

BUCHER
vaslin



Your success is our priority

Our proficiency to serve your performance

Our expertise in the wine industry for more than 150 years

Bucher Vaslin has been present for many years in every wine-producing country both in the Northern and Southern hemispheres.

The company offers highly innovating processes in grapes reception and transfer, it has the first stock of presses throughout the world (more than 75 000 presses) and is internationally considered a reference in wine cross-flow filtration.

The strength of a large group for continuity and durability

Bucher Vaslin is part of the Bucher Industries industrial group whose head office is located in Switzerland near Zurich. Each of the 5 corporate divisions has the leadership in their own field of activities, especially in the food industry:

- Kuhn Group – agricultural machinery
- Bucher Specials – wine production equipment with Bucher Vaslin, fruit juices with Bucher Unipektin, beer filtration with Bucher Filtrox.

www.bucherind.com

A network of registered distributors across the world

The Bucher Vaslin distributors have been selected for their proficiency and they are part of the on-site organization from which you can benefit local, qualitative services.

Our distributors are genuine professionals who are locally present to meet your requirements through their experience and expertise, to support you in selecting the type of machines, in designing your winery and to help you before, during and after the grape harvests

A dynamics in innovations, quality and services

Very much aware of the market complexity, we constantly focus on innovating efficient solutions specifically designed for your success.

We permanently show a strong willingness to support you, develop your productions and share our experience for your own growth.

Commitment labels

Quality certification ISO 9001: 2015

The quality management as set by Bucher Vaslin gives the customers the guarantee to get the products within the contractual deadlines and a successful commissioning of the machines.

OHSAS 18001: 2007

This certification acknowledges the implementation of an organization for continuous improvement in terms of Health and Safety in the Bucher Vaslin workplace.



Delta

Reception from the vineyard to the winery



Vibrating trailers
Delta RV / RVE / REC,
Capacity from 20 to 50 hl
With the vibrating plate trailer and the removable draining grid, the hand-picked or mechanically harvested grapes are transferred without grinding from the vineyard to the winery. They are then distributed regularly and continuously by vibration into a reception hopper.



Vibrating hopper
Delta AEV / CV / CVE
Capacity from 30 to 150 hl
The Delta AEV / CV / CVE hoppers allow the reception and transfer of the hand-picked or mechanically harvested grapes and their regular distribution by vibration without grinding them.

Destemming



Destemmer at pendulum swing
Delta Oscillys 50, 100 and 200
Flow rate: up to 16 t/h*
This exclusive destemming process operates without beater shaft nor rotating cage. Delta Oscillys uses an ample swinging motion of one or two cages to separate the grapes from the stems by inertia. This device allows both the berries and stems to remain undamaged.



Destemmer
Delta E2 to E10
Flow rate: from 2 to 100 t/h*
Conveyed through the hopper, the grapes are then gradually transferred across the cage and a beater separates the berries from the stems. The cage and the beater rotate in the same direction to prevent any shearing effect on the grapes.

Extraction of skin compounds



Selective extracting process
Delta Extractys
It is used to improve the extracting quantity and quality of skin compounds from the berries coming from thermovinification.

Grape sorting



the belt table
Delta TBE
Flow rate: from 3 to 5 t/h*
Delta TBE spread out the grapes to facilitate manual sorting and steadily feed up the equipment upstream the reception line.



Vibrating sorting table
Delta TRV 20 to TRV 35
Flow rate: from 10 to 25 t/h*
The Delta TRV tables allow consecutively the homogeneous distribution of the machines over the width of the table, the separation of the noble product from free juices and vegetative debris and the regular feeding downstream from the reception line.



Mechanical roller-driven sorting table
Delta Trio XS / XM / XL / XXL
Flow rate: from 6 to 60 t/h*
The Delta Trio are mechanical sorting tables for either hand-picked or mechanically harvested, destemmed grapes allowing MOG (such as petioles, leaves...) to be removed efficiently.



Air knife sorting table
Delta Rflow XM
Flow rate: up to 15 t/h*
The Delta Rflow is an air knife, mechanical sorting table for either hand-picked or mechanically harvested, destemmed grapes. It allows the removal of vegetative debris as well as shot or dried berries, pips, skins...



Densimetric sorting table-
Delta Densilys
Flow rate: 6 t/h*
This sorting table separates either machine-harvested or hand-picked grapes from floating MOG. Its patented belt gently drains and conveys the grapes so as to preserve their integrity..

Pumping



Optical sorting table
Delta Vistalys HD
Flow rate: up to 10 t/h*
With the Delta Vistalys HD, berries are sorted via a colour camera. The continuous analysis of the pictures allows the user to accurately graduate his/her sorting depending on his/her objectives and the initial quality of the grapes.



Pump
Delta PMV 2 to PMV 4
It conveys the destemmed grapes from 3 to 30 t/h and transfers the fermented pomace from 10 to 15 t/h using positive displacement.



Peristaltic pump
Delta DP 1 to DP 4
It allows the transportation of the destemmed grapes (except for the Delta DP 1) from 2.5 t/h to 29 t/h and the qualitative transfer of the wine from 1.5 m³/h to 35 m³/h.

Transfer machines



Additional equipment such as movable elevators, fixed conveyors can be added to the reception lines.

...and other equipment

Crushers, pumps PM 6 to 10, screw hoppers, pumping hoppers, troughs...

*depending on the grape variety and conditions of use

Bucher / Sutter

Pressing



Bucher XPro 5/8/15

The Bucher XPro pneumatic press is perfectly well adapted to the pressing of fresh grapes, fermented pomace or selections of high quality batches to be vinified. Compact, easy to handle and to use, the Bucher XPro press can be installed in any kind of wineries.



Bucher XPlus 22 to 80 IT

Bucher XPert 100 to 450 IT

Closed-tank pneumatic presses offer a wide range of programs (automatic, sequential, Organ) to easily adapt the pressing to all kinds of requirements.

Both ranges are equipped with a 4G router ensuring the presses connectivity.

With Bucher Inertys, an exclusive pressing process under inert gas, 100% of the musts are protected from oxidation.



Bucher JLB 5/12/20

For a perfect oenological quality.

The Bucher JLB basket press is adapted to the pressing of fermented red grapes. The operator is fully secure thanks to the safety cage and can supervise the flowing of the juices thanks to its transparency so as to optimize the programs according to his/her needs.



Sutter EPC 25 to 90

Unique performances to make the difference.

Gentle pressing, large draining surface and easy cleaning are the main advantages of those open-cage presses. Sutter EPC is specifically adapted to the fast extraction of juicy grapes.





Flavy

Osmosis



Flavy ML 2 to 12 / Flavy EP
The applications for reverse osmosis are numerous: grape must concentration, wine concentration*, wine partial dealcoholization* and reduction of the volatile acidity of the wine*. Besides, combined with the Flavy EP module, it reduces the content of volatile phenols in wines.

*depending on the authorizations granted in the regions and countries

Cross-flow filtration



**Flavy FX 2/3 ICS
Flavy X-Wine 4 to 10**
Application for Wine
Flavy cross-flow filters can filter any type of wines while fully respecting their quality: wines being fermented (mutage), wines after fermentation, wines after treatment (fining, stabilization...). Both ranges are equipped with a 4G router ensuring the filters connectivity.



**Flavy FX 2/3 ICS
Flavy X-Treme 4 to 10
Flavy D3 / DB**
Application for Juice Lees and Wine
This solution consists in treating the juice lees in two stages with a pre-filter and a cross-flow filter by offering high productivity while preserving the organoleptic qualities of the juices. Juice lees are better valorized thanks to the filtration without oxidation, one lot after the other. Both ranges are equipped with a 4G router ensuring the filters connectivity.



Flavy Leestar 3 to 6
Application for Tank Bottoms
This filter is dedicated to the treatment of tank bottoms, fining lees (bentonite) and filtration retentates. The filtration with Flavy Leestar significantly reduces wine losses and allows a pre-treated quality of the product.

Technological breakthroughs, exclusives patents, innovation trophies

Technological innovation is Bucher Vaslin corporate strategic keynote

If our machines are often prize-winners, our best reward remains the improvement of productivity, quality and the creation of added value for your full satisfaction.

Delta



Delta Evolution 2
High integrity destemming
• Vintech 2018: Bronze Trophy



Delta Densilys
Densimetric sorting table
• Vintech 2018: Citation



Delta REC
Compartmentalized draining trailer
• Sitevi 2017W: Bronze Trophy



Delta Rflow
Air knife mechanical sorting
• Simeit 2013: Innovation Trophy
• Sival 2014: Silver Sival
• Agrovina 2014: Innovation Trophy



Delta Oscillys
The destemmer at pendulum swing
• Intervitis 2013: Gold Medal
• Sival 2013: Silver Trophy
• Victoires des Agriculteurs 2012
• Dionysud 2012: Innovation Prize
• Sitevi 2011: Silver Trophy



Delta Trio
Roller-driven mechanical sorting
• Vintech 2012: Citation

Bucher



Bucher Inertys
Pressing process under inert gas
• Vintech 2014: Citation

Flavy



Flavy VEGECOLL®
In-line fining for red and rosé wines
• Vintech 2016: Citation

The processes from the design to the production are fully controlled and supported by local services

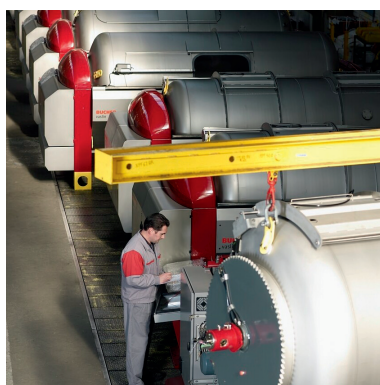
Close to you and your professional concerns, always oriented towards your ever-changing needs, Bucher Vaslin constantly adapts its solutions to your production processes and permanently improves its products for your own satisfaction in terms of performance and return on investment by ensuring durability and peace of mind.



R&D / Design

Bucher Vaslin R&D Departments work on and develop all their processes and machines.

Bucher Vaslin creates its own programming and carries out specific PLC adapted to each wine-growing areas while staying tuned to any change occurring in the wine industry.



Execution / Manufacturing

Bucher Vaslin controls the production of its equipment from the reception of the raw machines (stainless steel sheets supplied by steelworks...) to the delivery of finished products in its French business units (Chalonnnes sur Loire and Rivesaltes) and across the world (Santiago, Chile).



Commitment / Service

Bucher Vaslin offers a local customer service through its network of registered distributors throughout the world and supported by its own technicians.

Bucher Vaslin provides guarantees on labour and spare parts. The availability of spare parts is also guaranteed over a period of 20 years.

An extensive offer to meet your needs

As the leader in destemming and pressing machines throughout the world, Bucher Vaslin offers upstream and downstream equipment all the way to the final installation of "turnkey" wineries. Furthermore, our offer is resolutely focused on the highly innovative, long-developed membrane techniques such as the cross-flow filtration and reverse osmosis.

3 flagship brands...

Delta

Grape reception and preparation

Bucher / Sutter

Pressing

Flavy

Membrane techniques

Bucher Vaslin across the world

Bucher Vaslin and its subsidiaries:

In France

Bucher Vaslin – Chalonnes sur Loire
(head office, R&D, production) - Rivesaltes
(R&D, production)

In Italie

Bucher Vaslin S.r.l. – Romans d'Isonzo
(business unit)

In Chile

Bucher Vaslin Sudamérica – Santiago
(business unit and production)

In Argentina

Bucher Vaslin Argentina S.A. – Mendoza
(business unit)

In the United States

Bucher Vaslin Northamerica – Santa Rosa
(business unit)



Bucher Vaslin and its network:

Bucher Vaslin is supported by a network of dedicated distributors in each wine-producing country.

Bucher Vaslin

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Your success is our priority