



CRIVELLER  
GROUP

THE BEST IN CIDER EQUIPMENT  
& STAINLESS STEEL TANKS



PROCESSING, BOTTLING, LABELING AND MORE FOR CIDER





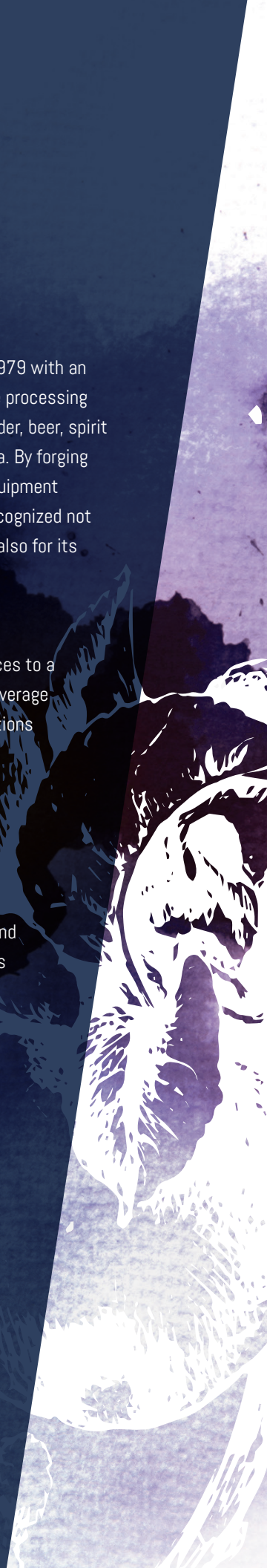
## CRIVELLER GROUP

Criveller Group was founded in 1979 with an emphasis on providing innovative processing and packaging solutions to the cider, beer, spirit & wine industries 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 apple cider production facilities, but also include the microbrewery, winery sector, 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.







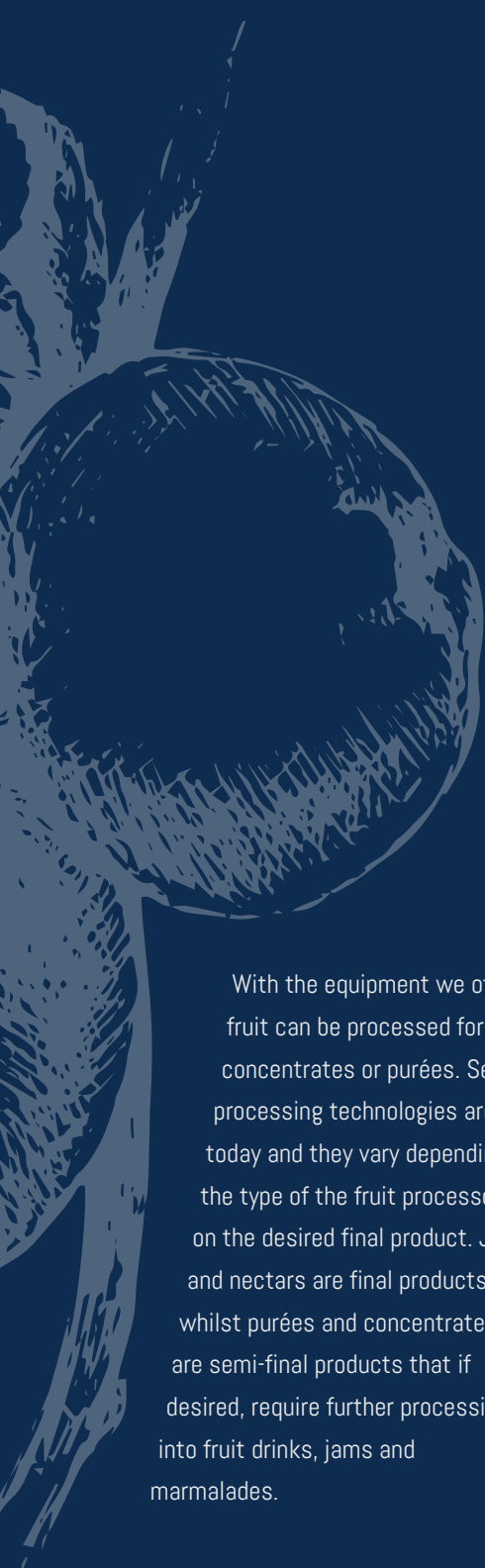
### **PEDIGREE**

Criveller has been in the cider, wine and brewery equipment sales for the last 30 years.

Criveller offer complete turnkey cider processing lines. From bin to bottle, we provide the best complete solution for your cider needs, or we can provide individual pieces of equipment. Our dedication to quality products and service will guarantee you will get the best equipment at the best price to fit perfect with your cidery.

### **DETAILED**

Our attention to detail is unparalleled. Not only does Criveller provide you with the best cider equipment options, we also guide our clients with their equipment and electrical layout based on each unique situation. We have our certified technicians test each piece of cider equipment before it leaves our facilities. The welds on the exterior and interior of all our tanks are TIG, and every part that comes in contact with the product is 100% stainless steel.



With the equipment we offer, fruit can be processed for juices, concentrates or purées. Several processing technologies are used today and they vary depending on the type of the fruit processed and on the desired final product. Juices and nectars are final products, whilst purées and concentrates are semi-final products that if desired, require further processing into fruit drinks, jams and marmalades.

The line of equipment available at Criveller is used for processing of pome fruit (apple, pears, quince, and kiwi) to achieve juices. The machines in this line are based on elaborated production technology of semi-finished and final pome fruit products.



# CIDER EQUIPMENT



# BIN TIPPER

A bin tipper is used for unloading fruit from plastic or wooden pallet containers.



		JK400	JK500
Capacity	KG	400	500
W x L x H (box)	mm	Max 1220 x 1500 x 850	
H	mm	1350	
H1	mm	920	
Hmax	mm	2550	
A x B	mm	470 x 310	
KG	kg	330	340
Power Source	kW	.05	

## CHARACTERISTICS

- Entirely made of stainless steel
- Hydraulic drive
- Manual operation
- Suitable for boxes of different dimensions
- For cargo up to 1100 lbs.

## OPTIONAL

- On wheels
- Custom sizes

# FRUIT WASHER

This fruit washer is designed for cleaning your fruit product before processing. Water and soft brushes cleans the fruit while keeping everything fully intact.



## CHARACTERISTICS

- Entirely made of stainless steel
- Mounted on pivoting wheels
- Brushes made of non-toxic material
- Detachable brushes for easy leaning after use
- Easy cleaning of the whole washer after use
- Washer cover can be opened
- Operation at central command box
- Speed regulation with frequency drive- the speed of the washer dictates the capacity of the processing line.
- Water runs in counter current of the fruit
- Long slide at the outlet of the machine for draining fruits and removal of impurities such as leaves and other material

		JP3000	JP6000
Capacity	KG	300-3000	300-6000
L	mm	2250	3000
W	mm	900	
W1	mm	1680	
H	mm	1430	
H1	mm	770	
KG	kg	265	315
Power Source	kW	1.1	

# SORTING CONVEYOR

Our sorting conveyor makes removing poor-quality fruits and transporting fruit from the washer to the mill easy and convenient.

## CHARACTERISTICS

- Conveyor belt is made of non-toxic material
- Unit is mounted on pivoting wheels
- Adjustable legs
- Complete with speed regulation by the frequency drive on the central command box



		JT1500	JT2200
L	mm	1520	2320
W	mm	450	
W1	mm	620	
H	mm	970	
Dry Weight	kg	52	73
Power Source	kW	0.25	

# FRUIT MILL

Our fruit mill is designed to perfectly process whole fruit and prepare it for the next step of your production.

		JM6000
Capacity	kg/h	6000
L	mm	870
W	mm	880
W1	mm	310
H	mm	1100
KG	kg	195
Power Source	kW	5.5



## CHARACTERISTICS

- Mounted on pivoting wheels
- Rotor pushes fruit through cutting grader on the circumference of the mill
- Replaceable cutting grader
- Central command box for operation of the mill
- The mill does not damage the fruit seed
- Working capacity: up to 6 tons/hr (6000 kg/hr)



# MASH PUMP

This mash pump is designed to transport fruit mash from the mill to the press. It will delicately transfer the mash as it is pumped without great pressure and therefore keeps it intact.



		GAMMA80
Capacity	kg/h	6000
L	mm	1050
H	mm	650
W	mm	550
Dry Weight	kg	95
Power Source	kg	1.85

## CHARACTERISTICS

- Entirely made of stainless steel
- Mounted on a trolley with 3 wheels
- Equipped with loading hopper and screw worm
- Volumetric pump model which transports mash with elliptic rotor
- Speed regulation with frequency regulator on the central command box

# BELT PRESS

The belt press is designed for pressing fruit mass. The fruit is placed on the belt which presses it against cylinders. The fresh juice flows into the collection trays underneath the press. The pressing action is continuous.



		TP50	TP65	TP120
Capacity	kg/h	700	1500	3000
L	mm	2100	2750	3020
W	mm	1235	1490	2075
H		610	815	950
H1		1376	1490	1590
H2		1618	1580	1675
Hmax	mm	1750	1890	2020
A x B	mm	330 x 450	450 x 265	900 x 265
Dry Weight	kg	650	1100	2500
Power Source	kW	1.5	1.5	2.2

## CHARACTERISTICS

- Entirely made of stainless steel
- Mounted on pivoting wheels
- Automatic functioning of press
- Leveling switch is located in the dumping hopper
- Completely equipped with a compressor
- Easy to clean and maintain
- Cleaning of belt with high pressure cleaner, scraper and brush
- Pneumatic lifting of the security cover of the press for easier access when cleaning

# 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





# TANKS

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.

# 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

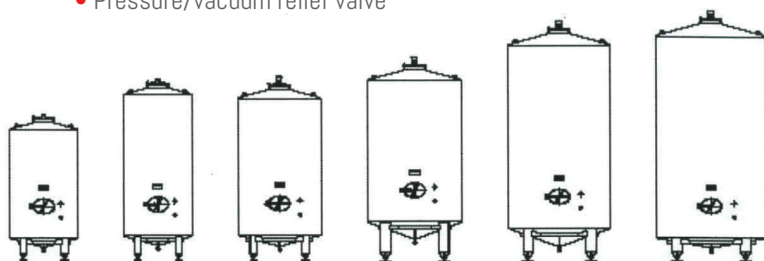
Criveller tanks are considered by many as the best stainless steel tanks for sale available on the market today. We pay attention to every detail, including polished and ground smooth welds, dimpled preformed jackets (with excellent cooling properties) and great looks which make our tanks stand above 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"





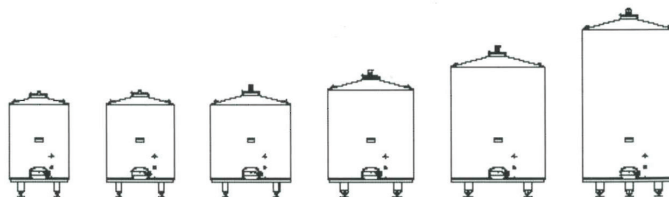
# FLAT SLOPED BOTTOM TANKS

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

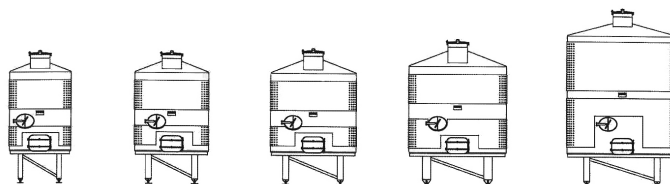
- 304 stainless steel fermentation tanks, 2B finish
- Flat, sloped bottom on concrete pad or on legs
- Conical, Truncated or Open (VCT) top
- Oval or rectangular manway
- Total discharge outlet, with TRC fittings (various sizes available)
- Racking outlet, with TRC fittings (various sizes available)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

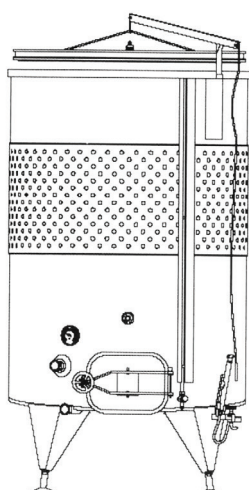


Capacity		Diameter	Height
Liters	US gal	in.	in.
100	26	16.25	29.50
200	52	20.00	39.50
300	79	24.50	39.50
400	105	29.50	40.50
500	130	28.30	49.25
600	159	28.50	59.00
800	212	36.25	49.25
1000	264	36.25	59.00
2000	530	51.50	59.00



# 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

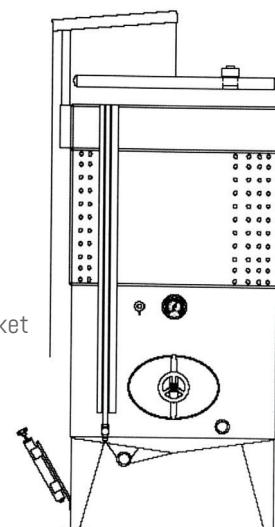
- Dimpled jackets
- Thermometer with well
- Probe well
- Sight gauge
- Thermo-control bracket
- Customized name plates (with winery name and logo)
- Bottom rectangular manways
- Oval side manways
- Extended legs for 1/2 ton bin unloading

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

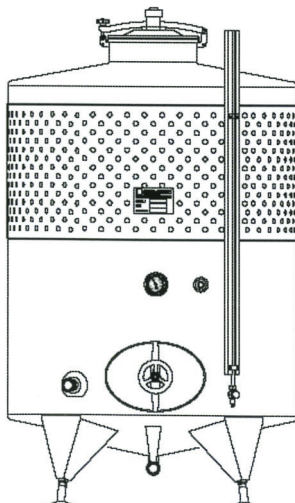
- 304 stainless steel, brushed finish
- Conical bottom
- Floating lid
- Stainless steel legs
- Oval side manway
- Floating lid, complete with lifting arm, gasket and manual pump with pressure gauge
- Total discharge outlet, with TRC fittings
- Sampling valve
- Pressure/vacuum relief valve
- Sight gauge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



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.

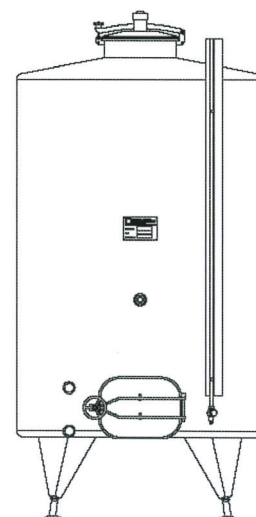
### OPTIONS

- 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

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"

## 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

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"

# FERMENTERS

## TECHNICAL CHARACTERISTICS

- Operating pressure: 14.9 psi maximum
- Stainless steel shell, 304/2B finish, 2 mm thick
- Domed top, 3 mm thick
- Conical bottom, 3 mm thick, 60 degree cone
- Dimpled glycol jacket positioned on the side of vessel
- Dimpled glycol jacket positioned on the cone of vessel
- High density insulation, 2"
- Stainless steel clad, 1.5 mm thick, on side of vessel (full welded)
- Stainless steel clad, 1.5 mm thick, on cone of vessel (full welded)
- Stainless steel legs with adjustable floor pads
- Side manway, "shadowless"
- Dual scale thermometer with thermowell
- Thermowell for probe positioning
- Sampling valve, "Perlick"
- Racking outlet, 1.5" TRC
- Total discharge, 1.5" TRC
- Vacuum/pressure relief valve, 2" tri-clamp
- 1" NPT fitting for glycol inlet/outlet
- CIP arm, 1.5", with removable spray ball assembly
- #1 – CO2 valve, ¼" complete with pressure gauge
- #2 – Lifting lugs



## OPTIONAL

- Stainless steel bunging pressure regulator c/w pressure gauge, up to 1.6 bar
- Temperature controllers
- Motorized valves



# BRITE TANK FOR CARBONATION

## TECHNICAL CHARACTERISTICS

- Operating pressure: 14.9 psi maximum
- Stainless steel shell, 304/2B finish
- Domed top
- Dished bottom
- Dimpled glycol jackets positioned on the side of vessel
- Dimpled glycol jackets positioned on the bottom of vessel
- High density insulation
- Stainless steel clad on side of vessel (full welded)
- Stainless steel clad on bottom of vessel (full welded)
- Stainless steel legs with adjustable floor pads
- Side manway, "shadowless"
- Dual scale thermometer with thermowell
- Thermowell for probe positioning
- Sampling valve, "Perlick"
- Racking outlet, 1.5" TRC
- Total discharge, 1.5" TRC
- Vacuum/pressure relief valve, 2" tri-clamp
- NPT fitting for glycol inlet/outlet
- CIP arm, 1.5", with removable spray ball assembly
- Sight gauge with CIP connection
- #1 – CO2 carbonating stone
- #2 – CO2 valve, 1/4" complete with pressure gauge
- #2 – Lifting lugs









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.

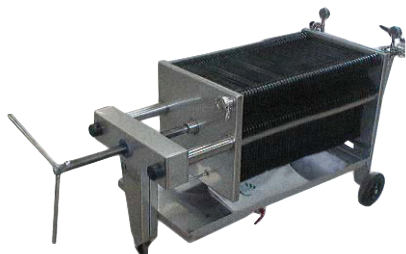
## CHARACTERISTICS

- 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

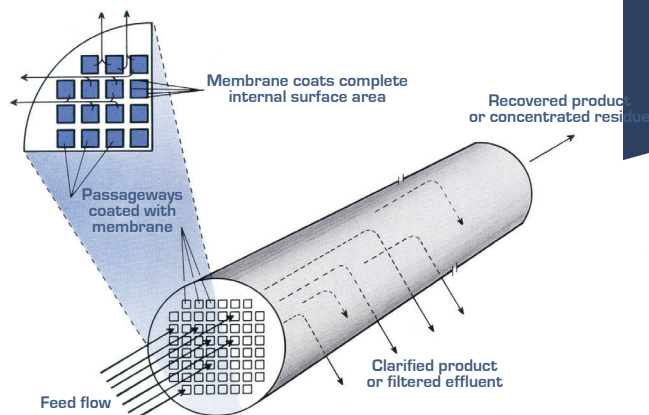


# CROSS FLOW FILTERS

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

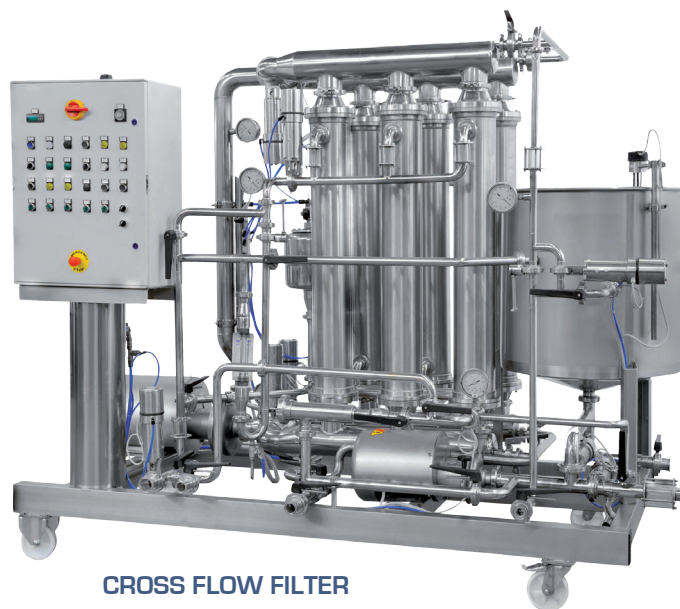
- Capillary membrane in polypropylene
- 0.2 micron porosity (other sizes available)
- Complete with pneumatic valves
- Stainless steel electrical panel
- Filter modules are mounted on a stainless steel frame on wheels
- Electronic panel included
- Our units come standard with several safety devices to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

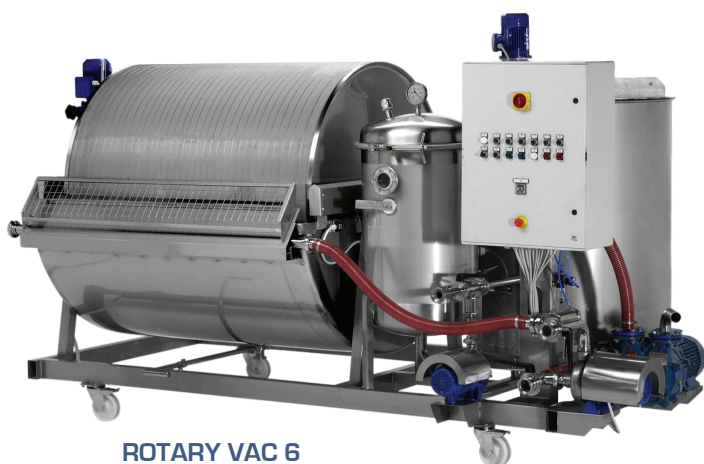


# ROTARY VACUUM DRUM FILTERS

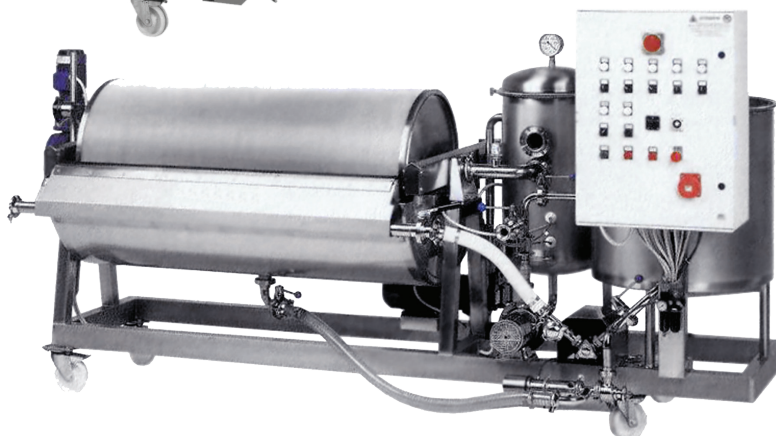
These technologically advanced filters can be used with various products such as freshly pressed wine must, settled lees, must and wine lees and enzyme treated fruit juices. RVD filters are an excellent addition to both small and large wineries. The RVD filter allows filtration of product that would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





# 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

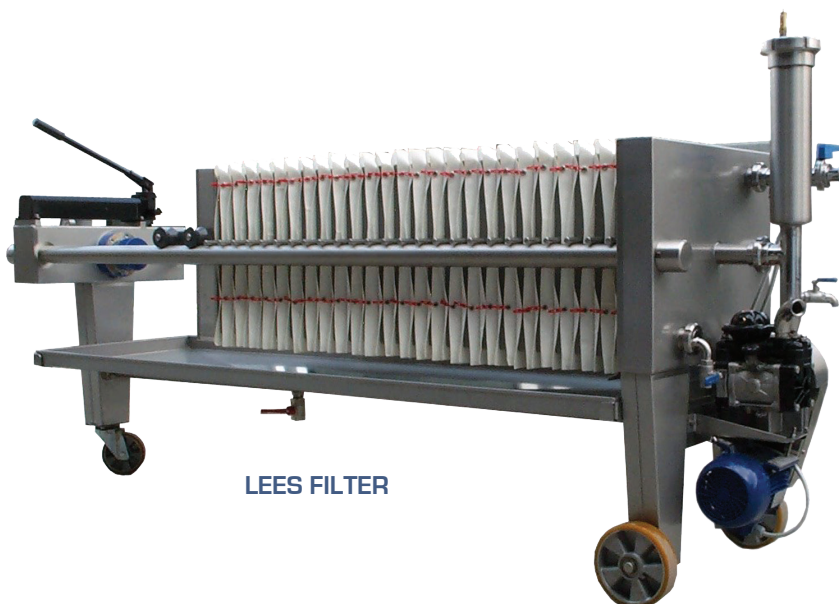
- Heavy frame constructed in 304 stainless steel
- Unit mounted on wheels
- Valves, pressure gauges, and fittings in stainless steel
- Head plate and mobile plate clad in stainless steel
- Piston pump completely in stainless steel, with gear reduction, buffer tank and pressure switch
- Plates made of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



KOMBI FILTER

## OPTIONS

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



LEES FILTER





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 CIDER 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 NO2). 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



SPARKLING CIDER  
EQUIPMENT



# 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:

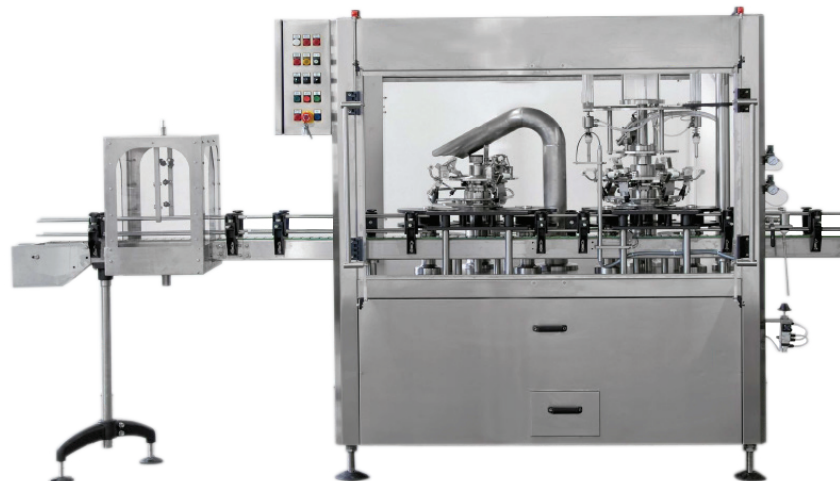
**1) THE FIRST TURRET** has a continuous rotation – designed for the disgorging operation.

- 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 CO<sub>2</sub> 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  $-25^{\circ}\text{C}/-30^{\circ}\text{C}$  to freeze bottle necks of sparkling wines
- It works for bottles with capacity between 375ml and 1.50L (working diameter  $70\div 115\text{mm}$ )
- 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



BOTTLE

# 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.

## 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



**MANUAL  
GRAVITY FILLER**

# 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

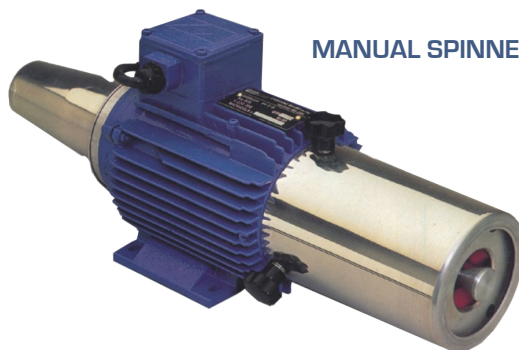
- Adjustable temperature
- Ceramic disc for shrinking capsule disc on top for even heat shrinking
- Compatible with 375ml up to 2 Liters
- Output depends on the operator
- Capsule maximum length: 2.36" (60mm)
- Bottle height: 180 ÷ 360 ± 10mm

## 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**



BOTTLE

# 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



**EURO 2012 WITH  
RINSING STATION**



### 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

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.

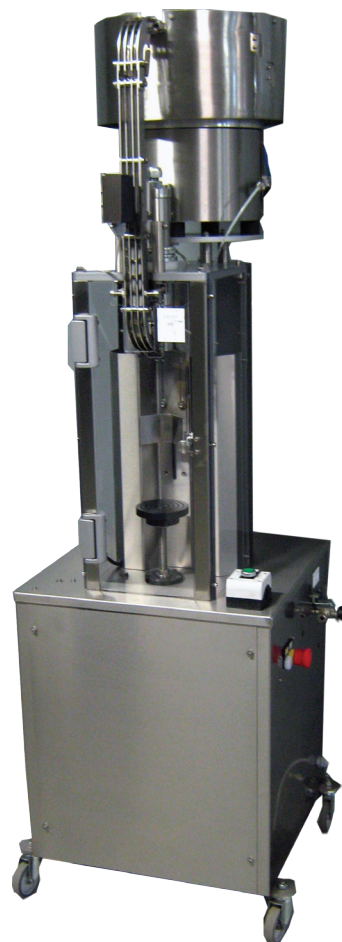


## SEMI-AUTOMATIC CORKER CHARACTERISTICS

- 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



BOTTLE



# 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



BOTTLE

# 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 corker 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



BOTTLE

# 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.

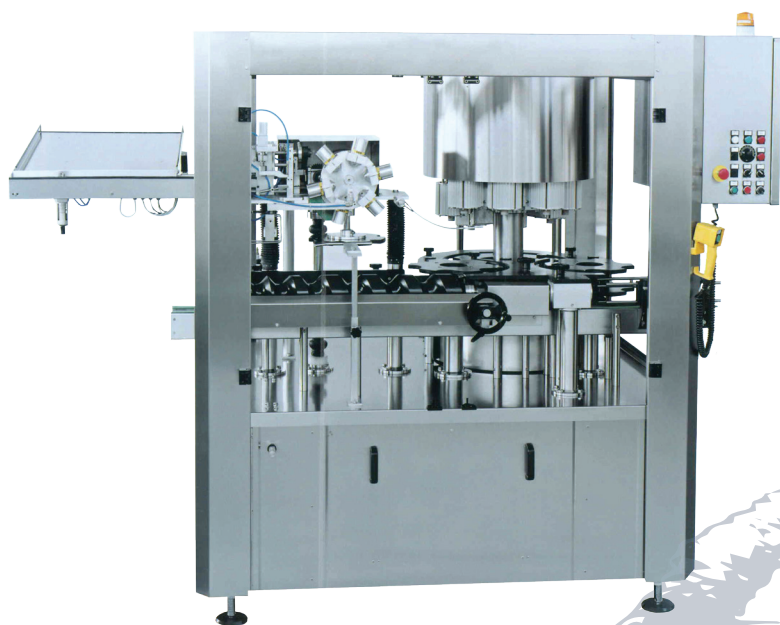
Also manufactured are sleeving machines for products such as soft drinks, tamper proof pharmaceuticals and yogurt. These machines are distributed worldwide and are present in every major wine region throughout the world as well as many other industries. The Norton factory houses a complete research and 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



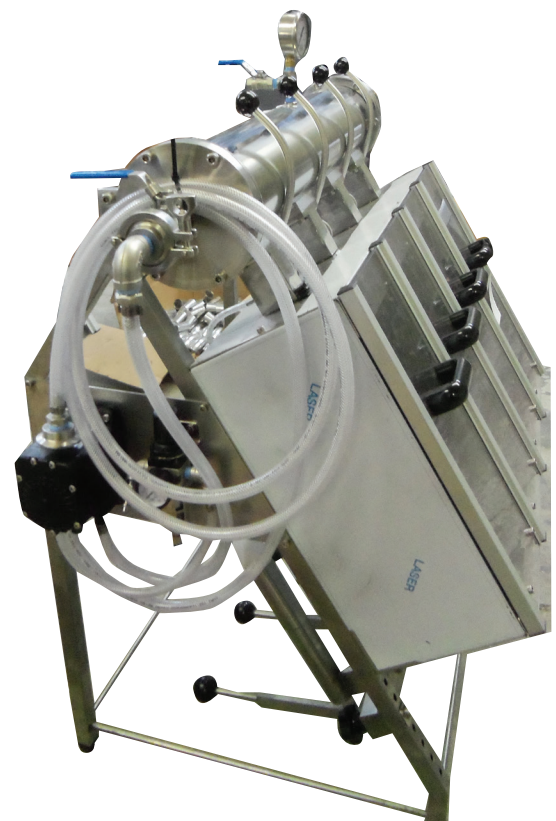
# MANUAL COUNTERPRESSURE BOTTLING SYSTEMS

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



BOTTLE

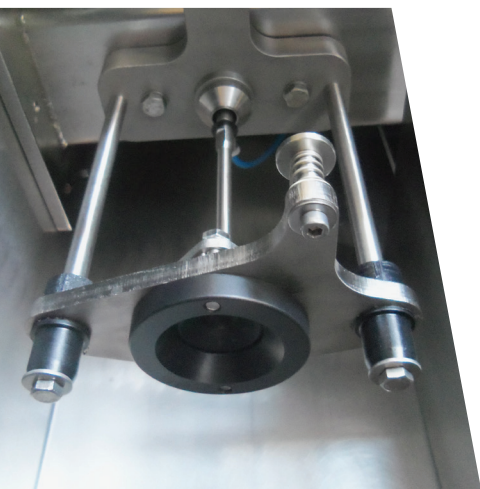
# SEMI AUTO PRESSURE FILLERS

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



# AUTOMATED CANNING LINE

Criveller Brewtech provides the newest technology in automatic canning line equipment. Our turnkey canning solutions can be placed into any existing production line without any major adjustments to your other equipment. All canning lines are manufactured in high-grade 304 stainless steel along with high-resistance plastic materials for ease of cleaning, sterilization and maintenance.

## CHARACTERISTICS

- Automated Isobaric filler with 6-9 heads
- Control panel with a color touch screen interface
- Pneumatic modulating valve to control precut flow into filler
- Single or double head seamer
- Adjustable height seaming rotor
- Speeds range from 1500 to 3000 cph



BOTTLE

# 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



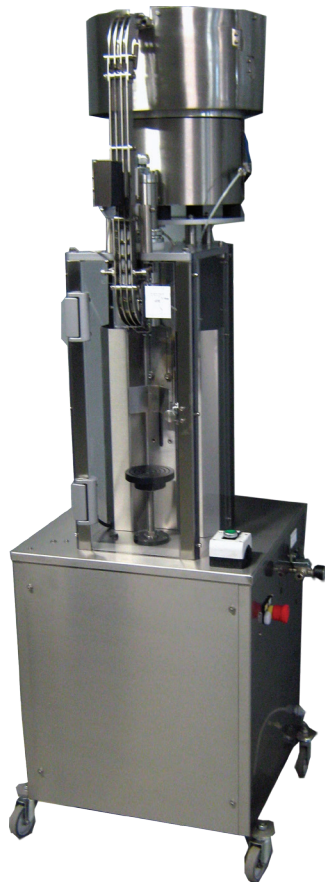
## AUTOMATIC CHARACTERISTICS

- 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)



BOTTLE

# 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

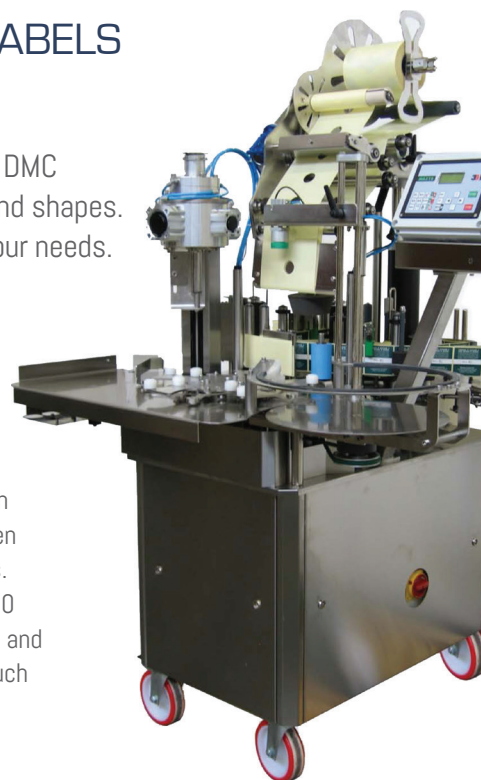


## SEMI AUTO PRESSURE SENSITIVE ROTARY SPECIALLY DESIGNED FOR THE APPLICATION OF LABELS ON NON-STANDARD BOTTLE SIZES/SHAPES

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:  $\pm 2.0$ 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 change parts
- Possibility to affix wrap-around labels (on select models)
- Speed controlled by frequency drive



BOTTLE



# BOTTLING LINE COMPONENTS

## UNSCRAMBLING TABLE

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

## COLLECTING TABLE

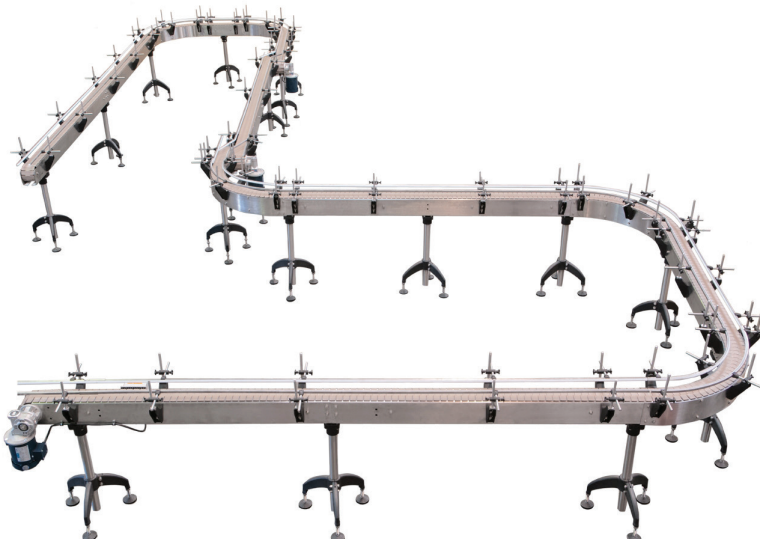
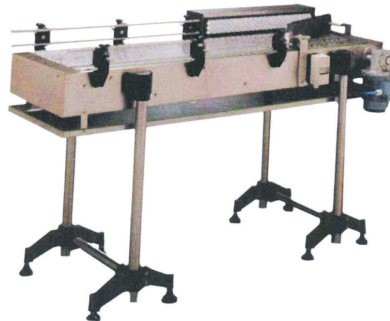
- Completely in stainless steel
- Available in various sizes
- Rail guard for bottle collection
- Complete with pulling station

## 90 DEGREE CORNER

- Completely in stainless steel
- Available in various sizes



*Several other conveyor components available*





# 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



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**CRIVELLER  
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**THE BEST**  
IN CIDER EQUIPMENT &  
STAINLESS STEEL TANKS

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