Carry Brewtech

RESEARCH · DEVELOPMENT · FOCUS · INNOVATION

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Carry Brewtech

CARRY BREWTECH

INTERNATIONAL CO., LTD.

山东开锐食品设备有限公司



YOUR ONE-STOP BEER EQUIPMENT MANUFACTURER

Carry Brewtech

ABOUT US

Carry Brewtech is established in 2017, is a professional manufacturer of craft beer& Kombucha equipment. It has a well-established organizational structure,responsible management systems, a standardized factory building of 3000 square meters, an excellent team specialzed in production, service and custom-ized solutions.

Based on the bespoke requirements of global customers, Carry Brewtech set up different design technology according to CE, PED standards, institutes production and quality control methods according to both European and American quality standard. We also established high efficiency quality management system and passed audits for international ISO 9001 Certification.

With the cooperation values of honesty,respect and win-win, Carry Brewtech is dedicated to be your life-time supplier.







OUR JOURNEY OF GROWTH

2017

2018
At this period of time,we are mainly running our own brewery and suppling beer&kombucha locally.Our team focus on train serviceto newbies, help themstart business fromscratch to perfect.

2019
We noticed the potentialmarket of better qualitybrewing equipment and solutions, our team turnexperience into R&D and manufacturing, and optimize our ideas on abetter way to servecustomers.

2020
Our products and conceptions has being accepted by some of thedomestic and international marketsbut COVID-19 changedthe game, and it drivesour team to work outbetter turnkey solutions.

2021
Join-in Alibaba platform,showing our productsonline to more customers all over the world.Met with distributors-from different countries,and establishedlong-term cooperationsuccessfully.

2022
It' s the year full of oppotunity and challanges. Quality is always the bone of Carry Brewtech, and our team is more focusing on the details to establish sustainable cooperation with customers.

2023
Expand our market with different customized products, focus on beer& Kombucha industry,win a significant market among competitors. Providing online service with English and German languages.

2024
As the constant developing of market, our team is committed to listening to customer feedback,improving quality, perfecting functions,and manufacturing products that can help customer brew better.

2025
Keep learning and innovating. Prioritize quality while striving to assist more brewers in saving capital investment and turning their great visions into exceptional craft beer.

2026
Under the market this tough, we've never wavered — we build our reputation on quality, we solidify our steps through service, and we stay ahead by never stopping innovating.

CERTIFICATIONS

Trusted Quality. Global Standards.





Our equipment meets international standardsfor safety,quality and performance.

HONORS & AWARDS

Recognition Drives Our Growth.

We are honored to be recognized by industry experts and trusted partners around the world.























CORE VALUE

Innovation

We create new and unexpected possibilities,providing innovative solutions for your future.

Attention to details

Details and quality are the key to achieve accuracy and success.

Think like a customer

We put ourselves in our clients shoes,think what is the best for the customer,and set up timely and effective-communication to make it happen.

Think like a customer

No order is too large or small, and all customers (regardless of size)are treated with the same detailed care and attention,receiving a reliable and friendly service from us.

Turst

We build open, honest relationships with our team and clients.
Our clients and team members rely on us to deliver. Our promise can be depended on.

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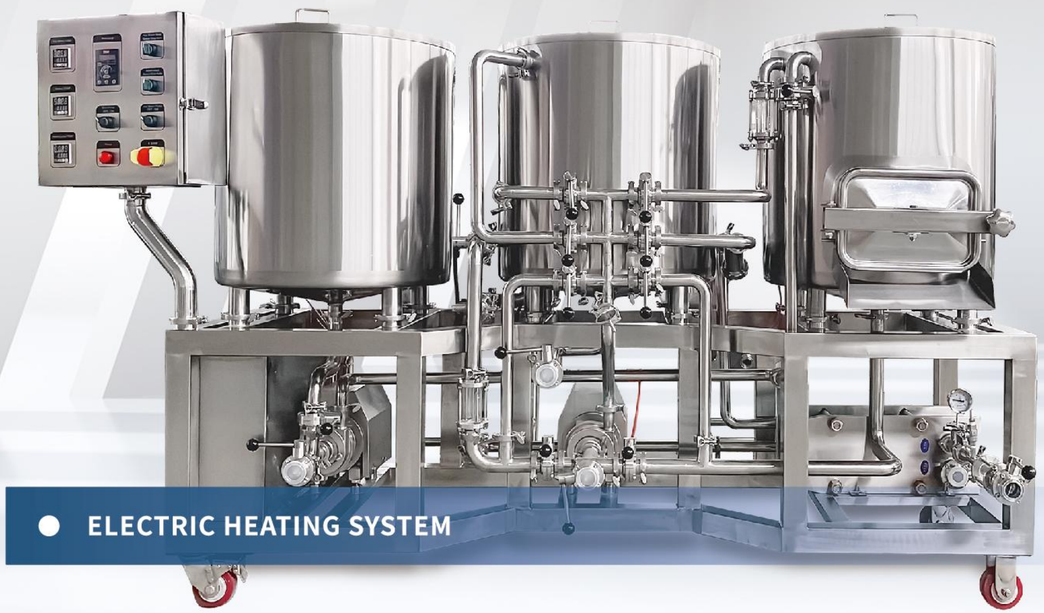
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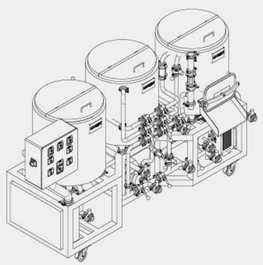
SMART SERIES 100L~150L

3 VESSEL BREWHOUSE SYSTEM

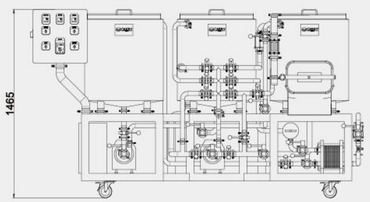


● ELECTRIC HEATING SYSTEM

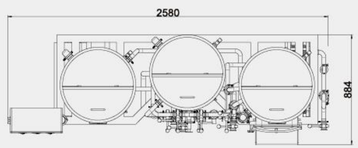
EQUIPMENT DRAWING



● SIDE VIEW



● FRONT VIEW



● TOP VIEW

SMART

series brewhouse, is also named as Nano brew or Pilot brew system by all users.

NANO

It acts a significant roll for all entry-level customers to transform from home brew into commercial level, small footprint, competitive price, and easy-operation functions, enable you to save investment at the beginning, and own more possibilities to scale up and brewing better.

PILOT

It's the most popular system that can be used as pilot brewing system for industrial breweries, especially for trial test of new recipes.

PRODUCT PARAMETERS

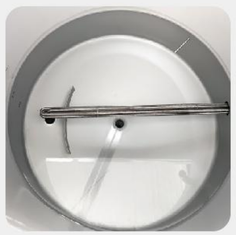
Name		SMART SERIES 3 VESSEL BREWHOUSE		
Nominal Volume		100L	1BBL	150L
Dimension (L*W*H)		2.58*0.8*1.5m	2.68*0.88*1.53m	3.2*1.02*1.5m
Gross Weight (KG)		500kg	550kg	600Kg
Electric Heating power	Mash/Lauter	Optional: 3kw external RIMS fitting (RIMS=Recirculating Infusion Mash System); HERMS.		
	Kettle/Whirlpool	6kw	7kw	9kw
	Hot water tank	6kw	7kw	9kw
Wort pump		1T/H, VFD Speed controllable through control panel		
Hot water pump		1T/H, on/off control through control panel		
Max power load		13.2kw	15.2kw	19.2kw
Working Voltage		Standard: 380V, 50HZ, 3phase (Customized according to your local power, TBD)		



Whole View



PID Controller



Heating Element in K/W



Sight Glass



Valve Trees



Tri-clamp connection



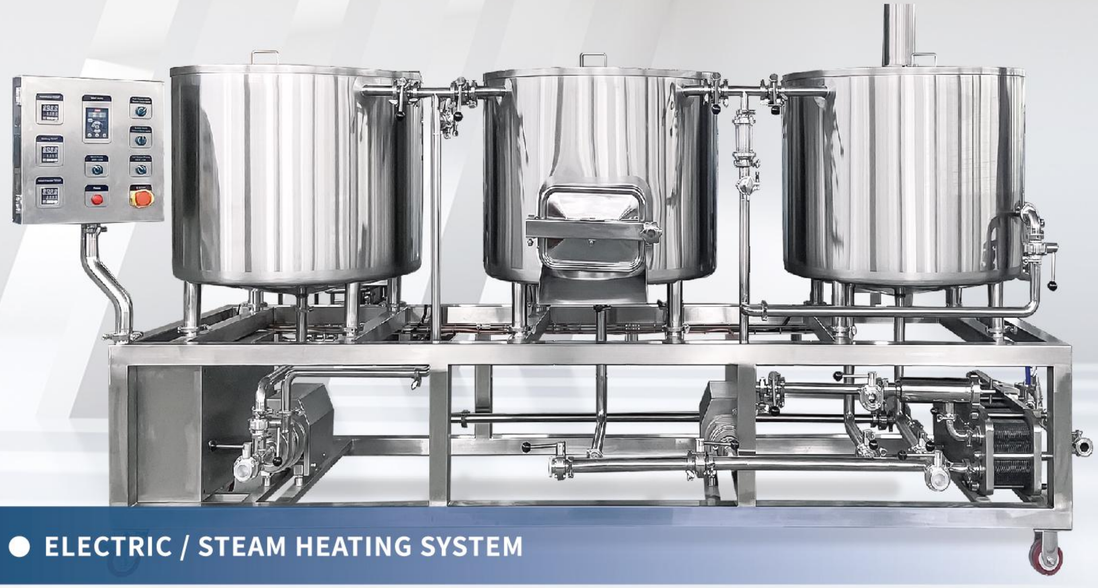
Wort Pump



Pre-filter before PHE

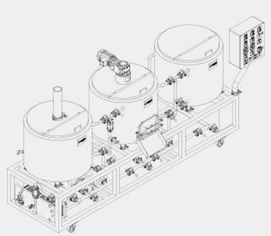
LINE SERIES 200L~250L

3 VESSEL BREWHOUSE SYSTEM

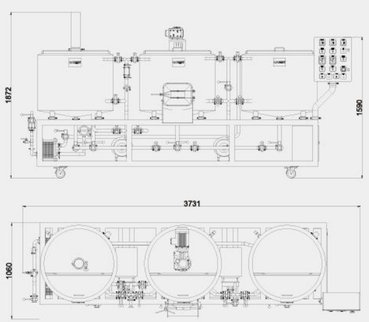


● ELECTRIC / STEAM HEATING SYSTEM

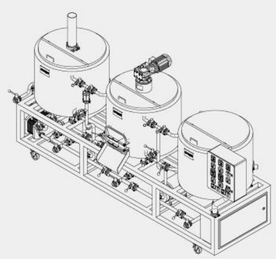
EQUIPMENT DRAWING



● SIDE VIEW



● FRONT VIEW



● TOP VIEW

LINE

series brewhouse, is the most popular and welcomed system among entry-level brewers. Combined with Mash/lauter tank, Kettle/whirlpool tank, and Hot water tank, it can permits you have double batch brewing within 8 hours.

HEATING METHOD

It comes with Electric heating method, based in both Kettle and hot water tank. If your premises has strict requirements on the max power comsumption, this system can be designed as steam heating as well.

EASY

Compared with SMART brewhouse, LINE series product doesn't apply too complex valve trees and pipeline.

PRODUCT PARAMETERS

Name		LINE SERIES 3-VESSEL BREWHOUSE		
Nominal Volume		200L	2BBL	250L
Dimension (L*W*H)		3.73*1*1.6m	3.65*1*1.6m	3.65*1*1.6m
Gross Weight (KG)		600kg	650kg	620Kg
Electric Heating power	Mash/Lauter	Optional: 3kw external RIMS fitting (RIMS=Recirculating Infusion Mash System); HERMS		
	Kettle/Whirlpool	12kw	15kw	15kw
	Hot water tank	12kw	15kw	15kw
Wort pump		1T/H, VFD Speed controllable through control panel		
Hot water pump		1T/H, on/off control through control panel		
Max power load		26kw	32kw	32kw
Working Voltage		Standard: 380V, 50HZ, 3phase (Customized according to your local power, TBD)		



Whole View



Plate Heating Exchanger



Sight Glass



Vinasse Door



PID Controller



Wort Pump



Sparging Spray Ring



Tri-clamp connection

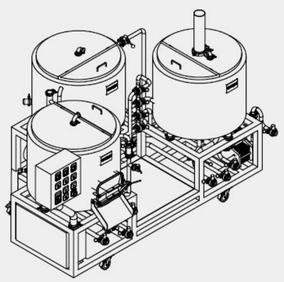
STAR SERIES 200L~400L

3 VESSEL BREWHOUSE SYSTEM

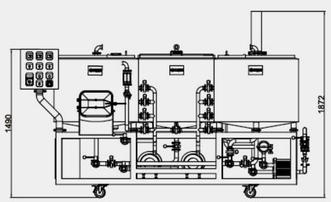


● ELECTRIC / STEAM HEATING SYSTEM

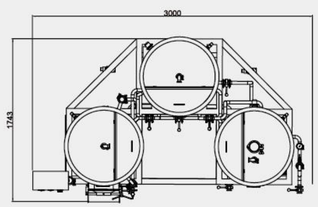
EQUIPMENT DRAWING



● SIDE VIEW



● FRONT VIEW



● TOP VIEW

STAR

series brewhouse, comes with individual platform in the middle, which is the excellent working center for brewers. Super convenient to operate the whole process between each tank.

MOVABLE

Same as SMART and LINE series brewhouse, when the volume is 200L or 2BBL for this STAR series, it will be equipped with universal wheels under the frame, flexible on the position, and easy to move around when neccessary.

ATTRACTIVE

This is the most well-designed product with perfect features and design, good choice for your brewpub.

PRODUCT PARAMETERS

Name		STAR SERIES 3 VESSEL BREWHOUSE		
Nominal Volume		200L	300L	400L
Dimension (L*W*H)		3*1.77*1.75m	3*1.88*2m	3.1*2*2.05m
Gross Weight (KG)		700kg	800kg	900Kg
Electric Heating power	Mash/Lauter	Optional: 3kw external RIMS fitting (RIMS=Recirculating Infusion Mash System)		
	Kettle/Whirlpool	12 kw	10 kw*2	15 kw *2
	Hot water tank	12 kw	10 kw*2	15 kw *2
Wort pump		1T/H, VFD Speed controllable through control panel		
Hot water pump		1T/H, on/off control through control panel		
Max power load		26 kw	43 kw	63kw
Working Voltage		Standard: 380V, 50HZ, 3phase (Customized according to your local power, TBD)		



Whole View



Sight Glass



Vinasse Door



Plate Heating Exchanger



Heating Element



Wort Pump



Spaging Spray Ring



Tangential Whirlpool Inlet

SPECIFICATION (L)

CONFIGURATION		SMART 100L	LINE 200L	STAR 200L	STAR 300L	STAR 400L
PHOTO						
Dimension (mm)	L	2580	3650	3000	3000	3100
	W	800	1000	1770	1880	2000
	H	1500	1600	1750	2000	2050
Footprint	Square meter	1㎡	2㎡	2㎡	3㎡	4㎡
Gross weight	KG	500	600	700	800	900
Nominal Volume / Max Volume	Mash/Lauter	100/150	200/290	200/290	300/380	400/550
	Kettle/Whirlpool				300/500	400/610
	Hot Water Tank				300/380	400/550
Heating Method (Electric element)	Mash/Lauter	3kw RIMS, optional (RIMS=Recirculating Infusion Mash System)				
	Kettle/Whirlpool	6kw	6kw*2	6kw*2	10kw *2	15kw *2
	Hot Water Tank	6kw	12kw	12kw	10kw *2	15kw *2
Insulation Layer	Polyurethane (PU)	30mm	50mm	50mm	50mm	50mm
Top Lid	Mash/Lauter	manual open lid				
	Kettle/Whirlpool	manual open lid with 4 inch tri-clover chimney				
	Hot Water Tank	manual open lid				
Mash/Lauter	Sparging ring	√				
	Wort backflow pipe	√				
	Grain outdoor	330*230mm			430*330mm	
	Grain chute	√				
	Sieve plate	Φ550mm	Φ750mm	Φ750mm	Φ800mm	Φ900mm
	Grain rake	Optional, VFD Speed control rake with motor &reducer				
Kettle/Whirlpool	Tangential inlet	√				
	2nd outlet	√				
Hot Water Tank	Pipeline	Connected with Hot liquor pump, can be pumped into Mash tun; Tap water outlet from the PHE to be able backflow into Hot Liquor tank				
Wort Pump	Max Flow	1T/H	1T/H	1T/H	1T/H	3T/H
	Max Head	16m	16m	16m	18m	18m
	Rated Power	0.55kw	0.55kw	0.55kw	0.55kw	0.75kw
	Control	VFD speed adjustable control				
Hot Water Pump	Max Flow	1T/H	1T/H	1T/H	1T/H	3T/H
	Max Head	16m	16m	16m	18m	18m
	Rated Power	0.55kw	0.55kw	0.55kw	0.55kw	0.75kw
	Control	ON/OFF control (optional: VFD speed control)				
PHE	Heat exchanging area	1㎡	2㎡	2㎡	3㎡	4㎡
	Exchange stage	1 stage	1 stage	1 stage	2 stages	2 stages
	Medium	Wort | Tap water			Cold water |Wort | Tap water	
Knocking Out Device	large area hops filter	√				
	Temperature gauge	√				
	Oxygenation device	√				
	Sight glass	√				
	Yeast adding Tank	N/A			Optional	
Control System	Temperature Meter	AUTONICS TX4S Series (optional: OMRON E5CC series)				
	Temperature Sensor	JFE (PT-100) brand				
	Liquid Level Sensor	IFM Brand				
	Frequency Converter	DANFOSS brand				
	Electrical components	Schneider brand				
Power Supply	V / HZ / Phase	380V/50HZ/3 Phases (220V/60HZ/3 Phases, can be customized as local premises' requirement , TBD)				
Max Electric Power	Kw	13.2	26	26	50	68
Max electrical	Amps (under 380v,3p)	34	70	70	132	179

SPECIFICATION (BBL)

CONFIGURATION		SMART 1BBL	LINE 2BBL	STAR 2BBL	STAR 3BBL	STAR 4BBL
PHOTO						
Dimension (mm)	L	2680	3730	2450	2760	2760
	W	880	1000	1550	1910	1910
	H	1530	1600	1796	1700	1900
Footprint	Square meter	1㎡	2㎡	2㎡	3㎡	4㎡
Gross weight	KG	550	650	650	850	950
Nominal Volume / Max Volume	Mash/Lauter	1BBL/1.5BBL			3BBL/4BBL	4BBL/5.5BBL
	Kettle/Whirlpool	1BBL/1.75BBL	2BBL/3.12BBL	2BBL/3.12BBL	3BBL/4.6BBL	4BBL/6.6BBL
	Hot Water Tank	1BBL/1.5BBL			3BBL/4BBL	4BBL/5.5BBL
Heating Method (Electric element)	Mash/Lauter	3kw RIMS, optional				
	Kettle/Whirlpool	7kw	7.5kw *2	7.5kw *2	12kw *2	17kw *2
	Hot Water Tank	7kw	15kw	15kw	12kw *2	17kw *2
Insulation Layer	Polyurethane (PU)	30mm	50mm	50mm	50mm	50mm
Top Lid	Mash/Lauter	manual open lid				
	Kettle/Whirlpool	manual open lid with 4 inch tri-clover chimney				
	Hot Water Tank	manual open lid				
Mash/Lauter	Sparging ring	√				
	Wort backflow pipe	√				
	Grain outdoor	330*230mm			430*330mm	
	Grain chute	√				
	Sieve plate	Φ600mm	Φ800mm	Φ800mm	Φ900mm	Φ900mm
	Grain rake	Optional, VFD Speed control rake with motor &reducer				
Kettle/Whirlpool	Tangential inlet	√				
	2nd outlet	√				
Hot Water Tank	Pipeline	Connected with Hot liquor pump, can be pumped into Mash tun; Tap water outlet from the PHE to be able backflow into Hot Liquor tank				
Wort Pump	Max Flow	1T/H	1T/H	1T/H	1T/H	3T/H
	Max Head	16m	16m	16m	18m	18m
	Rated Power	0.55kw	0.55kw	0.55kw	0.55kw	0.75kw
	Control	VFD speed adjustable				
Hot Water Pump	Max Flow	1T/H	1T/H	1T/H	1T/H	3T/H
	Max Head	16m	16m	16m	18m	18m
	Rated Power	0.55kw	0.55kw	0.55kw	0.55kw	0.75kw
	Control	ON/OFF control (optional: VFD speed control)				
PHE	Heat exchanging area	1㎡	2㎡	2㎡	3㎡	4㎡
	Exchange stage	1 stage	1 stage	1 stage	2 stages	2 stages
	Medium	Wort | Tap water			Cold water |Wort | Tap water	
Knocking Out Device	large area hops filter	√				
	Temperature gauge	√				
	Oxygenation device	√				
	Sight glass	√				
	Yeast adding Tank	N/A			Optional	
Control System	Temperature Meter	AUTONICS TX4S Series (optional: OMRON E5CC series)				
	Temperature Sensor	JFE (PT-100) brand				
	Liquid Level Sensor	IFM Brand				
	Frequency Converter	DANFOSS brand				
	Electrical components	Schneider brand				
Power Supply	V / HZ / Phase	220V/60HZ/3 Phases (can be customized as local premises' requirement, TBD)				
Max Electric Power	Kw	15.2	32	32	62	68

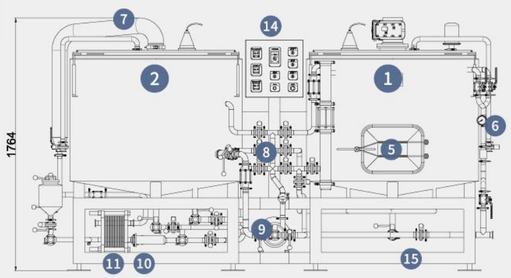
NOVA SERIES 300L~5BBL

2 VESSEL BREWHOUSE SYSTEM

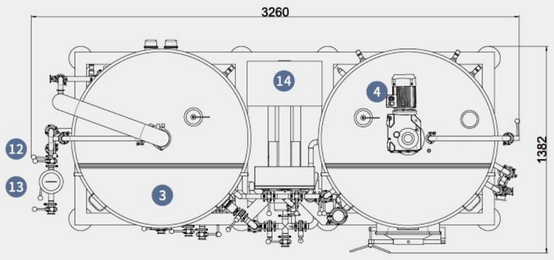


● ELECTRIC / STEAM HEATING SYSTEM

EQUIPMENT DRAWING



● FRONT VIEW



● TOP VIEW

MAIN COMPONENTS

1. Mash/Lauter tank
2. Kettle/Whirlpool tank
3. Manual open top lid
4. Rake with motor (adjustable speed)
5. Vinasse Door
6. Hot water & Tap water mixing pipeline
7. Indoor Condensing Pipe
8. Manifold with butterfly process valves
9. Wort Pump
10. Pre-Filter
11. Plate Heat Exchanger
12. Wort Oxygenation Device
13. Yeast Adding Tank
14. Build-in Control Cabinet
15. Skid-Mounted Frame

PRODUCT PARAMETERS

Name		MICRO BREWHOUSE 500L NOVA SERIES		
Nominal Volume		300L	500L	5BBL
Dimension (L*W*H)		2.55*1.2*1.8m	3.1*1.5*1.87m	3.35*1.5*1.87m
Gross Weight (KG)		750kg	850kg	900Kg
Heating power	Mash/Lauter	Optional: 5 kw external RIMS fitting (RIMS=Recirculating Infusion Mash System)		
	Kettle/Whirlpool	10 kw *2	18 kw *2	18 kw *2
	Optional	Optional: Steam heating jacket on each tank, equip with extra steam generator		
Wort pump		3T/H, VFD Speed controllable through control panel		
Working Voltage		Standard: 380V, 50HZ, 3phase (Customized according to your local power, TBD)		



Whole view



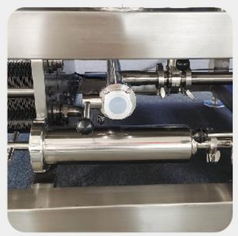
PID Controller



Air Assisted Manual Open Top Lid



Condensing Pipe



Wort Filter



Raker



TC Heating Elements



Kettle/Whirlpool Tank

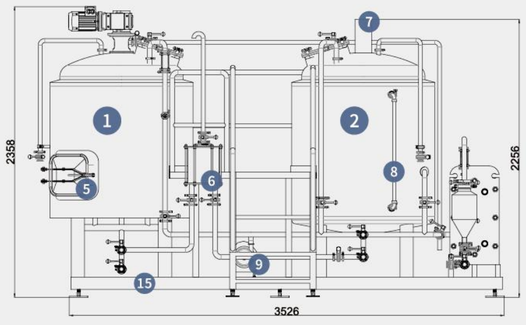
MICRO SERIES 500L~10BBL

2 VESSEL BREWHOUSE SYSTEM

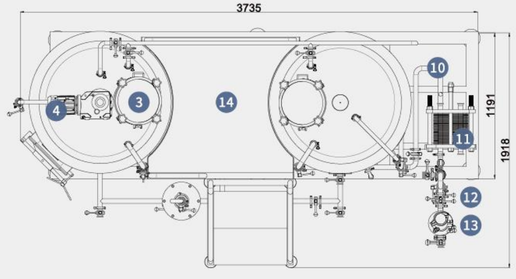


● ELECTRIC / STEAM HEATING SYSTEM

EQUIPMENT DRAWING



● FRONT VIEW



● TOP VIEW

MAIN COMPONENTS

1. Mash/Lauter tank
2. Kettle/Whirlpool tank
3. Top Manhole
4. Rake plow with motor (adjustable speed)
5. Vinasse Door
6. Balance Tank
7. Outdoor Condensing Pipe
8. Level Guage
9. Wort Pump
10. Pre-Filter
11. Plate Heat Exchanger
12. Wort Oxygenation Device
13. Yeast Adding Tank
14. Platform with stairs and guardrails
15. Skid-Mounted Frame

PRODUCT PARAMETERS

Name	MICRO SERIES 2-VESSEL BREWHOUSE	
Nominal Volume	500L	1000L
Dimension (L*W*H)	3.12*1.3*2.1m	3.75*1.6*2.5m
Heating method	Electric heating; Steam heating	Steam heating
Wort Pump	3 T/H, VFD speed control	5 T/H, VFD speed control
Working voltage	Standard: 380V,50HZ,3phase (Customized according to your local power, TBD)	



Whole View



Wort Filter



Vinasse Door



Raker



Plate Heating Exchanger



Wort Pump



Balance Tank



Glass Manhole

PRO SERIES 500L~10BBL

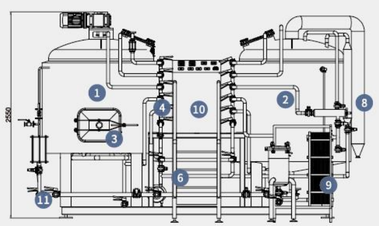
2 VESSEL BREWHOUSE SYSTEM

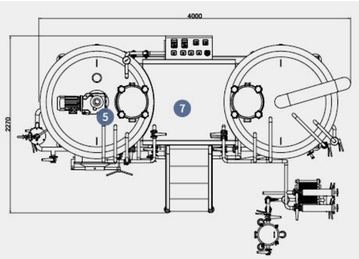


● STEAM /DIRECT FIRE HEATING SYSTEM

This is one of our high standard configuration brewhouse, with volume capacity ranges from 500L to 10BBL, it comes with designed manifold butterfly valve trees, and also complete skid-mounted frame that can dismiss the trouble of installation and enable you to start your brew day once received the brewhouse.

1. Mash/Lauter tank
2. Kettle/Whirlpool tank
3. Vinasse door
4. Manifold with butterfly process valves
5. Rake plow with motor (adjustable speed)
6. Wort pump (adjustable speed)
7. Platform with stairs and guardrails
8. Wort filter before heat exchanger
9. Plate heat exchanger
10. PID control panel
11. Skid-Mounted Frame





ECO SERIES 500L~10BBL

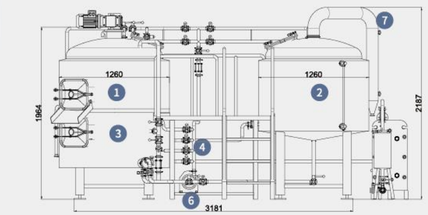
Combined 2 VESSEL BREWHOUSE SYSTEM

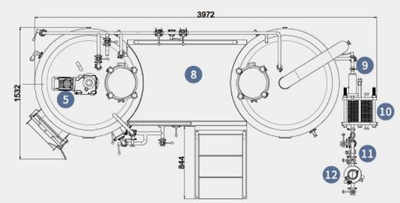


● STEAM / ELECTRIC HEATING SYSTEM

This is the most economic option to have 3 vessels combined together as a brew center. You can have different options on the function of each tank, such as: combined Mash/Kettle, or upgrade the bottom whirlpool tank as an HLT. Save floor space, and more possible to have double batches per day.

1. Mash/Lauter tank
2. Kettle tank
3. Whirlpool tank
4. Manifold with butterfly process valves
5. Rake plow with motor (adjustable speed)
6. Wort pump (adjustable speed)
7. Indoor condensing pipe
8. Platform with stairs and guardrails
9. Wort filter before heat exchanger
10. Plate heat exchanger
11. Oxygenation device
12. Yeast adding tank





BRIDGE SERIES 500L~3000L

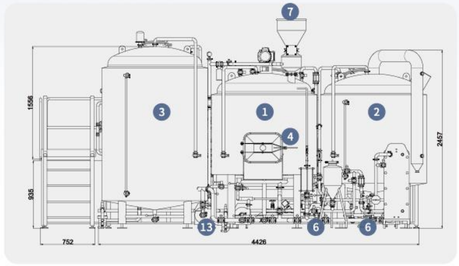
3 VESSEL BREWHOUSE SYSTEM

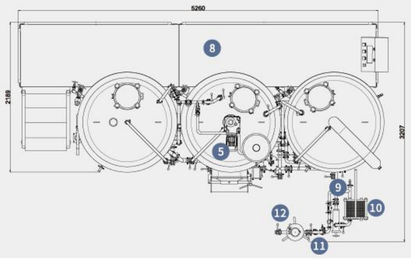


● ELECTRIC / STEAM HEATING SYSTEM

It can be named as 2 vessel brewhouse + HLT system as well. With 2 times of HLT and dual wort pump, it can permit you to brew double batches per day. It can be flexible on the position and dimension, also with options like: flow meter, auger system, pneumatic valves, touch screen control system, etc.

1. Mash/Lauter tank
2. Kettle/Whirlpool tank
3. Hot water tank (2 times of volume)
4. Vinasse door
5. Rake plow with motor (adjustable speed)
6. Wort pump (adjustable speed)
7. Grist case
8. Platform with stairs and guardrails
9. Wort filter before heat exchanger
10. Plate heat exchanger
11. Oxygenation device
12. Yeast adding tank
13. Hot water pump





ZIP SERIES 500L~3000L

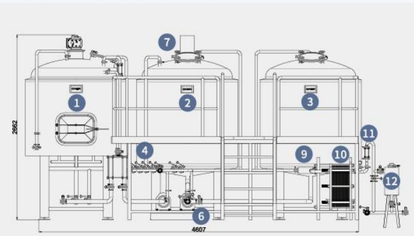
3 VESSEL BREWHOUSE SYSTEM

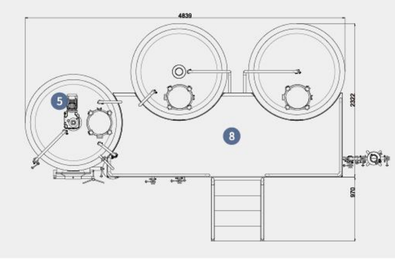


● ELECTRIC / STEAM HEATING SYSTEM

For this design, you will be able to have different combinations:
A: Mash tank, Lauter tank, and kettle/whirlpool tank; B: Mash/lauter tank, kettle tank, and whirlpool tank.
With an extra HLT, both of them can zip the brew day within 8 hours.

1. Mash/Lauter tank
2. Kettle tank
3. Whirlpool tank
4. Manifold with butterfly process valves
5. Rake plow with motor (adjustable speed)
6. Wort pump (adjustable speed)
7. Outdoor condensing pipe
8. Platform with stairs and guardrails
9. Wort filter before heat exchanger
10. Plate heat exchanger
11. Oxygentation device
12. Yeast adding tank





INDUSTRIAL 2000L~5000L

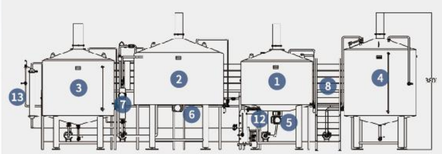
4 VESSEL BREWHOUSE SYSTEM

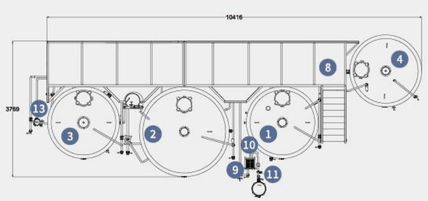


STEAM HEATING SYSTEM

For the industrial scale of brewing, time would be the most treasurable part for the brewmaster. A competitive and specialized design would be super helpful to ensure efficiency and quality. This system can have 2 different combinations, A: Mash+Lauter+Kettle+Whirlpool tank; B: Mash+Lauter+Kettle/Whirlpool tank + HLT.

1. Mash tank
2. Lauter tank
3. Kettle/Whirlpool tank
4. Hot water tank
5. Agitator with motor&reducer
6. Grain rake with motor &reducer
7. Balance tube
8. Platform with stairs and guardrails
9. Wort filter before heat exchanger
10. Plate heat exchanger
11. Oxygenation device
12. Yeast adding tank
13. Inline chiller before whirlpool





INDUSTRIAL 2000L~5000L

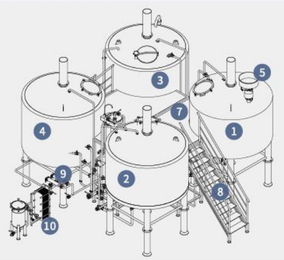
4 VESSEL BREWHOUSE SYSTEM

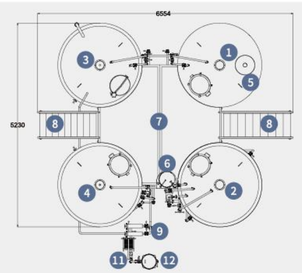


STEAM HEATING SYSTEM

As the manufacturer, providing customized solutions is what we are good at. If your brewery doesn't have enough space, we can consider the square shape design. With platform, steps and guardrails, it will be more convenient for the brewer to handle all the tanks in reachable distance. Both manual valve and automatic valve control are available, tell us your brew dream, and let's carry it into reality.

1. Mash tank
2. Lauter tank
3. Kettle tank
4. Whirlpool tank
5. Grist case with hydrator
6. Sample station
7. Customized platform
8. Dual stairs and guardrails
9. Dual wort filter before heat exchanger
10. Plate heat exchanger
11. Oxygentation device
12. Yeast adding tank





DIRECT FIRE 100L~200L

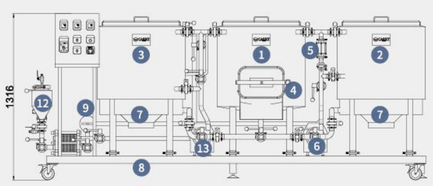
3 VESSEL BREWHOUSE SYSTEM

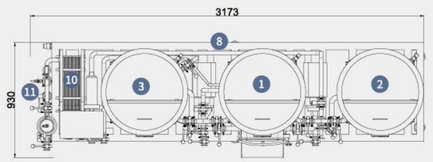


DIRECT FIRE/ELECTRIC HEATING SYSTEM

If your brewery doesn't have enough electric power supply, this unit would be the most competitive choice. Both the kettle and Hot water tank are equipped with a burner and support frame, it can heat up water 1 degree Celsius per minute. All tanks, pumps, PHE, and Control cabinet are pre-installed on the skid-mounted frame with wheels, super handy turnkey solution.

1. Mash/Lauter tank
2. Kettle/Whirlpool tank
3. Hot water tank
4. Vinasse door
5. Backflow pipeline with sight glass
6. Wort pump (adjustable speed)
7. Burner with mini combustor
8. Skid mounted frame with wheels
9. Wort filter before heat exchanger
10. Plate heat exchanger
11. Oxygenation device
12. Yeast adding tank
13. Hot water pump





STACKABLE BRIGHT TANK

100L~5000L TANKS



V Series

- Volume: from 200L to 2000L
- Stack method: flange connections
- 360° CIP cleaning ball on CIP arm
- Side shadowless manway
- Level Tube
- Pressure Relief Valve
- Pressure Gauge
- Sample Valve
- Carbonation Fittings
- Bottom drain port
- Temperature probe with PT-100
- Double layers with insulation foam
- 100% TIG Welding with 316 wires
- Dimple cooling jacket with TC in/outlet
- Inner face pickling and passivating treated
- Available for fermenters to be stacked together

H Series

- Volume: from 100L to 5000L
- Stack method: flange connections
- 360° CIP cleaning ball on CIP arm
- Safety valve
- Front shadowless manway
- Level Tube
- Pressure Relief Valve
- Pressure Gauge
- Sample Valve
- Carbonation Fittings
- Bottom drain port
- Temperature probe with PT-100
- Double layers with insulation foam
- 100% TIG Welding with 316 wires
- Dimple cooling jacket with TC in/outlet
- Inner face pickling and passivating treated
- Available for single-layer design to be put in the cold room



FERMENTATION TANK

100L~5000L conical fermenter



M Series

- Volume: from 500L to 50HL
- Material:SUS304 Stainless Steel
- 360° ClP cleaning ball on CIP arm
- Safety Valve
- Side Shadowless Manway
- Spunding Valve
- Pressure Gauge
- Sample Valve
- Temperature Gauge
- Carbonation Fittings (optional)
- Racking arm with beer outlet
- Bottom drain port
- Temperature probe with PT-100
- Double layers with insulation foam
- 100% TIG Welding with 316 wires
- Dimple cooling jacket with TC in/outlet
- Inner face pickling and passivating treated

S Series

- Volume: from 100L to 500L
- Material:SUS304 Stainless Steel
- 360° ClP cleaning ball on CIP arm
- Top Flange Manway
- Pressure Relief Valve
- Spunding Valve (optional)
- Pressure Gauge
- Sample Valve
- Temperature Gauge
- Carbonation Fittings (optional)
- Beer Outlet
- Bottom drain port
- Temperature probe with PT-100
- Double layers with insulation foam
- 100% TIG Welding with 316 wires
- Dimple cooling jacket with TC in/outlet
- Inner face pickling and passivating treated



BEER BRIGHT TANK

100L~5000L BBT



S Series

- Volume: from 100L to 500L
- Material:SUS304 Stainless Steel
- 360° CIP cleaning ball on CIP arm
- Top Flange Manway
- Level Tube
- Pressure Relief Valve
- Pressure Gauge
- Sample Valve
- Carbonation Fittings
- Bottom drain port
- Temperature probe with PT-100
- Double layers with insulation foam
- 100% TIG Welding with 316 wires
- Dimple cooling jacket with TC in/outlet
- Inner face pickling and passivating treated

M Series

- Volume: from 500L to 50HL
- Material:SUS304 Stainless Steel
- 360° ClP cleaning ball on CIP arm
- Safety valve
- Side Shadowless Manway
- Level Tube
- Pressure Relief Valve
- Pressure Gauge
- Sample Valve
- Carbonation Fittings
- Bottom drain port
- Temperature probe with PT-100
- Double layers with insulation foam
- 100% TIG Welding with 316 wires
- Dimple cooling jacket with TC in/outlet
- Inner face pickling and passivating treated



KOMBUCHA

KOMBUCHA

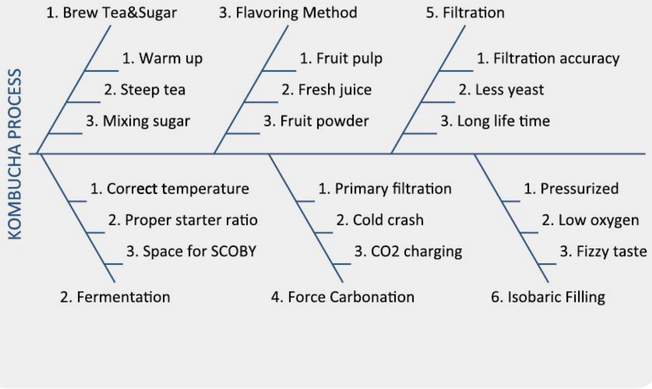
KOMBUCHA FERMENTATION TANK

OPEN TOP FERMENTER 100L~5000L



CUSTOMIZED SHALLOW DEISN

Open-top fermentation tank is customized based on the client's requirement, shallow design is more popular among kombucha brewers, large diameter permits more access to O2 and feeds up the SCOBY perfectly during the whole fermentation process. 304 stainless steel material is widely used on commercial scale. Tank volume under 500L can be equipped with universal wheels.







KOMBUCHA BREW KIT

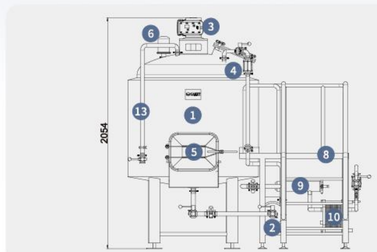
ONE VESSEL TEA BREW CENTER

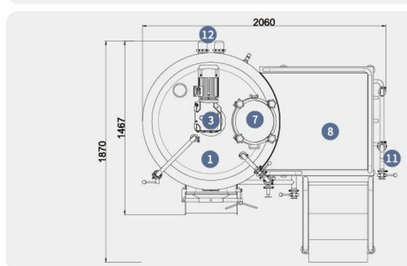


ELECTRIC / STEAM HEATING SYSTEM

Single vessel Tea Brew Center is the economic design with a single vessel and platform, which means you will get the water heated up, steep tea, and mix sugar all in one tank. Build-in agitator makes the job easier.
The plate heat exchanger is a good choice to cold-crash hot tea to a proper temperature environment for SCOBY.

1. Kombucha brew tank
2. Tea transfer pump
3. Agitator with motor
4. Backflow pipe with sight glass
5. Side vinasse door
6. Breather valve
7. Top manhole (tea inlet)
8. Platform with stairs and guardrails
9. Tea filter before heat exchanger
10. Plate heat exchanger
11. Oxygenation device
12. Electric heating elements
13. CIP Arm with cleaning ball





KOMBUCHA BREW KIT

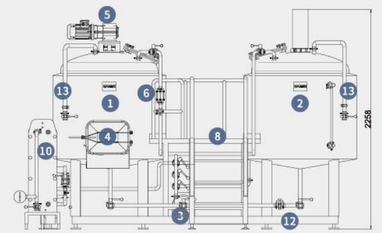
2 VESSEL TEA BREW CENTER

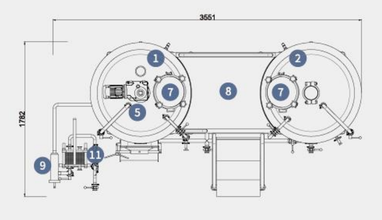


ELECTRIC / STEAM HEATING SYSTEM

2-Vessel Tea Brew Center is suitable for production with double batch per day. One of the tanks is in charge of heating up water, while the other is steeping and mixing sugar synchronously. The skid mounted frame gets all the pipeline, valves, tanks, and PHE together, it is a great turnkey solution for your kombucha brewery.

1. Tea brew tank
2. Hot water tank
3. Sanitary transfer pump
4. Vinasse door
5. Agitator with motor
6. Vorlauf pipeline with sight glass
7. Top manhole
8. Platform with stairs and guardrails
9. Pre-filter before heat exchanger
10. Plate heat exchanger
11. Oxygenation device
12. Skid-mounted frame
13. CIP arm with cleaning ball





CUSTOMER CASES

carry your brewery into the next level



Canada



Australia



Germany



Thailand



Mexico



Australia



Thailand



Taiwan



Japan



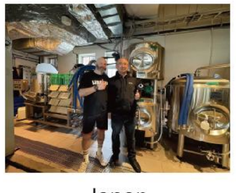
USA



United Kindom



GuangZhou



Japan



Australia



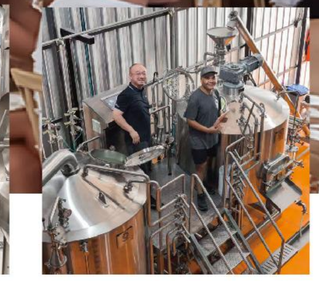
United Kingdom



Japan



Japan



Thailand



Dominica



Japan



Australia



Thailand



Thailand



Czech Republic



Thailand



Mexico

WE ARE PROUD OF YOU

cooperate together to create something better

KegLand
IMS BREWHOUSES & BREWERIES
GREENCOP
DARWIN Bioprospecting Excellence
BROUW LOKAAL
SANTILÉ
samata BREWERY
Sara BIERE DE GARDE ARTISANALE
PHÚ THỌ CRAFT BEER ARTISAN
BROUWERIJ ZWARTE WOLF
BITTER SWEET Craft Brewery
CRAFT BEER HOPPEMOTTE Est. 2016
BLACK DOG BREWERY LOCAL CRAFT BEER
HAKUBA BREWING COMPANY
SOLOMON BREWING CO
SAFARI
Juan Panino
BLICKFIN BREWING CO.
HAGGERSTON BREWERY
FINAL GRAVITY BREWED
PHUKET BEER
JUNGLA BREWING COMPANY
FOUDRE MICROBRASSERIE
KORE CULTURE LAB
BROUE BARN
BIRA MANUFAKTUR
BESTIE BREWING
BREW DAY TIME TO BREW BY TPA
小荷酿造 LOTUS BREWING
BrewHive
Bighand Bros. Beer
mash up Supply co.,ltd.
APANAS BREWING MALTAS ARTESANAS
AGARTHA BREWING TOKYO
CLIPPERTON
MOCHINSON TEA CO. CRAFT BREW
HOPS in the FOG BREWING COMPANY
AFTER SCHOOL BREWERY MISHUKU BEER
Artesano Brewing DESDE 2020
SOULFIRE
MALTARIA
NUBREWCO A TASTE ABOVE THE REST
KOLD STAY BOOCHED
BREW MONSTER BEER CO.
HOPS YARD CHIANG RAI
SONGKWAE BREWERY
brewing 醸造所 craft
GIESSER BREWING GABLER'S CRAFT BEER
CUDO KOMBUCHA
BRIDGE ROAD BREWERS
FLYING MONK BREWERY
KESSEL & KELLE
好菌好俊 All Good Gene's KOMBUCHA
HAYWARD Laboratories, Inc.
NANAI BREWERY
Dorper Brewing Co.
WILD KOMBUCHA
Kai KOMBUCHA
KULTCHA
STEVE'S
THREE ARROWS BREWING
Schull Bräu
Brouwerij De Dochter van de Korenaar
BROUWERIJ NICOLAAS GOIRLE
EST. 1575 BREWERY ISEKADO
FIRST8 KOMBUCHA MANUFAKTUR München



PRODUCT GALLERY

customized systems based on customers' requirement



Show Room - 200L LINE 3-V Brewhouse \ 200L Fermenters



Sweden - 100L SMART Brewhouse \ 100L Unitanks \ Chiller Unit



USA - 10BBL 2-vessel Brewhouse \ 20BBL HLT \ 20BBL Unitank



Hong Kong - 500L 3 Vessel Brewhouse



Canada - 1000L Direct Fire 2-vessel Brewhouse



USA - 20BBL Unitank \ 10BBL 20BBL BBT



Thailand - 1200L Complete brewery system



USA - Stackable servicing tank & Fermenters



Colombia - 2000L Horizontal Storage Tank



Switzerland - NOVA 500L Brewhouse \ 1000L HLT



Korea - 1000L Brewhouse \ 1000L 2000L Unitanks

AUXILIARIES GALLERY

turnkey solutions to make your brew day better



Bottle Filling & Capping Machine



Keg Washing Machine



Keg Filling Machine



Electric Steam Generator



Gas (Fuel oil) Steam Generator



Plate Frame Filter

Carry Brewtech provides turnkey solutions for your brewery project, including:

malt miling, auger system, mashing, fermenting, glycol cooling system, temperature control system, ClP cleaning system, auxiliaries for bottle / keg / cans, etc.

Optimized supply chain enable our team to provide perfect options to make your brew day better.



All in one Smart Cooling Unit



Industrial Chiller (2HP~10HP)



Hop Cannon



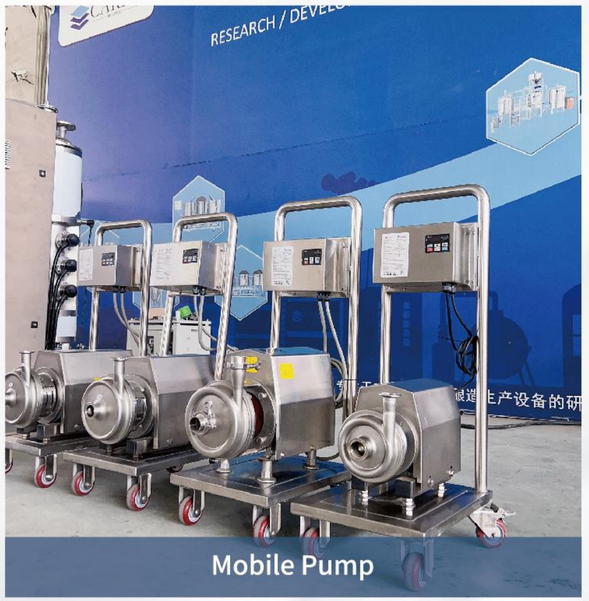
Hop Cannon (with pump)



CIP Cleaning Cart



Commercial Malt Miller



Mobile Pump

SPARE PART FOR YOUR SAFETY STOCK


Spunding Valve


Butterfly Valve(Ball lock)


Butterfly Valve(squeeze)


Ball Valve


Sample Valve (standard)


Sample Valve (optional)


Defoamer


Racking arm(optional)


Tri-clamp & gasket


End cap


Sight Glass


Safety Valve (PRV)


Temperature Gauge


Pressure Gauge


Solenoid Valve


Carbonation Fittings


TC Push-in Adapter


TC Hose Adapter


TC Hex Adapter


Breather Valve


TC Extension Tube


TC Tee


TC Elbow


TC Reducer


TC Cross


Y type Filter


F type Filter


Wedge-shape filter core


CIP Cleaning Ball


CIP Cleaning Ball (long)


Beer Hose


Water Hose


Flange Sight Glass


Proportional control valve


Level tube adaptor


Check Valve


Heat Element


Thermowell


Temperature seonsor (tri-clamp)


Temperature seonsor (screw)

pneumatic angle seat valve

Manual angle seat valve

Glas Manhole

IFM Flow meter

IFM Level sensor

Pump seal part

Schneider circuit breaker

Relay

PID Meter

Danfoss VFD

Plate Heat Exchanger

Glycol water pump

Constant pressure pump

Wort pump

pneumatic Butterfly valve

EPDM Gasket

CO_2 Volume Meter

Sterile sampling valve

Large Hop doser

Mini Hop doser