

CRIVELLER



PROCESSING, BOTTLING, LABELING AND MORE FOR BEER

THE BEST
IN BREWERY EQUIPMENT &
STAINLESS STEEL TANKS



YOU BREW
THE MAGIC.
WE MAKE THE
CAULDRONS.







Criveller Group was founded in 1979 with an emphasis on providing innovative processing and packaging solutions to the microbrewery clientele of North America. By forging alliances with leading European equipment manufacturers, Criveller became recognized not only for high-quality equipment, but also for its technical expertise, design services and superior customer service.

Criveller provides equipment and services to a wide range of clients in the food and beverage industries with two manufacturing locations in Ontario, Canada; California; and several associate production facilities in Italy.

Projects not only encompass the microbrewery and winery sector, but also include apple cider production facilities, distilleries, pasta sauce production facilities, blending and metering systems for vodka production, tanks and packaging solutions to the bottled water industry and olive oil production.

Criveller has built a reputation of working with companies as partners to help organizations meet and exceed their expectations.

Experience, dedication, and innovation offer our partners products and solutions, which are unmatched in the industry.



PEDIGREE

Since the late 1980s, the Criveller brand has been synonymous with premium brewhouses. Hundreds of custom-built turnkey systems have been installed in more than 10 countries ranging in size from 2.5 bbl 2-vessel up to 50 bbl power-assisted, 4-vessel systems.

DETAILED

Our attention to detail is unparalleled. The welds on the exterior and interior of all of our tanks are TIG and every part is 100% stainless steel. No plastic handles. No enameled steel heat exchanger plates. Even our brewhouse pumps have stainless steel motors.

UNIQUE

Each and every brewhouse we make is custom tailored to the brewer's specific needs. Our brewhouses come completely hard piped with all the necessary brewhouse pumps. We do not design or advocate diverter plate or single pump brewing systems.



O'CONNOR
BREWING CO.
NORFOLK, VIRGINIA

30 BBL 4-VESSEL BREWHOUSE
O'CONNOR BREWING COMPANY - NORFOLK, VA

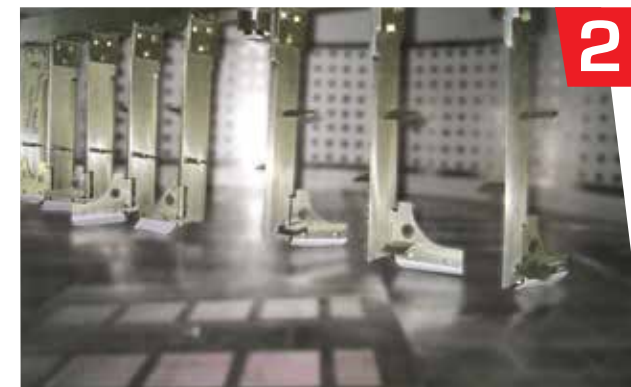


THE CRIVELLER DIFFERENCE



1 HOT + COLD

Heat and cool more effectively with Criveller's superior jacket design. With an internal spacing of 7mm, our jacket has 130% more heating and cooling potential than tanks with the usual 3 mm gap.



2 SMART RAKE

All rakes include an automatic outflow paddle design. This allows the brewer to plow out spent grain just by reversing the direction of the rake. No manual placement of paddles is necessary.



3 V-WIRE SCREENS STANDARD

Attention to detail can make the difference. Criveller uses V-wire screens as the standard for all our false bottom screens to improve drainage, increase efficiency, and promote consistently clear wort. (Laser cut screens are also available.)



4 SANITARY. GUARANTEED

Every corner, tee, manifold, and more is fitted with TRC connections and clamped NOT welded. We are one of the few North American companies with this standard. It ensures a fully sanitary system that can be inspected from all angles.





5

EFFICIENTLY EFFICIENT

A high percentage of dimples means more efficient heating and cooling. Our jackets have one of the highest percentages of dimples in the market, decreasing thermo-stratification of steam and glycol. Preformed dimpled jackets assure consistent fluid turbulence throughout. Our jackets are also made of a much thicker material than that of our competitors.



6

MOIST

We design and build grist hydrators with a unique system that ensures fully hydrated grist. Even our grist gates are designed and built in-house to insure maximum quality.



7

EVERYTHING STAINLESS

Our valves, pump motors, and heat exchangers are 100% stainless steel. No plastic handles. No painted motors. No enameled steel heads. Everything that comes into close contact with the product is stainless steel.



8

EVERYTHING REMOVABLE

We design all our systems to be able to be completely dismantled. We never weld our valves to our hard piping like some manufacturers do.



20 BBL 2-VESSEL BREWHOUSE
BREWERY 85 - GREENVILLE, SC

BREW





7.5 BBL 2-VESSEL BREWHOUSE
FAIR STATE BREWHOUSE - MINNEAPOLIS, MN

EVERYTHING PERFECT

9

We grind smooth. We polish, and passivate every TIG weld. You can be confident that tanks look and perform as well inside as out. The largest possible stainless steel sheets are joined and butt-welded to create a stronger tank with fewer joints.



EASY CLEAN

10

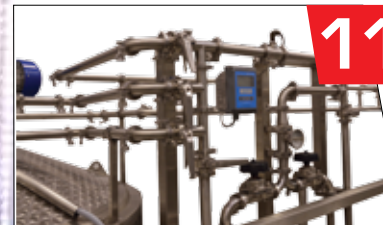
Our lauter tun is designed to work seamlessly with grain removal bins. A brewer can position a half-ton bin under the bottom door to receive the spent grain.



11

SPECIAL FEATURES

A. Our systems are linear, user friendly and easy to follow. All our piping is easily accessible for dismantling and installation.



B. 100% stainless steel TRC flowmeters are standard on all brewhouses down to 2.5 bbl.



C. Stainless steel steps are integrated into each brew kettle for easy access during cleaning and inspection.



D. Optional custom nameplate provided in either stainless steel, or printed in full color (as shown) to match the brewery's logo.



E. Our airless grant assemblies are designed to be compact, easy to remove and easy to clean. They are also designed to prevent vacuum conditions in the lauter tun.



BREW





12 ELECTRIC/PNEUMATIC LIFTING RAKE

Electric lifting rakes are the ultimate in rake performance to maximize efficiency and come with our automatic outflow system. Lifting rakes come standard on large systems (of 30 bbl or more) and are available for smaller systems.



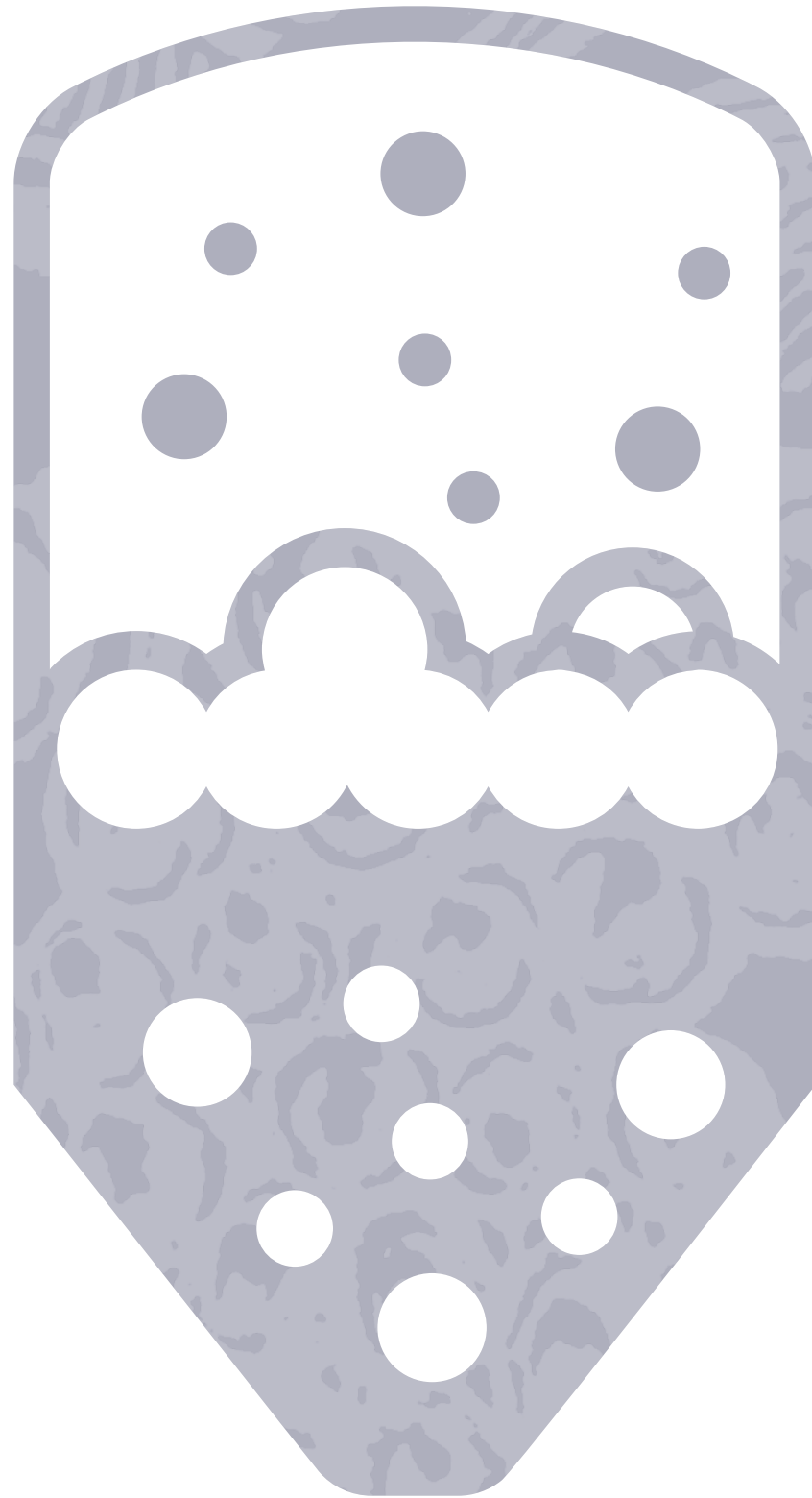
13 MORE THAN INSTALLATION

Criveller Brewtech services begin with on-site installation. We can also assist the brewer in recipe formulation and designing cleaning regimes. After utilities are installed, we will return to your site to be there with you for the first brew.



20 BBL 2-VESSEL BREWHOUSE
MOAT MOUNTAIN BREWERY - NORTH CONWAY, NH





FERMENT

Criveller Tanks are considered by many the best tanks available on the market today. Attention to every detail including polished, ground smooth and passivated welds, dimpled preformed jackets (with excellent cooling properties) and great looks make us stand above the rest. With over 30 years of experience fabricating tanks and several thousand tanks sold, Criveller has become the industry leader in tank fabrication.



CHARACTERISTICS

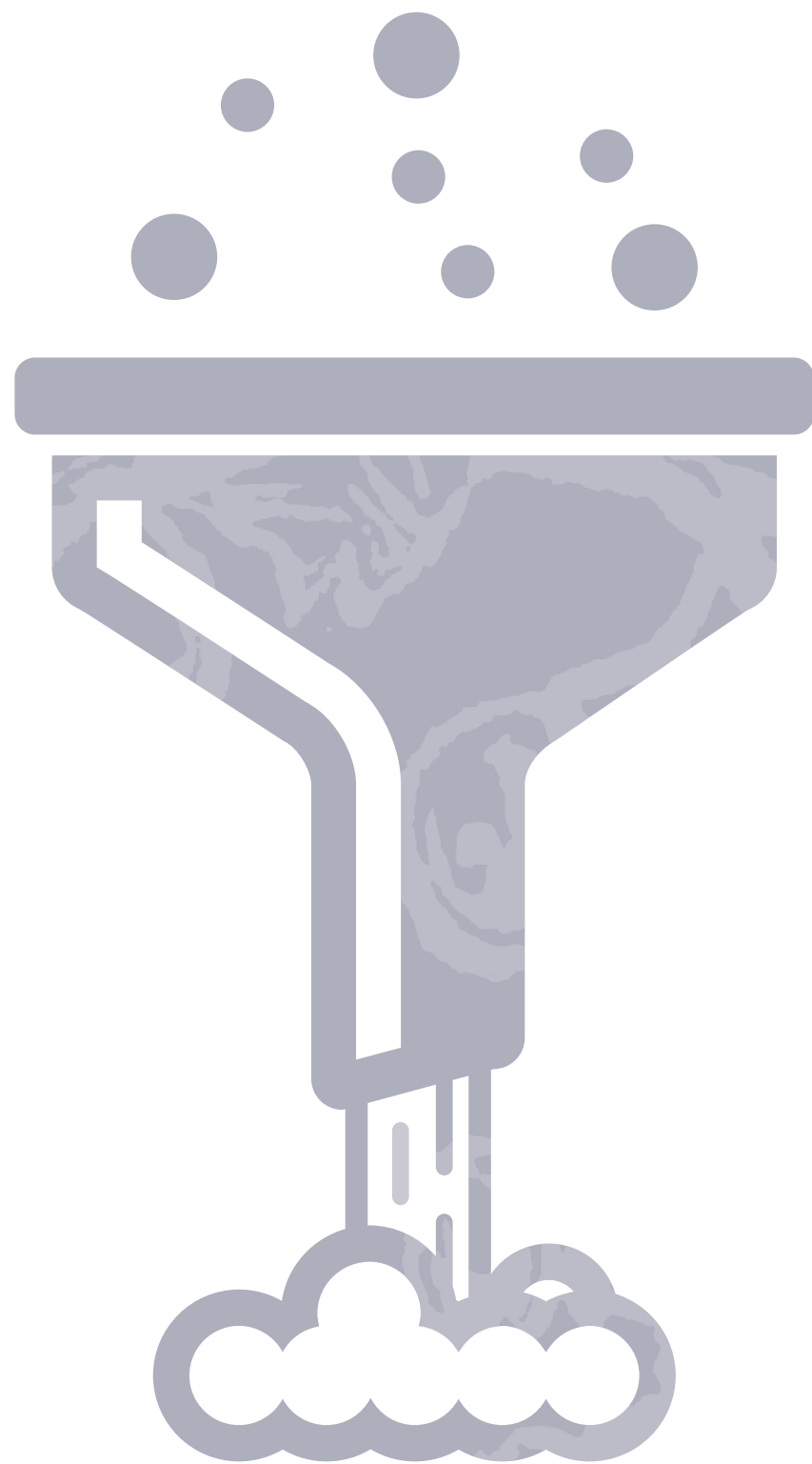
- 304 stainless steel, with various finishes available
- Conical bottom standard at 60 degree. Other options are available
- Fixed stainless steel legs and bases with adjustable legs
- Large diameter legs. One of the largest in the industry
- Shadowless manway standard
- Stainless steel pressure/vacuum relief valve
- Perlick sample valve
- Shell and cone insulated and clad

OPTIONS

- Thermometer with well
- Probe well
- Sight gauge
- Thermo-control bracket
- Customized name plates (with brewery logo)
- Custom diameters/height
- Several finishes available from: Brushed, Satin, Scotch Brite, 4A, etc.

200 BBL FERMENTERS WITH 100 AND 200 BBL BRITES
HANGAR 24 CRAFT BREWERY - REDLANDS, CA





FILTER



SYSTEMATIC FILTRATION

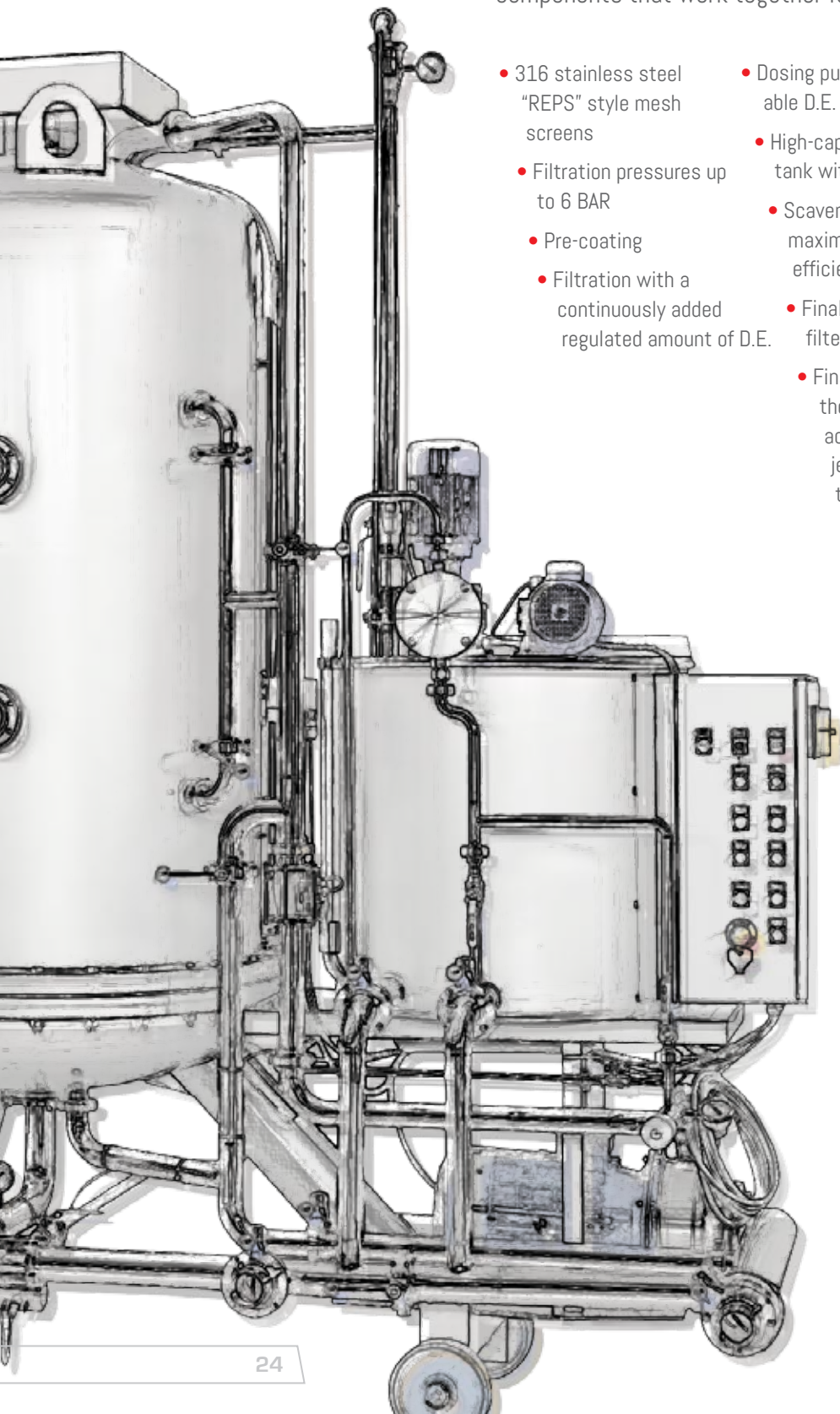
Filtering is critical in preparing your product for bottling.

Criveller Brewtech supplies the right equipment to properly filter your beer including state-of-the-art D.E. Filters and Plate Filters.

D.E. FILTERS

All D.E. filters by ALPHAFILTER are designed to be highly sanitary, easy to use and easy to clean. Three models are available. D.E. filters are comprised of a filtering chamber and complementary components that work together for the following operations:

- 316 stainless steel "REPS" style mesh screens
- Filtration pressures up to 6 BAR
- Pre-coating
- Filtration with a continuously added regulated amount of D.E.
- Dosing pump with adjustable D.E. dosing capability
- High-capacity dosing tank with agitator
- Scavenger Filter to maximize filtration efficiency
- Final rinsing of the filtering elements
- Final washing of the filtering elements accomplished via water jets without opening the filter (CEN and VE models only)
- Cake discharge:
 - Manually (HDF models)
 - By rotational centrifugal force by the plate-pack (CEN models)
 - Through controlled vibration of the screen (VE models)



CEN 18



CEN 30

PLATE FILTERS

The 40 x 40 plate filter is a standard for beer filtration. Plate filters are available with anywhere from 20 to 100 plates. Standard models include Noryl plates with silicone gaskets. Stainless steel plates are optional.

CHARACTERISTICS

- Unit on wheels
- Valves and fittings in stainless steel
- Head plate and mobile plate clad in stainless steel
- Filter closure by means of a heavy duty threaded rod
- Filter closure by means of a heavy duty threaded rod
- Pressure gauges
- Double inlet double outlet manifold



OPTIONS

- Diversion plate for double filtration
- Centrifugal pump on trolley or mounted on the filter's frame
- Manual hydraulic closure
- Plates in stainless steel
- Extension for additional plates
- Stainless steel blind plates
- Stainless steel "frame" for D.E. Filtration





BOTTLE



With more than 35 years of hands-on experience, Criveller Brewtech offers its clientele the latest in innovative technology, engineering and maintenance with a performance promise.

By combining efforts and continually interacting with the world's leading manufacturers, we can introduce and represent bottling technology that meets the needs of today and tomorrow.



RINSERS

Criveller Brewtech provides the highest technology in rinsing equipment. Used for rinsing new bottles, these units may be utilized in standalone situations or as part of a complete turnkey bottling line. Units are adaptable to various production levels and offer a variety of options such as sterilization mechanisms and air blowers or inert gas injectors.

MANUAL AND SEMI-AUTO RINSERS

The 2- or 4-spout manual rinser is perfect for small batch productions or home brewers. It is used to rinse bottles either by water or air prior to filling. Our semi-automatic models come in either 10 or 20 pockets with speeds ranging from 300 to 1,200 bottles per hour depending on the model.

AUTOMATIC RINSERS

Criveller represents the leading rinsing company in the world. These rinsers have been installed in large facilities like Dasani and Coca Cola and small craft breweries looking for the best rinsers on the market. Sizes range from 1,000 to 30,000 bph.

CHARACTERISTICS

- Electronic height adjustment is standard
- Possibility of using the same unit as a sterilizer
- Easily installs into existing bottling lines

AVAILABLE FEATURES

- Mobile nozzles that mechanically enter the bottles for more complete rinsing/air blowing
- Double treatment
- Recirculation system
- Exhaust hood
- Touchscreen computer

FILLERS + CAPPERS

Our manual, semi-automatic and automatic filling units are predominately manufactured using high-grade 304 stainless steel allowing compatibility with a wide range of products, while guaranteeing full sanitation. All of the automated lines include our "DPS" filling valve known industry-wide as one of the best double pre-evacuation designs (mechanical or electro-pneumatic).

MANUAL AND SEMI-AUTO FILLERS AND CAPPERS

Criveller Brewtech offers manual and semi-automatic fillers with 2 or 4 spouts with speeds up to 240 bph. Our semi-automatic units come standard with pre-evacuation. We also offer two types of crown cappers: a basic single application crown capper and a semi-automatic model with automatic bottle cap placement and a large hopper.

AUTOMATIC MONOBLOCS, TRIBLOCS, QUADBLOCS

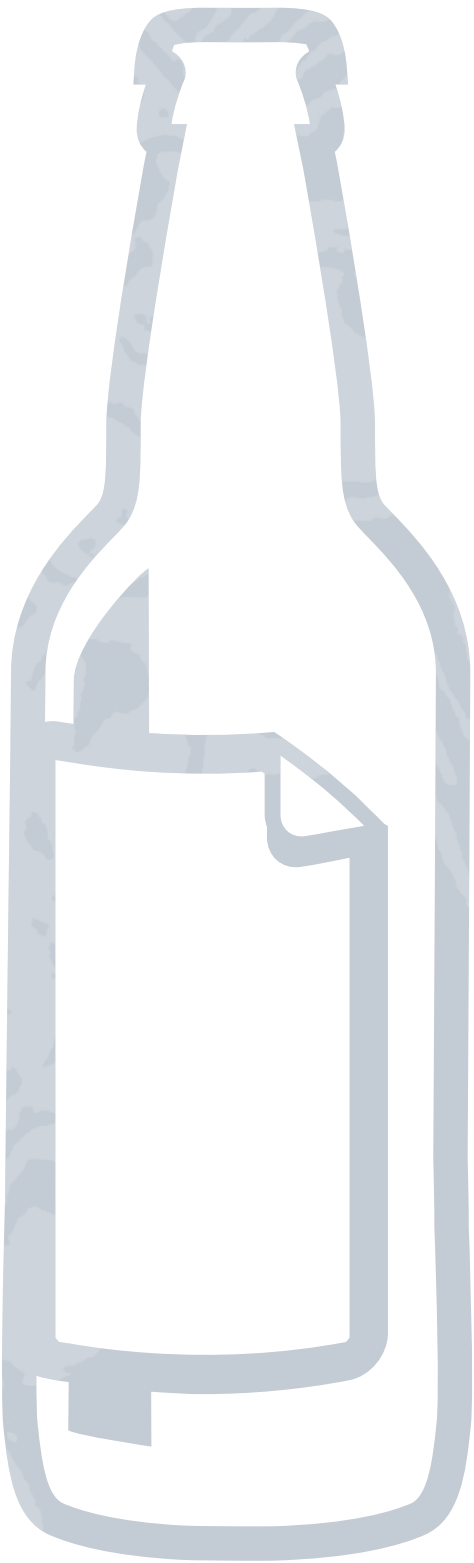
Our line of turnkey counterpressure bottling solutions come in many configurations. Whether it is a filler/capper monobloc, a rinser/filler/capper tribloc or a rinser/filler/corker/wirehooder quadbloc, Criveller has the solution. All bottling lines are built with 304 stainless steel along with high-resistance plastic materials for ease of cleaning, sterilization and maintenance.

CHARACTERISTICS

- Double pre-evacuation with world-renowned DPS filling valve
- Water injection for FOB
- Crown capper with single- or multi-head
- Optional electronic height adjustment
- Optional touchscreen panel
- Sloped drainage collection system
- Frequency drive speed control
- Speeds range from 1,000 to 15,000 bph







LABEL



From manual, fully automated, and pressure sensitive to cold glue, single label wraparound and multi-labels, our units are prepared to deal with all labeling combinations. Every one of our units have been specifically studied and designed to bring you the most reliable technology with a simple to use interface.



SIMPLE. RELIABLE. SOPHISTICATED.

Quality labeling is an important phase of the beer packaging process. To satisfy the high-standards of beer producers, Criveller created a semi-automatic pressure sensitive rotary labeler.

SEMI-AUTOMATIC PRESSURE SENSITIVE

The Mini Line 01 is a semi-automatic table-top labeling machine, able to apply front and back labels from one roll or two separate rolls. This machine allows application on both cylindrical glass bottles and containers made of synthetic materials due to the moving upper roller.

The upper roll also facilitates label application by automatically smoothing on the label. With a variety of options available, it is possible to read reference marks, apply a second label, label a square bottle, apply a transparent label, and apply a date stamp.

The machine is completely made of stainless steel and includes a ribbed roller for the label paper mounted on a quick release structure.



MINI LINE 01

CHARACTERISTICS

- Output: 500 bottles/hour
- Unit can work with bottles with diameters ranging from 60mm up to 120 mm
- Unit can work with different containers
- Can apply wraparound labels
- Machine built in accordance with C.E. regulations
- Motor: 220 volt/single phase/60 Hz

OPTIONS

- Date coding device
- Square bottle kit
- Kit for spot detection
- Kit for pre-labeled bottle
- Small bottle kit
- Tapered bottle kit

AUTOMATIC PRESSURE SENSITIVE LABELERS

In addition to our semi-automatic labelers, we also offer a fully automatic labeling option. Our automatic pressure sensitive labelers are a reliable and cost effective option for beer producers.



CHARACTERISTICS

UNITS ARE CONTROLLED BY DEDICATED ELECTRONICS. THE HARDWARE (PROCESSOR BOARD/ CPU AND SLEEVE CARDS) AND SOFTWARE HAVE BEEN DESIGNED SPECIFICALLY FOR THE FUNCTIONS THAT NEED TO BE CONTROLLED IN THE MACHINE.

- Label stations run on step motors
- Touchscreen control panel with ability to save bottle formats (on select models)
- Labelers are easily adjustable to different bottle type with little to no change parts required
- Possibility to affix wrap around labels (on select models)
- Speed controlled by freq. drive



VACUUM 80

AUTOMATIC COLD GLUE AND HOT MELT LABELERS

Criveller's cold glue and hot melt labelers were developed to meet the needs of small to large beer producers that have not transitioned to pressure sensitive, or have a specific application where pressure sensitive labels can not be affixed. All cold glue and hot melt labelers come with 1, 2, or 3 stations with speeds ranging from 1000 to 42000 bph.



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- Label stations run on step motors
- Touchscreen control panel with ability to save bottle formats (on select models)
- Labelers are easily adjustable to different bottle type with various change parts
- Possibility to affix wrap around labels (on select models)
- Speed controlled by freq. drive



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THE BEST
IN BREWERY EQUIPMENT &
STAINLESS STEEL TANKS

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