

FB*PROPAK

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artisan distilling systems the fine art of distillery technology

Germany's oldest distillery fabricator, since 1869, combining traditional family craftsmanship with leading innovations and technologies.

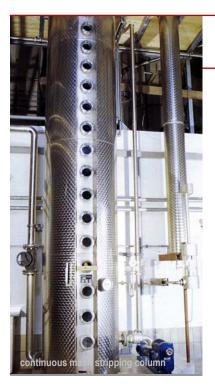








Meticulously custom-crafted artisan copper pot still systems for all the great distilling traditions, and efficient continuous plants, in copper and stainless steel, for all capacities and applications:







vodka, whiskey, eaux-de-vie, brandy, rum, gin, grappa, tequila, aguardientes...







CARL artisan distillery systems

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the fine art of distillery technology

CARL custom-builds each distillery to order in our family shop near Stuttgart in Swabia, with the attention and care of crafting a finely-tuned instrument. All-the-while, we stay focused on the continued development of our distillery technology. There are always new ideas and realizations, such our the in-house developed CARL CADi distillery automation or our patented aroma bubble plate technologies, Our innovations have fostered CARL's nearly 140 years of family tradition and experience as Germany's oldest and most respected distillery fabricator, with thousands of successful commissions worldwide.

form and function

Our diverse customers, from small farmers to winemakers to brewers to large spirits houses, show great enthusiasm and appreciation for the aesthetics and functionality of a CARL distillery: its design, its form, classic and intuitively easy to understand, clear in conception. Technical highlights and upgrades, such as rectification columns, cleaning systems, wash houses, alcohol collection, automation, etc., can be pre-piped for easy reassembly, or often added later as your production growth demands.

support

We indeed practice and pride ourselves on support. All CARL distillery installations in the Americas & the UK have been supervised or personally checked by CARL's own technicians. After commissioning, we stay in regular contact to offer technical support, arrange regional workshops, distillery training, etc., to help ensure our customers' long term success.

knowledge

Presently, more than 80 % of CARL's engineering and production is focused on distilling equipment.

Our broad experience and constant engagement in all areas of distilling, mashing and brewing technologies are necessary to accomplish perfect designs for your successful distillery business.

customer satisfaction

Around the world, just as in the villages around our company, customers are very pleased with their CARL stills and with our service. Whether industrial-scale producers, highly regarded artisan distillers, or new micro-distilleries, our customers' consistent satisfaction grows from the reliability and longevity inherent in CARL equipment and from our commitment to customer support long after the sale.

research & development

CARL has long-standing cooperations with a number of leading universities and institutes in the United States, Germany, Austria, Switzerland, Italy, Scandinavia (and the list keeps growing). We are deeply engaged in these partnerships, as they are invaluable in our on-going technological advancements and provide our customers with product development and analysis.

individualized distilleries and turn-key plants

Each CARL distillery is made individually, for perfect customized technology and easy operation.

First, we discuss your preliminary specifications, then work with you to configure your ideal distillery system or turn-key plant.

On customer request, we are happy to integrate traditional designs, such as swan's neck or alambique charentaise style stills.

With your order, we engage in detailed pre-planning and projecting at your site prior to your CARL installation.

We prize our relationship with you, the individual customer, so that you will become another happy and successful CARL distiller.

CARL fabrication scope

batch distillery systems for vodka from original mash, for aromatic spirits from fine fruit and gape wine (eaux-de-vie and brandies), for whiskeys, for modern grappa production, for rum, for cachaça, tequila, pisco, etc., with capacities of 5 – 7,000 liter charges, with indirect or direct steam heating. These batch stills can be configured for alambic style and column style (short or tall counter-current rectifying column, or both). A great variety of configuration possibilities, options and accessories are available.

continuous production plants for neutral high-grade beverage alcohol production from starchy or sugary raw-materials (potatoes, corn, wheat, rye, molasses, etc) up to an output of 10,000 liters of uncut alcohol per day.

complete turn-key plants and hybrid systems for combining the advantages of batch and continuous distillation technologies, and integrating CARL's in-depth mashing, fermentation and finishing know-how, based in part on our long-standing expertise and renown in fabricating state-of-the-art regional- and micro-brewery systems.

plants for liqueur and essence production made of copper and/or stainless steel, working by distillation, maceration, or percolation processes, etc., typical for the production of bitters or essences, etc., often distilled under vacuum.

CARL CADi (Computer Aided Distilling) Systems for complete control and visualization of CARL batch and continuous distillery plants.

Please feel free to contact us for further information about CARL equipment and services.