

Λευκωσία 13.09.2021

Προς: Όλα τα Μέλη του ΚΕΒΕ και Μέλη Επιχειρηματικού Συνδέσμου Κύπρου – Τσεχίας

Από: Τμήμα Διεθνών Σχέσεων

Θέμα: **Πώς να κτίσετε ένα μίνι ζυθοποιείο** – MicrobrewTech – Επιχειρηματική αποστολή από τη Τσεχία

Αγαπητά μέλη,

Η Πρεσβεία της Τσεχίας στην Κύπρο και το ΚΕΒΕ, σε συνεργασία με τον Κυπρο-Τσεχικό Επιχειρηματικό Σύνδεσμο που ανήκει στη δύναμή του, και με τη στήριξη του Enterprise Europe Network, διοργανώνουν εκδήλωση επιχειρηματικών συναντήσεων και τεχνογνωσίας, στον τομέα της ζυθοποιίας, **στις 05 Οκτωβρίου 2021 (16:30-20:00)** στην Arothiki79 (Αγίου Λαζάρου 81-83, Λάρνακα).

Τα μέλη της αποστολής από τη Τσεχία προσφέρουν εξειδικευμένες λύσεις σε ξενοδοχεία, μπαρ, εστιατόρια κοκ, καλύπτοντας κάθε στάδιο της διαδικασίας παραγωγής μπίρας, από το σχεδιασμό και την κατασκευή μέχρι την εκπαίδευση του προσωπικού καθώς επίσης και συμβουλευτικές υπηρεσίες.

Την εκδήλωση θα χαιρετήσει ο Πρέσβης της Τσεχίας στην Κύπρο Α.Ε. Κύριος Vladimír Němec καθώς επίσης και ο Πρόεδρος του ΚΕΒΕ Κύριος Χριστόδουλος Ε. Αγκαστινιώτης. Στόχος της εκδήλωσης είναι να προσφέρει στους συμμετέχοντες την ευκαιρία για δικτύωση και επαφές με σκοπό την ανάπτυξη συνεργασιών.

Επίσης θα έχετε την ευκαιρία να γευτείτε τοπική μπίρα της Τσεχίας που κατασκευάζεται από το ζυθοποιείο.

Επισυνάπτεται το Πρόγραμμα της εκδήλωσης καθώς και τα επιχειρηματικά προφίλ των Τσεχικών Επιχειρήσεων.

Οι εταιρείες που επιθυμούν να παρευρεθούν στην εκδήλωση ή/και να έχουν συναντήσεις με τα μέλη της αποστολής παρακαλούνται όπως δηλώσουν συμμετοχή [ΕΔΩ](mailto:lia@ccci.org.cy). Για περισσότερες πληροφορίες επικοινωνείτε με το Τμήμα Διεθνών Σχέσεων του ΚΕΒΕ (e: lia@ccci.org.cy , t: 22889718) ή με την Πρεσβεία της Τσεχίας στην Κύπρο (e: Commerce.Nicosia@mzv.cz t: 22421118).

Με εκτίμηση

Λία Ριρή
Τμήμα Διεθνών Σχέσεων

Nicosia 13.09.2021

To: All the Members of the Cyprus Chamber of Commerce and Industry & the Cyprus – Czech Business Association

From: Department of International Relations

Topic: **How to build a microbrewery** – MicrobrewTech - Business Delegation from the Czech Republic

Dear Members,

The Embassy of the Czech Republic in Cyprus and the Cyprus Chamber of Commerce & Industry (CCCI), with the support of the Enterprise Europe Network and the Cyprus-Czech Business Association, cordially invite you to the «MicrobrewTech Seminar and B2B meetings» which will take place on **05 October 2021 between 16:30 – 20:00 hours** at Apothiki79 (81-83 St Lazaros Street, Larnaca)

Members of the Czech delegation deliver individual all-in-one solutions to hotels, bars, restaurants etc covering every stage of the process: from design and construction over staff training and consultancy to supply and service.

The event will be addressed by H.E. Ambassador of the Czech Republic in Cyprus Mr. Vladimír Němec as well as the President of the CCCI Mr. Christodoulos E. Angastiniotis, and its purpose is to provide participants with the opportunity to network and to develop collaboration.

After the completion of the seminar all the participants will have the opportunity for direct prescheduled B2B meetings. Opportunity for networking will also be available during the light standing buffet which will be offered.

You will also have the opportunity to taste locally brewed beer by Czech brew master produced in his microbrewery.

Czech business profiles are attached and companies wishing to participate and/or have meetings with members of the mission are kindly requested to click [HERE](#). For any further clarifications please feel free to contact the Department of International Relations of the Chamber (e: lia@ccci.org.cy , t: 22889718) or the Embassy of the Czech Republic in Cyprus (e: Commerce.Nicosia@mzv.cz t: 22421118).

Best regards,

Lia Riris
Department of International Relations



Embassy of the Czech Republic
in Nicosia



CYPRUS
CHAMBER OF
COMMERCE AND
INDUSTRY

MicrobrewTech

5 October 2021

Apothiki 79, Ayiou Lazarou, Larnaca

Programme

16:30 Registration and coffee

17:00 **Opening remarks**

Mr. Vladimír Němec, Ambassador of the Czech Republic

Mr. Christodoulos E. Angastiniotis, President of CCCI

Representative of the Czech and Moravian Microbreweries
Association

Czech companies presentation, Q&A

18:30 **B2B meeting with refreshment**



RSVP: nicosia@embassy.mzv.cz / 22 42 1118



MicrobrewTech

5 October 2021, 16:30

Apothiki 79, Ayiou Lazarou, Larnaca

The centuries-long Czech tradition of brewing beer is based on a combination of unique technologies, traditional ingredients and exceptional skills of Czech beer producers. Building on these qualities the modern concept of microbreweries offers entrepreneurs in hospitality business an opportunity to present their own distinctive brand. This progressive business model is successfully exported to many countries around the world by Czech companies that build tailor-made microbreweries for customers abroad. In many prime European destinations microbreweries have become fashionable facilities which attract thousands of visitors. Czech providers won a fair share in this business sector thanks to their ability to offer modern solutions.

The Czech embassy in Nicosia is organizing a business seminar that will introduce these companies to Cyprus business community. They deliver individual all-in-one solutions to hotels, bars and restaurants covering every stage of the process: from design and construction over staff training and consultancy to supply and service. The event will consist of company presentations, interactive discussion, B2B meetings and an informal reception for all participants.

We take opportunity to cordially invite you and your business partners to attend.



CONTECHIN COMPANY INTRODUCTION

We are Czech company CONTECHIN s.r.o. that manufactures and offers complete microbrewery technology. Our company is a part of a consortium of companies – CONTECHIN GROUP since 1998. We have tradition, experience and know-how in the field of microbreweries and restaurants' environment.

MICROBREWERY TECHNOLOGY AND OTHER SERVICES



We focus on microbrewery technology with size of 300 – 5 000 ltrs per batch. This size is mostly suitable for smaller breweries that are looking for personal touch of their beer.

The final output capacity of the microbrewery is determined by the amount of CC tanks and other tanks, which can also be added later in the future. Every microbrewery is unique according to the customers requirements as well as the individual space.

CONTECHIN guarantees high quality Czech production of the key elements of the microbrewery from high quality stainless steel. Each tank is TÜV certified. Another great advantage of our technology is its multiple purpose. You can brew all types of beer there. You can adjust your offers to season and National holidays to brew specials. It is users friendly and during its assembling you get our chief assembler and a brewmaster for a month to teach you the whole process of brewing and maintenance of the microbrewery. On top of this you also get to learn a recipe for a traditional Czech lager. We can also help the customer to get the raw materials from the Czech republic if required.

BASIC INFORMATION ABOUT THE PRODUCT



From the marketing point of view, microbreweries are very good tool for diversification. It is suitable for bar/restaurant/pub owners as well as for brewers to brew brands for the market. The main difference between industrial beer and beer from microbreweries is at its taste and content of vitamins. We call beer from microbreweries "alive beer" because of its process of brewing. There is usually no filtration and pasteurization. That's why this beer is meant for quick consumption. Let's say within 6 weeks.

Always depends on storage conditions. The brewhouse can be even a part of the interior of the restaurant so the customers could enjoy their beer in amazing atmosphere.

ABOUT THE BRAND CZECH CROWN RESTAURANTS®



Other part of the consortium of CONTECHIN GROUP is the company **Czech crown s.r.o.**. To bring more than just technology to our customers we created a „franchise“ project named Czech crown restaurants®. This brand has the best of everything what is to be offered to its customers in the field of the Czech cuisine, bevarages and hospitality. The project Czech crown satisfies even the most demanding customers. It combines tradition and modern design. Fits every space. For its customers offers maximum of comfort, pleasant environment,

quality cuisine, excellent beer and reliable service.

WHAT CZECH CROWN RESTAURANTS® CONTAINS

The heart of every Czech crown restaurant is its own microbrewery. Along with the microbrewery goes a design of a restaurant in Czech style - Czech crown restaurants®. The restaurant is designed according the available space and the purpose of a business plan. We cooperate with a successful designer who has many experiencies in designing interiors of restaurants to be comfortable for customers and practical for stuff.

Within this concept your customers will enjoy a taste of the best beer, get experience of the Czech culture and its unforgettable cuisine.

SUITABLE FOR

This is suitable for new business opportunities and/or for businessmen who think about new challenge for their existing pub/restaurant.

FOR MORE DETAILS WE MEET

There is even more information that make our microbrewery technology and our Czech crown restaurants® concept interesting. We are looking forward to discuss everything in detail with you personally at the business seminar in Nikosia on 7th April, 2020. In the mean time please do not hesitate to visit our website www.contechin.eu, www.czechcrown.eu or contact us directly on contact details listed below.

CONTACT DETAILS

CONTECHIN s.r.o.
Mrs. Blanka Skrabankova
Export department
E-mail: skrabankova@contechin.eu
GSM/Whatsapp/Viber: +420 777 427 862

BREWERIES AND MICROBREWERIES



Czech Republic

BERNARD Family Brewery; ČERNÁ HORA brewery; NYMBURK brewery; Svijany brewery; Traditional brewery in Rakovník; Staropramen brewery; CHODOVAR brewery; RADEGAST NOŠOVICE brewery; KRUŠOVICE brewery; JIHLAVA brewery; PROTIVÍN brewery; TŘEBOŇ brewery; STAROBRNO brewery, Brno; EGGENBERG brewery, Český Krumlov; KLÁŠTER HRADIŠTĚ brewery; PODKOVÁNÍ brewery; PLZEŇSKÝ PRAZDROJ – GAMBRINUS; HLINSKO brewery; PELHŘIMOV brewery; PŘEROV brewery; STRAKONICE brewery; VYŠKOV brewery; SAMSON brewery, České Budějovice; PLZEŇSKÝ PRAZDROJ; LOBKOWICZ brewery, Vysoký Chlumec; BUDĚJOVICKÝ BUDVAR; Beskydský microbrewery in Ostravice; Tambor brewery, Dvůr Králové nad Labem; Roman Čechmánek, Zlín; U Tří růží brewery, Praha; HENDRYCH Family Brewery, Vrchlabí; Hop and Beer Temple, Žatec; First Beer Spa, Rožnov pod Radhoštěm; Secondary School of Environment and Food Industry, Veselí nad Lužnicí; Kácov brewery; Hlučinský Starý pivovar brewery; "U Bezoušků" inn, Průhonice; Pivovarský dvůr Lipan, Dražič; Pivovarský dům, Prague; "Modrá hvězda" restaurant, Dobřany; Modrava microbrewery, Modrava



Slovakia

VYHNE brewery; ERB – Eduard Rada Breweries, Bánská Štiavnica; Codecon brewery, Svätý Jur; Sessler brewery, Trnava; MARTIN brewery; NIKRO DOLNÝ KUBÍN; HURBANOVO brewery



Germany

Gasthaus Brauerei, Arnstadt; Fuldabrücker Landbrauerei, Fuldabrück – Dörnhagen; Edermünder Brausscheune, Haldorf; Landauer Brauhof, Lindau; Lindner Bräu, Kötzing



Rusko

KOSS BREWERY; VASILEOSTROVSKAJA PIVOVARNIJA, St. Petersburg; MA JKOP brewery; Microbreweries in Irkutsk, Norilsk, Mirnyj (projects implemented through MBA 21 Trading s.r.o.); Družba microbrewery near Moscow; Orel brewery near Moscow



Japan

Kusatsu Highland Brewery, Kusatsu; Kirishima Highland Brewery Ltd., Fumoto; Hamamatsu Shuzou, Hamamatsu; Kusano Craft Beer, Hakata; Tosa Kuroshio, Teiyama; Echigo Beer, Fukui



Kazakhstan

Kaspian brewery (implemented through DENWEL, a.s.); Brewery ARAJ – LISAKOVSK; Brewery SEMIPA LATINSK; ASTANA brewery



Lithuania

A/S Agrofirma Tėrvete (implemented through GEA, a.s.); RAGUTIS brewery – KAUNAS



Romania

Heineken (implemented through GEA, a.s.)



USA

Premier Stainless Systems, San Marcos



Poland

Elbląg microbrewery; Złoty Ul, Sopot



Philippines

U-BIX Corporation, Makati City



Sweden

Ölkliniken AB, Linköping



Armenia

Casper Ltd. Yerevan

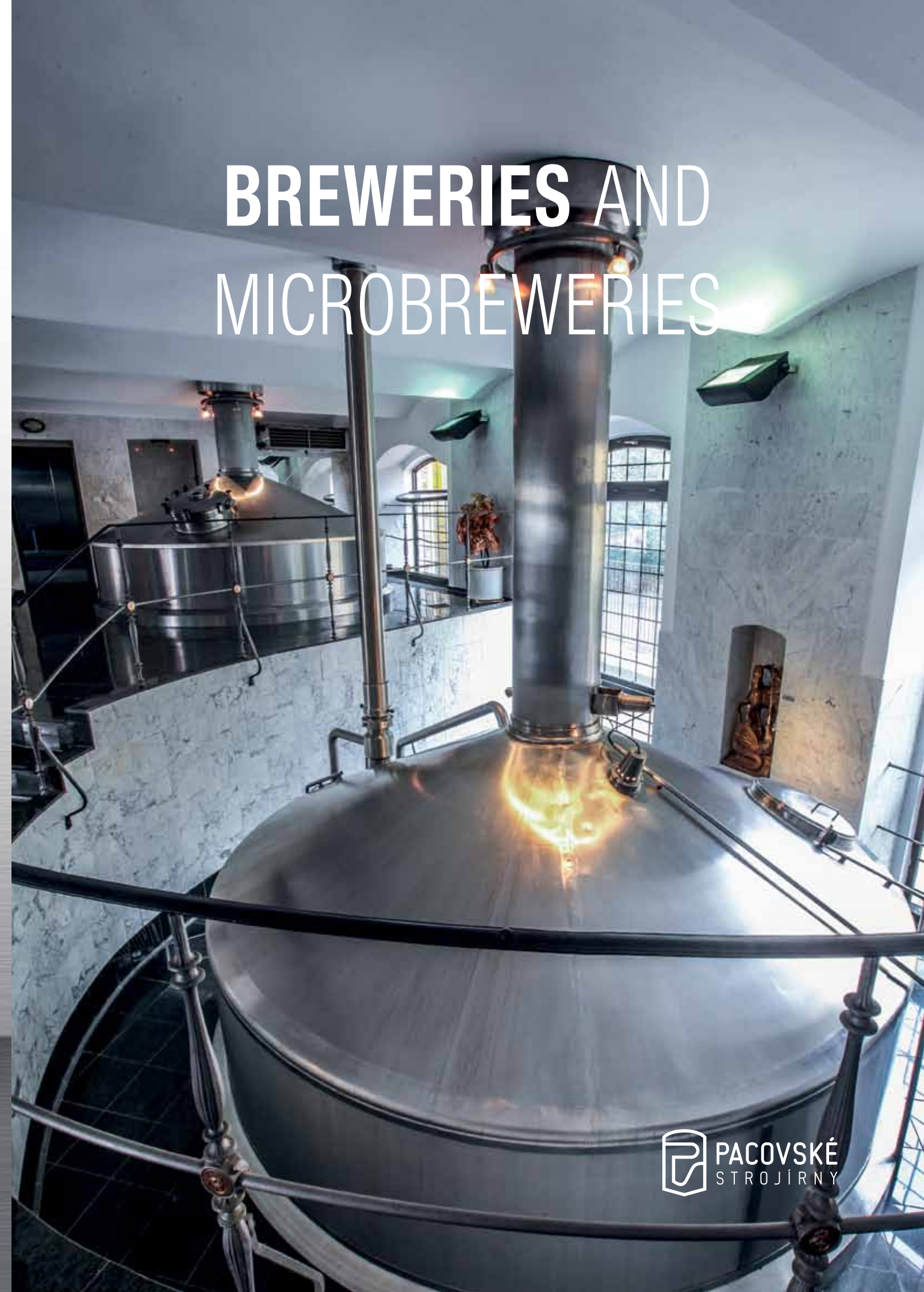
PACOVSKÉ STROJÍRNY, a.s.

Nádražní 697, 395 01 Pacov, Czech Republic
phone: +420 565 410 111, fax: +420 565 442 709
info@pacovske.cz, www.pacovske.cz



SAFICHEM group

BREWERIES AND MICROBREWERIES



BREWERIES AND MICROBREWERIES

An important and traditional part of the production programme of PACOVSKÉ STROJÍRNY is the production and delivery of process equipment for breweries and microbreweries with the production capacity of 250 hl/year to 400 000 hl/year. In cooperation with customers and other experts in the field, our qualified team of experts is able to design optimal technological equipment for new operations or plan the reconstruction and modernization of existing operations. The supplies of technological equipment for breweries and microbreweries are provided in high quality, which ensures reliability and long life. The professional workmanship of the equipment for breweries and microbreweries is also appreciated.



Hop and Beer Temple, Žatec



BERNARD Family Brewery



HENDRYCH Family Brewery, Vrchlabí

BEERTECHNOLOGY Ltd.

Petrovice 69, 39601 Humpolec, Czech Republic www.beertechnology.cz



Company **BEERTECHNOLOGY Ltd.** is engaged in production, supply and consultancy in the field of brewing. It brings together experts from the brewing, engineering, construction, cold and heat production technologies and is represented by a team of experts, designers and technologists. The Czech company **BEERTECHNOLOGY Ltd.** is engaged in the development, production and sale of mobile container breweries under the name **CONTAINER BREWERY**. Its services also include supply of raw materials for beer production and consultancy in the brewing industry. After four years of development **BEERTECHNOLOGY Ltd.** supplies customers with a full-fledged brewery built into a standardized shipping container under the **CONTAINER BREWERY** brand.

Demonstration of our work



BEERTECHNOLOGY Ltd.