

公司产品经过欧洲CE认证，美国UL认证。

质量管理体系符合GB-T19001-2008-ISO9001: 2008保证设备质量。

Our Equipment pass the CE certificate for low pressure, Machine as well as the pressure equipment.

Also our management is conformed to GB-T19001-2008-ISO9001:2008 to ensure the quality.



生产平台 Manufacturing Machine



切割机
Cutting Machine



卷锥机
Cone Rolling Machine



拆边机
Bending Machine



冲床
Dimple Producing Machine



焊接设备
Welding Machine



抛光设备
Polishing Machine

质量控制 Quality Control and Strict Testing



精度检测
Ra Testing

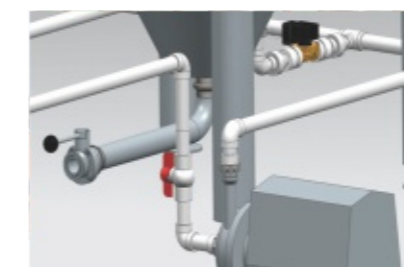
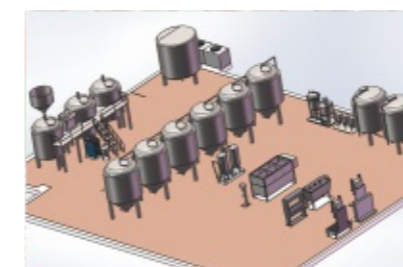


试压
Pressure Testing



系统试机
System Testing

设备安装服务 Installation Service



产品目录 CONTENT

	啤酒酿造设备简介.....06 Beer Brewing Equipment Introduction
	家酿/实验啤酒设备.....07 Home/Pilot Beer Brewing System 50-200L
	酒吧, 餐厅啤酒设备.....08 Pub, Restaurant Brewery System 200-1000L
	小型啤酒厂生产设备.....09 Microbrewery System 500-3500L
	中型啤酒厂生产设备.....10 Commercial Brewery System >3500L
	糖化系统.....11-14 Brewhouse System
	发酵罐.....15-16 Beer Fermentation Tank/ Unitank/ Cylindrical Conical Tank
	清酒罐.....17 Bright Beer Tank/ Conditioning Tank/ Maturation Tank
	辅助设备和配件.....18-20 Auxiliary Equipment & Accessories
	设备安装现场.....21-24 Onsite Brewery
	展会.....25 Exhibition
	售后服务.....26 After-Sale Service

啤酒酿造设备简介 Beer Brewing Equipment Introduction

啤酒作为世界最古老的饮料之一, 已经有4000-5000年的历史。其以麦芽为主要原料, 加酒花, 经酵母酿造而成。近年来, 精酿啤酒风靡世界, 素有“液体面包”的美誉。精酿啤酒品种按原料和酿造工艺的不同, 可酿造多种风味和香味的黄啤、白啤、红啤、黑啤、棕色啤、大麦啤、小麦啤、苦味啤酒、果味啤酒、节日啤酒、保健啤酒等等。它是酒店、烧烤店、餐厅、酒吧、度假村等餐饮娱乐场所供客人直接享用的理想选择。

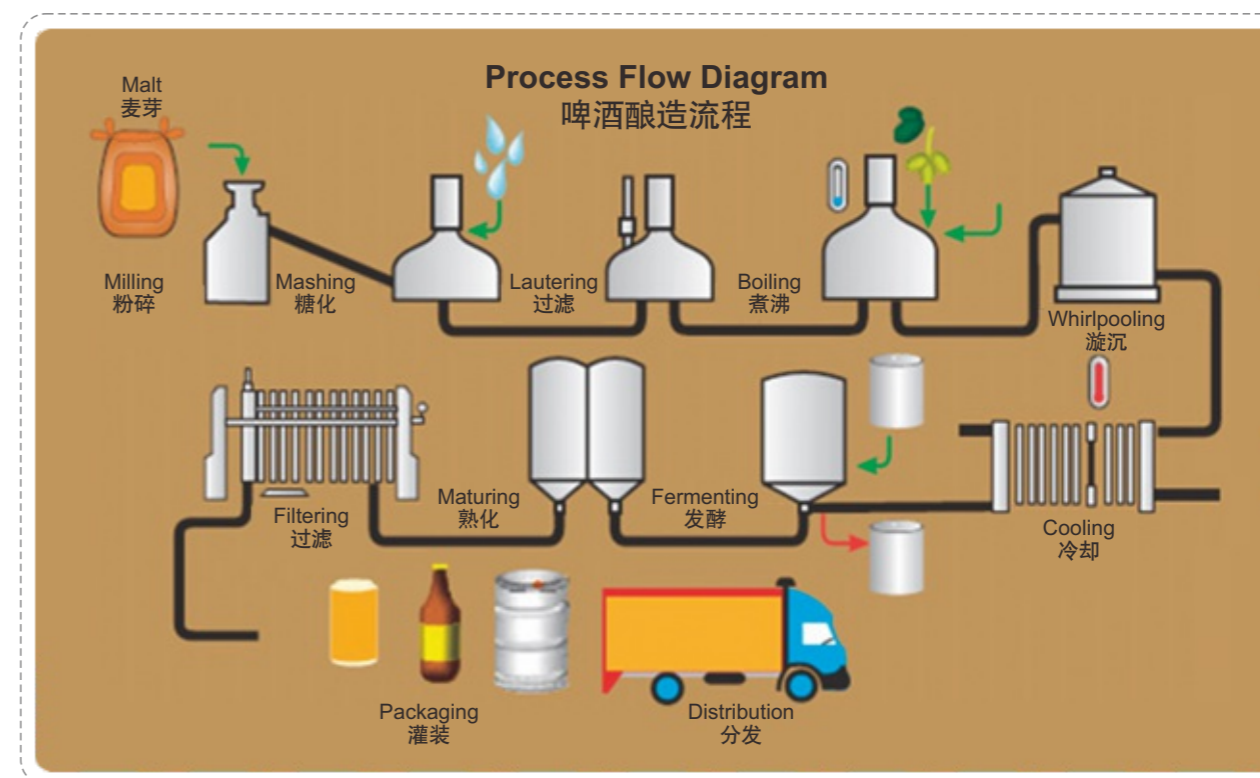
精酿啤酒设备根据使用场所的不同, 可以分为家酿啤酒设备、酒店/餐厅用小型啤酒设备、小型啤酒厂生产设备、中型啤酒厂生产设备。整套设备由粉碎系统、糖化系统、发酵系统、制冷系统、控制系统、CIP系统、水处理系统等组成。

Beer is the third oldest alcohol drink for human beings. It is brewed by malt, hops and yeast. Craft beer is now becoming more and more popular. Different with industrial beer, craft beer enables people to brew with more creativity, inclusiveness, freedom and sharing, and drink with unknown, surprise, appraising and of course a great of fun. This is why the craft beer market is growing so boomingly.

The types of beer include lager, ale, stout, wheat beer, fruit flavor beer, season beer, festival beer etc. with various flavors and gravity.

According to the brewing places, our beer brewing equipment can be classified as home brewing equipment, hotel/resturant beer brewing equipment, microbrewery equipment, commercial brewery equipment, with various capacities. A basic turnkey system includes Milling unit, Brewhouse unit, Fermentation unit, Chilling unit, Controlling unit, CIP unit and Water treatment unit etc.

工艺流程图 The Brewing Progress



50L-200L All-In-One Brewhouse



家酿·实验啤酒设备 Home/Pilot Beer Brewing System 50-200L

家酿/实验啤酒设备适用于家酿爱好者，也适用于配方测试、实验教学等。我们的设计理念来自于专业的啤酒酿造设备，但是又赋予了家酿/实验啤酒设备特有的灵活性以及经济性。

麻雀虽小，但是您将会在操作过程中体验到酿造的专业。它不是酿酒师寻找的简单替代品，而是实现梦想的开始！

Home/Pilot beer brewing system is designed for home brewer who brew for hobby, recipe testing, teaching etc..

The design ideas are from the professional beer brewing system but it is with a more flexible and economical structure. It will bring you impressive experience of a professional brewing process. It is not a simple replacement for brew master but the start of realizing dream!

50L-200L Compact Brewing Cart



酒吧·餐厅 啤酒设备 Pub, Restaurant Brewery System 200-1000L



酒店型啤酒设备是用来生产鲜啤酒及经过滤的啤酒。这种啤酒设备通常会摆放在消费者直接饮用的地方，如餐馆、酒馆、旅游和购物中心等。设备的外观采用不锈钢、黄铜或紫铜。整套啤酒酿造设备也可摆放在透明玻璃隔断后面供参观者观察整个酿酒过程。餐馆、酒吧、酒店的啤酒酿造设备产量在200升到1000升。连锁店可能产量会更高一些。

Pub, Restaurant Brewery System produced by us is a set of brewing equipment for the production of "live" and filtered beer. If desired, they can be placed directly in beer consumption places: restaurants, pubs, bars, hotels, tourist and shopping centers. The appearance can be with brass, copper besides stainless steel. Also, the microbrewery is placed behind a glass partition that allows visitors to observe the process of making beer. This is an excellent design solution interior and a powerful marketing tool. Most systems are with a capacity from 200 to 1000 L. Some chain restaurants may need a bigger capacity.

产能 Output/Brew	2HL	3HL	5HL	6HL	8HL	10HL
批次/周 Brews/Week	2~6	2~6	2~6	2~6	2~6	2~6
产量/每周 Output/Week	4~12 HL	6~18 HL	10~30 HL	12~36 HL	16~48 HL	20~60 HL
电压 Electric Supply	三相/380V/50HZ 3phase/380(220, 415, 440...)/v/50 (60)Hz Single Phase/ 220(110, 240...)/v/50(60)Hz					
加热方式 Heating Source	蒸汽/电/直火 Steam/Electric/Direct fire					
安装面积 Area Request	>25M ²	>30M ²	>45M ²	>50M ²	>60M ²	>70M ²
人工 Labor	1名1brewmaster					

Note: 1hl=100 Liter; 1Gallon=3.7854 Liter; 1Barrel (BBL) =117 Liter





小型啤酒厂生产设备 Microbrewery System 500-3500L

小型啤酒厂一般强调啤酒的风味及酿造技术。我们的小型啤酒厂生产设备每批次产量从500升到3500升。同时，我们提供相应的各项服务，如整套小型生产设备、全程的安装服务、知名酒种的酿造配方及工艺、人员的培训等等。我们可提供交钥匙工程；另外，如果有需要，酿造系统也可以进行产量升级。

Microbreweries are usually independently owned. Such breweries are generally characterized by their emphasis on flavor and brewing technique. We supply microbreweries from 500L to 3500L per brew. Our service includes: complete microbrewery equipment, installation, recipes of branded beers, staff training etc.. If necessary, it can be expanded in future.

产能 Output/Brew	5HL	10HL	12HL	15HL	20HL	25HL	30HL	35HL
批次/周 Brews/Week	2~6	6~12	6~12	6~12	6~12	6~12	6~12	6~12
产量/每周 Output/Week	10~30HL	60~120HL	72~144HL	90~180HL	120~240HL	150~300HL	180~360HL	210~420HL
电压 Electric Supply	三相/380V/50HZ 3phase/380(220, 415,440...)/50 (60)Hz Single Phase/ 220(110, 240...)/50(60)Hz							
加热方式 Heating Source	蒸汽/直火 Steam/Direct fire							
安装面积 Area Request	>45M ²	>70M ²	>80M ²	>100M ²	>120M ²	>140M ²	>150M ²	>180M ²
人工 Labor	1名1brewmaster							

Note: 1hl=100 Liter; 1Gallon=3.7854 Liter; 1Barrel (BBL) =117 Liter



中型啤酒厂生产设备 Commercial Brewery System >3500L

一个中等规模的啤酒厂专注于区域市场。产量要求相比大型啤酒厂来说不是那么高。销售多是瓶装或听装。我们提供不同类型的中等规模的工业啤酒厂酿造系统。产量多是每天15吨，20吨，30吨及50吨。这些啤酒厂的设计安装符合现代化啤酒厂的标准和规范。我们的设备可系统地执行糖化、发酵、过滤、灌装等相关流程。每一套啤酒酿造系统在进入市场前都要经过严格的检测程序。

A medium scale brewery focuses on regional market. The capacity requested is not so high as large breweries. Their beers are always sold on shelf in bottles or cans. We provide different types of medium scale breweries to worldwide clients. The output is mainly 15KL, 20KL, 30KL, 50KL per working day. The complete setup of these breweries are in compliance with modern brewery standards and specifications. These products enable to do milling, mashing, fermentation, filtration, filling and other related processes. We subject each brewing system to stringent testing procedures before launching them in the market.



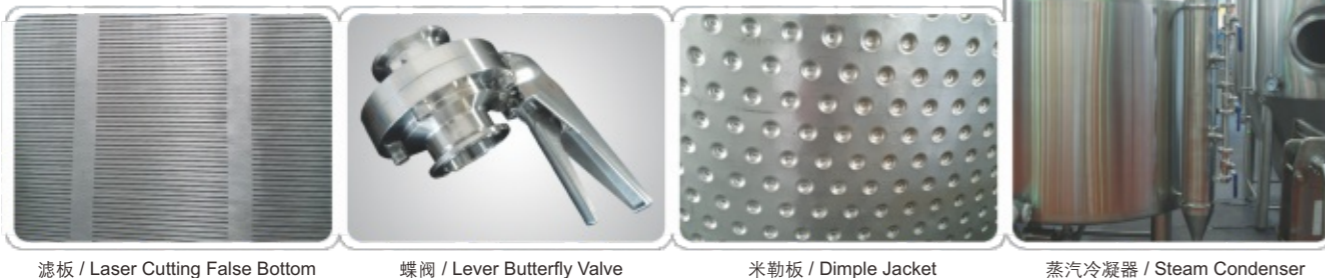
糖化系统 Brewhouse System



糖化设备采用全不锈钢制造，外观可制铜或金色表面。加热方式有蒸汽加热、直火加热和电加热等多种加热方式。根据酿酒的需要可以有多种不同的罐体组合方式，比如根据麦汁产量、麦汁浓度、洗槽水、一定时间的酿造批次及酿造方法等，可分为有二器、三器、四器、五器等。当然，不管怎么变化都要经过糖化、过滤、煮沸、漩沉四个步骤。我们可根据需要设计不同的组合。

The brewhouse is made of stainless steel and its appearance can also be copper or gold surface. It can be heated by steam, direct fire or electricity. Brewhouse structure is various according to special brewing intentions of brewmaster, including wort output, wort gravity, sparging water, brews in certain time, brewing method etc., it can be classified as two, three, four or five vessels. Anyway we should achieve the four steps: mashing, lautering, boiling, whirlpool. We accepts special design for these variations.

关键部件/ Key Components



滤板 / Laser Cutting False Bottom

蝶阀 / Lever Butterfly Valve

米勒板 / Dimple Jacket

蒸汽冷凝器 / Steam Condenser

二器式糖化系统 Two-Vessel Brewhouse

组合形式：糖化过滤罐、煮沸漩沉罐

适用产品规格：200L-2000L(2-15BBL)；或定制

适用加热方式：电加热，蒸汽加热，直火加热

Structure: Mash/Lauter tun, Kettle/Whirlpool tun

Application: 200L-2000L (2-15BBL); or customized

Heating: Electric, Steam, Direct fire

组合二器式糖化系统 Combined Two -Vessel Brewhouse

组合形式：1. 糖化过滤&热水罐、煮沸漩沉罐；

2. 糖化过滤&漩沉罐、煮沸罐；

适用产品规格：500L-1000L(4-10BBL)；或定制

适用加热方式：电加热，蒸汽加热，直火加热

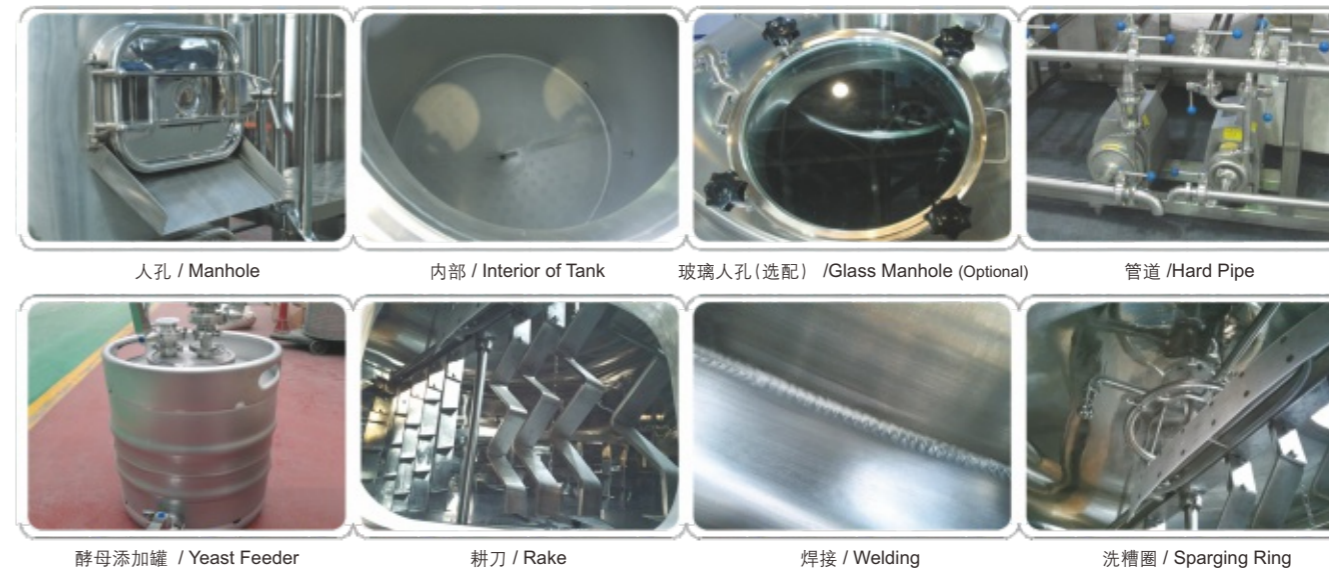
Structure: 1. Mash/Lauter tun & Hot water tank, Kettle/Whirlpool tun;

2. Mash/Lauter tun& Whirlpool tun, Kettle.

Application: 500L-1000L (4-10BBL), or customized

Heating: Electric, Steam, Direct fire

关键部件/ Key Components



人孔 / Manhole

内部 / Interior of Tank

玻璃人孔(选配) /Glass Manhole (Optional)

管道 /Hard Pipe

酵母添加罐 / Yeast Feeder

耕刀 / Rake

焊接 / Welding

洗槽圈 / Sparging Ring



三器式糖化系统
Three-Vessel Brewhouse

组合形式: 1. 糖化/过滤罐+旋沉罐+煮沸罐+热水罐
2. 糖化/过滤罐+煮沸/旋沉罐+热水罐
3. 糖化煮沸罐+过滤罐+旋沉罐
4. 糖化罐+过滤罐+煮沸/旋沉罐
5. 糖化罐+过滤+旋沉罐+煮沸罐

适用产品规格: 1000L-3500L (10-30BBL), 或定制
适用加热方式: 蒸汽加热, 直火加热

Structure: 1. Mash/Lauter & Whirlpool tun+Kettle+Hot liquor tank
2. Mash/Lauter tun+Kettle/Whirlpool tun+Hot liquor tank
3. Mash/Kettle tun+Lauter tun+ Whirlpool tun
4. Mash tun+Lauter tun+Kettle/Whirlpool tun
5. Mash tun+Lauter&Whirlpool tun tun+Kettle

Application: 1000L-3500L (10-30BBL); or customized
Heating: Steam, Direct fire

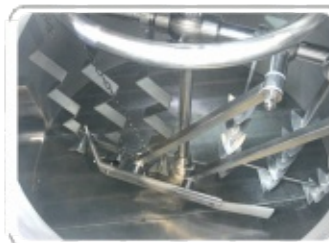
四器式糖化系统
Four-Vessel Brewhouse

组合形式: 糖化罐 + 过滤罐 + 煮沸罐 + 旋沉罐
适用产品规格: >3500L (>30BBL); 或定制
适用加热方式: 蒸汽加热

Structure: Mash tun+Lauter tun+Kettle+Whirlpool tun
Application: >3500L (>30BBL); or customized
Heating: Steam



关键部件/ Key Components



耕刀 / Rake System



管板 / Piping Manifold



水合器 / Malt Hydrator



麦汁收集圈和反冲洗 / Wort Collect and Anti Rinser



气动阀 / Pneumatic Valves



酒花分离器 / Hopback



麦汁平衡圈 / Wort Grant



洗手台 / Sink on Platform

发酵罐

Beer Fermentation Tank/ Unitank/ Cylindrical Conical Tank

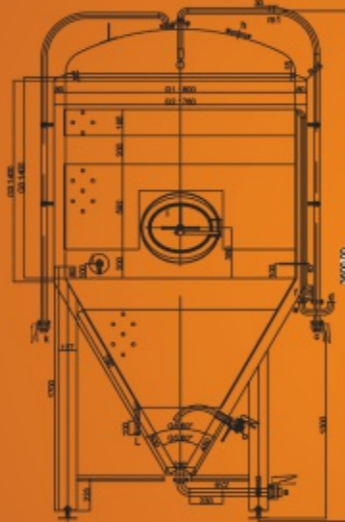


配置：冷却夹套、保温层、
可调地脚、CIP管、出酒管、
排污管、热电偶套管、压力表、
安全阀、取样阀
选配：CO²排气管、液位、
酒花干投、充碳装置。

Configuration:

Glycol cooling jacket, Insulation,
Adjustable foot pad, CIP arm,
Rotating racking port, Discharge arm,
Thermowell, Pressure gauge,
PVRV, Sample valve

Optional: CO₂ blow-off arm,
Level tube, Dry hopping port,
Carbonation device



小型发酵罐
Small Fermentation Tank



发酵罐是用来发酵与调质的。发酵是指的酵母将麦汁转化为啤酒的过程。调质是发酵后将啤酒稳定熟化的过程。我们生产的不锈钢发酵罐通过冰水夹套进行温度控制，装有卸压阀和压力表，CIP清洗管，卫生级取样阀，人孔等。发酵罐的设计师基于广泛的啤酒酿造工艺，尤其是锥形底可以使发酵与调质在同一发酵罐中完成。当计算发酵和调质的产量与配置时必须考虑到发酵周期。

容量：100-35000L (1~300BBL)

Fermenters are also called CCT's (Cylindrical Conical Tanks), FV's (Fermentation Vessel), primary fermentor or unitanks as they are used both for fermenting and lagering. Fermenting is the process during which the yeast transforms the wort into beer. Lagering takes place after fermenting and is the time given to the beer to stabilize and age after fermenting.

Our stainless steel fermenters can be individually temperature controlled through glycol jackets and are mostly equipped with accessories such as over-pressure and under pressure valve(PVRV), CIP arm, sanitary sample valve, manway, etc.. The design of fermenters is based on our vast beer knowledge and especially the conical fermenter bottom and the fact that we combine fermentation and maturation in the same vessel is very important. When calculating your fermenting& lagering capacity and configuration, sufficient time for fermenting and lagering to produce quality beers must be taken into consideration.

Volume: 100-35000L (1-300BBL)



关键部件/ Key Components



取样阀 / Sample Valve 卫生人孔 / Sanitary Manway 承重腿 / Heavy-duty Legs 安全阀 / PVRV 罐内 / Interior Finish



关键部件/ Key Components



旋转出酒阀 / Rotating Racking Arm 冰水夹套 / Glycol Cooling Jacket 压力表 / Pressure Gauge 喷淋球 / CIP Ball 顶部人孔 / Top Manway

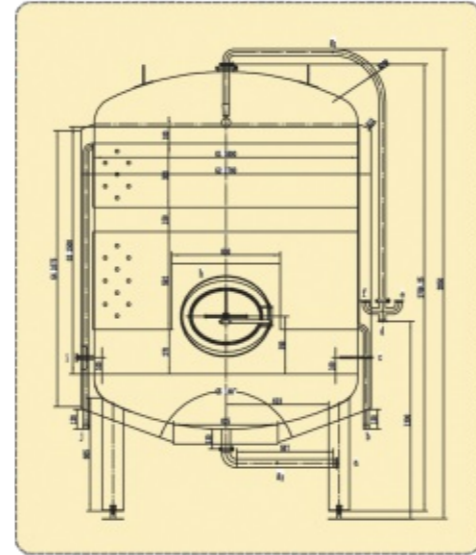
清酒罐

Bright Beer Tank/ Conditioning Tank/ Serving Tank



配置: CIP管, 充碳口, 真空/泄压安全阀, 压力表, 温度探头安装口, 取样阀等。

Configuration: Material: SUS304, Dished head top and bottom 20% headspace or customized, Top/side manway door Dimple cooling jacket, Polyurethane insulation, CIP arm, Carbonation device, PVRV, Pressure gauge, Thermowell, Sample valve, Level tube (optional).



清酒罐也经常被叫做售酒罐, 课税罐, 啤酒调质或熟化罐等。它用来在啤酒出售或灌装前进行存储。根据它们的用途, 清酒罐可以是带冷却夹套的, 也可以是单独放在冷库中。在酒馆中啤酒通常用泵或者压力输送到售酒的地方。

容量: 100-35000L (1-300BBL)

Bright Beer Tanks are often also called serving tanks, tax determination tanks or clear beer tanks (=CBTs), bright beer tanks (=BBTs) or maturation or conditioning tanks. These tanks are used for the storage of the beer prior to being served or packaged. Depending on their application, the beer serving tanks can be glycol jacketed or can be located in a cold room. For brewpubs serving is often done by pumping or pressurizing the beer toward the serving location.

Volume: 100-35000L(1-300BBL)

关键部件/ Key Components



卫生人孔 / Sanitary Manway

充碳装置 / Carbonation Device

取样阀 / Sample Valve

罐内 / Interior Finish

辅助设备和配件

Auxiliary Equipment & Accessories



辅助设备和配件 Auxiliary Equipment & Accessories



热水罐
Hot Liquor Tank

啤酒酿造系统中的热水罐是用来暂存热水的，这些热水作为过滤后洗槽用水来最大化地提取麦糟中的糖分。热水罐还可以用来回收热交换器出来的热水。它通常是带有保温层和蒸汽夹套的，小型热水罐可以是电加热。

Hot liquor tank is buffer tank that contains hot water that will be used to sparge the grain bed during lautering to extract a maximum of sugars out of the malt. This hot water storage tank is always insulated and can be heated through steam or an electric coil. It can also be used to recovery the hot water after heat exchanger.

容量：100-35000L (1-300BBL)

配置：聚氨酯保温厚度80mm，顶部人孔，温度探头安装口，排污阀，热水进出口，CIP清洗管，液位等。

加热方式：电加热、蒸汽加热、直火加热

Volume: 100-35000L (1-300BBL)

Configuration: Material: SUS304, 15% headspace or customized, Dished top and sloped bottom, Polyurethane insulation with thickness 80mm, Top manway door, Thermowell, CIP arm, Sight glass, Hot water inlet and outlet / Discharge port.

Heating: Electric, Steam, Direct fire.

配置：碱罐，无菌水罐，酸罐（选配）、卫生泵、管道阀门、控制、观察口、排污口、移动车等。
容量：50L-2000L；或定制
加热方式：电、蒸汽

Configuration: Alkali tank, Sterile tank, Acid tank (Optional), Sanitary pump, Hard piping & valves, Controller, Thermoprobe, Sight glass, Discharge port; Cart etc.

Volume: 50L-2000L, or customized.

Heating: Electric, Steam.



清洗系统
CIP system



辅助设备和配件 Auxiliary Equipment & Accessories



水处理 /Water Treatment



粉碎机 /Miller



螺旋输送机 /Auger



卫生离心泵/Centrifugal Pump



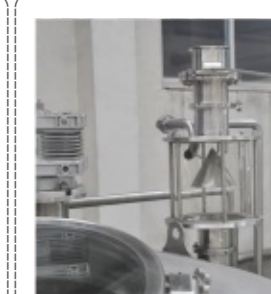
IFM流量计 /IFM Flow Meter



酒花分离器 /Hop Back



板式换热器 /Plate Heat Exchanger



水合器 /Hydrator



自动灌桶机 /Automatic Keg Filler



自动洗桶机 /Automatic Keg Washer



扎啤机 /Kegerator



啤酒桶 /Beer Keg



半自动灌瓶线 /Sem-iauto Bottling Line



三合一自动灌瓶机
/3 in 1 Automatic Bottling Machine



烛式过滤器 /Candle DE Filter



配件 /Distillery



□ America 7BBL Brewery



□ America 30BBL Brewery



□ America 10BBL Brewery



□ America 10BBL Brewery



□ Australia 25HL FV



□ Australia 25HL Brewery



□ Australia 20HL Brewery



□ Australia 100HL Brewery



□ America 10HL Brewery



□ America 20BBL Brewery



□ America 40BBL BBT



□ America 4BBL Brewery



□ Australia 15HL Brewery



□ Australia 20HL Brewery



□ Azerbaijan 200HL FV



□ Azerbaijan 50HL Brewery



□ America 20HL Brewery



□ America 10BBL Brewery



□ America 20HL FV



□ America 15BBL Brewery



□ Belgium 50HL Brewery



□ Belgium 25HL Brewery



□ Brazil 3HL Brewer



□ Canada 15HL Brewery



□ America 20HL Brewery



□ America 10BBL Brewery



□ Argentina 12HL Brewery



□ Argentina 60HL Brewery



□ Canada 12HL Brewery



□ Canada 30HL Brewery



□ Canada 60HL FV



□ Canada 20HL Brewery



□ Argentina 100HL FV



□ Australia 15HL Brewery



□ Australia 20HL Brewery



□ Australia 40HL BBT



□ Chile 5HL Brewery



□ China 100HL Brewery



□ China 100HL FV



□ China 15HL Brewery



□ Mexico 5HL Brewery



□ Estonia 10HL Brewery



□ Estonia 13HL Brewery



□ Finland 50HL Brewery



□ Netherlands 30HL FV



□ New Zealand 10BBL Brewery



□ New Zealand 20BBL Brewery



□ Norway 3HL Brewery



□ Finland 50HL Brewery



□ France 40HL Brewery



□ France 20HL Brewery



□ Germany 10HL Brewery



□ Norway 5HL Brewery



□ Panama 10HL Brewery



□ Panama 20HL Brewery



□ Russia 15HL Brewery



□ Honduras 15BBL Brewery



□ Italy 10HL Brewery



□ Italy 10HL Brewery



□ Japan 10BBL Brewery



□ Russia 10HL Brewery



□ Russia 50HL Brewery



□ Serbia 10HL Brewery



□ Singapore 10HL Brewery



□ Korea 10HL Brewery



□ Korea 30HL Brewery



□ Korea 50HL Brewery



□ Korea 10HL Brewery



□ Singapore 20HL Brewery



□ Saint Martin 18HL Brewery



□ Sweden 5HL Brewery



□ Sweden 20HL Brewery



□ Korea 20HL Brewery



□ Latvia 6HL Brewery



□ Netherlands 10HL Brewery



□ Netherlands 15HL Brewery



□ Spain 10HL Brewery



□ UK 25HL Brewery



□ UK 12HL Brewery



□ Vietnam 15HL Brewery

China Brew & Beverage



Germany
Drinktec

Germany
Brau
Beviiale



America CBC & BrewExpo

Shanghai CBCE

售后服务流程 After sale service process:

- **建立档案 Build Unique Record:**
双方的合同内容建档编号，建立用户档案。Build unique record for every customer according to the contract.
- **协助客户 Assist Every Customer:**
协助客户进行厂房设计及规划。 Assist every customer in planning project and desingning equipment.
- **免费指导 Consult Freely:**
免费为您指导安装，负责设备的调试和生产技术传授。
Free consultation service before, during, and after sales; Free debugging instruction of equipment until everything is functional; Training of equipment maintenance and operating personally.
- **定期巡检 Inspect and Maintain Regularly:**
公司对用户的设备进行定期巡检维护。
Inspect and maintain the equipment regularly and keep on improving according to the customers' feedback.

售后服务保障 After sale service guarantee:

- **设备主机免费保修三年，辅助设备和配件免费保修一年，终生维修。**
Provide 36 months complete warrantee for tanks body and life-time maintenance service.
All of the accessories and auxiliaries facilities are guaranteed for one year.
The seller is responsible for the nature damage of the machinery in the warranty period except for man-made damage.
All spare parts and wearing parts are attached with the machinery for free.
- **售后服务人员均接受统一培训，开通24小时售后服务电话，保证顾客的问题得到及时解决。**
After sale service engineers are experienced in installation and training on site.
The phone is available in 24 hours to ensure the timely response.