

## International operations

### France

- Bucher Vaslin - Chalonnes sur Loire (H.Q., R&D, manufacture)
- Bucher Vaslin MS - Rivesaltes (manufacture)
- Bucher Vaslin Vendée - Château d'Olonne (manufacture)

### Italy

Bucher Vaslin Spa - Romans d'Isonzo (sales representation and manufacture)

### USA

KLR Machines - Sebastopol, California (sales representation)

### Australia

Bucher Vaslin Australia - Melbourne (sales representation)

### Chile

Bucher Vaslin Sudamérica - Santiago (sales representation and manufacture)



**Your success is our priority**

### Bucher Vaslin

Rue Gaston Bernier - BP 70028  
F - 49290 Chalonnes sur Loire  
Tel. +33 (0)2 41 74 50 50  
Fax +33 (0)2 41 74 50 51  
E-mail : commercial@buchervaslin.com

[www.buchervaslin.com](http://www.buchervaslin.com)  
Your success is our priority

# Bucher Vaslin innovation to drive your success

Bucher Vaslin's concern is to develop technically appropriate and economically attractive solutions from picking to bottling for wine makers and traders the world over.

Actively underpinned by its trusted workforce, acknowledged know-how and expertise, Bucher Vaslin has unfailingly supported the needs and paths of development of wine growers for almost 150 years.

Our dynamic allows us to be faithful to our history while re-asserting our philosophy: **to make your success our priority.**

We vigorously insist on our determination never to lose our grip on leading edge technologies and to offer you the ongoing support required for your development:

- **a more secure and worry-free future**, by offering you an unequalled advisory service to get your projects off the ground,
- **a more innovative future than ever before** by offering creative, useful and efficient solutions, accessible to you all,
- **a more profitable future**, by underscoring our unrivalled know-how and experience to back your development.

**Let us make our future together even more solid!**



Jean-Pierre Bernheim  
Chairman and Managing Director

## Technological progress Exclusive patents

Bucher Vaslin technological innovations have always provided production profitability and cost optimization. Our awareness of market challenges leads us to design innovative, selective and efficient solutions aimed at your success.

### Delta vibrating Hopper Qualitative reception

This hopper allows a steady feeding of hand-picked or machine-harvested grapes without any grinding up towards a sorting or destemming line.

### The Delta Extractys® module Control of grape skin extraction

Delta Extractys® is designed for a selective control of grape skin extraction from a pre-heated crop.

### Bucher Inertys® process 100% of pressed juices without oxidation

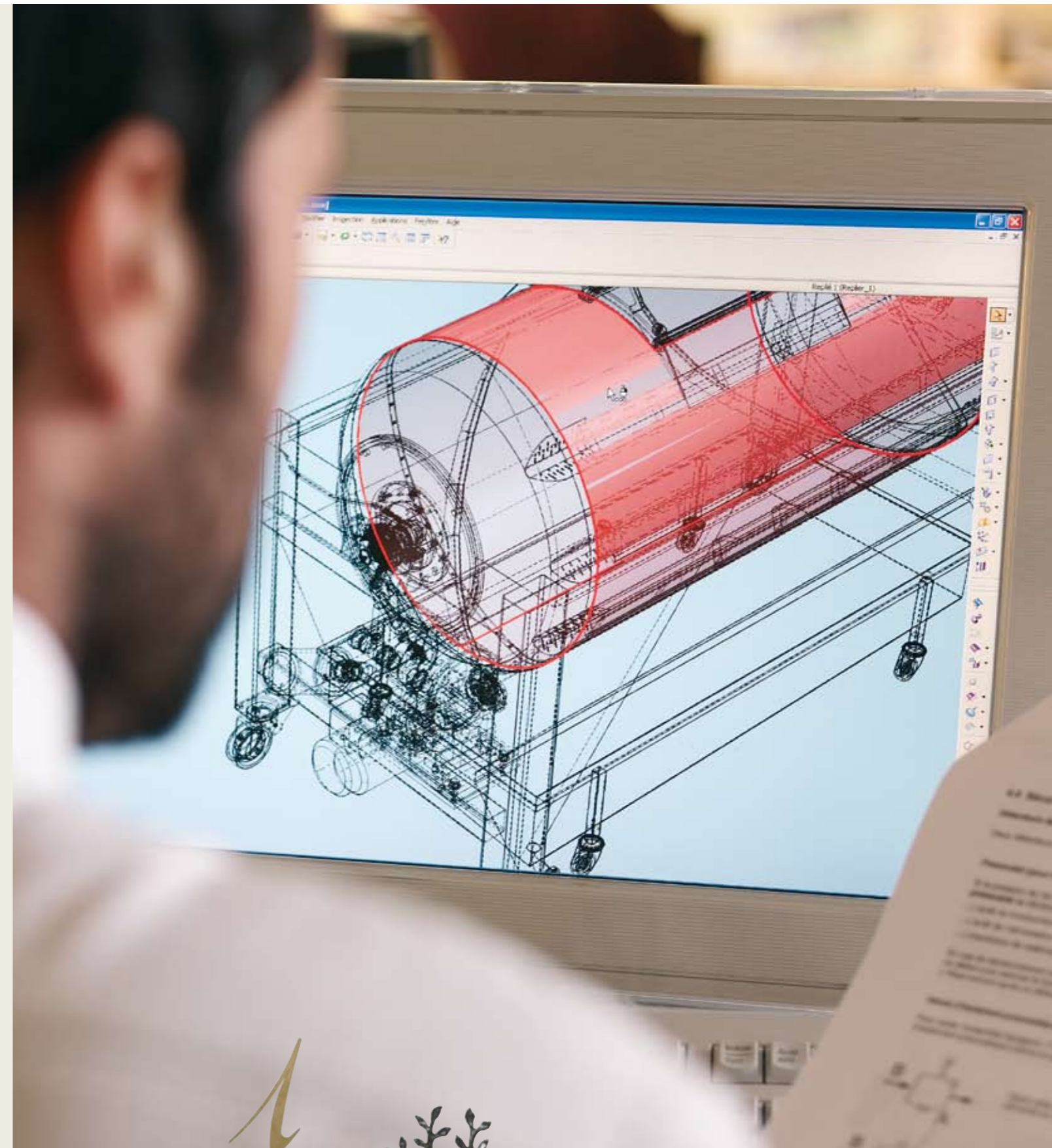
Thanks to the inert gas pressing process most components are preserved and contribute an undeniable extra quality to future wines.

### Flavy FX Tandem A new concept of cross-flow filtration

Flavy FX Tandem is especially designed for the filtration of large batches of wine with a significant increase in productivity.

## Success rewarded Research & Development

Our equipment regularly wins awards, that is true, but our best reward is enhanced productivity and quality and the creation of added-value for our customers.



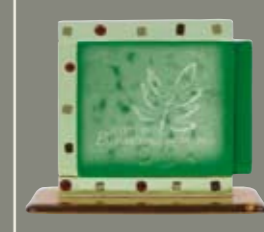
Sival Trophy



Sitevi Trophy



Vintech Trophy



Sitevi Trophy

# A wide range of solutions to address all your needs

World leading maker of grape destemming and pressing equipment, Bucher Vaslin's offering also includes other upstream and downstream equipment including full turnkey winery installations.

Very innovative membrane techniques (cross-flow filtration, reverse osmosis) developed over many years are more than ever core components of our offering.

## 3 main brands

**Delta**  
Reception and preparation of grapes

**Bucher**  
Pressing

**Flavy**  
Membrane techniques

## ... and 3 additional ranges

**Vinimatic**  
Maceration / Fermentation on skins  
(Automatic rotating tanks, 65 hl to 1,000 hl)

**Climat**  
Temperature control  
(Heat/cooling pumps, 25 kW to 70 kW)

**Cascade**  
Waste treatment  
(Waste treatment station from 15,000 hl of wine dedicated for both small and large wineries)



## Delta

### Reception and preparation of grapes

**Off-loading of grapes:** vibrating trailer, vibrating, belt and screw hoppers from 30 hl to 150 hl\*  
**Destemming/Crushing:** from 3 to 100 t/h\* - **Pumping:** from 5 to 110 t/h\*  
**Sorting:** vibrating and belt sorting tables (up to 10 sorters\*) - automatic Delta Mistral® sorting line  
**Grape transfer:** Fixed, horizontal and mobile conveyors - belt, screw or bucket elevators  
**Selective grape skin extraction:** Delta Extractys® module

\*depending on models



Delta AEV vibrating hopper

Delta E2 destemmer

Delta PM2 grape and pomace pump

## Bucher

### Pressing

**Pneumatic presses:** from 5 to 750 hl  
 - One or two sliding, manual or automatic doors\* with programmable opening\*  
 - Axial filling\*  
 - Automatic\* washing of draining channels  
 - Automatic Organ® and Ortal® decision-taking programs  
 - Pressing process under inert gas: Bucher Inertys®  
 - Fruit pressing (apples, strawberries, kiwis...)

**Basket presses:** from 5 to 20 hl  
 - Parts in contact with grapes or juice made of stainless steel  
 - Automatic\* demoulding of pomace-cake  
 - Control panel with modifiable programs



Bucher XPC 50 pneumatic press

Bucher XPert 150 pneumatic press

Bucher JLB 12 basket press

\*depending on models

## Flavy

### Membrane techniques

**Reverse osmosis:** concentration of grape must from 100 to 1,200 l extracted water/hr - wine concentration\* - reduction of acidity\* - reduction of alcohol content\*  
**Cross-flow filtration:** from 5 to 500 hl/h of filtered wine - Flavy FX Tandem  
**Flavy Redux® process:** reduction of sugar content in grape must

\* in accordance with current local regulations



Flavy MT must concentrator

Flavy FX 3 cross-flow filter

Cross-flow filter. Skid for Flavy FX 100 / 200 / 300 / 400 filter

# Skills in support of your performance

## Oenological expertise for more than 150 years

Bucher Vaslin's experience in Southern and Northern Hemisphere wine producing countries is long-running, its wine press portfolio worldwide is unequalled (more than 75,000 in operation) and its cross-flow filtration technology a global reference.

We are aware of challenges and changes on the ground, our search for innovative solutions to production processes and for product enhancement is ongoing to improve performances, return on investment and protection of the environment.

## The force of a major group A warranty in the long run

Bucher Vaslin and its workforce of 400 operating through 6 subsidiaries including 4 abroad, is an arm of Bucher Industries, a Swiss industrial group of 7,000 employees based near Zurich.

Each of the group's 5 divisions is a leader in its specific field of activity led by food industry flagships:

- Kuhn Group: for farm machinery design and manufacture (soil preparation, hay-making, animal farming, etc.)
- Bucher Process: for wine production equipment with Bucher Vaslin and fruit juice production equipment with Bucher Foodtech (mills, presses, filters, etc.)

[www.bucherind.com](http://www.bucherind.com)

## Full control from design to manufacture

Bucher Vaslin researches & develops equipment and processes at its Chalonnnes sur Loire (Pays de la Loire), Château d'Olonne (Vendée) and Rivesaltes (Pyrénées Orientales) manufacturing centres:

- from reception of raw materials (stainless steel sheet from steel works) to delivery of finished equipment,
- from the elaboration of programs to the manufacture of special control panels designed for each region.

Bucher Vaslin's comprehensive design-to-manufacture control ensures robust and problem-free operating.

## A stock of spares always available for a period of 20 years

Bucher Vaslin's warranty covers parts and labour. What is more, the fast spares service is available for a period of 20 years.

## A worldwide network of approved agents

Trained in our Technical Training Centre, Bucher Vaslin's agents on the ground enable a local service of quality.

Our agents, aware of your challenges and projects, are true local specialists at your service. Their experience and expertise are invaluable to help you select equipment or design a wine plant and to offer support before, during and after harvest.

