



CRIVELLER
GROUP

THE BEST IN WINERY EQUIPMENT
& STAINLESS STEEL TANKS



PROCESSING, BOTTLING, LABELING AND MORE FOR WINE AND SPARKLING



CRIVELLER GROUP

Criveller Group was founded in 1979 with an emphasis on providing innovative processing and packaging solutions to the wine regions 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 winery equipment and development. Thousands of custom-built tanks, equipment and bottling lines have been installed in multiple locations across North America.

DETAILED

Our attention to detail from our equipment to our service, is unparalleled. The welds on the exterior and interior of all of our tanks are TIG, and every part is 100% stainless steel. Even our winery pumps have stainless steel motors. Criveller also offers a readily available supply of parts and extensive technical support for all of our clients coast to coast.

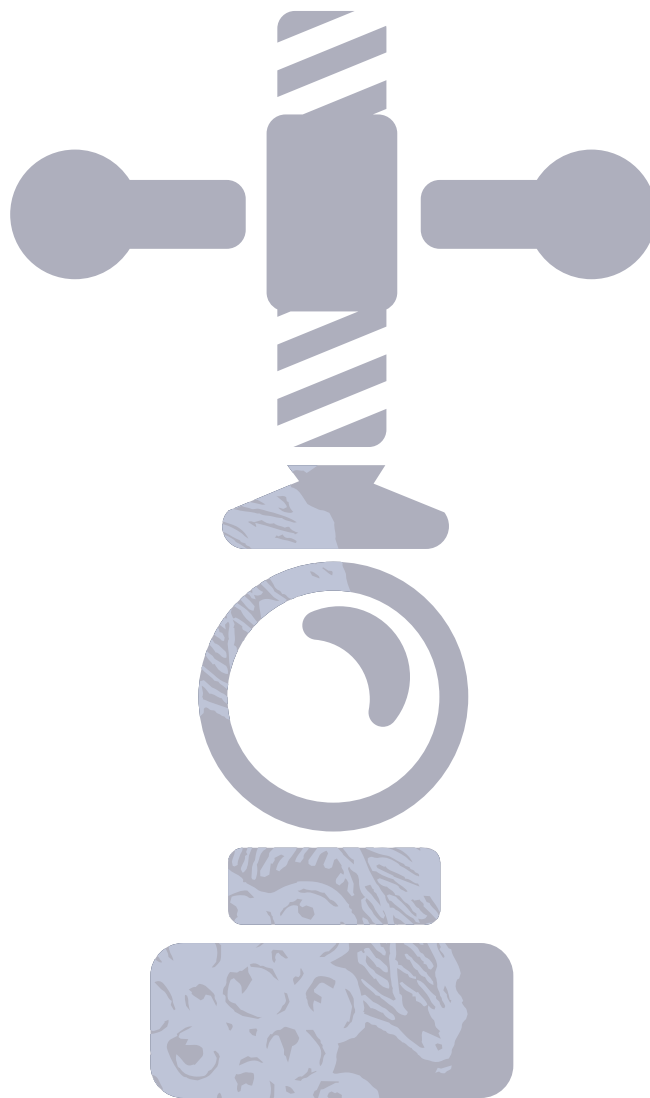
UNIQUE

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



Criveller has many options when it comes to your crush equipment needs.

Complete crush pads to individual components, artisan wineries to large facilities, Criveller is the right partner for you.



CRUSH EQUIPMENT

HOPPERS

Criveller offers many options to allow the receiving and metering of whole clusters gently at the start of your process.

RECEIVING HOPPERS

Destemming/crushing is an essential part of wine making. A grape hopper will allow the procedure to run a lot smoother, and you will achieve better results from your destemmer when fed at a constant speed. This system will save labor and increase efficiency.



**RECEIVING HOPPER
WITH PUMP**

CHARACTERISTICS

- Hopper allows use for various sized bins
- Constructed entirely in stainless steel
- Complete with motorized stainless steel auger, belt or vibrating motor depending on configuration
- Access door
- Mechanical speed variator or VFD controlled
- Movable safety side panel
- Discharge door with hydraulic drive
- Electrical panel
- Can be designed for machine harvested fruit, whole clusters or pomace



OPTIONS

- Custom hoppers can be designed and developed to suit specific needs
- Motorized anti-clogging screw
- Dripping grate on the bottom of the hopper
- Several custom sizes available



RECEIVING HOPPER

AUTOMATIC DOSING HOPPERS

This revolutionary new design in grape hoppers allows the user to completely dump a 1/2 ton bin in the hopper and continue with other operations, eliminating the need to meter in grapes. What is most intriguing is the fact that there is NO AUGER to feed the destemmer. Instead, this grape hopper uses gravity and specially designed fins to gently drop the clusters into the destemmer. A large gap between the fins ensures clusters are handled gently.

CHARACTERISTICS

- Output 1-12 tons per hour (1 ton with freq. drive)
- Capable of accommodating 1/2 ton bins
- Frame and hopper constructed with 304 stainless steel
- Opening on bottom 37" x 22" (custom opening available)
- 4 casters with stainless steel supports
- Dosing paddles with variable speed control



DOSING HOPPER

OPTIONS

- Extended legs for placing sorting table underneath
- Operator platform complete with handrail
- Funnel to convey the product from dosing hopper to destemmer
- Freq. drive for sorting speed



SORTING SYSTEMS

To fulfill your pre- and post-sorting and conveyance needs, Criveller offers a multitude of options to fit any crush pad equipment needs.

TVD DOSING HOPPER

The TVD dosing table is set before the sorting table allowing the grapes to be measured out and arranged uniformly. The built-in, laser cut screen removes insects, shot berries and other MOG. The TVD dosing hopper can also be designed to accommodate 1/2 ton bins.

CHARACTERISTICS

- Vibrating table for dosage of whole clusters
- Constructed entirely in stainless steel
- Adjustable leveling feet
- Complete with dripping grid, electric panel and collection basin
- Speed variator to control the speed of vibration

OPTIONS

- Extended hopper
(various sizes available)
- Extended legs
(various lengths available)

Model	Motor (kW)	Output (Ton/hr)	Length (ft)	Width (ft)	Height (ft)
TVD	0.34	2-10	4'1"	3'8"	4'5"
	0.55	2-10	4'1"	4'9"	4'5"



BELT SORTING TABLES

Sorting tables are used to remove “MOG,” such as: spoiled grapes, unripe bunches, leaves and other foreign bodies. The “NC” model with food grade PVC conveyor belt makes grape sorting easy and allows the winemaker to manually select unwanted and harmful material. It is equipped with a speed variator for easy to use speed adjustments. The table is easy to clean with an accessible rear shutter and a vented upper surface, which allows water to flow out in order to prevent stagnation.

CHARACTERISTICS

- Food grade PVC conveyor belt
- Constructed entirely in stainless steel
- Adjustable chassis
- Scraper included
- Liquid collection basins
- Electric panel
- Mechanical speed variator for belt speed adjustment
- MOG Channels for easy removal of “MOG”

OPTIONS

- Self-standing extended hopper
- Speed controlled by VFD
- Several sizes available

Model	Motor (kW)	Output (Ton/hr)	Length (ft)	Width (ft)	Height (ft)
NC	0.75	2-10	3'3"-20'	2'6"	2'6"-3'3"



TSA AUTO SORTING SYSTEM

The Automatic Sorting "TSA" is another Criveller solution to automatically separate MOG (such as leaves, vine branches, grape stalks, etc.) and sort quality berries. To be used after destemming, the TSA is suitable for hand-harvested grapes and extremely advantageous for machine-harvested grapes. Offering a processing capacity from 7 to 15 tons per hour and built entirely of stainless steel, the "TSA" consists of an adjustable frame on wheels, which allows the positioning of a pump, conveyor or vibrating table with several possible adjustments. The vibrating action can be adjusted by means of a variable frequency drive.

CHARACTERISTICS

- Sorting area width 2'11" (890 mm)
- Constructed entirely in stainless steel
- Two large vibrating motors 1 HP each
- Output range is 7-15 Tons/hr
- Loading hopper (in-feed) dimensions L 2'1" (635 mm), W 3" (915 mm)
- De-juicing area with slots to allow juice to be collected in the underneath trough
- Gradually inclined perforated sorting area with protruding spikes for jacks separation
- Removable panel for cleaning and washing
- Extended legs to allow crushing rollers and collecting trough to be positioned underneath the sorting table
- Electrical control board is installed on its own stainless steel stand and connected to the TSA by means of a H.D. cable



TSA

OPTIONS

- Extended legs
- Crushing rollers

Model	Motor (kW)	Output (Ton/hr)	Length (ft)	Width (ft)	Height (ft)
TSA	1.9	7-15	5'6"	4'11"	2'11"-3'9"

CRIVELLER VIBRATING SORTING SYSTEMS

Criveller Vibrating Sorting Systems use a single drawer shot berry separation system, which allows for nonstop operating of your crushpad. With various lengths available, it is a suitable grape sorter for the selection of whole or destemmed grapes.

CHARACTERISTICS

- Vibrating table made for the selection of whole or destemmed grapes
- Constructed entirely in stainless steel
- Large perforated area for shot berries, raisins, mog and juice drainage
- Large juice collecting tray
- Adjustable feet and wheels
- Two vibrators complete with speed variator to adjust vibration levels
- Rubberized shock absorbers
- Electrical panel included
- MOG channels designed for easy removal of spent MOG (shot berries, undesired fruit, etc.)
- MOG screens are also removable

OPTIONS

- Self-standing extended hopper
- Removable crushing rollers
- Various screen sizes available
- Secondary shot berry screen
- Several sizes available



Model	Motor (kW)	Output (Ton/hr)	Length (ft)	Width (ft)	Height (ft)
TVC	0.6	2-10	8'2"	2'6"	2'2"-2'5"
	0.6	2-10	9'8"	2'6"	2'2"-2'5"
	0.6	2-10	11'5"	2'6"	2'2"-2'5"
	0.6	2-10	13'1"	2'6"	2'2"-2'5"



CRIVELLER AUTOMATIC SORTING SYSTEMS

The new Automatic Sorting Table has been designed for the following application:

- Removal of shot berries and seeds
- Removal of stems or any other large debris
- Removal of "Jacks"

CHARACTERISTICS

- **First Section:** Separation of shot berries with drawer style collection screens. Easy to remove and to clean, the double drawer screen allows the operator to clean screens without stopping the unit.
- **Second Section:** Removal of stems. This is the core of the table and has been designed and patented by us. It consists of a slotted screen on which parts of the slots are adjustable in width and in inclination thus allowing the berries to go through (and fall into the lower section), while the stems or other debris continues forward and are collected through side discharge channels.
- **Third Section:** Manual inspection and additional debris removal. This section consists of a flat surface where the operator can manually intervene and remove any debris that may have gone through and a secondary screen for the removal of any jacks that avoided the first section.
- The entire structure is made of stainless steel. An inverter is provided to control the vibration intensity and the speed of the unit.

CRIVELLER AUTOMATIC
VIBRATING SORTING TABLE



Length (ft)	Width (ft)	Height (ft)	Output (Ton/hr)	Motor Power (hp)
14'9"	3'1"	3'8"	3-5	0.8



AUTOSORTER

DESTEMMER CRUSHERS

Criveller offers many different styles of destemming equipment and destemmer crushers to fit any budget. Whether you are looking to just destem your fruit or looking to preserve as much whole fruit as possible, Criveller has something to fit your needs.

TEMA-I DESTEMMER CRUSHER

Designed for small producers, the TEMA has some of the main features of our top of the line units, while keeping the price tag low.

CHARACTERISTICS

- Speeds from 1-5 tons/hr
- Rubber rollers for crushing
- Constructed entirely in AISI 304 stainless steel
- Receiving hopper complete with infeed auger
- Hopper swings open for easy cleaning
- Crushing rollers are removable
- Mechanical speed variator
- Rotating cylinder
- Beating shaft with rubber coated paddles

OPTIONS

- Extended legs
- Collection trough
- Various destemming cages available



TEMA-I

TOP SERIES DESTEMMER CRUSHERS

The Top Series destemmer crushers are designed to meet the high standard of today's wineries. The Top Series provides a higher quality of production with its gentle motion and easy adaptability to different grape varieties for both hand-picked and machine-harvested grapes. The Top Series ranges from 5-120 tons/hour.



CHARACTERISTICS

- Stainless steel frame on casters (2 with brakes)
- Free-run juice collecting trough
- Side and front covers are easily opened for maintenance/cleaning
- Removable destemming shaft and cylinder
- Crush/no crush selector (with crushing unit)
- Standard perforated cylinder with holes sized 22-18 mm, 25-22 mm and 22-20 mm
- Mechanical speed control for destemming shaft/drum
- Independent speed adjustment for feeding auger
- Crushing rollers on wheels (they can be easily by-passed if required)
- Adjustable crushing rollers
- Destemming shaft with adjustable rubber tips

OPTIONS

- Large loading hopper to accommodate bigger bins
- PVC or S.S. skirt
- C.I.P. automatic cleaning system
- Various destemming cages available
- Leg extensions
- Electropolished cage
- Polyethylene plastic cage
- Speed controlled by frequency drive



TOP 5 CAGE
EXPOSED

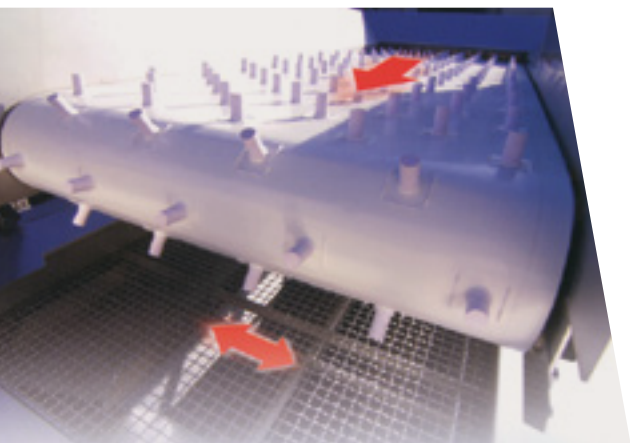


TOP 10

Model	Motor (HP)	Crushing Rollers (HP)	Collection Auger (HP)	Output (Ton/hr)	Length (ft)	Width (ft)	Height (ft)
TOP 5	2.4	1.5	0.7	3-5	7'	2'5"	4'6"
TOP 10	3	1.5	0.7	10-12	7'9"	2'5"	5'
TOP 15	3	1.5	0.7	13-15	9'	2'9"	5'1"
TOP 25	5.4	2.5	1.5	23-26	9'	2'9"	5'6"
TOP 40	7.4	3	2	30-40	11'5"	3'3"	6'6"
TOP 60	10	4	2	50-60	13'8"	3'8"	7'9"
TOP 80	10	7.4	4	70-80	14'1"	5'3"	10'

ESTASI DESTEMMER CRUSHER

The ESTASI belt destemmer, named BEST DESTEMMER by Wine Business Monthly™ in a recent article, is a fresh take on removing berries off the stem as gently as possible. It is actually best described by what it doesn't have; it doesn't have a beating shaft, a cage or "centrifugal force," and the clusters are not torn apart from the clusters. Instead, the berries are brushed off the clusters. Separation occurs when the forward belt motion is coupled with a transverse oscillating screen. Similar in design to the traditional French method of removing berries over a screen with a broom, ESTASI has a transverse oscillating screen, which gently brushes the berries off the stem. As the berries fall through the screen, the clusters are brought forward into your waste bin. This is the most delicate way of removing berries from the stem. This unit is also designed to give a high percentage of whole berries and minimize stem breakage. This machine also offers a compact sorting area on top of the actual destemmer. So you can now sort and destem your clusters in one machine.



ADVANTAGES

- No centrifugal forces
- No beating shaft or cage
- High percentage of whole berries
- The most delicate way of destemming your fruit
- Compact pre-sorting area feature
- Infinitely adjustable to each grape variety

Model	Capacity (Tons/hr)	Weight (Lbs)	Dimensions (L X W X H)
ESTASI 50	3-5	2205	8'2" x 4'4" x 5'3"



ELEVATORS

Criveller offers many customizable elevator options. No matter what style of product you plan to move, distance or budget you have, Criveller will find a system that works for you and with your winery equipment.

NE ELEVATORS

The NE Grape Elevator is designed to transfer grapes from bin to destemmer, sorting table or even press. The unit is 100% stainless, with a food grade PVC belt.

CHARACTERISTICS

- Elevator with PVC belt is suitable for conveying whole and destemmed grapes and fermented marc
- Constructed entirely in stainless steel with adjustable chassis and wheels (on NE style system)
- Complete with loading hopper, electric panel and liquid collection tank
- Our elevators are available in various sizes

Model	Motor (kW)	Output (Ton/hr)	Length (ft)	Width (ft)	Height (ft)
NE	0.75	2-10	8'2"	1'3"	4'5"-6'
	0.75	2-10	9'8"	1'3"	5'6"-7'1"
	0.75	2-10	11'5"	1'3"	6'6"-8'4"
	0.75	2-10	13'1"	1'3"	7'4"-9'4"
	0.75	2-10	14'8"	1'3"	7'5"-10'5"
	1.1	2-10	16'4"	1'3"	7'9"-11'7"



OPTIONS

- Custom extended hoppers can be designed and developed to suit specific needs
- Variable speed by VFD
- Several sizes available

NAS POMACE ELEVATORS

The NAS Elevator is designed to transfer pomace from under the press out to a bin or truck. The 100% stainless steel design makes it robust and easy to clean.

CHARACTERISTICS

- Elevator with stainless steel belt is suitable for conveying whole and destemmed grapes and fermented marc (specialized for pomace transfer)
- Constructed entirely in 304 stainless steel
- Complete with loading hopper, electric panel and liquid collection tank
- Unit includes fixed chassis
- Our models are also available in various sizes

OPTIONS

- Custom extended hoppers can be designed and developed to suit specific needs
- Variable speed by VFD

PNEUMATIC PRESSES

Offering a wider draining surface, a softer pressing action and shorter operation times, Criveller Pneumatic Wine Presses are the ideal solution for your winery. Our presses are available as either a closed press or an open cage press. Our patented computer software comes standard with features such as:

- Sequential programming, which allows the user to join 3 programs
- "FAST MODE" automatically detects how much wine/must is being pressed; if liquid is not being detected, the press will automatically jump to the next pressing stage; drastically reducing pressing time, which reduces oxidation
- 100% stainless steel construction
- 16 programs – 6 of which are programmable
- Simple to use computer



PPC100

Open, Closed and Closed Nitrogen Style Pneumatic Presses available; please inquire for more detail

PPA35 PRESS



OPTIONS

- Valve for must selection in automatic mode
- Liquid level probes, which automatically turn on/off transfer pump
- Loading hopper (for bin dumping)
- Extended legs (several sizes available)
- Hermetically sealed doors (on tank presses)
- Double doors
- Pneumatically operated doors (standard on large units)

Model	PP 9	PP 12	PP 18	PP 26	PP 35	PP 45	PP 70	PP 100	PP 150	PP 250
Destemmed/ Crushed Grapes (Ton/hr)	1.8-2.0	2.5-3.0	3.5-4.5	5.0-6.0	6.5-8.0	9.5-10.5	16-20	24-32	32-42	40-70
Whole Grapes (Ton/hr)	0.6-0.7	0.8-0.9	1.2-1.4	1.7-1.9	2.3-2.6	3.0-3.3	4.7-5.2	6.8-7.4	10-11	17-19
Fermented Pomace (Ton/hr)	2.6-2.8	3.5-4.5	5.0-6.5	7.5-9.0	10-12	14-18	25-30	35-45	55-65	80-100
Axial load with clamp coupling (Inches)	3.1	3.9	3.9	3.9	3.9-4.7	4.7	4.7	4.7-6.0	4.7-6.0	4.7-6.0
Rotating Cylinder motor power (HP)	1	1	1	1.5	2	3	5.5	5.5	7.5	10
Compressor Motor Power (HP)	3	3	4	4	5.5	5.5	10	-	-	-
Blower Motor (HP)	0.5	0.5	0.5	0.5	1.5	2	4	5.5	5.5	10
Dry Weight (LBS)	1036	1389	1720	2138	2425	3748	7496	8378	11464	16534
Dimensions	L= 7.5 W= 4.1 H= 5.1	L= 8.7 W= 4.6 H= 5.4	L= 11.1 W= 4.6 H= 5.4	L= 11.3 W= 5.2 H= 6.1	L= 13.3 W= 5.2 H= 6.1	L= 15.4 W= 6.2 H= 6.6	L= 16.7 W= 7.4 H= 9.2	L= 21.5 W= 7.4 H= 9.2	L= 23.3 W= 8.5 H= 10.2	L= 28 W= 9.5 H= 10.5

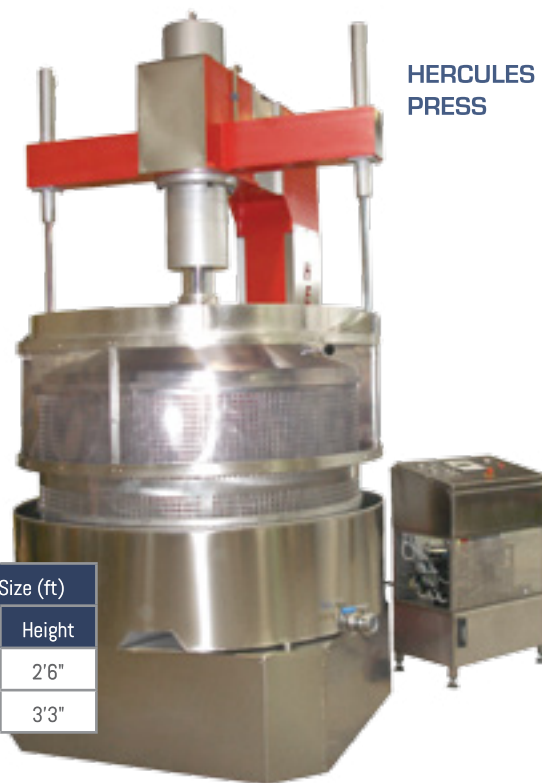
HYDRAULIC PRESSES

Our hydraulic presses are extremely sturdy, easy-to-use machines, consisting of a highly robust structure. It is equipped with a large hydraulic ram, which makes it possible to create an even pressure on the pressing plate. This guarantees the liquid will self-filter through the grape pulp and, at the same time, prevents the liquid from splashing outwards. The stainless steel cage contains the grape pulp. Slits in the cage prevent the seeds and skin of the grapes from spilling out. A transparent, moving, accident prevention cylinder which protects the outer surface, is also available. The cage and cylinder are lifted simultaneously by two hydraulic rams in order for the pressed grape pulp to be extracted.

CHARACTERISTICS

- Touch-screen interface with separate control system (on Hercules)
- Highly-resistant stainless steel structure
- Large hydraulic ram for even pressure on pressing plate
- Stainless steel cage with slits for the prevention of skins and seeds from spilling out
- Protective shield – transparent PVC (on Hercules)
- PLC control unit, which contains 10 programs for managing pressing phases
- Please inquire about smaller hydraulic wine press options with your local sales representative

HERCULES PRESS



HERCULES PRESS

Model	Capacity (HL)	Power (kW)	Weigh (lbs)	Overall Dimensions (ft)			Basket Size (ft)	
				Length	Width	Height	Diameter	Height
Model 10	9	2.2	7040	4'9"	6'6"	11'5"	3'9"	2'6"
Model 15	18	3	8140	7'9"	7'9"	12'1"	4'10"	3'3"

HYDRAULIC BASKET PRESS

Model	70	80	105	115
Cage Dimensions	2'3" x 2'8"	2'6" x 2'8"	3'5"x3'5"	3'8"x3'8"
Cage Capacity (HL)	3	5	9	12
Piston Diameter (in)	4.3"	5"	7.1"	8.7"
Motor Power (HP)	1	1.5	2.5	3
Pressure (bar)	0-350	0-350	0-280	0-350
Dimensions (LxWxH ft)	L= 3'8" W= 3'2" H= 7'3"	L= 5'7" W= 4'3" H= 8'	L= 7'1" W= 4'7" H= 9'9"	L= 7'9" W= 5'2" H= 10'7"
Weight (lbs)	1126	1700	5170	7260

HYDRAULIC BASKET PRESS



At Criveller, we offer a multitude of pump options that can assist in the production of wine, beer, cider, spirits, other non-alcoholic beverages and olive oil. From delicate handling to the versatile workhorse, we are confident that we have the right pump to best suit your production needs.



PUMPS

FLEXIBLE IMPELLER PUMPS

Our stainless steel flexible impeller pumps are suitable to work with grape, must, liquid and lees. This versatile unit can be used for filtration, racking and must transfer. This pump is considered the workhorse of the industry.

CHARACTERISTICS

- Designed by Criveller, the winery pump has a large frame on airless wheels
- Pump and cart constructed in stainless steel
- Food grade rubber impeller
- Food grade rubber seal
- North American electronics assures easy availability of parts
- No mechanical seal – just an oil seal, which is simple to replace at a fraction of the cost
- 1:1.8 ratio gear box
- Oil bath gear
- Remote unit with speed control
- ON/OFF and reverse (also from remote control)
- Cannot run dry
- Self-priming

OPTIONS

- Pump can be supplied with a “pigtail” to work with filling equipment
- Various impeller materials available for specific applications



CRV

Flexible Impeller Pump (CRV)	Output (Gal/hr):		Output (HL/hr):		Motor (HP)	TRC Fittings (Inches)
	Low Speed	High Speed	Low Speed	High Speed		
Model 40	793	3170	30	120	3	1.5"
Model 50	925	3963	35	150	3	2.0"
Model 80	2219	6870	84	260	5.5	3.0"

DISCLAIMER: Outputs are not approximate. Pumps will perform at various outputs depending on product and user operation.



LOBE PUMPS

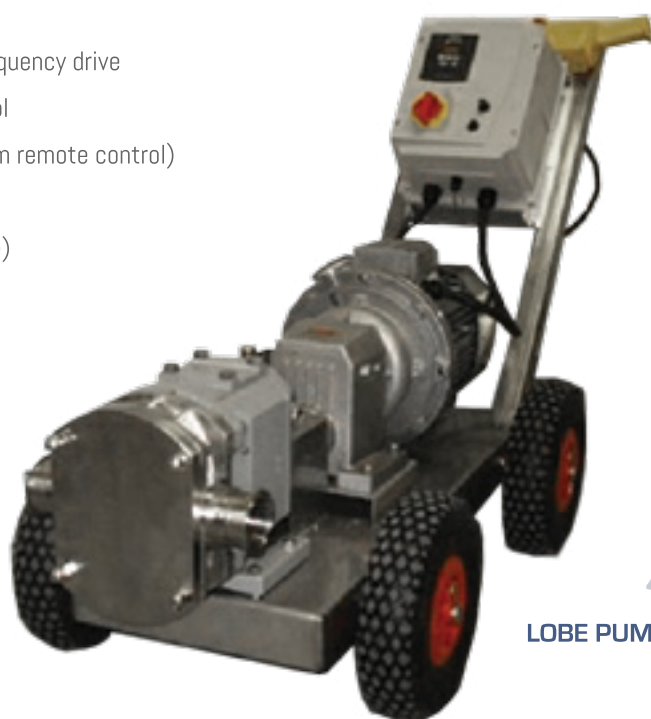
Our stainless steel Lobe pump is suitable to work with wine and juice. This versatile and gentle unit will allow you to use it for filtration, bottling, racking and transfer. The design incorporates the ability to pump at high pressures with very low revolutions, minimizing aggressive behavior towards wine. These pumps are ideally suited for liquid transfer. We do not recommend using lobe pumps for must transfer.

CHARACTERISTICS

- A Criveller-designed pump
- Extra motorized cooling fan that will assure proper ventilation and cooling, even at a minimum speed
- Rubber airless wheels
- North American electronics assures easy availability of parts
- TRC fittings available in three sizes: 1.5", 2", and 3"
- Stainless steel lobes
- Single and 3-phase, variable frequency drive
- Remote unit with speed control
- ON/OFF and reverse (also from remote control)
- Self priming
- Can run dry (for a short time)

OPTION

- Pump can be supplied with a "pigtail" to work with filling equipment



LOBE PUMP

Lobe Pump	Output (Gal/hr):		Output (HL/hr):		Motor	
	MIN	MAX	MIN	MAX	HP	kW
1.5" Pump	3695	5545	150	210	3	2.2
2" Pump	3695	5545	150	210	3	2.2
3" Pump	4225	6075	160	230	5.5	4
**These values were derived from using water as the product was pumped. The 1.5" and 2.0" Lobe pumps were operated at 900 RPM and the 3.0" Lobe pump was operated at 700 RPM.						

VOLUMETRIC PUMPS

The Volumetric pump is suitable for transferring whole, crushed, destemmed and fermented grapes. The product is conveyed inside the pump and driven into the outlet pipe by an elliptic rotor. The low number of rotor revolutions limits breaking of the skins/seeds and crushing of the grapes, thus providing an excellent quality product. Works great under destemmer/crushers or to unload a red fermenter. Arguably the most delicate must pump on the market today.

CHARACTERISTICS

- Pump and cart constructed in stainless steel
- Pump body machined internally to ensure the high head pressure
- Large loading hopper
- Product outlet cone: can be opened for inspection and cleaning, pre-set for compressed air
- Outlet bend with hose fitting
- Clamp-type outlet coupling with bend
- Control panel
- Can run dry
- Not self-priming

OPTIONS

- Frequency drive speed variator
- Mechanical speed variator



VOLUMETRIC PUMP

Model	EVP 1			EVP 2		
	500	501	503	499	450	451
HP	3	4	5.5	5.5	7.5	10
Ton/Hr	10-12	10-12	10-12	20-22	20-22	20-22
Head (ft)	23-33	33-49	39-59	39-59	49-66	66-82
RPM	70	70	70	50	50	50
Fitting	4"	4"	4"	5"	5"	5"

MOHNO PUMPS (WITH OR WITHOUT TROUGH)

Mohno pumps are suitable for the transfer of whole, crushed or destemmed grapes and fermented pomace. The product is conveyed by a screw inside the stator and driven into the outlet pipe by a helical rotor (open trough models only). This pump is widely used in conjunction with destemmer/crushers during harvest. You can unload red fermenters to feed presses with this pump. Fruit pulp (apple, pear, cherry, etc.) can also be pumped with Mohno pumps. The high pressures achieved by this pump make it a great choice for pumping long distances. Pumps without troughs are excellent choices for filtration and delicate wine transfer.



**MOHNO PUMP
WITH TROUGH**

Mohno Pump With Trough					
Model	T608	T609	T610	T612	T613
HP	4	7.5	10	12.5	20
Ton/h	10-12	20-25	30-40	45-55	80-90
Fitting	3"	4"	4"	5"	5"
Dimensions (ft)	L= 5'3" W= 2'10" H= 3'1"	L= 6'5" W= 3'3" H= 3'1"	L= 6'10" W= 3'3" H= 3'2"	L= 7'2" W= 3'11" H= 3'5"	L= 10'7" W= 2'10" H= 3'11"
Hopper Dimensions (ft)	L= 2'10" W= 2'6" H= 1'6"	L= 3'3" W= 3'1" H= 1'7"	L= 3'3" W= 3'0" H= 1'7"	L= 3'10" W= 3'6" H= 1'10"	L= 3'4" W= 2'10" H= 3'11"
Weight (lbs)	331	441	617	882	1322



**MOHNO PUMP
WITHOUT TROUGH**

CHARACTERISTICS

- Pump and cart constructed in stainless steel
- Stainless steel rotor
- Special non-toxic rubber stator
- Loading hopper (open trough only) or no trough available
- Stainless steel screw feeds the pumping section
- Gear reduction unit assures the proper RPM
- Level probe for automatic stop/start of the pump (open trough only)
- Control panel
- Self-priming
- Cannot run dry

OPTION

- Pump can be supplied with a mechanical variator or freq. drive

Mohno Pump Without Trough									
Model	I-714	I-715	I-716	I-717	I-718	I-719	I-720	I-721	I-722
HP	2	3	4	5	7	10	10	14	20
Gal/h	180-900	450-1800	900-3000	1500-6000	2400-9000	3600-12000	5400-15000	6000-18000	9000-24000
Fitting	1.5"	2"	3"	3"	4"	4"	4"	5"	5"
Dimensions (ft)	L= 4'9" W= 11" H= 2'7"	L= 5'3" W= 1'5" H= 3'3"	L= 6' W= 1'7" H= 3'3"	L= 6'4" W= 1'7" H= 3'3"	L= 6'10" W= 1'11" H= 3'3"	L= 7'6" W= 1'11" H= 3'11"	L= 7'10" W= 1'11" H= 3'11"	L= 8'2" W= 1'11" H= 3'11"	L= 8'6" W= 1'11" H= 3'11"
Weight (lbs)	110	176	198	242	331	562	617	661	705

PERISTALTIC PUMPS

The Peristaltic pump is the new soft and delicate system for transferring more or less thick fluids. The pump is suitable for working with fluids (wine, fruit juice, milk, oil), semi-solid products (whole grapes, destemmed grapes, pressed grapes) or abrasive products. The working principle of this pump is based on the pressure of two/three rolls that progressively squeeze a special rubber tube. The alternating movement between squeezing and releasing generates suction in the tube and a continuous fluid recall. The product that enters the tube element is transferred entirely without being damaged. It is known to be one of the most delicate pumps on the market. This working principle minimizes oxidation, shaking, emulsion, grape and grape-seed squeezing and the contact between product and pumping element.

CHARACTERISTICS

- Stainless steel pump body
- AISI 304 stainless steel self-supporting stand
- Rotor with two rolls mounted on bearings
- Motor reducer directly applied on the bearing element
- Includes control panel, complete with reverse feature; two buffer tanks to ensure a constant flow; "inverter" electronic speed variator
- Food-grade standard piping
- Universally recognized certification against contamination by TCA – TBA agents
- Pressure switch
- Self priming
- Can run dry

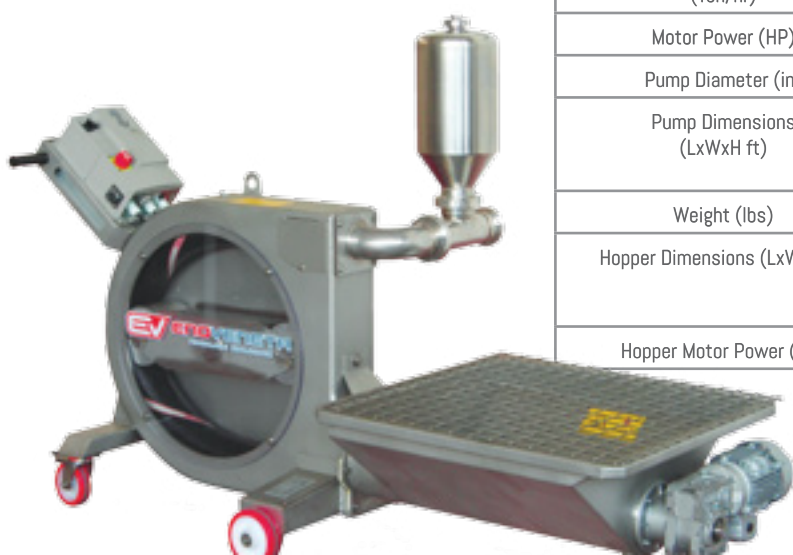


PEV 280

OPTIONS

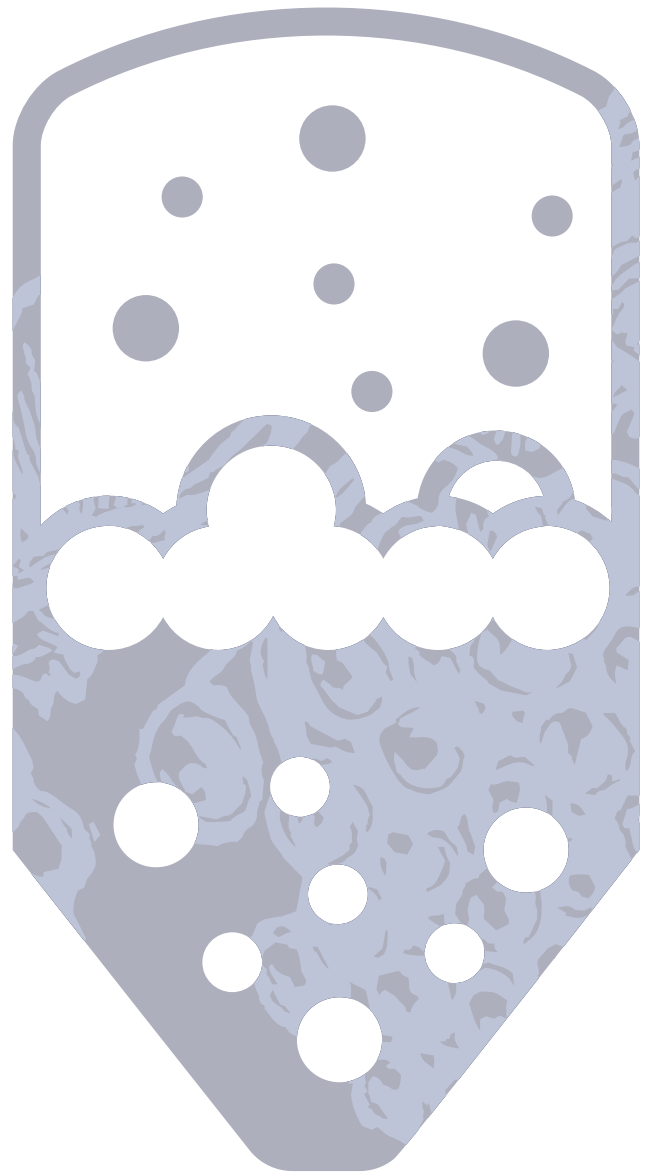
- Bypass with mechanical valve
- Hopper
- Wireless remote
- Barrel filling kit

Peristaltic Pump					
Model	PEV 60	PEV 150	PEV 280	PEV 300	PEV 600
Rotor RMP	19/63	12/60	14/49	15/55	15/55
Flow Rate With Wine (Ton/hr)	1-6	2-14	7-25	7-26	14-56
Flow Rate with destemmed/Crushed Grapes (Ton/hr)	-	1-10	4-18	4-19	9-39
Flow Rate With Whole Grapes (Ton/hr)	-	-	2-14	2-14	6-28
Flow Rate With Fermented Mass (Ton/hr)	-	-	1-8	1-9	2-18
Motor Power (HP)	2	4	5.5	7.5	12.5
Pump Diameter (in)	2	2	3	3	3
Pump Dimensions (LxWxH ft)	L= 3.2 W= 2.0 H= 3.0	L= 4.0 W= 3.0 H= 3.6	L= 4.4 W= 2.5 H= 4.5	L= 4.4 W= 2.5 H= 4.5	L=4.6 W= 3.6 H= 5.0
Weight (lbs)	264.5	441	750	794	1433
Hopper Dimensions (LxWxH ft)	-	L= 3.2 W= 2.6 H= 1.5	L= 3.3 W= 2.7 H=1.5	L= 3.3 W= 2.7 H= 1.5	L= 3.3 W= 3.6 H= 1.5
Hopper Motor Power (HP)	-	0.74	147	147	2.95



At Criveller we take pride in the quality and craftsmanship we put into our variety of tanks. Quality, efficiency and sanitation are at the top of our priority list for both our standard and specialty tanks. Here, a wine tank is not just a tank. It is a vessel that delivers and represents the care and attention to detail of the product of each organization we serve. From the manways to the jackets, and lastly, to the base, no detail is overlooked as we add each element to your tank.

Dedicated to upholding our commitment to quality, we only use above standard stainless steel — offering it in either 304 or 316 and in different finishes custom to your needs. To guarantee the best use of efficiency, we take our jackets to the next level by using preformed dimpled jackets. Allowing for more glycol to pass through the jacket spacing while creating a turbulent flow, liquid stratification is eliminated and your product is cooled faster and less energy is consumed. Fabrication of each vessel is then finished with butt to butt TIG welding to ensure sanitary needs.



TANKS

STANDARD TANKS

At Criveller, our standard style wine tanks include conical bottom, flat sloped bottom, forkliftable and imported tanks. Each provides a different purpose that perfectly fits and enhances the production process of your still or carbonated product. Custom projects can also be discussed with your local representative if further specialty applications are desired.

CONICAL BOTTOM TANKS

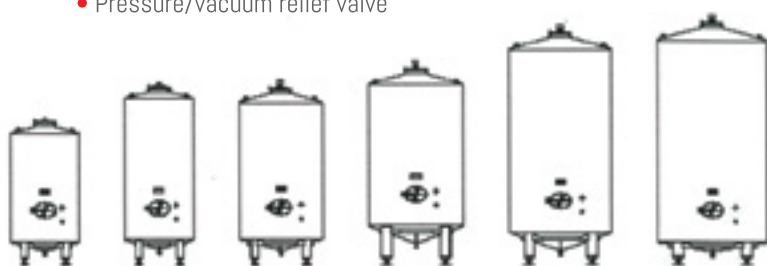
Criveller tanks are considered by many as the best stainless steel tanks for sale available on the market today. We pay attention to every detail, including polished and ground smooth welds, dimpled preformed jackets (with excellent cooling properties) and great looks which make our tanks stand above the rest. With over 30 years experience fabricating tanks and several thousand tanks sold, Criveller has become the industry leader in tank fabrication. Our FC Conical bottom tanks are designed for several applications: white wine, juice, water and other custom applications.

CHARACTERISTICS

- 304 stainless steel, 2B finish
- Conical bottom
- Conical, truncated or open (VCT) top
- Fixed stainless steel legs and bases, which are welded to the tank (not bolted)
- Large diameter legs
- Oval manway (several manways are available)
- Total discharge outlet with TRC fittings (various sizes available)
- Racking outlet, with TRC fittings (various sizes available)
- Sampling valve
- Pressure/vacuum relief valve

OPTIONS

- Dimpled jackets with inner spacing over 100% greater than inflated jackets
- Thermometer with well
- Probe well
- Sight gauge
- Thermo-control bracket
- Customized name plates (with winery name and logo)
- Custom diameters/height
- 36" large top manway (larger available)
- Insulation and stainless steel cladding
- Several finishes available: Brushed, Satin, Scotch Brite, 4A, etc.



FC (CONICAL BOTTOM TANKS)							
CAPACITY		TOTAL HEIGHT		SHELL HEIGHT		DIAMETER	
HL	USG	MM	FT	MM	FT	MM	FT
40	1056	3130	10'3"	2300	7'6"	1450	4'8"
50	1320	3870	12'7"	3000	9'8"	1460	4'8"
75	1981	3820	12'5"	2900	9'5"	1780	5'8"
100	2641	4290	14'1"	3000	9'8"	2030	6'7"
480	3962	5050	16'6"	3900	12'8"	2160	7'1"
200	5283	5290	17'4"	4300	14'1"	2380	7'8"



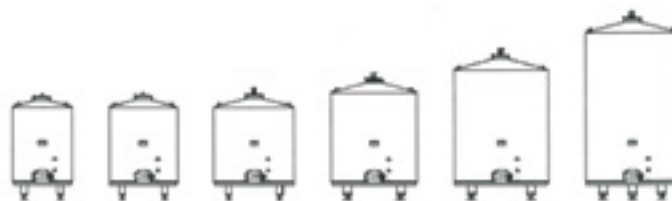
FLAT SLOPED BOTTOM TANKS

Criveller tanks are considered by many to be the best tanks available on the market today. We pay attention to every detail, including polished and ground smooth welds, dimpled preformed jackets (with excellent cooling properties), and great looks, which make our tanks 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. Our FPP Flat sloped bottom tanks are designed primarily for red wine or storage.



CHARACTERISTICS

- 304 stainless steel fermentation tanks, 2B finish
- Flat, sloped bottom on concrete pad or on legs
- Conical, Truncated or Open (VCT) top
- Oval or rectangular manway
- Total discharge outlet, with TRC fittings (various sizes available)
- Racking outlet, with TRC fittings (various sizes available)
- Sampling valve
- Pressure/vacuum relief valve



FPP (FLAT SLOPED BOTTOM TANKS)							
CAPACITY		TOTAL HEIGHT		SHELL HEIGHT		DIAMETER	
HL	USG	MM	FT	MM	FT	MM	FT
40	1056	2800	9'2"	2000	6'6"	1590	5'2"
50	1320	2836	9'3"	2000	6'6"	1840	6'
75	1981	2930	9'6"	2000	6'6"	2160	7'1"
100	2641	3330	10'9"	2438	7'9"	2300	7'6"
150	3962	3940	12'9"	3000	9'8"	2540	8'3"
200	5283	5200	17'	4000	13'1"	2540	8'3"

OPTIONS

- Dimpled jackets with inner spacing over 100% greater than inflated jackets
- Thermometer with well
- Probe well
- Sight gauge
- Thermo-control bracket
- Customized name plates (with winery name and logo)
- Custom diameters/height
- 36" large top manway (larger available)
- Insulation and stainless steel cladding
- Several finishes available: Brushed, Satin, Scotch Brite, 4A, etc.
- Custom sizes available



"CALIFORNIA STYLE" TANKS							
CAPACITY		TOTAL HEIGHT		SHELL HEIGHT		DIAMETER	
HL	USG	MM	FT	MM	FT	MM	FT
38	1000	3302	10'8"	2000	6'6"	1570	5'2"
57	1500	3306	10'9"	2000	6'6"	1900	6'2"
76	2000	3387	11'1"	2000	6'6"	2200	7'2"
114	3000	3346	11'	2200	7'2"	2500	8'2"
189	5000	4446	14'6"	3000	9'8"	2850	9'4"
227	6000	5830	19'2"	4250	19'9"	2600	8'6"

FORKLIFTABLE TANKS

Criveller tanks are considered by many the best tanks available on the market today. We pay attention to every detail, including polished and ground smooth welds, dimpled preformed jackets (with excellent cooling properties), and great looks, which make our tanks stand above the rest. Some of our forkliftable tanks can be stacked up to three tanks high and used for red or white wine. Various forklift tank sizes are available.

CHARACTERISTICS

- 304 stainless steel
- Flat sloped or conical bottom
- Total discharge outlet with 2" TRC fittings
- Racking outlet with 1.5" TRC fittings
- Base: Pockets for fork insertion from all sides
- Available in open or closed top (w/top manway)

OPTIONS

- Dimpled jackets with inner spacing over 100% greater than inflated jackets
- Thermometer with well
- Probe well
- Sight gauge
- Thermo-control bracket
- Customized name plates (with winery name and logo)
- Custom diameters/height
- 36" large top manway (larger available)
- Insulation and stainless steel cladding
- Several finishes available: Brushed, Satin, Scotch Brite, 4A, etc.
- Several sizes available

FORKLIFTABLE TANKS						
Model	Capacity (Lt)	Capacity (US gal)	Length (in)	Width (in)	Height (in)	Weight (lbs)
CP 500	565	150	44.75"	44.75"	39"	275
CP 750	750	198	44.75"	44.75"	49.25"	302
CP 1000	1023	180	44.75"	44.75"	59"	330
CP 1250	1250	330	44.75"	44.75"	69"	363
CP 2300	2300	600	55"	55"	93"	440



STAINLESS STEEL VARIABLE CAPACITY TANKS

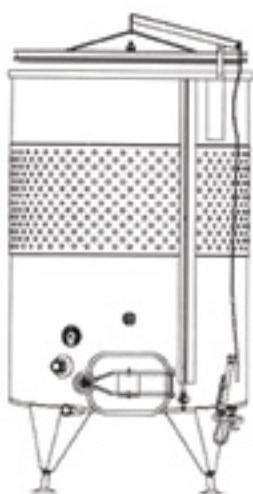
Stainless steel tanks designed for cottage wineries or for experimental batches. These units feature a floating lid, allowing for variable capacity depending on the lid's position. Units are complete with inflatable gasket, manual air pump and pressure/vacuum relief vent. Optional for larger capacity tanks on legs: jacket, sight gauge and tasting valve.



Capacity		Diameter	Height
Liters	US gal	in.	in.
100	26	16.25	29.50
200	52	20.00	39.50
300	79	24.50	39.50
400	105	29.50	40.50
500	130	28.30	49.25
600	159	28.50	59.00
800	212	36.25	49.25
1000	264	36.25	59.00
2000	530	51.50	59.00

IMPORTED TANKS

Criveller imported tanks are Italian made from high-quality brushed stainless steel. The tanks are built using a strict demanding process in order to avoid the presence of weak points in the container. Sizes range from 1,000 L (264 gal) up to 6,000 L (1585 gal). These tanks are an excellent choice for small- to medium-sized wineries looking for the aesthetically pleasing European design.



MODEL: FIG

CHARACTERISTICS

- 304 stainless steel, brushed finish
- Flat sloped bottom
- Floating lid
- Stainless steel legs
- Oval side manway
- Floating lid, complete with lifting arm, gasket and manual pump with pressure gauge
- Total discharge outlet, with TRC fittings
- Racking outlet, with TRC fittings
- Sampling valve
- Pressure/vacuum relief valve
- Sight gauge
- (Optional) Dimpled stainless steel jacket for cooling

*NOTE: Tanks with a single jacket are typically used for "Fermentation Temperature Control." "Cold Stabilization" tanks will require a larger cooling area.

OPTIONS

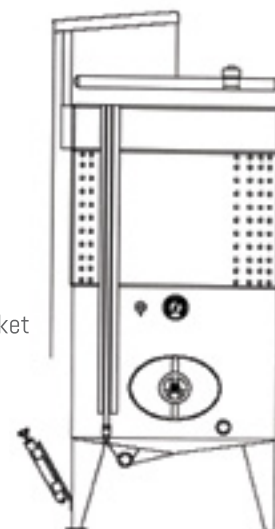
- Dimpled jackets
- Thermometer with well
- Probe well
- Sight gauge
- Thermo-control bracket
- Customized name plates (with winery name and logo)
- Bottom rectangular manways
- Oval side manways
- Extended legs for 1/2 ton bin unloading

CONICAL BOTTOM, VARIABLE CAPACITY TANKS ON LEGS - "FCG"					
CAPACITY (L)	CAPACITY (US gal)	HEIGHT (mm)	HEIGHT (ft)	DIAMETER (mm)	DIAMETER (ft)
300	79	1410	4'6"	620	2'
400	105	1410	4'6"	720	2'4"
500	130	1660	5'5"	720	2'4"
600	159	1910	6'3"	720	2'4"
800	212	1660	5'5"	920	3'
1000	265	1910	6'3"	920	3'
2000	529	2160	7'1"	1160	3'8"
3000	792	2535	8'3"	1600	5'3"
4000	1056	3035	10'	1600	5'3"

MODEL: FCG

CHARACTERISTICS

- 304 stainless steel, brushed finish
- Conical bottom
- Floating lid
- Stainless steel legs
- Oval side manway
- Floating lid, complete with lifting arm, gasket and manual pump with pressure gauge
- Total discharge outlet, with TRC fittings
- Sampling valve
- Pressure/vacuum relief valve
- Sight gauge
- (Optional) Dimpled stainless steel jacket for cooling



FLAT SLOPED BOTTOM, VARIABLE CAPACITY TANKS ON LEGS - "FIG"					
CAPACITY (L)	CAPACITY (US gal)	HEIGHT (mm)	HEIGHT (ft)	DIAMETER (mm)	DIAMETER (ft)
2000	529	2280	7'5"	1310	4'3"
3000	792	2480	8'2"	1600	5'3"
4000	1056	2980	9'8"	1600	5'3"
5000	1321	3480	11'4"	1600	5'3"

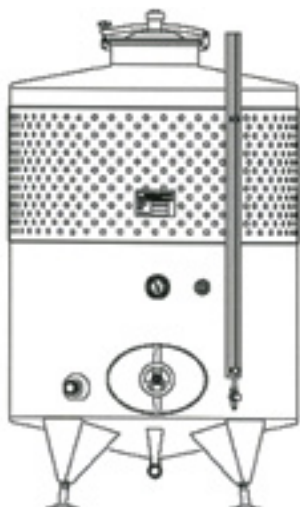


MODEL: FCGS

CHARACTERISTICS

- 304 stainless steel, brushed finish
- Conical bottom
- Conical top
- Stainless steel legs
- Oval side manway
- Total discharge outlet, with TRC fittings
- Racking outlet, with TRC fittings
- Sampling valve
- Pressure/vacuum relief valve
- Sight gauge
- (Optional) Dimpled stainless steel jacket for cooling

*NOTE: Tanks with a single jacket are typically used for "Fermentation Temperature Control." "Cold Stabilization" tanks will require a larger cooling area.



OPTIONS

- Dimpled jackets
- Thermometer with well
- Probe well
- Sight gauge
- Thermo-control bracket
- Customized name plates (with winery name and logo)
- Bottom rectangular manways
- Oval side manways
- Extended legs for 1/2 ton bin unloading

MODEL: FIGS

CHARACTERISTICS

- 304 stainless steel, brushed finish
- Flat sloped bottom
- Conical top
- Stainless steel legs
- Oval side manway
- Total discharge outlet, with TRC fittings
- Racking outlet, with TRC fittings
- Sampling valve
- Pressure/vacuum relief valve
- Sight gauge
- (Optional) Dimpled stainless steel jacket for cooling



CONICAL BOTTOM, CONICAL TOP TANKS ON LEGS (FCGS)

Capacity (L)	Capacity (US gal)	Height (mm)	Height (ft)	Diameter (mm)	Diameter (ft)
300	79	1670	5'5"	620	2'
400	105	1670	5'5"	720	2'4"
500	130	1925	6'3"	720	2'4"
600	159	2175	7'1"	720	2'4"
800	212	1930	6'3"	920	3'
1000	265	2180	7'2"	920	3'
2000	529	2215	7'3"	1310	4'3"
3000	792	3070	10'1"	1600	5'3"
4000	1056	3360	11'	1600	5'3"

FLAT SLOPED BOTTOM, CONICAL TOP TANKS ON LEGS (FIGS)

Capacity (L)	Capacity (US gal)	Height (mm)	Height (ft)	Diameter (mm)	Diameter (ft)
2000	529	2270	7'5"	1310	4'3"
3000	792	3020	9'9"	1600	5'3"
4000	1056	2805	9'2"	1600	5'3"
5000	1321	3305	10'11"	1600	5'3"

SPECIALTY TANKS

The specialty style tanks we provide include automatic plunger, automatic pump over, ganimede, roto fermenters and self-emptying wine fermentation tanks. These tanks are designed to include specialty applications as well as additional automation to further provide technological advancement to the production of your wine. Like our standard tanks, custom additions and requests are also available and can be discussed with your local representative.



AUTOMATIC PUMP OVER TANKS



Our automatic pump over tank option is a spin-off of a traditional fermenter with everything you need in one complete package. These wine fermentation tanks include a dedicated pump, which can either be activated manually or set with a PLC. The winemaker has complete control over the date, time and duration of the pump over cycle. The cycle can even be set after-hours when no one is around to ensure that you get all your daily pump overs finished. The dedicated pump not only makes it easier for the winemaker/cellar worker to accomplish even pump overs, but it can also double as a dedicated transfer pump. The CIP/pump over system includes a valve and a tee so you never have to disconnect the hoses from the pump.

The main advantages of an automatic pump over tank are consistent even pump overs (at set intervals and precise lengths of time), even temperature control throughout the fermenter and no messy hoses to move around and clean.

Automatic pump over tanks are available ranging in size from 1,000 gallons (37 HL) and up.

AUTOMATIC PLUNGER SYSTEMS

Automatic plunger systems are best suited for winemakers who prefer punch downs. As with automatic pump over tanks, plunger tanks can be set to punch down the cap manually or automatically via a PLC. Two heavy-duty pneumatic pistons push large multi-finned flaps into the cap, submerging the skins into the fermenting wine – one of the most delicate methods available. Automatic plunger tanks can also be equipped with a CIP/pump over connection in the event that the winemaker decides to pump over rather than punch down. As with automatic pump over tanks, plunger tanks also allow consistent even punch downs (at set intervals and precise lengths of time), even temperature control throughout the fermenter and no messy hoses to move around and clean. Thus, plunger tanks eliminate man-hours, fatigue and cleaning time in the winery.

CHARACTERISTICS

- Available in 115 HL size and up
- Punch down action via dual pneumatic pistons with paddles
- PLC controlled, with 6 distinct processes, timers fully adjustable with key pad and digital read-out
- Rotating re-circulation irrigator
- Stainless steel control panel
- High level alarm with buzzer
- Internal de-juicing system with cylindrical screen and ball valve
- Large diameter for increased extraction efficiency
- Cooling jacket with temperature controller



GANIMEDE TANKS



Ganimede fermenters do not utilize a mechanical device or a pump to “soak” the cap, but instead uses the gas (CO₂) generated during fermentation. Wineries in the United States, Italy, France, Spain, Australia, Argentina, Chile and Canada are already using this technology.

The tank is constructed with an internal cone that traps CO₂ below it during fermentation. As excess CO₂ is formed, large bubbles rise to the surface through the neck of the cone, which constantly agitates the cap keeping all the skins wet and evenly dispersed. When the bypass valves are opened the CO₂ trapped below, the cone is released, causing a vigorous mixing action to take place. This process is gentle enough to prevent aggressive action on the cap, but still results in the cap being completely broken up.

The mixing action caused by both opening the bypass valves and agitating the cap with CO₂ bubbles causes much of the seeds to fall to the bottom of the tank. With the conical bottom (other bottoms available), seeds can be easily removed via the large bottom discharge valve. This gives the winemaker more control over eliminating harsh tannins found in the seeds. The mixing action also gives a more uniform temperature throughout the entire tank.

ROTO FERMENTERS

The Roto fermenter is a fully automated red fermenter that is best suited for the winemaker seeking to get optimum fermentation and extraction of color from red grapes (particularly through hot maceration). This tank can also be used for the cryomaceration of white grapes, the carbonic maceration of whole or crushed grapes and finally as a de-juicing tank. Our Roto wine fermenters are available in sizes ranging from 1,320 gallons (50 HL) up to 15,800 gallons (600 HL). Your local Criveller representative will always be available to discuss any further needs that are custom to your production facility.

CHARACTERISTICS

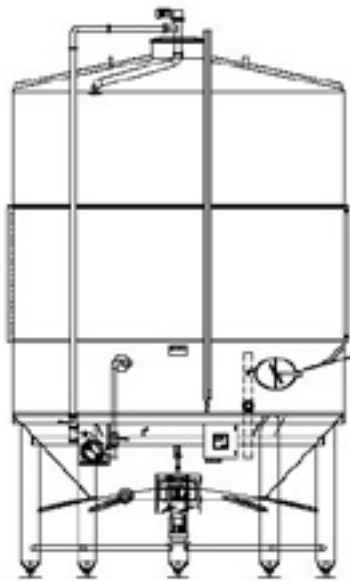
- Horizontal tank sitting on two rotating axis on wheels
- Self-braking motor with mechanical speed variator from 0 to 3 RPM
- Helical fin attached to the inside wall of the tank assures constant movement of the skins
- Helical fin is also utilized to discharge the pomace at the end of cycle
- Large screening system for the extraction of clean product
- Screening system is easily removed
- Tank is jacketed for heating and/or cooling of product.
- Large round door positioned on the front of the tank for the discharge of the product.
- A simple control panel — with the possibility of creating your own program — will allow the operator to maximize the performance of this unit
- Cooling or heating is controlled by a probe with digital reading thermometer

SELF-EMPTYING FERMENTERS

Criveller Group is the oldest tank manufacturer in North America that fabricates these types of tanks, with the first ones installed in the late 80s. Self-emptying fermenters are the perfect solution for winemakers at large facilities who struggle with unloading large fermenters. The amount of time saved in comparison to manually unloading large tanks is unparalleled. By a simple turn of a switch, you can unload an entire red fermenter with minimal physical labor. Two stainless steel paddles turn on top of an internal reverse truncated cone and completely empty the large fermenter with ease. The paddles are controlled via a bottom mounted gearbox and motor.

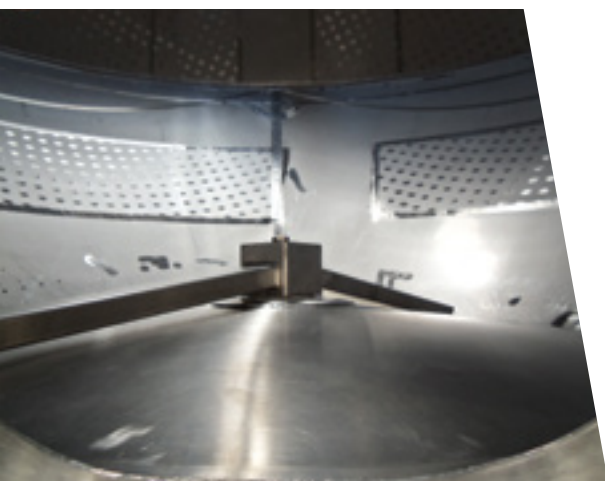
Sizes for these tanks start at 3,963 gallons (150 HL) up to 26,420 gallons (1,000 HL).

Hundreds of references in Europe and recently in North America. This system drastically reduces the emptying time of the tank and pump over cycles can be customized.



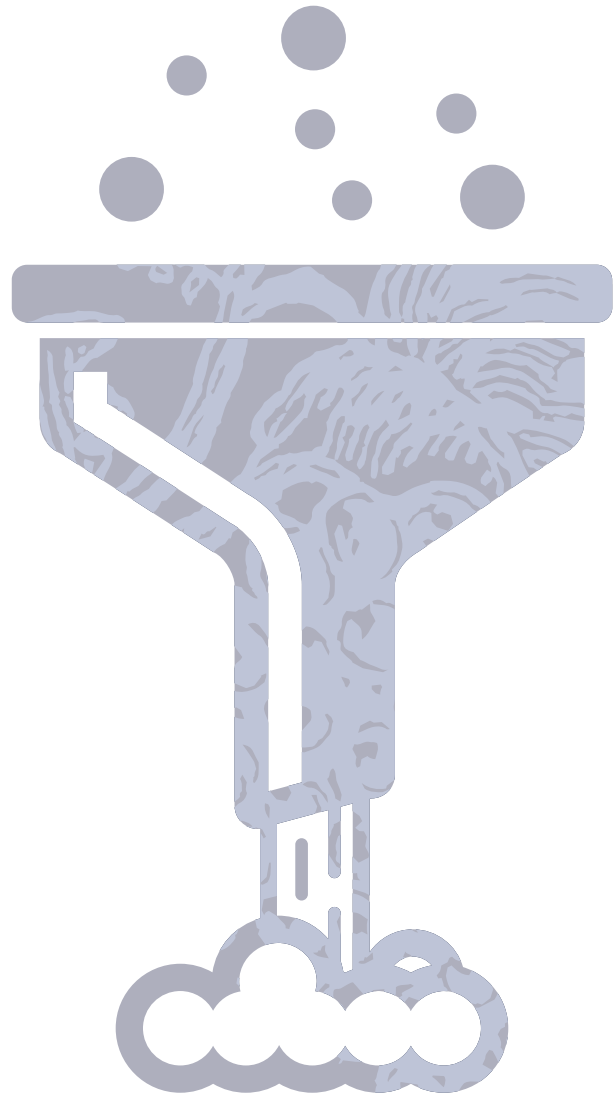
CHARACTERISTICS

- Conical bottom or flat sloped
- On stainless steel legs
- Stainless steel rotating blade for pomace extraction
- Automatic pump over system
- Side manway positioned at the bottom of the shell for gravity discharge of pomace
- Removable spraying system with rotating head
- 24 volt PLC control panel
- Level control with alarm
- Cooling jacket (optional) complete with temperature controller mounted on the control panel



At Criveller, we provide our clients with innovative and cost-effective filtering solutions for their specific production needs.

From simplicity to the latest technologies, options available include plate and frame filters, various D.E. (Diatomaceous Earth) filters, cross flow filters, kombi & lees filters and rotary vacuum drum filters.



FILTRATION

PLATE & FRAME FILTERS

The plate filter 40×40 is used in the wine, beer, food, chemical and pharmaceutical fields. It can be used as a straight wine plate filter with cellulose sheets or a double filtration kit to filter two grades. Available in various sizes: 20 plate filter with 12 or 20 plates; 40 plate filter with 30 or 40 plates; 60 plate filter with 60 plates; 80 plate filter with 80 plates.

CHARACTERISTICS

- Unit mounted 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
- Pressure gauges
- Able to be steam sterilized
- Double inlet, double outlet
- Sanitary fittings



OPTIONS

- Diversion chamber for double filtration
- Centrifugal pump on trolley or mounted on the filter's frame
- Manual hydraulic closure
- Plates in stainless steel
- Extension for 20 plates
- Noryl plates with silicone gaskets (end and mid plates)
- Stainless steel blind plates
- Sparkling wine model available



D.E. FILTRATION

At Criveller we offer multiple options of D.E. filters to best suit your wine filtration and production needs. D.E. Filters available include Manual Discharge D.E. filters (H.D.F), Auto Discharge D.E. filters (C.E.N), and Vertical Screen D.E. filters (VE). Our DE filters are suited for filtration of several products: wine, beer, cider, vinegar and more.

MANUAL DISCHARGE D.E. FILTER (HDF)

Alphafilter HDF filters are designed for ease of use and simplicity. All HDFs are designed to be highly sanitary and easy to clean. HDF filters are composed of a filtering chamber and complementary components, which work together for operations such as pre-coating, filtration with continuous addition of regulated quantities of diatomaceous earth, cake discharge by manual tipping or removal of the bell housing and lastly, the final rinsing of the filtering elements.

CHARACTERISTICS

- Sizes from 2, 3, 4, 5, 6 and 7 SQM
- Compact unit mounted on four wheels
- 316 stainless steel screens
- Domed bottom
- Scavenger Filter to maximize filtration efficiency
- The “tilting system” of all filtering elements assures easy and fast cleaning time with minimum water consumption
- High-capacity dosing tank with agitator
- Dosing tank and feeding pump can work independently
- Dosing pump with adjustable D.E. dosing capability
- Pressure safety valve and automatic pressure safety switch
- Butterfly valves, lighted sight-glasses at inlet and outlet of liquid, output indicators and connecting piping with tri-clamp fittings

OPTIONS

- Stainless steel spacers
- Stainless steel centrifugal pump
- Stainless steel dosing pump
- Turbidimeter



AUTO DISCHARGE D.E. FILTERS (CEN)

Alphafilter CEN filters are designed for ease of use and simplicity. All CEN filters are designed to be highly sanitary and easy to clean. CEN filters are composed of a filtering chamber and complementary components, which work together for operations such as pre-coating, filtration with continuous addition of regulated quantities of diatomaceous earth, cake discharge by rotation of the stainless steel screens plate-pack and lastly, final rinsing of the filtering elements.

CHARACTERISTICS

- Sizes from 5, 10, 15, 20 and 30 SQM
- Filtration pressures up to 6 BAR
- 316 stainless steel screens mechanically resistant
- Domed bottom with large cake discharge opening
- Scavenger Filter to maximize filtration efficiency
- Heavy-duty plate pack rotation device removes exhausted cake; final washing of the filtering elements accomplished via water jets; does not require opening filter
- High-capacity dosing tank with agitator
- Dosing tank and feeding pump can work independently
- Dosing pump with adjustable D.E. dosing capability
- Pressure safety valve and automatic pressure safety switch
- Butterfly valves, lighted sight-glasses at inlet and outlet of liquid, output indicators and connecting piping with tri-clamp fittings



OPTIONS

- Dosing of D.E. by means of piston pump with housing in stainless steel (for larger models)
- Stainless steel spacers
- Sanitary stainless steel pump
- Turbidimeter



VERTICAL SCREEN D.E. FILTERS (V.E)

Criveller now offers vertical screen D.E. Filters. This technology basically doubles your filtration surface. Unlike horizontal screens, which can only filter on the top screen, vertical screens have the added benefit of being able to filter on both sides of the screen, maximizing the filtering surface in a smaller filter housing. Similar to our CEN D.E. Filters, the cake formation/cleaning operations include pre-coating, filtration with continuous addition of a regulated quantity of diatomaceous earth, cake discharge by vibration from the filtering elements and lastly, the final rinsing of the filtering elements with integrated rinsing nozzles. Criveller offers extensive filter options and winery filters for all needs of your winery needs.

OPTIONS

- Dosing of D.E. by means of piston pump with housing in stainless steel (for larger models)
- Sanitary stainless steel pump
- Turbidimeter

CHARACTERISTICS

- Sizes from 5, 10, 15, 20 and 30 SQM
- Filtration pressures up to 9 BAR
- 316 stainless steel screens mechanically resistant
- Truncated bottom with large cake discharge opening
- Scavenger Filter to maximize filtration efficiency
- Final washing of the filtering elements accomplished via water jets; washing does not require opening filter
- Dosing tank and feeding pump can work independently
- Dosing pump with adjustable D.E. dosing capability
- Pressure safety valve and automatic pressure safety switch
- Butterfly valves, lighted sight-glasses at inlet and outlet of liquid, output indicators and connecting piping with tri-clamp fittings

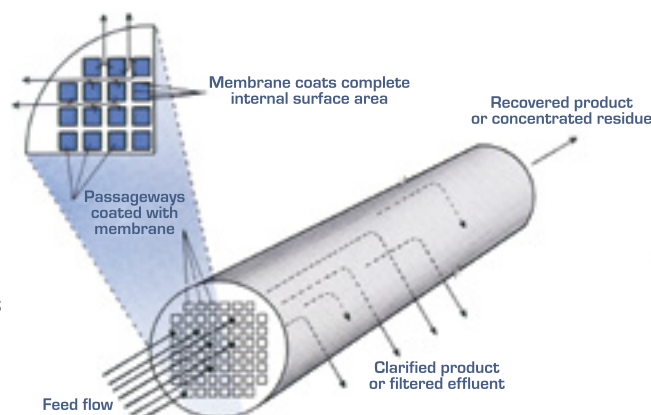


CROSS FLOW FILTERS

Criveller offers cross flow filters that are suitable for filtration of various products: wine, cider and sparkling product. One recirculation pump is supplied. Our units are complete with valves to isolate modules if needed. This operation will allow the user to bypass a module should a rupture occur and can also allow the unit to filter small quantities of product. All of our filters include a fully automatic filtration and back flush cycle while the washing cycle is semi-automatic. An automatic washing system can also be supplied at an extra cost.

CHARACTERISTICS

- Capillary membrane in polypropylene
- 0.2 micron porosity (other sizes available)
- Complete with pneumatic valves
- Stainless steel electrical panel
- Filter modules are mounted on a stainless steel frame on wheels
- Electronic panel included
- Our units come standard with several safety devices to prevent the membrane from damage
- Valves to isolate modules



**CROSSFLOW SCHEMATIC SHOWS
FILTRATE FLOW ACROSS MEMBRANE
AND THROUGH SUPPORT**

OPTIONS

- Variable speed control (inverter) mounted on the feeding pump
- PLC and modulating valves that work together to automatically control the product inlet flow and to automatically control the ΔP
- Feeding pump: available as a lobe pump (low revolution, limited cavitations)
- Mag flow meter
- Turbidimeter



CROSS FLOW FILTER

SAFETY DEVICES ON BOARD

- The unit will automatically shut off if there is no more product
- The unit will automatically shut off if the temperature of the product exceeds the preset temperature
- The unit will automatically shut off if the pressure differential exceeds the maximum preset pressure

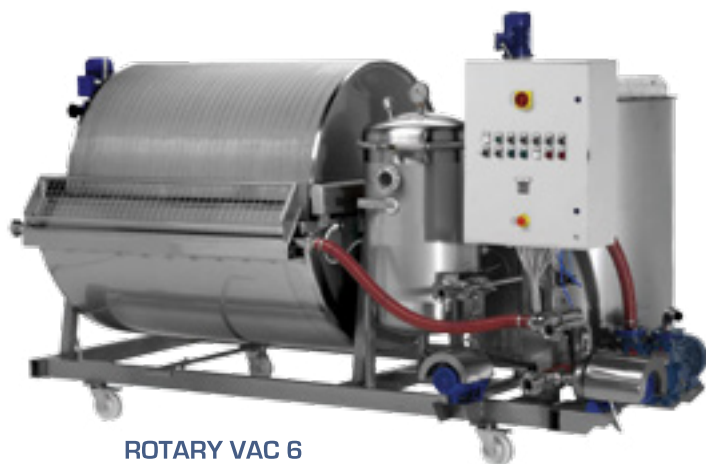


ROTARY VACUUM DRUM FILTERS

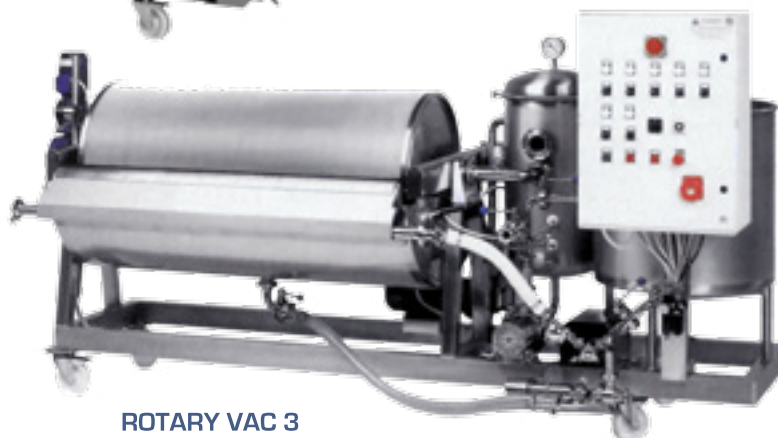
These technologically advanced filters can be used with various products such as freshly pressed wine must, settled lees, must and wine lees and enzyme treated fruit juices. RVD filters are an excellent addition to both small and large wineries. The RVD filter allows filtration of product that would ultimately be discarded. Recuperating this product allows for increased efficiency in the winery.

CHARACTERISTICS

- Sizes from 3, 6, 10, 15, 20, 30 and 40 SQM
- Level sensor to control feeding of product
- Drum rotation by means of speed variator (Freq. Drive optional)
- Pre-coat tank constructed in stainless steel 304 for mixing the D.E. powder with water
- Drum constructed stainless steel 304
- Filter cloths, Repps type, 70/90 micron, in stainless steel 304
- Cake cutting system blade is powered by motor controlled from electrical panel
- Level on basin for automatic feeding control
- Extracting tank for separation of air from liquid complete with sight glass, level probes, anti-foam device, vacuum meter and vacuum regulating valve
- Stainless steel centrifugal pump for extracting the product after filtration
- Stainless steel centrifugal pump for feeding (optional)
- Air pressure regulator complete with air filter and automatic oil dispenser



ROTARY VAC 6



ROTARY VAC 3

KOMBI & LEES FILTERS

The Lees filter can be used for filtering any type of lees. With the addition of a centrifugal pump, the same unit can be used for filtration of fresh juice and wine. The filter comes in different sizes: 40x40, 50x50 and 60x60.

The Kombi filter is a very versatile unit that can be used for filtration of various products: fermentation lees, fresh juices, unfermented lees and young wines. It can also be used in food and industrial applications. With proper fittings and attachments, this unit can also be used as a plate filter. This feature, which is possible by simply exchanging the lees plates with the "wine plates," allows the operator to use this filter for polishing and sterile filtration. Unit comes with 10, 20, 30 or 40 plates.

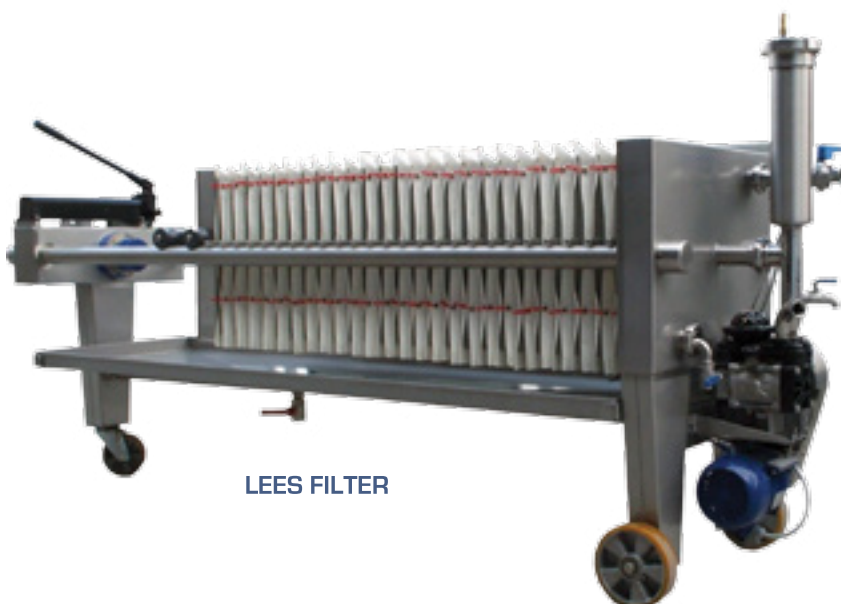
CHARACTERISTICS

- Heavy frame constructed in 304 stainless steel
- Unit mounted on wheels
- Valves, pressure gauges, and fittings in stainless steel
- Head plate and mobile plate clad in stainless steel
- Piston pump completely in stainless steel, with gear reduction, buffer tank and pressure switch
- Plates made of plastic material and filtering cloths in polypropylene
- Ability to be steam sterilized
- Sanitary fittings



OPTIONS

- Manual hydraulic closure
- Plates in stainless steel
- Automatic pump stop
- Stainless steel blind plates





At Criveller the equipment we have available for the production of sparkling wine ranges from dosing, capping, neck freezing, corking and wire hooding (for methode champenoise) to complete systems for the charmat process. We can offer you both semi-automatic or fully automatic, quality sparkling wine equipment that can best suit your production needs.

SPARKLING WINE EQUIPMENT

DOSAGE/DISGORGING/LEVELING

Criveller's dosing/disgorging/refilling systems make your sparkling wine production much easier! Available in both semi-automatic and automatic, Criveller gives you the option to work with the best equipment suited to your production needs.

SEMI AUTO DISGORGING/DOSAGE

The semi-automatic monobloc's frame is entirely made of 304 stainless steel. This unit is made for the operation of liqueur dosing, disgorging and refilling. This system will make your production of sparkling wine much easier. This semi-automatic model has a tank for liqueur and is equipped with a compressed air inlet (CO2 or N02). This unit also has a regulator for precise control making adjustment of wine dosage simple and having equal fill heights. The bottle pedestal is pneumatically operated and is easily adjustable for different bottle heights, while the 3-way valves, which are manually controlled, make it easy to switch from injecting liqueur to refilling.



CHARACTERISTICS

- Frame entirely in stainless steel
- Self-standing unit
- "Disgorging" unit positioned on the side
- "Liqueur" reservoir complete with gas inlet and pressure gauge to monitor the counter pressure value
- Proper stand to set the bottle that needs to be work on
- A three way valve, manually operated, to adjusts the amount of liquid to inject into each bottle
- The valve allows transfer of liquid from the reservoir into the graduated cylinder, then it allows the graduated cylinder to connect with the bottle so the proper amount of liquid is transferred
- Proper stand to set the "liquid leveling bottle"
- Manual valve to transfer wine and reset the fill level height
- All the parts in contact with the product are in stainless steel
- All the gaskets are food grade
- Unit dimension (single head): 35"L x 20"W x 63"H
- Weight (single head) : 170 lbs
- Unit works with bottle diameters from 70 mm (2.75") up to 114 mm (4.45")
- Bottle height can range from 245 mm (9.6") up to 380 mm (14.9")
- Unit on a solid base



AUTO DISGORGING/DOSAGE

The automatic monobloc makes performing the operations of disgorging, removal of the deposit, liqueur addition and leveling during a rotation much easier. Composed mainly by a turret with intermittent rotations for each task, this automated system ensures an efficient bottle conditioning process that protects excess product from being lost as it moves through the machine. All parts that come in contact with your product are 100% stainless steel and is available in several sizes. Your local sales rep is available to discuss any questions or requests for additional information you may have in regards to your sparkling wine production needs.

THE UPPER PART IS COMPOSED OF TWO TURRETS:

1) THE FIRST TURRET has a continuous rotation – designed for the disgorging operation.

- Includes 3 clamps which rotate the bottle 65° and removes the crown cap
- As soon as the cap is removed, a temporary cap seals the bottle to limit the quantity of CO2 and wine released from the bottle
- The turret is also equipped with a device for the discharge of caps and wine into a tray which is removable
- The bottle is released from the clamp and transferred to the second turret

2) THE SECOND TURRET has an intermittent rotation.

- Includes 6 clamps
- The second turret performs 3 operations during one full rotation
 - a) Sediment ejection (the bottle remains in vertical position)
 - b) Dosage of the liqueur (the bottle is positioned at 65° like on the first turret)
 - c) Levelling (this operation is performed after the bottle has returned to the vertical position)
- In the segment between the first and the second turret there is a unit performing the cork or bidule check.
- In case the former or the latter were not ejected during the disgorgement, the machine would be automatically blocked to prevent the bottle from entering the second turret. Please note – unit comes with change-parts for ONE (1) style bottle. If more than one type of bottle is used, change-parts will be required.

Contact your local sales representative for specifications of the different models we offer.



NECK FREEZING EQUIPMENT

At Criveller we also provide neck freezing equipment in both semi-automatic and automatic models. From small productions to large productions, we have the sparkling wine equipment that can give you both quality and reliability. Efficiency is also maximized as each piece of equipment is available in several sizes and can accommodate multiple bottle dimensions.

SEMI AUTO NECK FREEZING

Criveller's semi-automatic neck freezers come in several sizes that range from 10 to 160 pocket capacities to best suit your production and sparkling wine making needs.

CHARACTERISTICS

- Machine completely manufactured in stainless steel
- Insulated liquid tank with round rotary board
- Freezing unit with a semi-hermetic compressor
- Switch board complying with the CE norms, with digital thermal switch
- Mounted on wheels
- Available in different versions 10, 32, 40, 87, 124 and 160 pockets
- Hourly output 50–1,000 bottles/hr

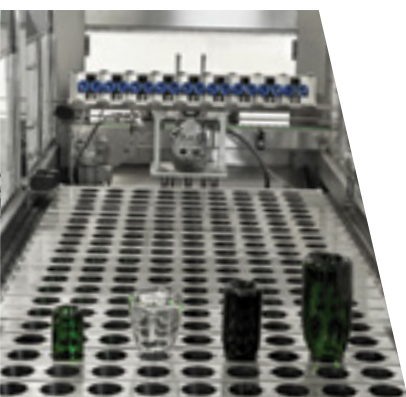


AUTO NECK FREEZING

Criveller's automatic neck freezer, known as the ICE 1,200 is designed to further ease the production process of your sparkling wine. Able to fit multiple bottle shapes and sizes, this piece of equipment ensures adequate freezing for every neck height.

CHARACTERISTICS

- The neck freezer type ICE 1,200 uses glycol at -25°C/-30°C to freeze bottle necks of sparkling wines
- It works for bottles with capacity between 375ml and 1.50L (working diameter 70÷115mm)
- The maximum throughput is 2,000 bottles per hour (using bottle with diameter of 92mm)
- A device with mechanical control allows the bottle motion.
- The unit allows working bottles with different neck heights; the bottle unloading on the conveyor is carried out by a mixed control system that allows to check and control bottles with different heights
- ICE 1,200 is designed to be put in a computerized production line



Whether you need a new piece of equipment or a full bottling line, Criveller can help you with rinsers, fillers, monoblocs, corks and capping equipment. Contact a sales representative to learn more about how Criveller can help with your wine bottling system needs.



BOTTLE

MANUAL BOTTLING SYSTEMS

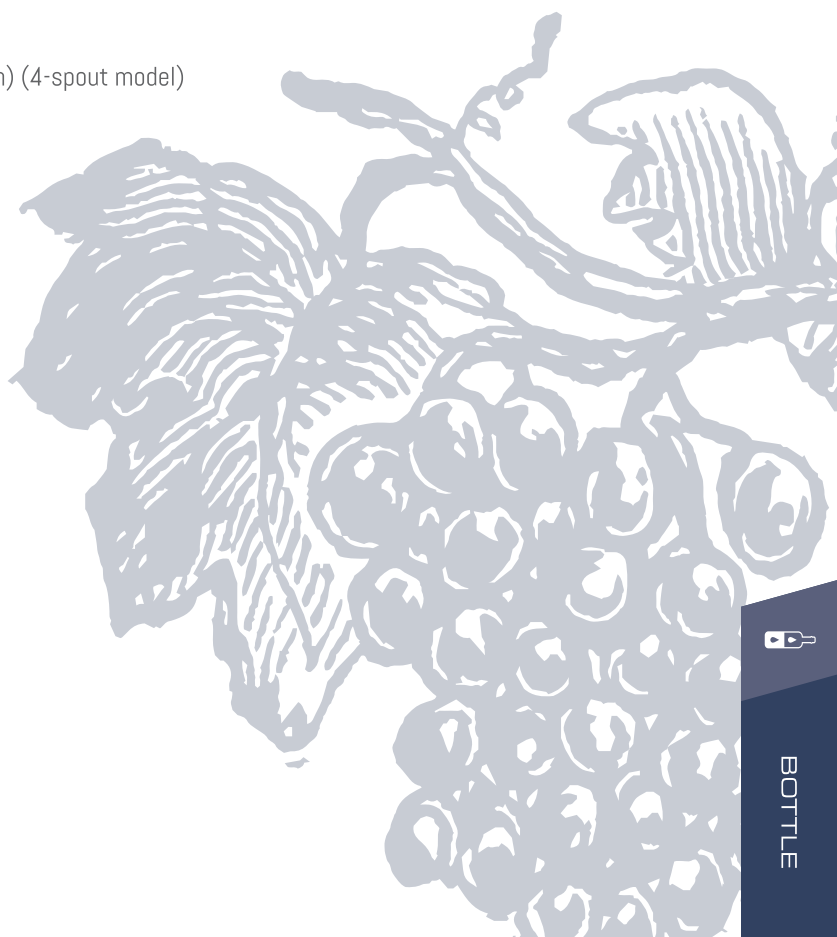
Criveller offers a multitude of manual bottling system options, allowing you to accomplish a hands on approach to your bottling, while ensuring each step is done your way at your pace. Contact a sales representative today to find out how Criveller can help with your wine bottling system needs.

RINSERS & SPARGERS

The 2- or 4-spout manual rinser is perfect for small batch productions or home winemakers and a necessary compliment to any wine bottler. It is used to rinse bottles either by water or air prior to filling. It can also be used to sparge the bottles with Nitrogen. The speed of operation depends on the operator.

CHARACTERISTICS

- Includes a filtering assembly for the water and compressed air
- The operator puts the bottles upside-down on the nozzles; the water/air jets start by the pressure of the hand
- Frame constructed in stainless steel
- L: 1'6" (450 mm); W: 1'6" (450 mm); H: 2'6" (750 mm) (4-spout model)
- Cylindrical glass bottles from 375 ml to 1.5 L



FILLERS

Developed to meet the needs of small wine producers, the manual/ gravity filling machine has 4 or 6 filling spouts and is made entirely of AISI 304 stainless steel. This filler is a great addition to any wine bottling machine or assembly. An optional pump with float can also be supplied. The filler has an adjustable height bottle rest tray, which allows accurate and fast level adjustment to accommodate the different bottle heights. Superior filling nozzle (automatic shut off included) fills every bottle to the same height. The fill level height can be easily adjusted by changing the position of the filling head. The large tank with float system allows the wine to be pumped in or fed by gravity.



MANUAL GRAVITY FILLER

CHARACTERISTICS

- Production rate is approximately 700 bottles per hour
- Nozzle diameter: 0.55" (14mm)
- Unit completely built in 304 stainless steel
- Unit can accommodate bottle size by means of the adjustable tray; typically, sizes range from 375ml up to 3L (depending on total height)

OPTIONS

- Transfer pump
- Electric level adjuster
- Unit can be built as a self-standing unit rather than as table top

HEAT SHRINKERS & SPINNERS

Heat shrinkers & spinners are a must have for any winery and a compliment to any wine bottling machine or assembly line.

HEAT SHRINKER CHARACTERISTICS

- Adjustable temperature
- Ceramic disc for shrinking capsule disc on top for even heat shrinking
- Compatible with 375ml up to 2 Liters
- Output depends on the operator
- Capsule maximum length: 2.36" (60mm)
- Bottle height: 180 ÷ 360 ± 10mm

SPINNER CHARACTERISTICS

- Suitable for aluminum, tin and poly-laminate caps
- Capable with capsules with maximum length of 2.36" (60mm) and maximum diameter of 1.49" (38mm)
- Output depends on the operator
- Bottle height: 180 ÷ 360 ± 10mm

OPTIONS FOR BOTH UNITS

- Spring loaded handle, mounted on a heavy duty stainless steel bench mount stand
- Pneumatically operated stand provides even and consistent appearance for each bottle



MANUAL SPINNER

SEMI AUTO BOTTLING SYSTEMS

Criveller offers a diverse assortment of semi automatic bottling solutions to allow the small producer to grow with their line by bringing together some of the advancements and technological breakthroughs of the bottling industry into a semi automatic format. Whether you are looking for an automatic bottle capper or a filling and corking system, Criveller has a solution for your wine bottling line needs.

SEMI AUTO RINSERS & SPARGERS

Semi-Automatic Rotary Rinser with various models are available (10 or 20 pockets). Speed ranges from 300 to 1,200 bottles per hour depending on the model. It is an excellent bottle rinsing machine addition to meet the needs of small to larger wineries.

CHARACTERISTICS

- Designed to rinse new bottles and clean the inside from dust and any small particles prior to the filling operation; rinser is supplied with a filtering assembly for water
- Rinser works as follows:
 - Manual loading of the bottles on the rotary table
 - Sterile water rinsing jet
 - Dripping
 - Unloading of the rinsed bottles
 - Water consumption: 30-40 L/H – 10 pocket, 40-60 L/H – 20 pocket
 - Bottle presence sensor controls spray
 - Suitable for both glass and plastic bottles



**SEMI AUTOMATIC
RINSER**



FILLING & CORKING/ CAPPING MONOBLOCS

Developed to meet the needs of small- to medium-sized wine producers, the semi-automatic Euro 2012 bottling system comes with a 6-valve rotary filler combined with a closure turret. A corker, screw capper, crown capper or t-topper can be added.

***OPTIONAL:** Semi-automatic rinsing station

CHARACTERISTICS

RINSER:

- 10 bottle station on rotating table
- Single treatment water rinsing
- Water filtration assembly with .45 micron cartridge
- "No Bottle – No Rinsing" determined by electronic sensor
- Automatic movement



FILLER:

- Stainless steel unit on wheels
- Six-valve rotary filler for filling with gravity system
- Mechanical bottle lifting device
- Automatic movement
- Ability to adjust tank height

CORKER:

- Micro-switch controls corker
- Pneumatic lifting of the bottle
- Hardened ground steel jaws
- Switchboard predisposed with outlet for pump
- Controls and safety guards compliant with CE rules and regulations
- Possibility to cork bottles from 0.37 – 2 Litres
- Corks: Diameter: 22-30 mm Height: 35-50 mm



**EURO 2012 WITH
RINSING STATION**

For the artisan winery that is looking for the benefit of a fully automated line, but scaled down to a semi-automatic level, this is the machine for you. The unit comes with a 10 pocket semi-automatic rinser that can either rinse or gas-blow prior to filling to assist with decreasing O2 pickups.

SEMI AUTOMATIC CORKER/CAPPERS

Criveller offers an extensive range of semi-automatic corking, screw capping and crown capping machines. Criveller has a bottle corker or capping unit available for your package whether you need 50ml bottles to larger 3L and 6L bottles. Below are pictures and characteristics of just a few of our models. For a specific application not shown below, simply ask one of our reps.



SEMI-AUTOMATIC CORKER CHARACTERISTICS

- Output: 800-1,000 bottles per hour (depends on the operator)
- Unit entirely in stainless steel
- Micro switch operates corker
- Adjustable pedestal for different containers
- Portable on wheels
- Stainless steel tempered jaws
- New improved Venturi vacuum system (no vacuum pump which eliminates odors noise and pump maintenance); Needs compressed air source for operation

SEMI-AUTOMATIC SCREW CAPPER CHARACTERISTICS

- Semi-automatic capper for aluminum screw caps
- Machine with descending screw head via mechanical system
- Push button working and manual corks distribution
- Screw capper equipped with an interchangeable screw capping head
- Unit controlled via VFD for precise head rotation; VFD is used for accurate cap threading



AUTOMATIC BOTTLING SYSTEMS

Criveller offers an extensive line of turnkey gravity, low vacuum and counter-pressure bottling systems. Be it a pressure filler/corker monobloc, rinser/filler/capper tribloc, or even rinser/filler/corker/wirehooder quadblock, Criveller has the solution you need. Every Criveller bottling line is built with 304 stainless steel along high-resistance plastic materials, which enable easier cleaning, sterilization and maintenance.

AUTO RINSERS & SPARGERS

Criveller represents the leading rinsing company in the world. Our rinsers have been installed in extremely large facilities, including Dasani® and Coca-Cola® to boutique wineries looking for the best rinsers on the market. Look to Criveller for an expert in all your bottle rinsing machine needs.

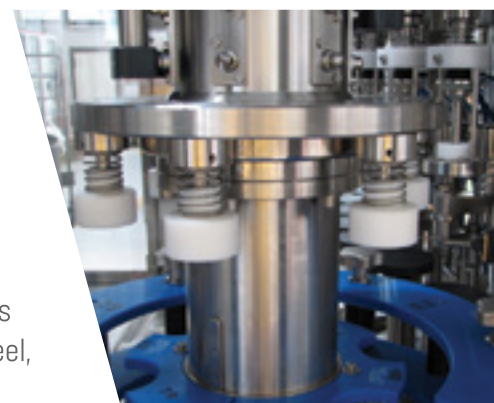
CHARACTERISTICS

- Various sizes are available from 9-clamp up to 80-clamp (1,000 to 30,000 bph)
- Electronic height adjustment is standard on all our rinsers
- Can be supplied as a rinser, air blower, gas injector, or a combination of the above
- Features available include:
 - Mobile nozzles, which mechanically enter the bottles for more complete rinsing/air blowing
 - Double treatment
 - Recirculation system
 - Exhaust hood
 - Touch screen computer
- Possibility of using the same unit as a sterilizer
- Easy installation into existing bottling lines
- Speed controlled by frequency drive (on most models)



DE-AERATION STATIONS

Our De-Aeration Stations are easy to use and maintain on any of our available monoblocs. They have a simple design that ensures easy maintenance, while still providing a reliable operation during bottling. Positioned before the filling machine, the deaeration unit creates a vacuum inside each bottle, and then injects inert gas to void the space of any harmful particulates and oxygen. This operation allows the bottle to arrive at the filling stage saturated with the inert gas, thus drastically reducing the risk of oxidation (up to 90% less oxygen). Going even a step further to ensure easy use and operation, our de-aeration units come mounted on a height adjustable mounting. With a turn of a single handwheel, you can adjust the height to allow for the rapid transition between formats.



MONO/TRI/QUADBLOCS

Criveller offers an extensive line of turnkey bottling solutions. Be it a filler/corker monobloc, rinser/filler/corker tribloc or even rinser/filler/corker/capper quadbloc, Criveller has the solution you need. All our bottling lines are built with 304 stainless steel along with self-lubricating plastic materials, which enables easier cleaning, sterilization and maintenance of your bottling system.



All bottling lines come standard with several features, such as automatic liquid feeding controlled via solenoid valve; patented quick disconnect of the filler spouts and corker jaws; ability to choose between gravity and low vacuum environments (on select models); “gearless” bottle lifting for the rinser and filler turrets and the option of having a revolving turret, which combines two closure systems in one. This system reduces the footprint and cost of having two independent closure turrets.

All systems can come with a variety of closure turrets. With the ability to build these systems to your needs, the output is completely dependent on your project requirements. Contact your local Criveller office to have a custom system quoted for you today.

AUTO CORKERS & CAPPERS

We have an excellent line of automatic bottle capper and corking systems. Criveller's line of automatic corking and capping systems are unmatched in the industry. Manufactured in high-quality, stainless steel, these closure systems are durable, accurate and very easy to use. Our units come in single and multi-head application depending on the speed required.

OPTIONS

- All units have an optional speed control by freq. drive
- Nitrogen injection system on screw cappers
- In feed by star or screwworm for smoother operation
- Revolving turret – have two closure turrets in one
- Photocell to check cap/cork presence in feed channel
- Installation of UV lamp to sterilize caps in feed channel, including safety devices
- Device to detect lack of cap at capper outfeed, with management of machine stop
- Bottle count and work-hours tachometer
- Universal starwheels
- Electric height adjustment
- Touch screen computer with bottle format memory



CRIVELLER MICROBLOC: ALL-IN-ONE

The Microbloc was developed by winemakers for winemakers with the intention of offering bottling lines that are high quality, automated, compact, versatile and at an affordable price. The Microbloc is designed by Criveller specifically for the North American market and not available through any other dealers.



CHARACTERISTICS

- Frame of unit completely clad in stainless steel
- Filler tank, spouts and any parts in contact with the wine are in stainless steel
- Stainless steel control panel & conveyor with electrical drive unit
- Food-grade gaskets
- Designed to reduce oxygen pick up by utilizing a gravity filler and not a low vacuum filler
- Filler and capper height adjustment is manual
- Corker and screw capper available on the same turret
- Capsule dispenser and labeler conveniently located and separated from the wet area of the unit
- Small collection table
- Electrical connection for pump
- Output: 750bph



TECHNICAL CHARACTERISTICS OF EACH COMPONENT:



FILLER

CHARACTERISTICS

- 6-valve rotary gravity filler
- Mechanical bottle lifting device
- Automatic product level control
- Ability to adjust tank height
- Bottle level control via spacers
- Bottle diameter: Min-Max: 60 – 110 mm
- Bottle height: Min-Max: 230 – 270 mm



CORKER/CAPPER

ROPP SCREW CAPPING HEAD CHARACTERISTICS

Requiring only ten minutes of your time, you can convert your corker into a screw capper. With a small price upgrade, you can now have the Microbloc unit with the option of working with screw caps as well as the traditional cork.

- Single head, automatic screw capping head
- ROPP screw caps
- Screw cap size: 30 mm x 60mm



SELF-ADHESIVE LABELER

CHARACTERISTICS

- 1 station to apply front & back label from same roll
- Labeling station mounted on bracket with adjustable height
- Spacing between front & back labels +/- 2.5 mm
- Max. label height: 130 mm

OPTIONS

- Small dump table
- Sparging station
- Back label station
- 6 clamp rinser
- Variable Frequency Drive option



CAPSULE DISPENSING

Criveller is proud to distribute Norton equipment, a world leader in the manufacturing of capsule dispensing/application machines and wirehooding machines for bottling lines in the North American market.

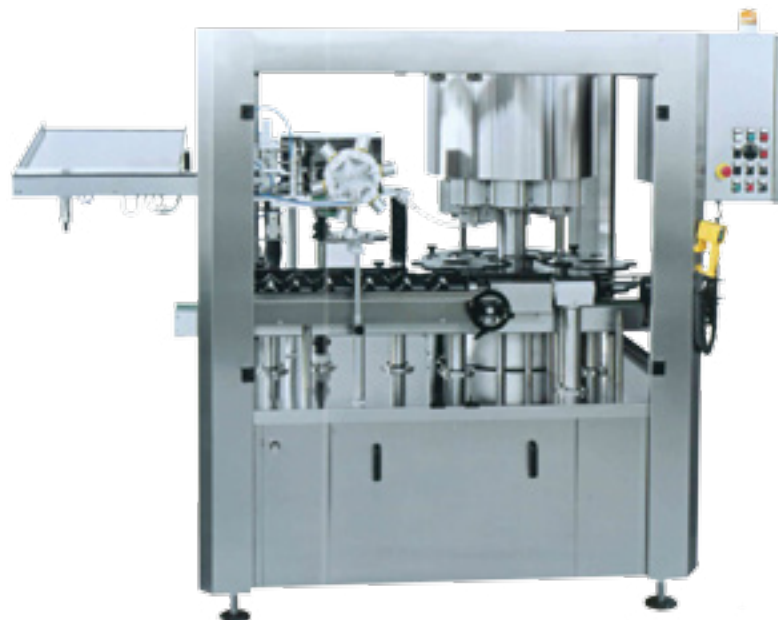
Also manufactured are sleeving machines for products such as soft drinks, tamper proof pharmaceuticals and yogurt. These machines are distributed worldwide and are present in every major wine region throughout the world as well as many other industries. The Norton factory houses a complete research and development department that studies new market demands of customers, as well as a program for the continual improvement of the Norton line. This machine's units for the wine industry runs at production speeds ranging from 25 BPM to more than 600 BPM. Whatever the application or need, Criveller has a bottling system solution for you.

CAPSULE DISPENSING CHARACTERISTICS

- Capsule dispensing and automatic spinning/heat shrinking units from 900 to 30,000 bph
- Champagne capsule crimpers, mushroom corks and wirehooders from 1,500 bph and up
- Patented Universal Cups for various capsule sizes
- Universal changeparts available
- Pneumatic spinning heads available
- Speak to one of our representatives for more information on your specific requirements

OPTIONS

- Universal change-parts – say goodbye to all those different pieces
- Touch-screen display with bottle format memory
- Speed controlled by freq. drive
- Electronic height adjustment of all turrets
- More options available based on customer necessity



MANUAL COUNTERPRESSURE BOTTLING SYSTEMS

Criveller offers an extensive line of turnkey counter-pressure bottling line solutions from manual to automatic. Our manual lines are economical and easy to use. They have several features which are shared with their larger semi-auto and auto counterparts.

MANUAL PRESSURE FILLERS

CHARACTERISTICS

- Unit suitable to fill bottles with light, or heavy carbonated product such as: wine, beer, cider or juices.
- Unit is entirely in stainless steel with Teflon™ seals; pressure gauge and sight gauge included
- Unit suitable to work with various sizes (12 oz to 35 oz)
- Output: 4 bottles per minute (average)
- Available in 2- or 4-spout models
- Pump for product transfer is standard on our pressure filler



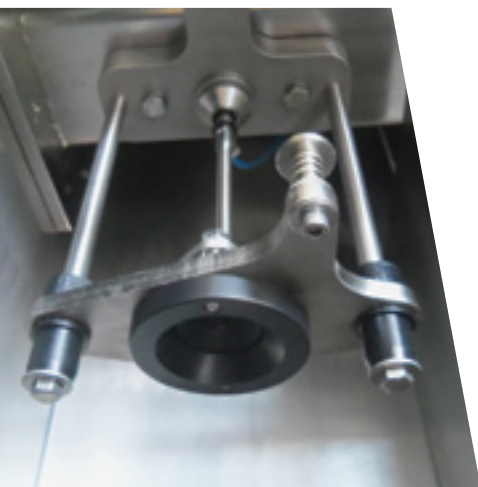
SEMI AUTO PRESSURE FILLERS

Criveller also offers semi-automatic pressurized bottling solutions. These bottling system models are constructed of 304 stainless steel and are designed to manually feed bottles comfortably and efficiently. Some units also use pre-evacuation technology to reduce oxygen pickup, which is already being utilized on their larger fully automatic counterparts. This also minimizes foaming and creates constant fill heights throughout the process. Speak with a sales representative today. Whatever your winery needs, Criveller has a wine bottling system option to suit your needs.

4-SPOUT SEMI-AUTOMATIC PRESSURE FILLERS

CHARACTERISTICS

- 4-spout semi-automatic filler (pre-evacuation is available)
- 300-500 bottles per hour (depending on operator)
- Unit suitable to fill bottles with carbonated product, such as wine, beer, cider or juices; capable of filling bottles from 200 ml up to 2 L
- Maximum bottle height: 38.5 cm
- Maximum bottle diameter: 12.5 cm
- Bottle height is easily adjusted
- Heavy-duty body c/w stainless steel hoods
- Machine will stop filling should a bottle break
- 220 volt/3-phase/60 Hz



OPTIONS

- Set of leveling tubes
- Screw capping station
- Corking station



SEMI AUTO PRESSURE
FILLERS

12 TO 20-SPOUT SEMI-AUTOMATIC PRESSURE FILLERS

CHARACTERISTICS

- 12- and 20-spout models available with speeds from 800 to 1,200 bph
- Unit suitable to fill bottles with carbonated product such as wine, beer, cider or juices.
- Capable of filling bottles from 200 ml up to 2 L
- Maximum bottle height: 38.5 cm
- Maximum bottle diameter: 12.5 cm
- Bottle height is easily adjusted
- Heavy-duty body c/w stainless steel hoods
- Machine supplied with parts to work with one size of cylindrical bottle only speed variator allows control of bottling speed
- Machine will stop should a bottle break
- 220 volt/3-Phase/60 Hz



AUTO PRESSURE FILLER MONOBLOCS

Criveller offers an extensive line of turnkey counterpressure bottling solutions. Be it a counterpressure filler/corker monobloc, rinser/pressure filler/capper tribloc or even rinser/pressure filler/corker/wirehooder quadblock, we have the solution you need. All of our bottling lines are built with 304 stainless steel along with self-lubricating plastic materials which enables easier cleaning, sterilization and maintenance.

BOTTLING LINES COME STANDARD WITH SEVERAL FEATURES SUCH AS

- Automatic liquid feeding controlled via solenoid valve
- Patented quick disconnect of the filler spouts and corker jaws
- "Gearless" bottle lifting for the rinser and filler turrets
- Universal change parts
- Electro-pneumatic filling valves (optional)
- Option of having a revolving turret which combines two closure systems in one. This system reduces the footprint and cost of having two independent closure turret.



SEMI & AUTO CORKER/WIREHOODERS

Criveller offers a complete line of semi-automatic and automatic champagne cork closure systems along with independent or monobloc style wirehooders (both semi and automatic).

SEMI-AUTOMATIC CHARACTERISTICS

- Stainless steel construction
- Mounted on wheels
- Mechanical corking
- Pneumatic wirehooding
- Unit works with bottles from 750ml to 1.5 L
- Output: 500 bph depending on operator
- Power requirements: 220V/3-phase/60 Hz



AUTOMATIC CHARACTERISTICS

- Separate or combined units which insert corks and applies wirehoods automatically.
- Units are designed to be inserted into an existing bottling line or to be self-standing
- Automatic wirehood and cork sensors
- Large wirehood hopper
- Touchscreen computer available
- Output varies from 1,000 bph and up (depending on model)



SEMI & AUTO CROWN CAPPERS

Crown capping is an essential part to the sparkling wine process. Criveller offers a range of semi-automatic and automatic capping units that are simple to use and affordable. Criveller has an automatic bottle capper option to suit your needs.



SEMI-AUTOMATIC CHARACTERISTICS

- Stainless steel construction
- Mounted on wheels
- Mechanical capping
- Large crown cap bowl with automatic descending chute/applicator
- Unit works with bottle from 375ml to 1.5 L
- Power requirements: 220V/3-phase/60hz

AUTOMATIC CHARACTERISTICS

- Automatic shut off when no crown caps present
- Optional freq. drive speed control
- Units are designed to be inserted into an existing bottling line, or to be self-standing
- Large crown cap bowl
- Touch-screen computer available
- Fobber to reduce oxygen pickup
- Output varies from 1,000 bph and up (depending on model)



LABELING

Criveller provides a full line of labeling equipment. From manual to fully automatic, from pressure sensitive to hot melt labeling equipment, Criveller is able to supply a wide range of packaging solutions.

SEMI AUTO PRESSURE SENSITIVE

Both the Mini Line 01 and Mini Line 02 bottle labeler are able to apply front and back labels from the same roll to cylindrical containers, or two separate rolls (Mini Line 2 only).

CHARACTERISTICS

- Output: up to 700 bottles/hour depending on operator
- Unit capable of working with bottles with diameter ranging from 60mm up to 120 mm; unit can work with different containers
- May 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



SEMI AUTO PRESSURE SENSITIVE ROTARY SPECIALLY DESIGNED FOR THE APPLICATION OF LABELS ON NON- STANDARD BOTTLE SIZES/ SHAPES

To meet the high-quality labeling demands of champagne producers, Criveller and DMC designed a rotary unit for the application of labels on non-standard bottle sizes and shapes. Whatever your labeling demands are, we can find a bottle label machine to suit your needs.

CHARACTERISTICS

- Precision label application of a rotary style labeler in a semi-automatic format; 1, 2, or 3 label stations, including a neck label applicator
- Can label virtually any bottle and label style
- Simple, reliable, yet very sophisticated
- The ML3 is semi-automatic, but utilizes the technology applied to much more expensive rotary style labelers. In essence, the bottle is placed on a pedestal that is electronically controlled and programmed. The pedestal then rotates at a determined speed and in synchronization with the distribution of either one, two or even three labels. In particular, the machine is designed to perfectly apply wrap-around champagne shoulder labels.
- The unit has the capability of aligning the wording on the capsule between the pleats and aligning the label in relation to a "cartouche" (crest) protruding on the glass. A simple, touch screen panel controls all the functions. The operator can store up to 30 different bottle/labels format and recall them with a simple touch on the screen.



AUTOMATIC PRESSURE SENSITIVE

Developed to meet the needs of small to large wine producers, Criveller's pressure sensitive labelers include in-line, vacuum belt and rotary style applications. Our labelers can include a capsule dispensing system with either a spinner or a heat shrinker station.

All our pressure label machines can come with 1, 2, or 3 stations with speeds ranging from 1,500 to 20,000 bph.

IN LINE LABELING

These are modular systems that were designed to fully satisfy all of the specific needs of many different sectors in the detergent, cosmetics, beverage, food, oil and pharmaceutical packaging. They can even be modified to package cylinder-shaped, square-based, rectangular and oval-shaped containers complete with their front labels, back labels and seals.

CHARACTERISTICS

- Output Range: 900-8,000 BPH (bottles per hour)
- Error Tolerance: ± 2.0 mm (cylindrical container; other styles may vary)
- Labeling station height adjustment
- PVC or stainless steel conveyor drive track available
- Ability to do tapered bottles
- Constructed of 304 stainless steel and other resistant components for easy cleaning and sanitation
- Capable of stand-alone functionality or in line with other units
- Front and back labeling stations
- Single station and multi station available

OPTIONS

- Capsuling station (PVC heat shrinker and/or spinner)
- Centralized PLC operation
- Variable speed control
- Date coder
- Ability to center the label in reference to a "bottle spot" or to an existing label



ROTARY TURRET LABELING

Rotary Labelers are the most versatile and precision consistent units available to the market. By using a rotary style turret and power-driven plates, each bottle is individually spun while the labels are being applied, ensuring a more constant and consistent label application over long periods of time. Because it can rigidly hold each bottle individually, it is one of the best options to apply neck labels and/or full wrap around labels. Properly modified, a rotary style labeler is suitable for all kinds of bottle styles, shapes and sizes, and as such, is preferred by some of the largest manufactures in the world.

CHARACTERISTICS

- Output Range: Can be built for your needs
- Error Tolerance: $\pm 1.5\text{mm}$ (cylindrical container; other styles may vary)
- Labeling station height adjustment (manual and electric available)
- PVC or stainless steel conveyor drive track available
- Ability to do tapered bottles
- Constructed of 304 stainless steel and other resistant components for easy cleaning and sanitation
- Stand-alone functionality or in line with other units capable
- Front, back and neck labeling stations
- Single station and multi station available
- Centralized PLC operation
- Variable speed control

OPTIONS

- Date coder
- Ability to center the label in reference to a "bottle spot" or to an existing label



VACUUM LABELING

Equipped with a pressure belt power label transferring system, it is able to apply up to three labels. Each station has its own stepper motor which is managed by a digital microprocessor. The vacuum labeling systems are able to apply a large number of labels, with a relatively small footprint.

CHARACTERISTICS

- Output Range:
 - 5,900 BPH with a container 75mm with front and back labels
 - 3,000 BPH with a container 115mm with front and back labels
- Error Tolerance: $\pm 1.5\text{mm}$ (cylindrical container; other styles may vary)
- Labeling station height adjustment
- PVC or stainless steel conveyor drive track available
- Ability to do tapered bottles
- Constructed of 304 stainless steel and other resistant components for easy cleaning and sanitary necessity
- Stand-alone functionality or in line with other units capable
- Front and back labeling stations
- Single station and multi station available
- Centralized digital PLC operation
- Variable speed control

OPTIONS

- Automatic "too full" device at outlet
- Date coder



AUTO COLD GLUE & HOT MELT

Criveller's cold-glue and hot-melt labelers were developed to meet the needs of small to large wine producers that have not transitioned to pressure sensitive labelers, or have a specific application where pressure sensitive labels cannot be affixed. All cold-glue and hot-melt labelers can come with 1, 2, or 3 stations with speeds ranging from 1,000 to 42,000 bph.

CHARACTERISTICS

- Units are controlled by dedicated electronics; the hardware (processor board/CPU and sleeve cards) and the software (programs) have been designed specifically for the functions that need to be controlled in the machine
- Label stations run on step motors
- Touch-screen control panel with ability to save bottle formats (on select models)
- Labelers are easily adjustable for different bottle types with various changeparts
- Possibility to affix wrap-around labels (on select models)
- Speed controlled by frequency drive



MISCELLANEOUS

Criveller offers a readily available supply of parts and extensive technical support for all of our clients coast-to-coast. Here are some examples of the various stainless steel parts and bottling line components Criveller has to offer.

Contact your local sales representative to see what other miscellaneous items we can have ready for you!

STAINLESS STEEL FITTINGS AND VALVES

- Complete line of sanitary clamp fittings
- Complete line of bevel seat fittings
- Complete line of European clamp fittings
- Butterfly valves
- Ball valves
- Sampling valves
- Stainless steel side manways
- Stainless steel top manways
- Sight gauges
- Thermometers, pressure gauges and any stainless steel accessories related to tank fabrication



BOTTLING LINE COMPONENTS

UNSCRAMBLING TABLE

- Constructed completely in stainless steel
- Available in various sizes
- Gear driven variable speed control

COLLECTING TABLE

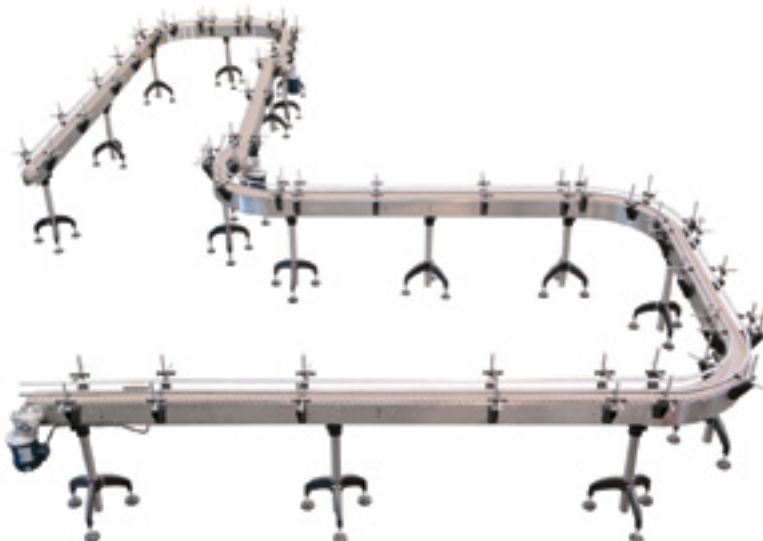
- Completely in stainless steel
- Available in various sizes
- Rail guard for bottle collection
- Complete with pulling station

90 DEGREE CORNER

- Completely in stainless steel
- Available in various sizes



Several other conveyor components available



DISCLAIMER: All images and Trademarks not owned by Criveller or its affiliates that appear in this catalog are the property of their respective owners who may or may not be affiliated with, connected to, or sponsored by Criveller or its affiliates. Please note that all data within this catalog are not binding. Product models or design may not be exactly as shown in the catalog and may change without notice. All dimensions and data on charts are approximate in measurements and may slightly vary. All technical data are to be confirmed with our sales office prior to ordering. This catalog is intended only as a source of general information and does not constitute a contract.



**CRIVELLER
GROUP**

THE BEST
IN BREWERY EQUIPMENT &
STAINLESS STEEL TANKS

EAST

6935 Oakwood Drive
Niagara Falls, Ontario
Canada L2E 6S5

Tel: 905-357-2930
Fax: 905-374-2930
E-mail: info@criveller.com

WEST

185 Grant Avenue
Healdsburg, California
USA 95448-9539

Tel: 707-431-2211
Fax: 866-332-2640
E-mail: mail@criveller.com

ITALY: Associate Sales

ECO srl
PO Box 129
I-31015 Conegliano (TV)

Tel: 0438 450514/450547
Fax: 0438 450521
E-mail: info@ecobrewtech.com

MEXICO: Baja, California

Office: 011-52-646-1788052
Fax: 011-52-646-1782255
E-mail: vtvmexico@gmail.com

criveller.com