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fleck's



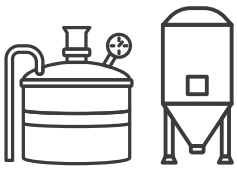
Since 30 years
BRAUHAUS TECHNIK Austria

BREWERY



...crafting beers to perfection.





FLECKS brewery equipment

Our brewhouse sizes: 3 - 5 - 10 - 20 - 30 - 50 HL



FLECKS Classical
Pub brewery
3-5-10-20 HL



FLECKS HELIX
Designer Piece
5 HL



FLECKS
Craftbrewery Production
3-5-10-20-30-50 HL

We offer

- Brewhouses
- Complete brewery projects
- Individual arrangements in buildings
- Attractive design of a „brewing-machine“
- Perfect workmanship
- Best value for money

Brewing technology

- FLECKS Calandria-process for full-bodied beers
- Easy to operate
- Flecks MIXER for thick mashes
- Heating: electrical, solar, wood, district heat, gas...
- Compact Flashpasteurizer

AUTOMATION

- Semi-and full automatic:
- More quality assurance
 - Less work
 - Lower personal cost
 - Remote control & service
 - Increased capacity (man-less brewing)

Beers

- The whole spectrum:
- Pils, Lager, Wheat, Ales, Stout, IPA.....
 - Opaque or filtered
 - Strong beers & light
 - Stabilized by flash pasteurizer
 - Bio/organic, glutenfree
 - Alcohol-free

Why FLECKS?

- Flecks has 30 years of international experience
- Operates it's own brew-training center
- Has a clear, transparent pricing scheme
- Offers quick and competent services
- Is an Austrian family company

Craftbrewer's Tools



CIP / KEG / bottlefiller/Hop gun/Yeast propagator/Flash pasteurizer/ Thickmash – Flecks MIXER

Flecks HELIX™ - Tower brewhouse



A brewhouse over 2 floors / 7 m height, 3.5 m in diameter, fully automated in industrial standards. Self-supporting on 3 columns, 2 platforms and 3 staircases for inspection and maintenance - surrounding the vessels (that's why we named it HELIX).

Successful brewery projects

Automation • Quality • Economic Feasibility



300 beers – 178 breweries – 40 countries

We build your brewery – especially designed for you.

Economic viability for your own brewery

Brew-Pub/Restaurant/Hotel

Real homemade beer, brewed in a nice Brew-Pub has a higher value to customers: your beer has more power, is fresher, full-bodied and deserves a higher price than industrial.

A brewery increases the economic feasibility for any Pub/Restaurant/Hotel as profit is also added by a higher total turnover: a brewery increases the frequency of guests substantially (30-50%).

An in-house brewery in a Pub, Restaurant, Hotel is definitely very exclusive (better than 1 : 1000) and still a rare possibility to drink an outstanding beer to good food in an attractive ambiente.

Craftbrewery

A brewery project without own restaurant can also be a very successful investment: with beer specialities, guided tours, even export – for the increasing number of beer-lovers. An increased capacity and an emphasis on local KEG business ensures good economics.



Project time schedule

A possible time schedule for your small brewery project:

activities:	months						
	0	1	2	3	4	5	6
• send an inquiry from https://www.brauhaus-austria.com/brewery-inquiry.html	█						
• send a building plan for arranging the equipment inside	█						
• visit Flecks show brewery	█						
• detailed discussion, testing various beers at Flecks	█						
• signing a contract, effecting down payment	█						
• erect/adapt the building		█	█	█	█		
• manufacturing of brewery equipment, pre-installation		█	█	█	█		
• delivery of the brewery equipment by truck or sea freight						█	
• installation of brewery, start up						█	
• brewer's training						█	
• brewing							█
• start selling beers							█



Family company
since 30 years



**FLECKS Showbrewery
& Training Center**



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