

®

Raj

Water Technology (Guj.) Pvt. Ltd.

AN ISO 9001:2008 Certified Company



1 - Company Introduction

Raj Water Technology (Guj.)Pvt. Ltd. Is one of the leading company known for manufacturing, supplying & exporting, products like all type of Water Treatment Project, Mineral Water project, Natural Mineral water Project, RTS Juice Turnkey Project, Synthetic Juice Project, and Carbonated Soft Drink Turnkey Project, Beer Manufacturing Project. Our products are manufactured under established standards in the industry, and are tested on various quality measures before their final dispatch.

With the aid of our sound business policies, capacious infrastructure and competent team of professionals, we have been able to cater to the precise needs of our valuable customers. Client-centric approach is assured, keeping the ease and convenience of our customers in mind. Strong logistic support and wide distribution network, has helped us in delivering the offered range within the assured time frame at the customer's end.

Under the supervision of our mentor and managing director, Mr Sanjay Patel, we have been able to cater to the huge clientele across the world. We receive a very high satisfaction rating from our customers. We have delivered our equipment & services to all over India as well as in Overseas. Indian Subcontinent, East Asia and South/West Europe are places, where we export our product range.

Raj Water Technology (Guj.)Pvt. Ltd. Formed in 2004 by experienced all types of beverages experts and engineering professionals having ISO 9001:2015 & ISO 14001:2015 Certification. We have advanced manufacturing unit at Rajkot in Gujarat. We are manufacturing Quality & performance proven All types of beverages plants in full Range.

<u>Core Value</u>	<u>Core Purpose</u>	<u>Our Vision</u>
1) Hard Work 2) Customer Delight 3) Continuous Research & Improvement 4) Social Responsibility	To build success stories of people by providing unlimited opportunities through innovative	To Implement Great Practices of Reliance and become 1000 Cr. Turnover Company by

➤ **Quality Assurance**

We make every effort to provide high quality products for our clients. For this, we have appointed an in-house quality controller group. This quality controller group undertakes several quality checks at various stages of production. Their regular checks and controls have ensured the quality of our products, which match international standards. We conduct quality test on our products on various parameters, like

- 1. Durability***
- 2. Chemical resistance***
- 3. Leakage proof***
- 4. Tensile strength***
- 5. High performance***
- 6. Client Satisfaction***

Being a client centric organization, we continuously strive towards achieving Total Client Satisfaction for our clients, by delivering them high quality products in stipulated time frame. We adhere to our quality standards by executing several quality tests on our products. Our quality control department ensures that the best products are delivered to the clients.

Apart from these, we also offer timely delivery and neat packaging which add value to our products. We have strengthened our relationships with our clients by obtaining their regular feedback, and working on our short comings. With our dedicated efforts, we have been able to gain new clients as well as retain old clients, thus maintaining a large client base across the world.

2 - Beer Equipment Introduction

The overall equipment and piping layout of the brewed beer equipment should be elegant, safe and convenient.

Pipes and self-brewed beer equipment have no dead space, and use pumps that are resistant to acid and alkali, high temperature, and low oxygen.

- 1) The small-scale self-brewed beer equipment is now brewed to maximize the beer's nature freshness and nutrition. It is rich in more than 17 kinds of amino acids, including eight kinds of amino acids that are essential and cannot be synthesized by the human body. More than eleven kinds of vitamins, especially B vitamins in other foods; and winemakers can prepare red, yellow, fruit, and dark beer according to different tastes of customers to meet different levels and tastes. Consumer demand.
- 2) Small-scale self-brewed beer equipment is the ideal choice for hotels, barbecue shops, restaurants, bars and other dining and entertainment venues to produce beer for guests to enjoy directly. The appearance is exquisite and luxurious, the floor space is small, not only has a high ornamental value, but also let the guests visually see the whole process of beer production and appreciate the profound connotation of beer culture.
- 3) Small self-brewed beer equipment is simple to operate. Small self-brewed beer equipment design and production, easy to learn. Design is more reasonable. Low degree of automation. Easy to operate. Equipment is divided into manual equipment, semi-automatic equipment, fully automated equipment, PLC control system equipment all small-scale self-brewed beer equipment is mainly semi-automatic. Based on many years of experience, Raj semi-automatic small-brewed beer equipment is more suitable for dining and entertainment venues.

3 - Brewhouse System



Brew house system consists of Mash Tun, Lauter Tun, Boiling Kettle, Whirlpoolkettle, Hop Dosing Equipment. The main equipment adopted international quality standards of sanitary 304 stainless steel, to deal with the tank by plasma cutting, pure AR-shielding welding, and mechanized automatic polishing machine.

Our scientific Dimple jacket production technology can utmost ground realizes the effect of heat conduction, use high quality rock wool or polyurethane materials to insulation for the inner tank, and effectively prevent heat energy leakage from the tank. Advanced LauterTunraker system and automatic hydraulic lifting technology, can ensure mash filter uniform and comprehensive.

The brew house system could be included two vessels brew house, three vessels brew house and four vessels brew house includes mash / LauterTun and kettle / whirlpool tank. Three vessels include mash tank, LauterTun and kettle / whirlpool tank. Four vessels include mash tank, LauterTun, boiling kettle and whirlpool tank. The capacity is bigger, the vessel is more and you can also choose the multiplayer assembly from, improve the working efficiency.

The scarification system heating has many forms, such as steam heating, electric pipe heating, direct fire heating, heat conducting oil heating and so on.

5-BBL Two – Vessels Brew House System



1500L Three Vessels Brewhouse Syatem



600L Brewhouse System



300L Three Vessels in Two Body Brewhouse System



1000L Brewhouse System



2700L Brewhouse System



4000L Brewhouse System



2000L Brewhouse System



4 - Fermentation System

5000L Beer Brite Tank and Fermentation Tank



Fermentation system is made up of Fermentation Tank and Bright Beer Tank quantities are based on customer's request. According to different fermenting request, structure of fermentation tank bedesigned accordingly. Generally Fermentation Tank structure is dished head and cone bottom, with Polyurethane installation and dimple cooling jackets. There is a cooling jacket on tank cone section, columnar part has two or three cooling jackets. This not only can meet the relevant requirements of cooling, guarantee cooling rate of fermentation tank, also help to precipitation and the yeast.

300L Bright Beer Tank



Tank internal and external wall are made of international quality standards of sanitary 304 stainless steel, the Polyurethane insulation thickness between the inner and outer is 50-200mm. conic bottom install inlet outlet pipes. Tank installation cleaning system, tank roof device, tank bottom device, rotating wine outlet tube, inflatable device, liquid level meter, sampling valves and other supporting valve, equipped with temperature sensor, with the help of PLC auto-control, the equipment can reach to automatic and semi-automatic control. The height of conic bottom is a quarter of the total height. The ration of tank diameter and height of tank is 1:2-1:4, the cone angle usually between 60°-90°.

2000L Fermentation Tank



15BBL Fermentation Tank



2000L Fermentation Tank



500L Fermentation Tank



8000L Fermentation Tank



1000L Fermentation Tank



6500L Fermentation Tank



5 - Cooling System

The cooling system includes Chilled Water Tank, refrigerating machine and other line valves equipment, Beer refrigeration system is mainly used for cooling the saccharifying wort and fermentation, it plays an important role in the whole process of brewing beer. Our factory refrigerating machine is home famous brand with stable performance, excellent refrigerating effect, and low accident rate. Optimum allocation of refrigerating system can greatly reduce the wastage of the energy. Ensure the stable operation of the beer brewed.



Chiller



Glycol Tank

6 - CIP System

CIP cleaning system include lye tank, Hydrogen Peroxide tanks and as line valves, if the tank volume is small, the tank can be fixed on trolleys, so it's easy to clean brewing system. Alkaline cleaning can removed the fat and protein by saponification, to improve product safety. After the CIP treatment, clean bright surface, no water, no savor, no dirt. And device is easy to operate, strong security.

50L CIP System



50L 3-Tanks CIP System



100L 2-Tanks CIP System



300L CIP System



800L 3-Tank CIP System



7 - Control System

The PLC controlling system includes Siemens programmable controllers, industrial personal computer and other auto-controlled components; the heating and cooling are fully automatic control, and it can also be hand controlled on the operation platform. The technological parameter can be programmed and set automatic or manually according to customer's requirement or the technological requirements for different objectives.



Siemens Touch Screen Control System



Control Screen Interface

8. Auxiliary System

Auxiliary system can serve as the optional equipment for your brewery according to your request. The auxiliaries we can supply are yeast propagation system, filtration system, packing system etc.



Hop Gun



Yeast Adding Tank



Steam Generator

Malt Miller



Plate Heat Exchanger



Screw Conveyor



Yeast Propagation



Plate – Frame Daitomite Filter



Kegrator



9 - Beer Equipment Output

	100L	200L	300L	500L	600L	800L	1000L	2000L	3000L	5000L
Unit Type	TS100	TS200	TS300	TS500	TS600	TS800	TS1000	TS2000	TS3000	TS5000
Floor Space	15m ²	20m ²	25m ²	45m ²	55 m ²	70m ²	80m ²	120m ²	150m ²	250m ²
Power	8KW	12KW	20KW	35KW	35/15KW	35/15KW	35/15KW	65/15KW	65/15KW	65/15KW
Electricity	3P 380V(220V, 110V, 415V...) 50(60)HZ; 1P 220V(120V,110V,240V...) 50(60)HZ									

BEER BREWING EQUIPMENT / MICRO BREWERY EQUIPMENT		
	Components	Specification
Milling System	Miller	Double Roller,Noise<60db
Heating System	Boiler (steam heating)	Electric or steam
Brewhouse System	Mash / Lauter tun	Heating jacket Material: SUS 304/316 or Red copper 1 Thermometer / tank
	Boiling / Whirlpool Tank	
	Heat-exchanger	Plate type
Fermentation System	Fermentation Tank	Top manway/Side manway Glycol cooling jacket
	Yeast Adding Tank	SUS304 Stainless Steel
Refrigerator System	Refrigerator machine	With control system
	Pump / valve	
	Ice water tank	Fluorine filling
CIP Cleaning System	Acid Tank	SUS304 full welded
	Alkali Tank	
	Pump	
Control System	Control Cabinet	Semi-automatic



Factory

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