

BUCHER
vaslin

Bucher

Bucher presses,
the assured choice.



At Bucher Vaslin, we see our customers as a part of our DNA. That's why, for over 75 years now, we have been helping you, our customers, find your path to success.

The Bucher range meets all of your grape pressing needs. Focused on wine market requirements, and developed with a single goal in mind: to ensure high-performance pressing through a wide range of products.

Your decision to opt for a Bucher Vaslin press means choosing :

- A design optimised for quality pressing, while respecting your concerns in terms of performance, time, investment and arduous labour.
- 100% inerting of the press with Inertys, an exclusive process that reveals the aromatic potential of wines and ensures greater stability of aromas and colour.
- Smart connectivity, enabling intuitive remote control via manual or automatic programs based on hundreds of hours of analysis.

Discover and learn about the full extent of our Bucher range in the various sections of this catalogue.

Happy reading !

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Bucher Vaslin

A wine-making tradition that delivers today - Over 160 years of expertise

For almost two centuries, Bucher Vaslin has had a real passion for vines and wine.

From the first presses built by Joseph Vaslin in 1857 and Johann Bucher in 1874, to today's wide range of products, we offer a unique depth of experience to winemakers and oenologists.

A culture of innovation - Research and observation drive the development of new solutions

Bucher Vaslin has always researched, innovated and developed its products to rise to and meet your requirements.

Attentive to the needs of the wine industry and its constant quest for quality, we consistently strive to improve our products to make them more efficient, easier to use and more profitable for your business.

Bucher Vaslin provides winery solutions adapted to the needs of each and every winemaker because wine is a delicate alliance between the terroir, ancestral know-how, and technical expertise. We are proud to be at your side to help you succeed.

The strength of a major group - A guarantee of continuity

Bucher Vaslin is part of Bucher Industries, a major industrial group with its headquarters in Switzerland near Zurich.

Bucher Industrie is made up of 5 divisions, each a leader in its own field:

- Kuhn Group - agricultural machinery.
- Bucher Municipal - vehicles and equipment for cleaning and clearing operations.
- Bucher Hydraulics - electronic and hydraulic components.
- Bucher Emhart Glass - manufacture and inspection of glass containers.
- Bucher Specials - equipment for wine production with Bucher Vaslin, fruit juice production with Bucher Unipektin and beer filtration with Bucher Denwel.



376 associates worldwide



Present on 5 continents and in over 80 countries



507 distributors and agents worldwide

Over 160 years of history

1857

Joseph Vaslin registered a patent for a horizontal press with a square wooden cage.

1874

Johann Bucher developed the hydraulic press.

1945

Gaston Bernier founded the company Création des Constructions Méca-Métalliques Chalonnaises (CMMC).

1946

Gaston Bernier purchased the patents for the Vaslin presses and signed the first concession contract with Juttaud, a company based in Charentes.

1961

Production of the 10,000th press. First exports to Japan.

1970

Awarded a Certificate of Merit in the category of corrosion resistant products at the Washington Congress of the Society of Plastics Industries.

1973

Institut du Développement Industriel (IDI) invests in a stake in the company.

1974

Acquisition of the continuous press manufacturer Coq. A record sales year.

1980

With a view to the exports market, the company changed its name to CMMC.

1983

Production of the 50,000th press.

1986

Acquisition of CMMC by Bucher Guyer, a company based in Switzerland.

Acquisition of Friulmeccanica, Bucher Guyer's Italian licensee and merger with Vaslin Italia.

1996

CMMC changed its name to Vaslin Bucher SA.

2000

Opening of the American subsidiary through the acquisition of KLR Machines : Bucher Vaslin North-America.

2001

Acquisition of Mercier Sanchez, a company based in Rivesaltes, Southern France.

The factory became a remote production site.

2006

Vaslin Bucher changed its name to Bucher Vaslin.

2008

Opening of the Chilean subsidiary: Bucher Vaslin South-America.

2011

Acquisition of the press manufacturer Sutter.

2014

Creation of the Argentine subsidiary: Bucher Vaslin Argentina.

Our international presence



A worldwide network of authorised dealers

Selected for their professionalism, Bucher Vaslin dealers are the field organization that enables you to benefit from quality local service.

Our dealers, who are true regional specialists, are on hand to listen to your needs and provide you with their experience and expertise to help you choose the right equipment and winery set-up. They are eager to assist you before, during, and after the harvest.

See the list of our distribution partners on our website : www.buchervaslin.com



Bucher Vaslin S.A.

5 Rue Gaston Bernier - BP 70028
49290 Chalonnes-sur-Loire - France
T +33 (0)2 41 74 50 50
connect.buchervaslin.com/contact

Bucher Vaslin S.A.

Allée A. Nobel
66600 Rivesaltes - France
T +33 (0)2 41 74 50 50
connect.buchervaslin.com/contact

Bucher Vaslin S.r.l.

Viale Trieste 56
Romans d'Isonzo - Italia
T +39 (0)481 908931
commerciale@buchervaslin.com

Bucher Vaslin Northamerica

3100 Dutton Ave, Suite 146
Santa Rosa, CA 95407, Californie - USA
T +1 707 823 2883
bvna@buchervaslin.com

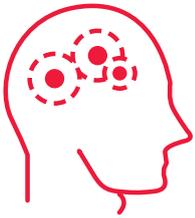
Bucher Vaslin Sudamérica

La Vara 02429, San Bernardo
Santiago - Chile
T +56 22306 9800
info@buchervaslinsudamerica.com

Bucher Vaslin Argentina

Hernandarias 587
Godoy Cruz, Mendoza - Argentina
T +54 261 4390660
comercial@buchervaslinargentina.com

Our strengths

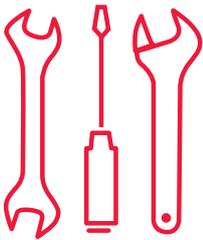


A dynamic of innovation

Confronting issues at the heart of the wine-making market, we strive to design innovative, targeted, and effective solutions to help your business succeed.

We are determined to work day by day to support your operations, enhance the value of your products, and provide you with the benefit of our experience to advance your development.

Our Research and Development department travels all over the world to listen to you, analyse and imagine new projects that meet your expectations.



Design and manufacturing

Bucher Vaslin controls the production chain of its equipment, all the way from the supply of raw materials to the delivery of the finished products from its factories in France and abroad.

Our employees benefit from training throughout their careers to acquire the know-how needed to keep pace with changes in manufacturing processes.

Our varied areas of expertise within the company enable us to manufacture the machine from the first sheet of stainless steel to be shaped, right through to the labels being affixed to the finished machine.



Standards accreditation labels

ISO 9001: version 2015

To ensure that your products are delivered on time, and that your equipment is successfully commissioned.

Some of our partners



Chaire Denis DUBOURDIEU Research Chair

Supported by the Fondation Bordeaux Université and the Institut des Sciences de la Vigne et du Vin (ISVV)/University of Bordeaux, the “Denis DUBOURDIEU - Quality and identity of wines” research Chair is backed by seven Bordeaux crus and four leading companies in the wine industry, for whom the quality of Bordeaux wines is a daily concern and oenological research an essential element.

The aim of the research Chair is to support the work of ISVV's Oenology research unit, which is not just about acquiring knowledge, but is even more about providing concrete answers to the needs of those involved in the wine industry.

Within this framework, the research Chair has funded post-doctoral work, theses and laboratory internships since 2018. It has also contributed to the acquisition of cutting-edge scientific equipment for the Oenology research unit.



Vignerons engagés (Committed winemakers) association label

The aim of the association is to :

- Promote the Vignerons Engagés label, the first CSR (Corporate Social Responsibility) and sustainable label dedicated to the wine industry in France. Its broad-spectrum, comprehensive and balanced specifications are audited by an independent control body every 18 months.
- Support all the actions of wine producers in a global sustainable development approach, to improve, differentiate and add new value to their production.
- Bring together players in the wine sector who share a common vision of CSR, to facilitate dialogue, synergies and the emergence of sustainable solutions, and to move forward together in a spirit of partnership. To achieve this, it groups together 4 colleges of members: producers (with label and in conversion), partners, traders and distributors.



Lien de la Vigne
VINELINK INTERNATIONAL

Lien de la Vigne (Vinelink International)

The Lien de la vigne association (VINELINK INTERNATIONAL), built on the principle of pooling innovative effort, is first and foremost a forum for exchange, a laboratory for technological and economic reflection, independent of any national or individual influence.

The creation of the association was prompted by the realization that many of the major problems facing the wine industry are often similar from one country or region to another: Such as many serious vine diseases, for example.

It is therefore desirable that research on the most crucial and often the most costly problems should involve all of the countries or regions concerned, firstly to make the best use of resources that are always limited, and secondly to better achieve critical mass by combining the complementary expertise of several regions.

The association has already organized a large number of research programs: firstly, in the field of wine production, there are two main areas of research: vine diseases and grape berry ripening.



CETIM (French technical centre for mechanical industries)

The mission of the CETIM is to promote technical progress, improve efficiency and guarantee quality in industry. Its aim is to provide mechanical engineering companies with the resources and skills they need to boost their competitiveness, participate in standardization and act as a link between scientific research and industry.

As an industrial partner, CETIM supports Bucher Vaslin in the industrial challenges of a low-carbon industry of the future.

Bucher Vaslin takes part in collaborative projects led by CETIM, which enable us to provide winegrowers with innovative, high-quality solutions.

Our innovations

For over 75 years, Bucher Vaslin has been committed to providing the best possible support and to meeting the needs of wine industry professionals with new and innovative solutions.

Continuously evolving processes

At Bucher Vaslin, we are committed to meeting our customers' requirements. To do this in the best possible way, our engineers are working on the evolution of our machines' materials and processes.

Our motivation is to make the most of existing technologies, and to look even further afield to offer customized solutions.

Our engineers develop all our product ranges through experimentation, testing and calculation.

Our many years of experience have given rise to a wide range of processes, and all our personnel are still working hard to bring you innovations that meet your evolving needs.

Major developments by range/year	1980/1990	1990/2000	2000/2010	2010/2020	Post 2020
Delta	•	•	• Optical sorting	• Oscillating-cage destemming • Densimetric sorting • Draining trailer with compartments • Air-blade sorting	• Destemming with pendular motion system
Bucher	•	•	• Organ process • Inertys process • Redux process	• Aquapulse process • Maestro process	• Extraflow process • Swivel drains
Flavy	• Tangential filtration of wines	• Tangential filtration of sediment and lees • Reverse osmosis	• Tangential filtration of tank bottoms • Filtration of sediment and lees	• In-line wine fining	• New generation high-capacity filter • Lees filtration



Our Delta range innovations

Diversification to better sort your harvest

Sorting the harvest by hand certainly has its advantages, but it is costly in terms of time and labour. The development of technology and the solutions put in place by our teams are designed to help you sort more accurately and save time.

Optical sorting allows you to get the most out of your harvest by sorting it in a precise, repeatable and personally configurable way. Equipped with a computer specifically designed for high-speed optics, image analysis and decision-making are rapid.

To complete our mechanical sorting range, an air-blade sorting process has also been designed. This system allows you to automatically remove plant debris and insects, as well as pips, skins, dry berries, etc.

The question of sorting by density has also been researched and developed by our engineers. We offer a process that eliminates all floating waste, and allows you to select only the berries you want to keep, according to their density.

A new destemming process

Goodbye to threshers, destemmer shafts and rotating cages. Now is the turn of the pendular motion system to help you de-stem your harvest as effectively as possible, while greatly reducing the production of juice.

Our Bucher range innovations

From filling to washing, a complete cycle of innovation

From filling to washing, every stage has been reviewed and worked on to offer you the solutions that address your needs.

Extraflow process

This patented process ensures rapid drainage of the free juices and optimum filling of the press without rotation and with only one tilting of the tank. This major development allows very rapid extraction of the free juices, an increase in the filling capacity of the press and a reduction in pressing time.

Inertys process

The first process to protect grapes and juices from oxidation during pressing. The aromatic potential is thus preserved, resulting in wines that are more complex and fruity.

Organ process

Autonomous decision-making process that frees the operator from any programming constraints. By controlling the flow of juice, the press acts autonomously and in real time on pressure, duration and rotation. Pressurisation times are optimised for the desired degree of dryness.

Maestro process

Maestro is the solution for fully automating your press. From measuring the quantity of grapes in the press during filling to the final washing, everything is done automatically, without the need for the presence of an operator. This process offers real optimisation from filling to washing your press.

Automatic drains rinsing

Bucher presses offer a solution renowned for its efficiency in automatically rinsing drains. Alternating high-pressure water and air injections guarantee unparalleled results. This process, which is very easy to operate, saves a considerable amount of time in cleaning procedures.

Aquapulse process

Aquapulse is an automatic cleaning system for the inside of the press tank. The main benefits are increased safety for the operator (no intervention in the press), a significant reduction in washing times and a reduction in water consumption.

Quick-fit swivel drains no tools required

The self-cleaning electropolis drains have a attachment system that is easy to block and unblock by hand and without tools. They make washing easier, quicker, more efficient and consume less water.

Our Flavy range innovations

A response to environmental challenges

The Eco-Energy process integrated into Flavy FGC filters has been developed to meet today's economic and environmental challenges.

It allows you to reduce the electrical power consumption of your filter by up to 95% (depending on the wine profile) thanks to its system of continuous adjustment of operating parameters.

A world reference in sediment and lees filtration

For over 15 years, our expertise has allowed treatment of sediment and lees from sedimentation and flotation, as well as after cold stabilisation, with no restrictions on oenological products and their dosages.

Our mastery of the process guarantees recovery of up to 90% (depending on the initial load of suspended matter) of the juice from the sediment you produce. The stable, high flow rate of our filters ensures daily treatment of up to 600 hl, depending on the filter model.

Simplified treatment for protein stabilisation of wines

The in-line injection of Bentonite UF option ensures protein stabilisation and clarification of the wine in a single step.

This is a real simplification of the wine processing chain, with major benefits for the customer in terms of reduced operating costs, wines that are available more quickly for bottling and marketing, less arduous tasks at this stage of the winemaking process and less environmental impact through savings on water consumption.

A step towards reducing volatile phenols in wine

The EP kit, combined with an osmosis unit from the Flavy ML range, acts on the volatile phenols in the wine, whatever the initial level of concentration.

It reduces them below the perception threshold to make your wine fruitier and more complex, without affecting its structure.

A single unit to filter everything !

Developed for the FlavyX-Treme machine, a new 3-in-1 option extends the filter's versatility, enabling it to filter your lees from fermentation and fining, as well as your wines and lees.

This option requires no dismantling of the modules. Simply select the lees to be filtered on your control screen and that's it! With the 3 in 1, you can be sure of greater peace of mind, greater efficiency and better product quality by filtering lees and must as they are produced.

Connectivity

Innovation at the heart of our practices

Through Service Connect, Bucher Vaslin has developed a whole range of digital offers to enable you to subscribe to our solutions, tailored as closely as possible to your essential needs in terms of assistance and remote monitoring of your equipment.

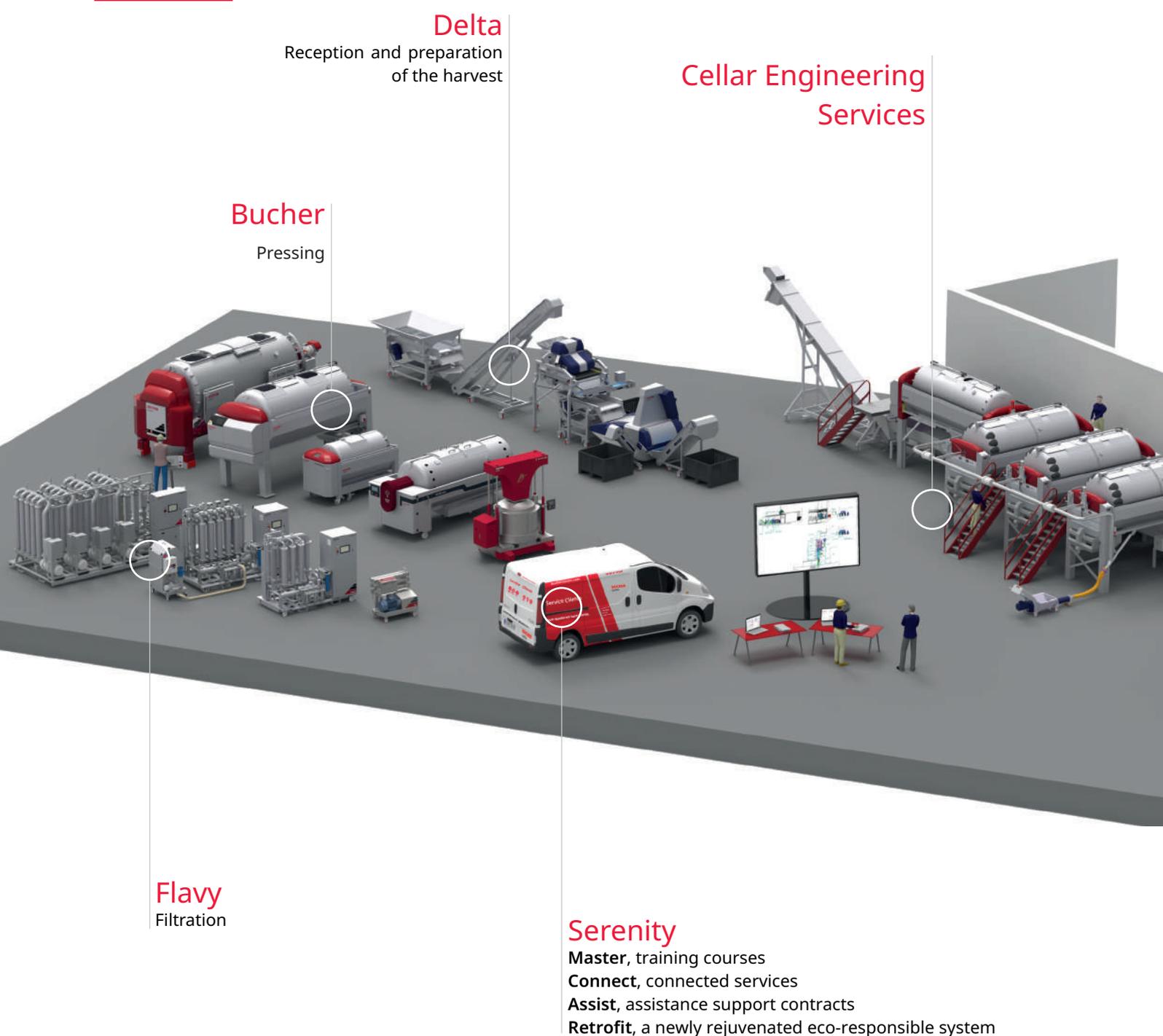
With secure, real-time access, the Winect application lets you monitor the progress of your filtration or pressing, receive alerts at the end of a cycle or in the event of an anomaly, and control your filter remotely (modify adjustment parameters, stop or restart a filtration or washing program).

Connectivity also means that you can get help more quickly thanks to remote assistance, so you'll have greater peace of mind, especially during the harvest period.

Connect Portal gives you access to a whole range of online training courses (E-Learning) to help you master the operation of your equipment (filters and presses) and to remind you of good practice, which is very useful for operators before the start of the harvest.

You will also find information on all our online services, including all the technical documentation relating to your equipment.

An comprehensive range to meet all your needs



Delta

Reception and preparation of the harvest

Cellar Engineering Services

Bucher

Pressing

Flavy

Filtration

Serenity

Master, training courses

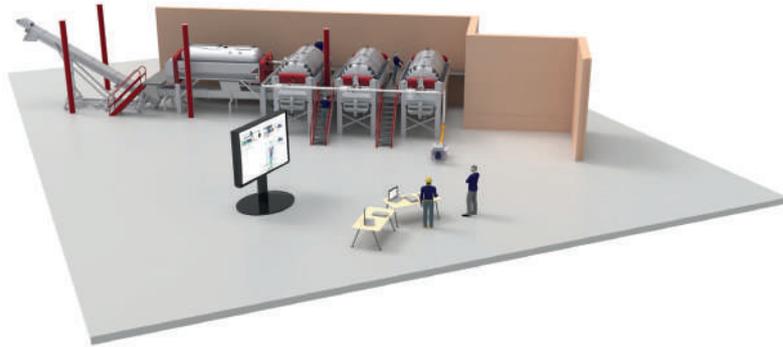
Connect, connected services

Assist, assistance support contracts

Retrofit, a newly rejuvenated eco-responsible system

Cellar Engineering Service (C.E.S.)

Bucher Vaslin’s cellar engineering service offers you personalised expertise to support you at every stage of your project. Our team of experts is at your side to understand your specific needs, preferences and constraints. The team then designs a tailor-made solution and ensures that your project runs smoothly.



Safety and Security

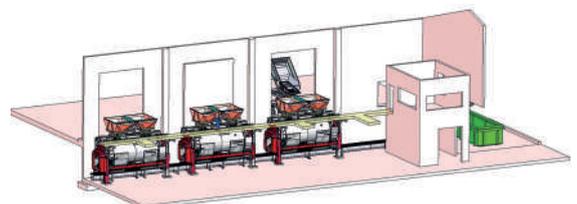
- Risk analysis
- Assistance in drawing up a risk prevention plan
- Interaction with the safety coordinator

Studies

- Advisor
- Feasibility
- Definition of needs
- Integration of the customer’s oenological processes

Drawing up of plans

- 2D/3D plans
- Layout schematic
- Interactions with civil engineering work



Our dedicated experts

Project account manager

The project account manager works with our network in collaboration with our sales representatives and dealers around the world.

This technical expert is responsible for analysing, costing and monitoring project implementation.

Attentive to needs, the project account manager adapts products and services to meet customer requirements.

Worksite supervisor

The supervisor coordinates the Bucher Vaslin teams and other service providers in the field.

The supervisor is responsible for safety at the installation site.

Designer

The designer is in charge of the preliminary design and implementation plans for our customers' installations.

The designer also manages interactions with civil engineering works.

Product adaptation

- Customisation
- Chassis and process modification
- Automation and supervisory interaction

Complete end-to-end projects

- Full integration of the product and its environment
- Personnel and materials circulation zones
- Piping
- Structural support elements

Project progress monitoring

- Management of the tasks distributed among parties on a worksite
- Deadline monitoring
- Installation documentation



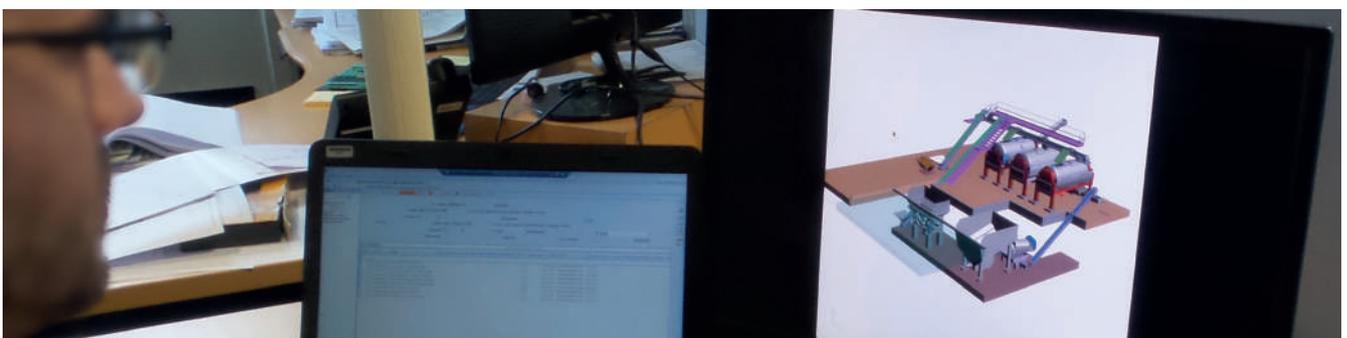
The services offered by the C.E.S.

Preliminary project study and costing

Description	Benefits	Public concerned
The pre-project study enables preliminary plans to be drawn up and estimates to be drawn up.	<ul style="list-style-type: none"> • Feasibility validation • Awareness of constraints • Selection of the optimal solution • Awareness of the costs of different solutions 	<ul style="list-style-type: none"> • End customer • Distribution network

Assistance

Description	Benefits	Public concerned
Assistance in defining the need and creating the specifications	In relation with the sales force and the customer, this assistance makes it possible to define the requirement in its entirety (establishment and comparison of several operating scenarios, help in drafting the specifications).	<ul style="list-style-type: none"> • Sharing of experience and expertise • Formalisation of requirements • Provision of new solutions
Technical assistance	The technical assistance is composed of technical references on the products in connection with the design office.	<ul style="list-style-type: none"> • End customer
Assistance in drawing up the risk prevention plan	This assistance enables the customer to comply with legal obligations by helping to draw up the documents.	<ul style="list-style-type: none"> • Dealers
		<ul style="list-style-type: none"> • Assistance in drafting the risk prevention plan for a project • End customer



Follow-ups

	Description	Benefits	Public concerned
Project monitoring	The customer is monitored and supported in the completion of his project (progress monitoring, coordination with the various parties involved, provisional and final acceptance in factories and on site, drawing up of end-of-site reports, creation of completed works file).	<ul style="list-style-type: none"> Ensuring that the technical solution complies with the pre-project study 	<ul style="list-style-type: none"> End customer Distribution network
Site monitoring and follow-up	This follow up involves presence and expertise, on the ground, for project monitoring and coordination.	<ul style="list-style-type: none"> Control of deadlines and conformity of the final result with what was agreed with the customer 	<ul style="list-style-type: none"> End customer
Sourcing and follow-up of partners	In conjunction with identified partners, external solutions are proposed according to requirements. (Drawing up specifications for suppliers and subcontractors, issuing invitations to tender, selecting partners, monitoring implementation).	<ul style="list-style-type: none"> Offering a global solution that goes beyond Bucher Vaslin's catalogue of standard products and services 	<ul style="list-style-type: none"> End customer Distribution network

Made-to-measure

	Description	Benefits	Public concerned
Creation of specific products and accessories	According to the customer's needs, depending on the contractual elements, it is possible to develop specific complements (mechanical study, electrical and electrotechnical study, automations study).	<ul style="list-style-type: none"> Solution tailored to customer needs 	<ul style="list-style-type: none"> End customer Distribution network Bucher Vaslin R&D Department
Customisation and adaptation of standard products	Depending on the customer's needs, and depending on contractual elements, it is possible to follow up specific product adaptations (feasibility analysis in partnership with the product's design office, creation of modification specifications, design of customised peripherals or accessories, validation of modifications).	<ul style="list-style-type: none"> Solution tailored to customer needs 	<ul style="list-style-type: none"> End customer Distribution network

Our Bucher range

The Bucher range from Bucher Vaslin has been meeting grape pressing needs for over 70 years. Focused on wine-making market requirements, and developed with a single goal in mind : to ensure high-performance pressing through a wide range of products.

- An optimised design for quality pressing, respecting customers' concerns in terms of performance, time, investment and arduous labour.
- The various advances in filling and pressing management offer significant improvements in extraction performance and juice quality.
- Integrated production of the presses at its Chalonnes-sur-Loire plant (tank, membrane, PLC systems, etc.).
- 100% inerting of the press with Inertys, an exclusive process that reveals the aromatic potential of wines and ensures greater stability of aromas and colour.
- Smart connectivity, enabling intuitive remote control via manual or automatic programs based on hundreds of hours of analysis.

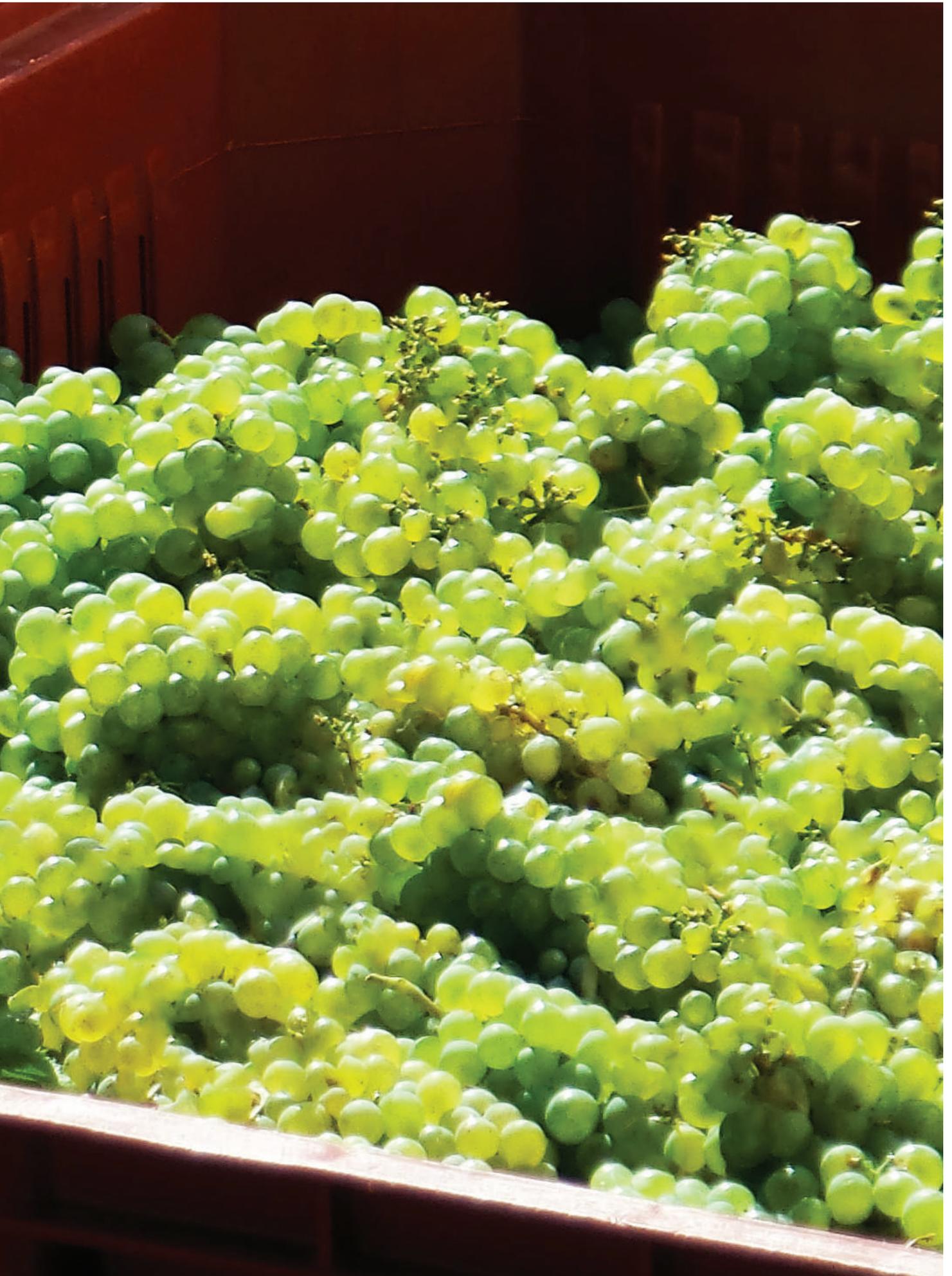
Today Bucher Vaslin is the market leader in wine presses, providing its customers with a guarantee of quality.



Bucher XPert	20
Bucher XPlus	30
Bucher Origin	36
Bucher XPro	42
Bucher XP	46
Bucher JLB	50



Uncompromising quality
and efficiency



Bucher XPert



The solution for high-efficiency installations

High-quality membrane

The membrane is entirely manufactured at Bucher Vaslin using a seamless welding process for perfect mechanical resistance. It is fixed to the tank by a special system (Bucher patent) without any perforations to ensure that it is watertight and long-lasting.

Exclusive drainage channel chutes

The drainage surface is made up of perforated channel chutes with a self-cleaning, non-aggressive profile (Bucher patent), enabling musts to be obtained with very little sediment.

Its effectiveness is recognised during the draining (during filling), juice evacuation and re-draining (during pressing) phases.

The reliability, performance and automatic operation of the press ensure that the user has complete peace of mind during harvest pressing.

Heightened productivity

The Bucher XPert pneumatic press is specially designed to be integrated into a high-performance installation.

Equipped with the Organ self-adapting pressing process and the Extraflow filling system, Bucher XPert presses ensure optimised pressing quality and juice extraction performance.

As an option, Bucher XPert can be enhanced with axial filling, automatic washing or the Maestro process.





Maestro process

With the Maestro process, your Bucher XPert press can automatically perform the 4 phases of a complete cycle : filling, pressing, emptying and washing. Maestro operates using specially adapted software and equipment.



Inertys process

Exclusive process for inerting press juices to reveal the aromatic potential of wines (Patented).



Extraflow process

This process ensures the rapid capture of drip juices and optimises the clarification of these juices through the permanent use of the mass filter (Patented).



Volumeter

- Addition of a flow meter for measuring juice volume
- Enables juices to be selected by volume



Conductivité

Ajout d'une sonde de conductivité en sortie des jus afin de séparer les jus issus de la zone de la pellicule.



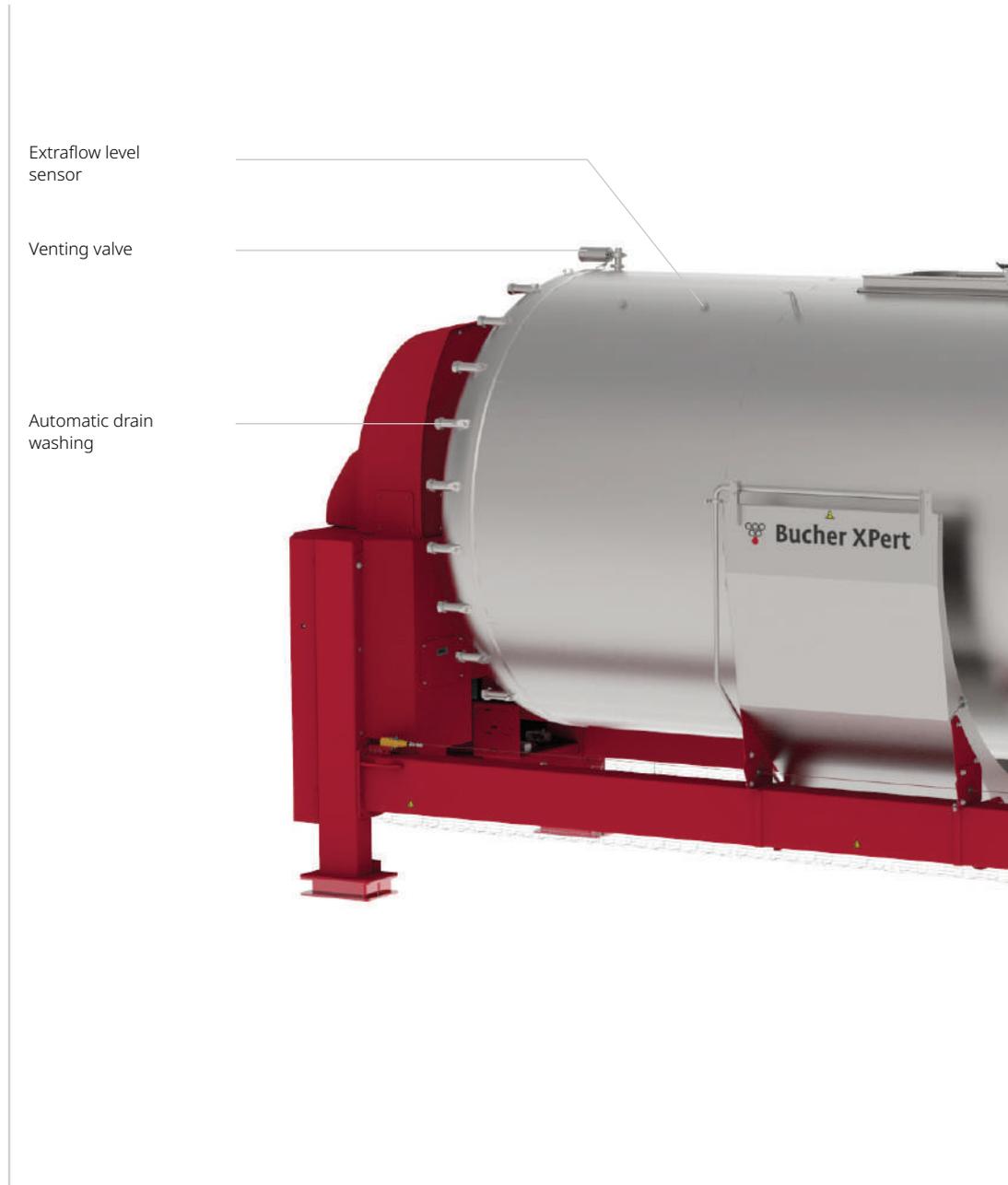
Must recovery pump

Cazaux Oenoflex two-speed pump.



Axial filling

- DN150 with electrical and mechanical safety system
- DN150 knife-gate valve DN150 or DN150 pinch valve





Automatic drain washing

- Drain clearing without operator intervention in the tank
- Alternating high-pressure injections of water and air
- Adjustable water/air injection times



Remote control

Wired remote control to operate the doors, rotate and the washing ferret.



Control console positioning

- With or without base (in stainless steel or painted steel)
- With or without ventilation
- With or without sun protection
- Additional cable for lengths > 10 m



Must selector

2 or 4 way selector with wash water outlet.



Maceration valves

Automatic valves : simultaneous opening of all valves or opening of valves in 3 sequences to ensure constant flow and better clarification of juice by the mass filter.

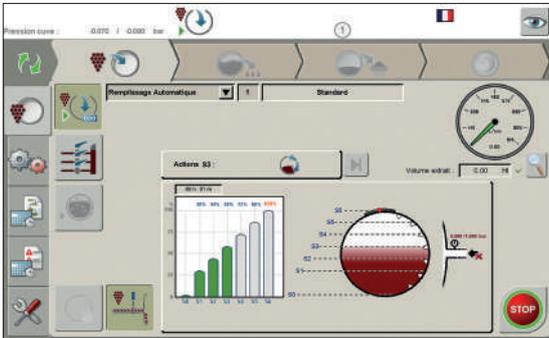


Orientable filling channel chute

- For door filling, the channel chute diverts the flow of grapes towards the inside of the tank
- Optimised fill rate without tank rotation

Motorised trolley

Rail-mounted press with manual control next to the press.



Zoom on... Extraflow

This process ensures optimised drainage of free juice thanks to innovations developed for the press filling phases. This process is protected by two patents.

The benefits are numerous :

Rapid extraction

- Instantaneous flow rates are up to 3 times higher than a standard press.
- Reduced juice drainage time.
- The free juices are channelled close to the drains and filtered through the grapes before extraction.

Reduced pressing time

Depending on the filling program selected, the pressing time can be reduced by several tens of minutes (depending on the type of harvest and program selected).

Increased free juices extraction ratio

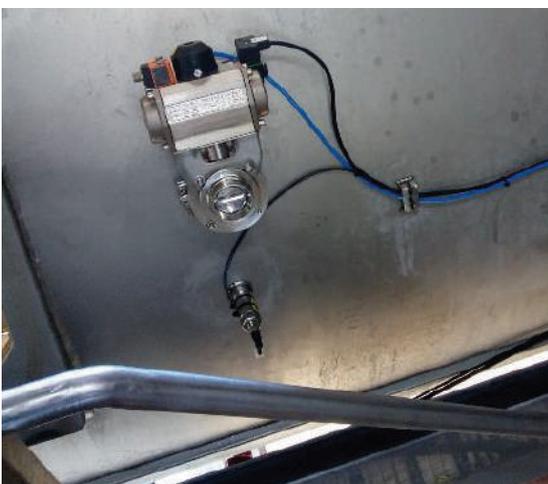
- The proportion of juices drained and at low-pressure is increased.
- The volume of quality juice is increased.
- Total juice yield is increased: up to almost 10% extra yield
- This additional volume of juice brings a financial gain due to the greater volume of grapes vinified.

Increased press filling capacity

The average filling rate is one of the highest in the market. The Extraflow process makes it possible to achieve a fill rate of 3 under certain conditions (type of harvest, filling program selected).

Greater comfort, peace of mind and safety for the operator

Filling can be carried out with complete peace of mind, with no need for the operator to monitor the filling process.



Zoom on... Organ

Organ is a self-adapting pressing program. It uses the maie (juice collector) of the press, which has been made « active » to transmit the information needed to control the press to the PLC.

This process can be adapted to any type of grape variety, enabling you to achieve your dehydration target within a predefined time.

No more programming constraints for the operator

The Organ control principle enables the flow rate of juice to be managed by adjusting the pressure and duration of the stages. The sequence of stages and the number of crumbling rotations are optimised to suit the harvest and production conditions.

Optimisation of juice quality

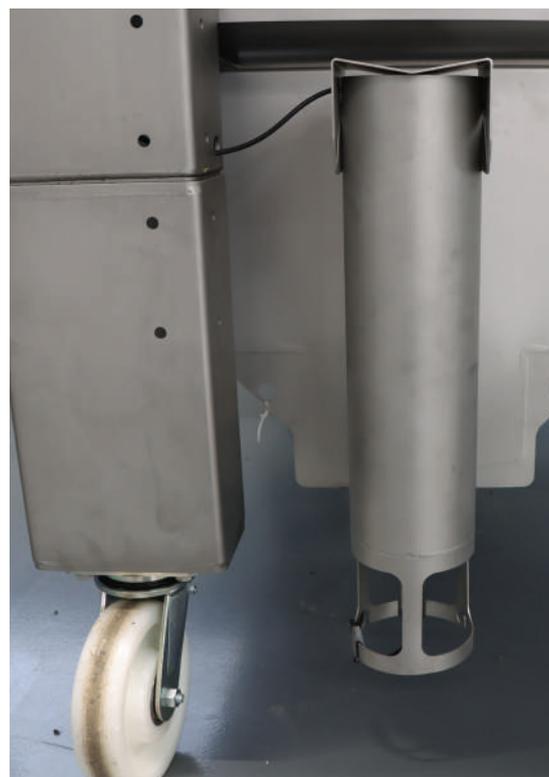
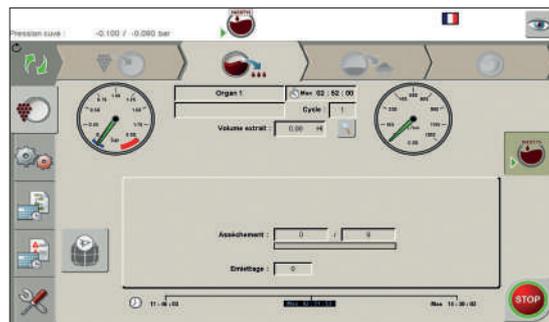
Organ adapts its pressing to the quality of the harvest, avoiding any programming errors that could compromise the quality of the juice.

Reduced pressing cycle time for the desired yield

The real-time decision-making system is integrated into this process, with continuous monitoring of the rate of dehydration.

Customisation of pressing programs

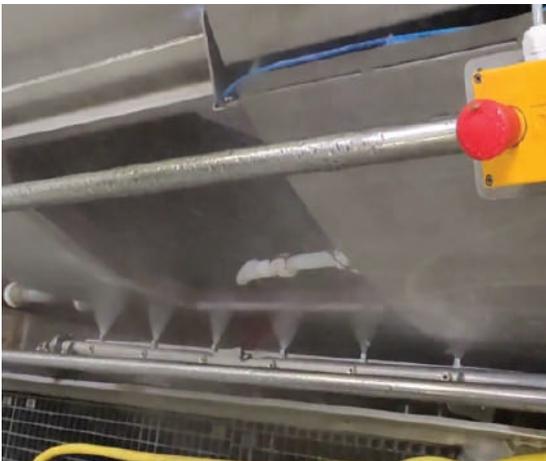
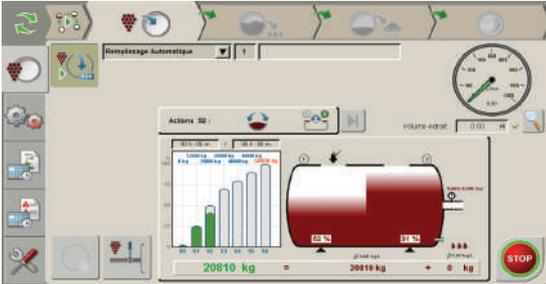
Organ includes 6 pre-set pressing programs. They correspond to different types of harvest. Four additional programs are fully customisable.



Zoom on... Maestro

Bucher Vaslin's expertise combined with new technologies has resulted in a major innovation : Maestro.

This process automates the press, automatically linking the four phases of a complete cycle : filling, pressing, emptying and washing.



Maestro facilitates and maximises the performance of the pressing process. An award-winning innovation whose benefits are being recognised by our customers.

+ 25% de rendement de la cave

Avec Maestro, le rendement de la cave est amélioré, jusqu'à 2 pressées journalières supplémentaires comparé à un pressoir Bucher XPert standard.

Le pressoir fonctionne en temps masqué en fin de journée. Les étapes de fin de pressurage, vidage et lavage peuvent s'effectuer la nuit. Le lendemain, le pressoir est alors prêt à remplir.

Un gain de personnel

Fonctionnement en l'absence de l'opérateur une fois le pressurage lancé. Les phases s'enchaînent à partir de la programmation (phase automate).

Une maîtrise du pressurage

Le pressoir est autonome une fois programmé et lancé, aucun risques alors de démarrer un mauvais programme de pressurage de vidage ou de lavage. L'automate affiche en continu le taux d'extraction des jus.

Une performance d'égouttage

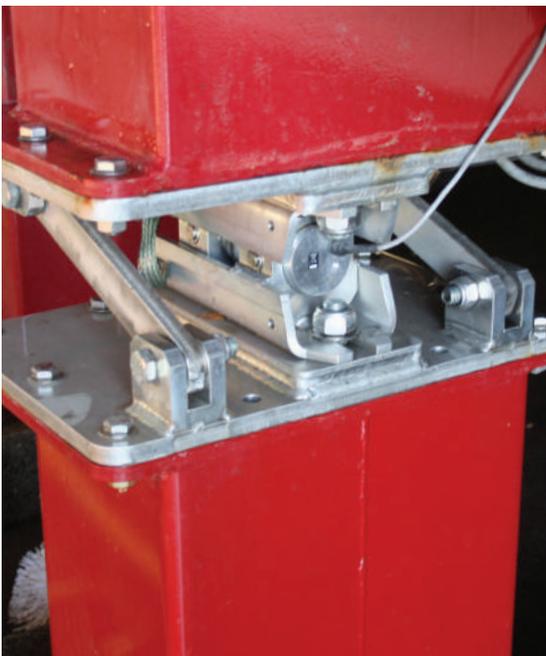
Les actions du pressoir, en phase d'égouttage, sont programmables et modifiables en fonction de 6 seuils de taux de remplissage.

La sécurité des opérateurs préservée

Les déplacements de l'opérateur dans la cave sont réduits grâce à l'autonomie du pressoir.

Plus de sérénité

L'esprit de l'opérateur est libéré, les phases de pressurage s'enchaînent automatiquement.



Zoom sur... Bucher Inertys

Bucher Inertys is a cutting-edge inert gas pressing system featuring gas recycling. Its simple, efficient, and cost-effective design provides multiple advantages, including :

- A unique, approved and reliable solution thanks to neutral gas recycling.
- The only technique capable of supplying the press with neutral gas at a sufficient instantaneous flow rate.
- Total inertness guaranteed : 100% of pressed must is protected.
- Neutral gas and energy savings: low operating costs, rapid return on investment.

Avec le pressurage sans oxygène, la différence est bien visible.

More complex wines with greater stability of flavour and colour

The absence of oxidation protects the grapes' natural antioxidants, which contribute to the longevity of the aromas and colour. These compounds are protected if the oxygen content is less than 2%.

Above this threshold, even if the must appears protected (greener colour), the antioxidants are destroyed and the aromas are no longer protected.

Rapid returns on investment

The gas is recycled in a flexible reservoir, so it can be used for 10 pressings in a row, reducing gas consumption. The process is fully automated, requiring no additional manpower.

Low operating costs

Reduced gas consumption thanks to gas recovery in a flexible reserve. A fully automated process that requires no additional manpower (Inertys PLC).

Easy to use

With no flow management constraints, the Bucher Vaslin solution is based on a flexible reservation acting as a «lung», allowing free gas transfer between the reserve and the press.

Effective protection against oxidation

The oxygen level in the tank is less than 2%. 100% of the must is protected from the start of pressing.



Technology at
your fingertips



Bucher XPlus



With Bucher XPlus you can make a difference

Exclusive drainage channel chutes

Bucher Vaslin drains are renowned for their self-cleaning, non-aggressive profile. They provide highly efficient drainage and regeneration of the mass filter during final presses (rebêchages).

Cleaning is made easy by pivoting drains that require no tools and are easy to handle. They ensure optimum hygiene in the press.

Intuitive control - comfort and simplicity

Equipped with a 12' colour touch-screen, a user-friendly interface and intuitive icons, it offers the user comfort and safety when operating the press.

The Organ self-adapting process adjusts the pressing program according to the speed of the juice flow, the dehydration of the pomace and the instructions given by the operator.

Organ, self-adapting pressing programs. Inertys, inert gas pressing system with gas recycling. Bucher Aquapulse, internal tank washing. Winect, smart connected press.

High-quality membrane

The polyurethane membrane of Bucher Vaslin presses is guaranteed free from Bisphenol A (BPA) and Phthalate. It is compatible with temperatures ranging from -5°C to +70°C.

Technological advances - Smart connected presses

Thanks to the Winect application, you can consult information on the pressing in progress at any time from your smartphone : program in progress, time remaining, pressure, flow rate, etc.

Configurable e-mail/SMS alerts warn you of events of your choice during pressing : end of pressing, juice selection, press stop, etc.

Increased peace of mind thanks to remote assistance for immediate diagnosis by a qualified technician.



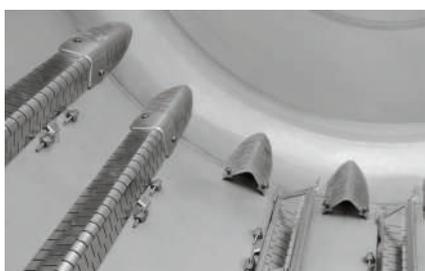
Configuration options

	XPlus 22	XPlus 30	XPlus 40	XPlus 50	XPlus 62	XPlus 80
Door types	Large door or 1 manual sealed door	Large door or 1 manual sealed door	Large door or 1 manual sealed door	1 or 2 automatic sealed door(s)	1 or 2 automatic sealed door(s)	1 or 2 automatic sealed door(s)
Axial filling (option)	✓	✓	✓	✓	✓	✓
Fixed maie (juice collector)	✓	✓	✓	✓	✓	✓
Automatic programming	✓	✓	✓	✓	✓	✓
Sequential programming	✓	✓	✓	✓	✓	✓
Organ process	✓	✓	✓	✓	✓	✓
Number of perforated drains	4	5	6	6	6	7
Electro-polished drains	✓	✓	✓	✓	✓	✓
Quick-fit swivel drains no tools required	✓	✓	✓	✓	✓	✓

Technical characteristics

	XPlus 22	XPlus 30	XPlus 40	XPlus 50	XPlus 62	XPlus 80
Capacity of juice trough	240	240	240	370	370	370
Tare weight	1220	1450	1680	2400	2660	2870
Length without RA	3530	3830	4140	5030	5350	5200
Width	1620	1630	1760	1960	1960	2150
Height	2115	2175	2250	2500	2500	2555
Height under beam of press on wheels	500	500	500	700	700	700

Processes at your service



Quick-fit swivel drains

This innovative system for opening and closing drains quickly requires no tools, screws or other components to be removed.

The drains are easy to lift and provide total access to the wash area. Rinsing is more efficient and optimised both in terms of the volume of water used and the time spent.



Bucher Vaslin membranes

Our membranes are designed to last more than 10 years (depending on how they are used and the harvest).

Made from a high-performance materials, they are attached without perforation.

Certified free from bisphenol-A and phthalates, they ensure food quality without sanitary risks.



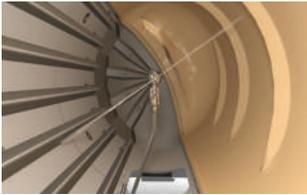
Connectivity

- "Industry 4.0". compliant
- Access to a whole catalogue of digital services
- Winect application for remote monitoring



Bucher Inertys Process

- Flexible reserve connected to the maie (juice collector)
- Low point connection (CPB) available on Bucher XPlus 50-80
- Waste gas inerting available as an option



Bucher Aquapulse

Pneumatic press tank rinse system available on Bucher XPlus 50-80. The high-pressure rotating head system reduces cleaning time by 10 minutes and cuts fuel consumption by 30% compared with manual cleaning.



Must selector

Only on Bucher XPlus 50-80.



Volumeter

Only on Bucher XPlus 50-80. It allows you to select juices according to the volume of juice used.



Sulphidization dosing system

Only on Bucher XPlus 50-80.



Filling hopper

- Single or double, depending on the model
- Fixed or mobile, depending on the model



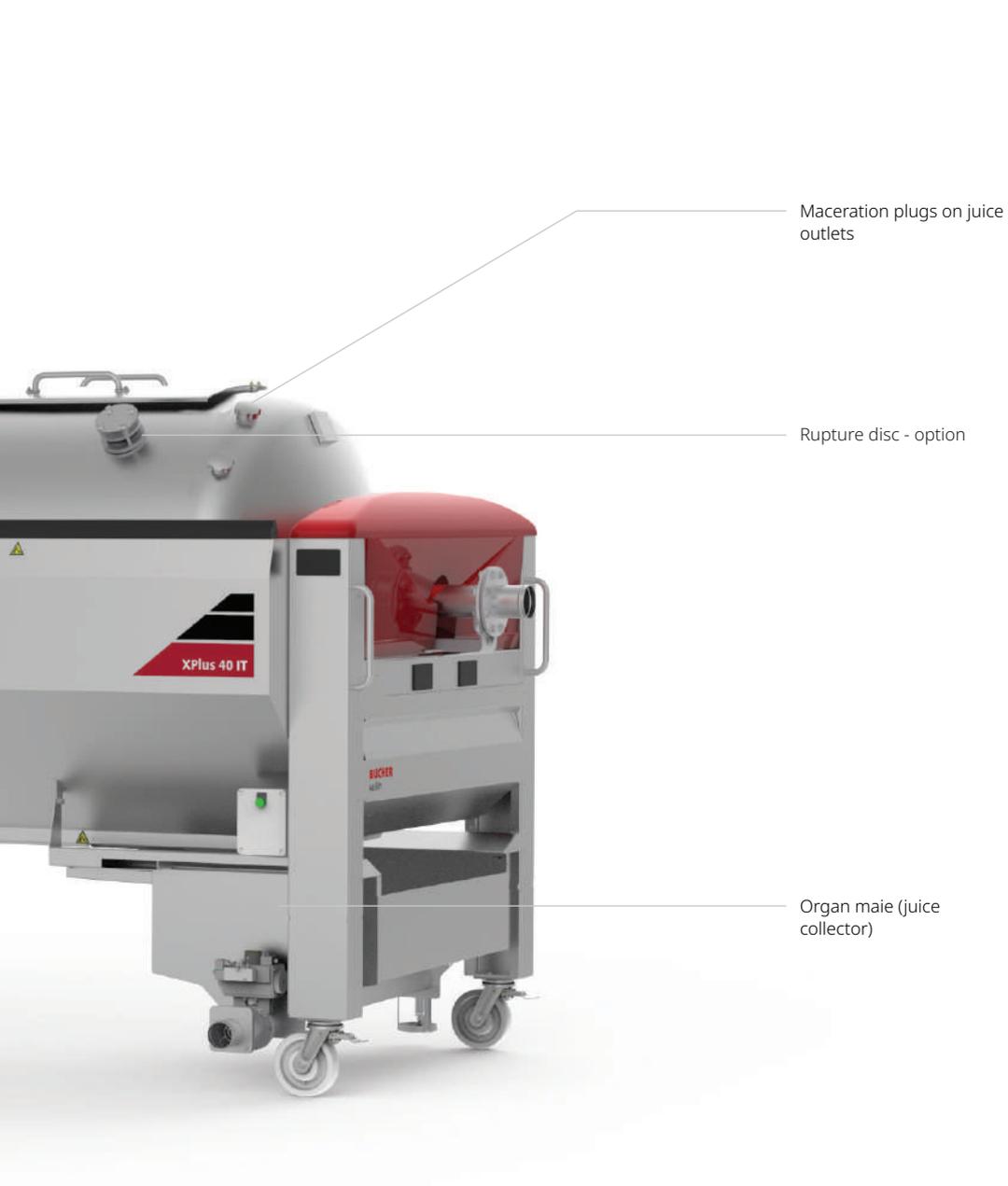
Axial filling

Pneumatic gate valve only on Bucher XPlus 50-80.



Symmetrical tank

Only on Bucher XPlus 50-80
Left- or right-orientated tank, depending on the installation
This allows a single gateway for 2 presses



Maceration plugs on juice outlets

Rupture disc - option

Organ maie (juice collector)

Axial filling overpressure detection system
Only on Bucher XPlus 22-80.

Polyamide or polyurethane wheels

High pressure water washer
Only on Bucher XPlus 22/30/40.

Set of wedges, height extenders spacers



Three-dimensional drains



Ball valve for RA



Remote control

- Wired remote control to operate the doors, rotations and the washing ferret
- Option only on Bucher XPlus 22/30/40



Powered trolley

Press on motorised wheels with a manual control unit next to the press.



Automatic washing / ferret washing
Only on Bucher XPlus 50-80.



The best of
the essentials



Bucher Origin



Return to fundamentals

Adaptability and flexibility

The Bucher Origin pneumatic press has wide-opening doors for quality filling of the press and easy emptying of the pomace. Its sliding maie (juice collector) collects juices and provides easy access for washing.

Programming is user-friendly via a touch-sensitive colour PLC. The PLC comes with 2 sequential programs and 6 pre-set automatic programs as standard.

The operator is free to choose the most suitable program and to modify the holding times during pressing.

The « intelligent » OFM program optimises maintenance times. This program makes it possible to switch automatically from one stage to another when flow rates are low, and to reduce pressing times.

Equipment tailored as closely as possible to the realities of winegrowing, providing the best of what's essential.

Washing

Washing the Bucher Origin pneumatic press is quick and easy. A rear hatch provides effortless access to the underside of the press to ensure complete drainage of the wash water. There is also a rinse boom on the outside of the tank.

The large door opening makes it easy to clean the inside of the tank. The press is also fitted with quick-fit drains that can be swivelled without the need for tools for optimum cleaning.

Operator safety

The Bucher Origin press is fitted with cables all around the press to stop the machine as soon as the operator leans on it.

The press is fitted with a « door closed » safety device before the tank is pressurised.

Configuration options

	Origin 22	Origin 30	Origin 40	Origin 50	Origin 64	Origin 80
Open cage	✓	✓	✓	✓	✓	✓
Closed cage	✓	✓	✓	✓	✓	✓
Non-sealed manual door	✓	✓	✓	✓	✓	✓
Door opening dimensions (mm)	1040 x 500	1180 x 500	1294 x 500	1694 x 500	1300 x 600	1694 x 600
Rear sliding maie (juice collector)	✓	✓	✓	✓	✓	✓
12 programs	✓	✓	✓	✓	✓	✓
OFM "intelligent" program	✓	✓	✓	✓	✓	✓
Servo-controlled must recovery pump	✓	✓	✓	✓	✓	✓

Technical characteristics

	Origin 22	Origin 30	Origin 40	Origin 50	Origin 64	Origin 80	
Compressor	144	144	144	220	220	220	m ³ /h
Vacuum pump	144	144	144	220	220	220	m ³ /h
Maie (juice collector) volume	280	330	400	400	400	400	L
Length	3500	3800	4190	4940	4430	5170	mm
Width	1590	1630	1970	1970	2150	2150	mm
Height	2040	2120	2120	2120	2240	2240	mm



Wide opening

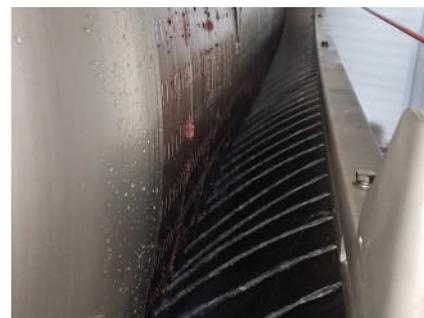
The door opens to 52% of the length of the tank. It is non-sealed and manual.



Quick-fit swivel drains

This innovative system for opening and closing drains quickly requires no tools, screws or other components to be removed.

The drains are easy to lift and provide total access to the wash area. Rinsing is more efficient and optimised both in terms of the volume of water used and the time spent.



Quick, easy and effective washing

The rinse boom built into the press cleans the outside of the tank in just a few turns.

Open cage



Control of must return pump

Servo-controlled must pump with retractable level sensor when the maie (juice collector) slides.



Axial filling

With manual valve.



Router

This allows access to the press data.

Closed cage



Height extenders

Set of stainless steel height extenders from 260 to 620 mm.

Spacer

Set of stainless steel spacers from 75 to 300 mm.

Filling hoppers

Single fixed hopper.

Compact design,
optimized performance



Bucher XPro



Compact design, optimized performance

This small-capacity press is ideal for pressing fresh grapes, fermented pomace or for selections of quality batches. The Bucher XPro press is easy to handle, takes up very little space and is easy to use, making it ideal for use in any wine cellar.

Adaptability and flexibility

The Bucher XPro pneumatic press has a sliding door. Its large opening makes quality filling easy, as well as facilitating the emptying of pomace quickly and of course washing.

Bucher XPro features removable perforated drain channel chutes for quick and easy cleaning of the press.

The maceration function is integrated by means of shutters at the channel chutes.

Maintenance

The closed tank with self-cleaning drainage chutes (Bucher patent) ensures that the must is drained off during pressing, generating very low levels of sediment.

Cleaning is simple, thanks to easy extraction of the perforated drainage chutes (Bucher Vaslin patent).



Simplicity at your fingertips

The PLC (1) includes 6 adaptable automatic programs and two Prim'Step sequential programs that can be modified in terms of bearing duration and number of rotations at the end of the cycle.

An axial filling option (2) is only available for XPro 15 presses.

The maie (juice collector) (3) under the press makes it easy to collect the must.

Configuration options

	XPro 5	XPro 8	XPro 15
Door filling	1 manual door	1 manual door	1 manual door
Axial filling			✓
Automatic programming	✓	✓	✓
Prim'Step programming	✓	✓	✓
Number of perforated chutes	3	3	3
Electro-polished and extractable chutes	✓	✓	✓
Maie (juice collector) wheels	✓	✓	✓
Pomace emptying via doors	✓	✓	✓

Technical characteristics

	XPro 5	XPro 8	XPro 15	
Capacity of juice trough	260	370	450	L
Tare weight	120	520	650	kg
Power	1.5	2.75	4.5 ou 5.4	kW
Length	1900	2550	2780	mm
Width	100	100	1250	mm
Height	1320	1320	1440	mm
Height under beam	400	400	410	mm

Sparkling wines at your fingertips



For Champagne vineyards



Because every grape is precious

Details that make all the difference

The exclusive chutes with a large drainage surface and a self-cleaning, non-aggressive profile (Bucher patent) enable must to be obtained with a very low quantity of sediment. Its effectiveness is recognised during the pressing, juice evacuation and final press phases (during pressing).

The swivel drains (Bucher Vaslin patent) simplify cleaning of the press and ensure optimum hygiene.

The polyurethane membrane is guaranteed free from Bisphenol A (BPA) and Phthalate. It is entirely manufactured at Bucher Vaslin using a seamless welding process for perfect mechanical strength. Attached to the tank by a special system (Bucher patent) without any perforation, this ensures sealing and longevity. These presses offer 3 pressing program modes approved by the CIVC : Initial program, Bucher Orias and Bucher Orphé processes.

Approved by the CIVC, these pneumatic presses come in five capacities and meet the requirements of our Champagne winegrowers. Their performance, combined with a high level of service, guarantees you a quality investment.

Smart connected pneumatic presses

Thanks to the Winect application, you can consult information on the pressing in progress at any time from your smartphone : program in progress, time remaining, pressure, flow rate, etc.

Configurable e-mail/SMS alerts warn you of events of your choice during pressing : end of pressing, juice selection, press stop, etc.

Increased peace of mind thanks to remote assistance for immediate diagnosis by a qualified technician.

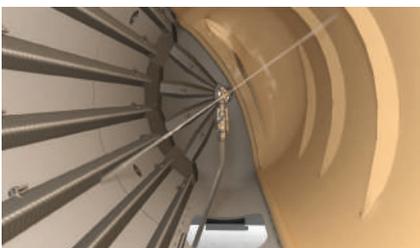
Configuration options

	XPlus 2000	XPlus 4000	XPert 6000	XPert 8000	XPert 12000
Number of doors	2	2	2	2	2
Orphé or Orias programming	✓	✓	✓	✓	✓
Initial programming	✓	✓	✓	✓	✓
Type of maie (juice collector)	Fixed	Fixed	Sliding	Sliding	Sliding
Flow of juice to the bottom of the tank	✓	✓	✓	✓	✓
Number of drains	6	7	7	9	11
Electro-polishing of channel chutes	✓	✓	✓	✓	✓
Washing using a ferret	✓	✓	✓	✓	✓
Washing with lance	✓	✓	✓	✓	✓
Washing with high pressure washer	✓	✓	✓	✓	✓

Technical characteristics

	XPlus 2000	XPlus 4000	XPert 6000	XPert 8000	XPert 12000	
Door dimensions	2 doors 500 x 423	2 doors 630 x 520	2 doors 800 x 595	2 doors 800 x 595	2 doors 800 x 595	mm
Capacity of juice trough	290	290	460	460	850	L
Installed power without compressor	8	7.8	14.1	14.1	19	kW
Tare weight	1680	2870	4150	4550	6800	
Length	4005	5192	6255	6313	7143	mm
Width	1760	2150	2200	2455	2925	mm
Height	1950	2212	2590	2720	3350	mm

Processes at your service



Bucher Aquapulse Only on Bucher XPlus 2000/4000

Press tank pneumatic rinse system. The high-pressure rotating head system reduces cleaning time by 10 minutes and cuts fuel consumption by 30% compared with manual cleaning.

Bucher Orias Exclusive Bucher Vaslin process

The 3rd generation Orias is an expert, self-decision-making press control process (by measuring the volume extracted and the flow of must).

This guarantees the best quality pressing whatever the weather conditions experienced by the vintage.

Bucher Orphé An automatic pressing process

The 4th generation Orphé is based on measuring the volume of juice per press by means of 3 level detectors installed in the belon de Cuvée.



Modernized tradition



Bucher JLB



Tradition for the future

Guaranteed quality pressing

The Bucher JLB vertical hydraulic press extracts the juice without any rebêchage (final press) or crushing of the grapes.

The choice of adapting the pressing speed ensures a constant flow rate, making the most of the pomace's self-filtration.

The wines or juices are clearer and less oxidised. Technical scourtins are thin draining fabrics that considerably improve juice extraction. Made from hydrophobic materials, they are light and facilitate emptying and washing.

With intuitive programming, the user has access to 8 modifiable pressing programs that can be adapted to suit the type of harvest. The press is automatic during the pressing and pomace cake removal phases, making it easy to use.

A compromise between tradition and modernity, the Bucher JLB hydraulic vertical press does away with the constraints of the old vertical presses.

Guaranteed user safety

The parts of the vertical hydraulic press in contact with the grapes are made of stainless steel, guaranteeing food safety. The press is easy to move around thanks to its wheels.

The PLC with touch-screen and curve display makes it easier to operate the press and gives the user peace of mind. The transparent protective cage ensures user safety.



Technology at your service

Bucher JLB vertical wine presses are fitted with telescopic columns (1) for easy installation in the cellar.

The machine is operated autonomously by a touch-screen PLC (2) with modifiable programs (for JLB 12-20).

The entire openwork cage is surrounded by another movable transparent protective cage (3).

	JLB 5	JLB 12	JLB 20	
Capacity (hl)	5	12	20	hl
Vatted pomace filling capacity* (kg)	500	1200	2000	Kg
Maie (juice collector) capacity(l)	68	100	160	L
Length (mm)	2000	2100	2500	mm
Width (mm)	1000	1700	1875	mm
Height extended (mm)	2700	3180	3180	mm
Height retracted (mm)	1800	2180	2180	mm

*By way of indication (corresponding to 3,000 - 4,400 kg of macerated grapes for the 12 hl model and 5,000 - 7,300 kg for the 20 hl model).



Inverted control console

A version with the control console inverted through 180° allows 2 Bucher JLB to be installed side by side, while centralising the control area.



Set of scourtins

For fresh grapes or fermented pomace, these new-generation scourtins improve juice extraction rates.

This technical food-grade fabric is easy to wash, lightweight and has eyelets for easy handling and rebêchage final pressing.



Press cage with 3mm perforations

For pressing fresh grapes (whole bunches and destemmed, crushed grapes). This electro-polished cage retains the skins and pips.

Liquor harvest (Bucher JLB 12)

- 4 cylinder press
- Max. pressure 8.8 bars





RETROFIT

PAR BUCHER VASLIN

Retrofit, give your machines a new lease of life



Our Retrofits help you to make an ecological transition by combating the obsolescence of machines while preserving their original structure.

“

The benefits for me are that it's going to be more practical to use, more intuitive, more modern with fewer breakdowns and so less downtime.



Video description

”

Retrofit Basic et Maxi



Advantage of this service



Old PLC



New PLC

A turnkey installation is provided by our qualified teams, with advice tailored to your needs..

Basic retrofit

The Basic Retrofit consists in replacing the TMA PLC with an adapted solution that enables the installation of a latest-generation PLC with a 12 colour touch screen and a user-friendly, intuitive interface.

This service enables the machine to be connected remotely for optimum monitoring (depending on compatible models). In this way, it is possible to monitor equipment processes through data history logging. Basic Retrofit makes the machine more reliable and reduces downtime.

Maxi Retrofit

The Maxi Retrofit consists of replacing the PLC as well as the electrical and pneumatic network of the equipment. This upgrade service makes the equipment compatible with the standard options and allows an increase in machine performance.

All the features of Basic Retrofit are associated with the following :

- Compatibility with the latest software options
- Self-adapting pressing process (Organ), SO2 pump, must selector and axial filling
- Increased equipment performance and productivity

Products covered by the Basic Retrofit

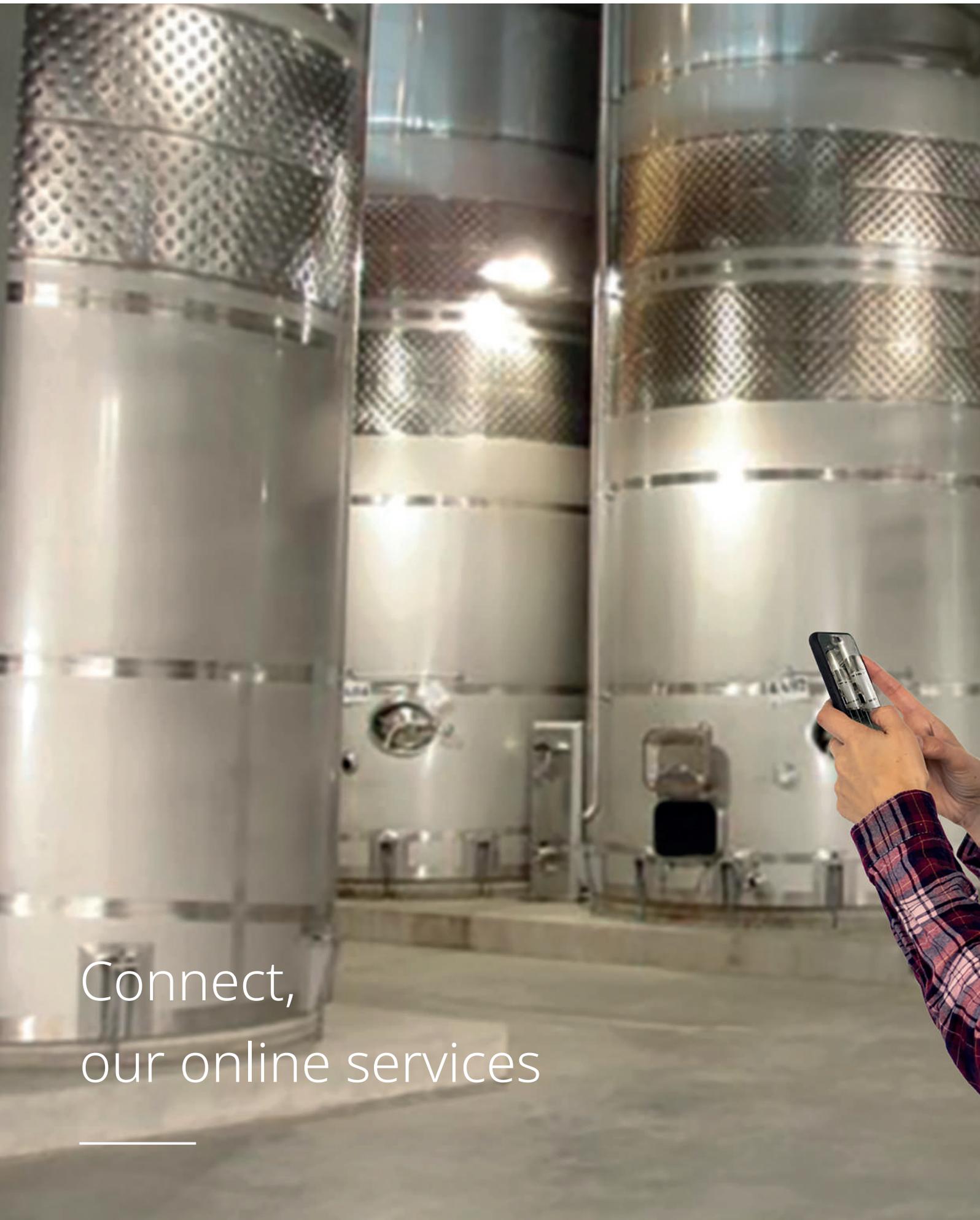
- Flavy FX
- Bucher XPLUS, XPC, XPF
- Bucher XPERT ICS
- Bucher Rétrofit ICS
- Bucher RPF/RPO

Products covered by the Maxi Retrofit

- Bucher XPERT V1, V2
- Bucher RPZI
- Bucher RPZ
- Bucher RPX
- Bucher RPA
- Bucher RPM
- Sutter
- JLB
- Vinimatic
- Delta Vistalys R2

Public concerned

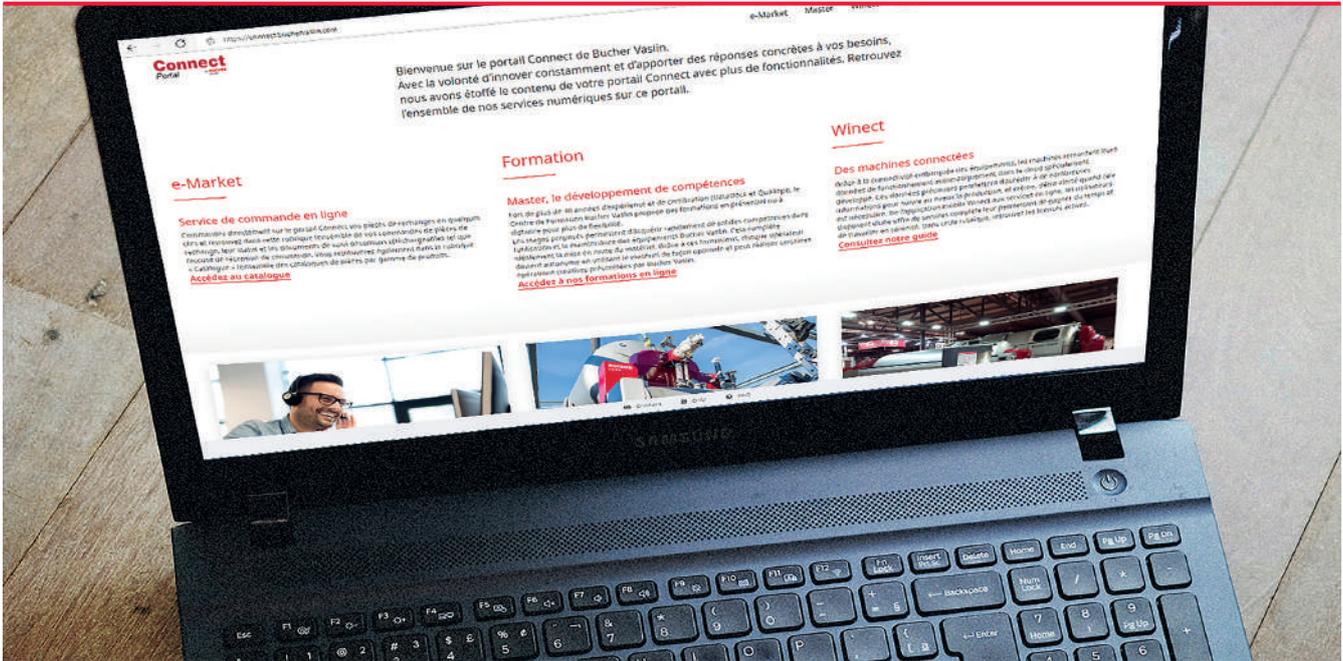
User customers and distributors



Connect,
our online services



Connect



Subscribe to Connect services and discover winemaking 4.0

Application Winect

L'offre Connect de Bucher Vaslin vous offre une nouvelle dimension de services. Au moyen de notre système Connect, les machines transmettent automatiquement leurs données de fonctionnement dans le cloud spécialement développé.

Les utilisateurs peuvent ainsi profiter de services numériques dernière génération leur offrant de toutes nouvelles fonctionnalités sur leur parc machines.

De l'application mobile Winect aux services en ligne, les utilisateurs disposent d'une offre de services complète leur permettant de gagner en temps et en sérénité.

Wherever you are, whenever you need to, keep an eye on how your business is running thanks to our comprehensive range of connected services. Remote control, work-in-progress monitoring, personalised support, online parts ordering, etc..

Everything has been designed to make your day-to-day working life easier.

Connect portal

We provide you with online, configurable and innovative tools on Connect Portal: connect.buchervaslin.com.

There are a number of areas to help you with your enquiries. From online account management to managing your machine fleet, this portal also allows you to consult our online technical catalogue and place orders.

It is also possible to talk to Bucher Vaslin, with a precise targeting of your needs and requests.



Connect Upgrade kit

The Connect Upgrade kit enables any compatible machine to be connected to Connect services, and provides one year's access to these services, including the Winect mobile application and connection to the cloud.

The installation of the kit should be done by the distributor. It comprises :

- A 3G/4G compatible modem router
- An Ethernet connection to the PLC
- DIN rail mounting in the cabinet
- The existing 24VDC power supply
- The various references for each country

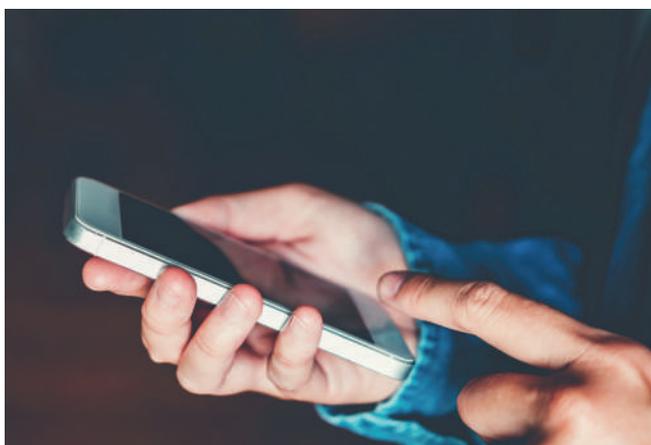


Cloud connection

This service enables the communication equipment installed in the machine to be activated and connected to mobile networks.

The equipment connects to the best performing mobile network at the installation site.

The machine's data is uploaded to the Bucher Vaslin cloud. They are then accessible to the customer. This connection is required to subscribe to any connectivity offer.



Remote assistance - Licence

The provider logs on to the machine screen and sees what the operator sees.

It can thus control the machine, with the operator's authorisation, in order to assist him in solving problems or in optimising its use.

The gains in problem-resolution time are significant, and therefore lead to substantial savings.

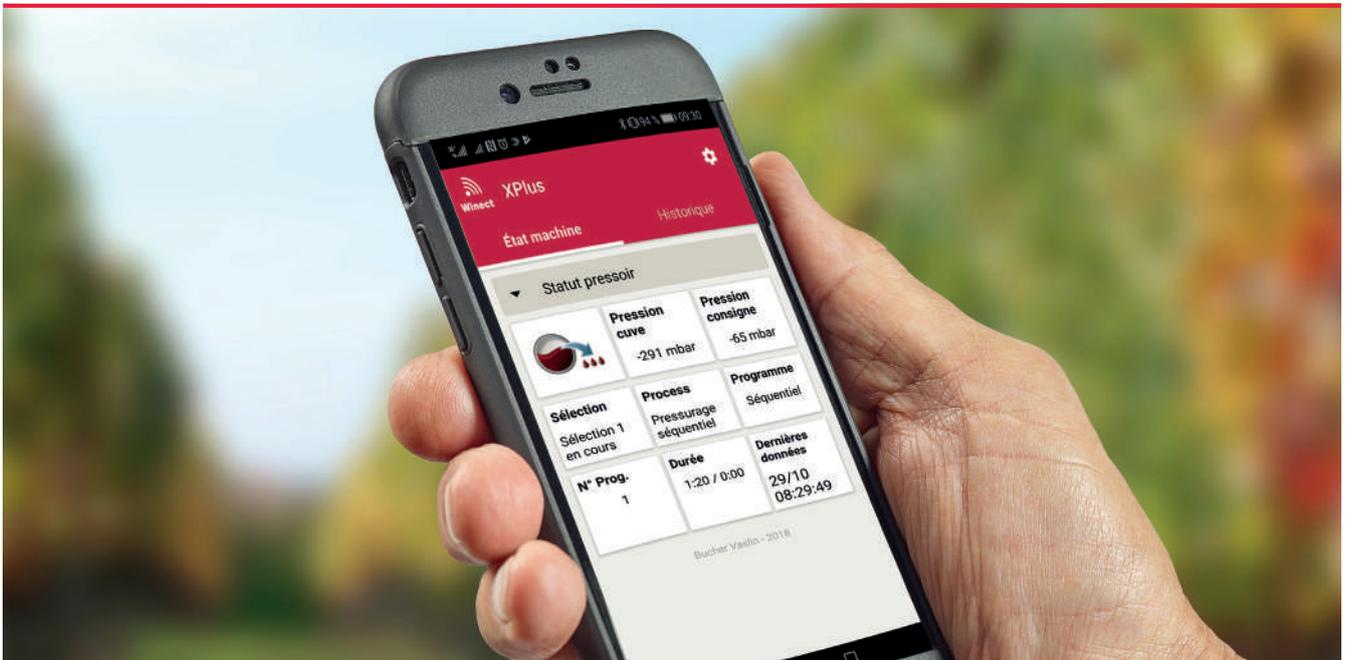


Alerts feature

This feature allows alerts to be received from the machines. The operator is therefore freed-up to focus on other tasks.

These can be configured according to individual needs and expectations.

Winect application



The mobile application that allows you to monitor your machine remotely

Wherever you are, you can consult the progress of your production, receive alerts in real time and control your machine remotely. The application is available on iOS and Android. Leave the winery with peace of mind, Winect will be in your pocket.

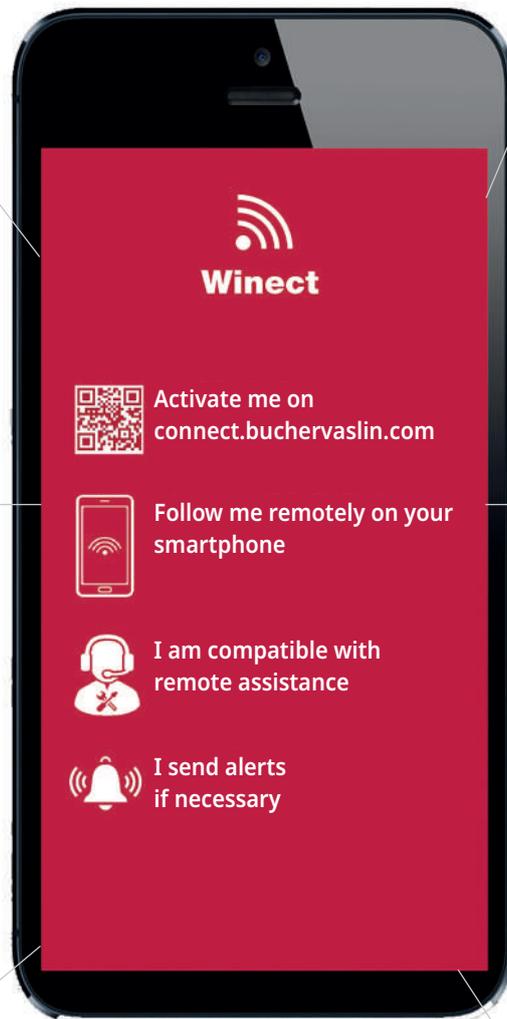


Public concerned

Customers with a connected machine who wish to monitor and/or control it remotely.

Description

The Winect application contains comprehensive information allowing the user to monitor the process and fine-tune the machine's settings according to their needs. Reception of alerts included.



Benefits

Compatible with all iOS and Android smartphones.

The application saves a great deal of time and travel, as the operator is no longer required to travel to work on his machine.

Features

- Remote machine control
- Remote machine settings control
- Alerts via email and SMS

Prerequisites

Connection to the Cloud

Products concerned

- Flavy FGC
- Flavy X-Wine and X-Treme
- Flavy FX 2-10 ICS
- Retrofits compatible

buchervaslin.com

Bucher Vaslin
5 Rue Gaston Bernier
49290 Chalonnes sur Loire, France
T +33 (0)2 41 74 50 50
connect.buchervaslin.com/contact