

Serenity

From high performance to peace of mind,
with Bucher Vaslin services.



The world of wine is undergoing dramatic changes, and Bucher Vaslin is constantly innovating to meet your new challenges.

This approach is our DNA: accompanying you on the road to performance.

With the Serenity offer, Bucher Vaslin provides you with a whole range of service solutions tailored to your needs, and according to your experience and feedback in the field, for any type of cellar configuration, by providing training in the use of our equipment, assisting you at any time, and optimizing the management of your business.

Discover and learn about the full range of our products and services in the various sections of this catalogue. With Assist, Master and Connect, your future has never been more assured.

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Over 160 years of history and experience

1857

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

1961

The 10,000th press is produced. First exports to Japan.

1980

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

2001

Acquisition of Mercier Sanchez, a company based in Rivesaltes, Southern France. The factory became a remote production site.

1874

Johann Bucher developed the hydraulic press.

1970

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

1983

Production of the 50,000th press.

2006

Vaslin Bucher changed its name to Bucher Vaslin.

1945

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

1973

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

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.

2008

Opening of the Chilean subsidiary: Bucher Vaslin South America.

1946

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

1974

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

1996

CMMC changed its name to Vaslin Bucher SA.

2011

Acquisition of the press manufacturer Sutter.

2000

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

2014

Establishment of the Argentinian subsidiary: Bucher Vaslin Argentina

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 1856 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.

Always 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. Your success is our priority.

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 - The assurance of continuity

Bucher Vaslin is part of the Bucher Industries industrial group, headquartered in Switzerland near Zurich.

Bucher Industries 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 and beer filtration with Bucher Denwel.

bucherindustries.com



376 associates
worldwide



Present on 5 continents and
in over 80 countries



507 distributors and
agents worldwide

An international presence



A worldwide network of authorised dealers

Selected for their professionalism, Bucher Vaslin dealers are the field organisation that enables you to benefit from a 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.



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 0481 908931
commerciale@buchervaslin.com

Bucher Vaslin North America

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

Bucher Vaslin South America

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

Bucher Vaslin Argentina

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

Our strengths

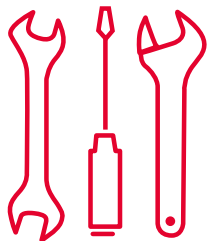


A dynamic of innovation

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

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)



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.

Bucher Vaslin innovation

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, setting up experiments, tests and calculations, in an innovation process that can take several years.

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
				- Oscillating-cage destemming - Densimetric sorting - Draining trailer with compartments - Air-blade sorting	- Destemming with pendular motion system
Delta	-	-	- Optical sorting		
			- Organ process - Inertys process - Redux process	- Aquapulse process - Maestro process	- Extraflow process - Swivel drains
Bucher	-	-			
	- 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
Flavy					



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 Flavy X-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.

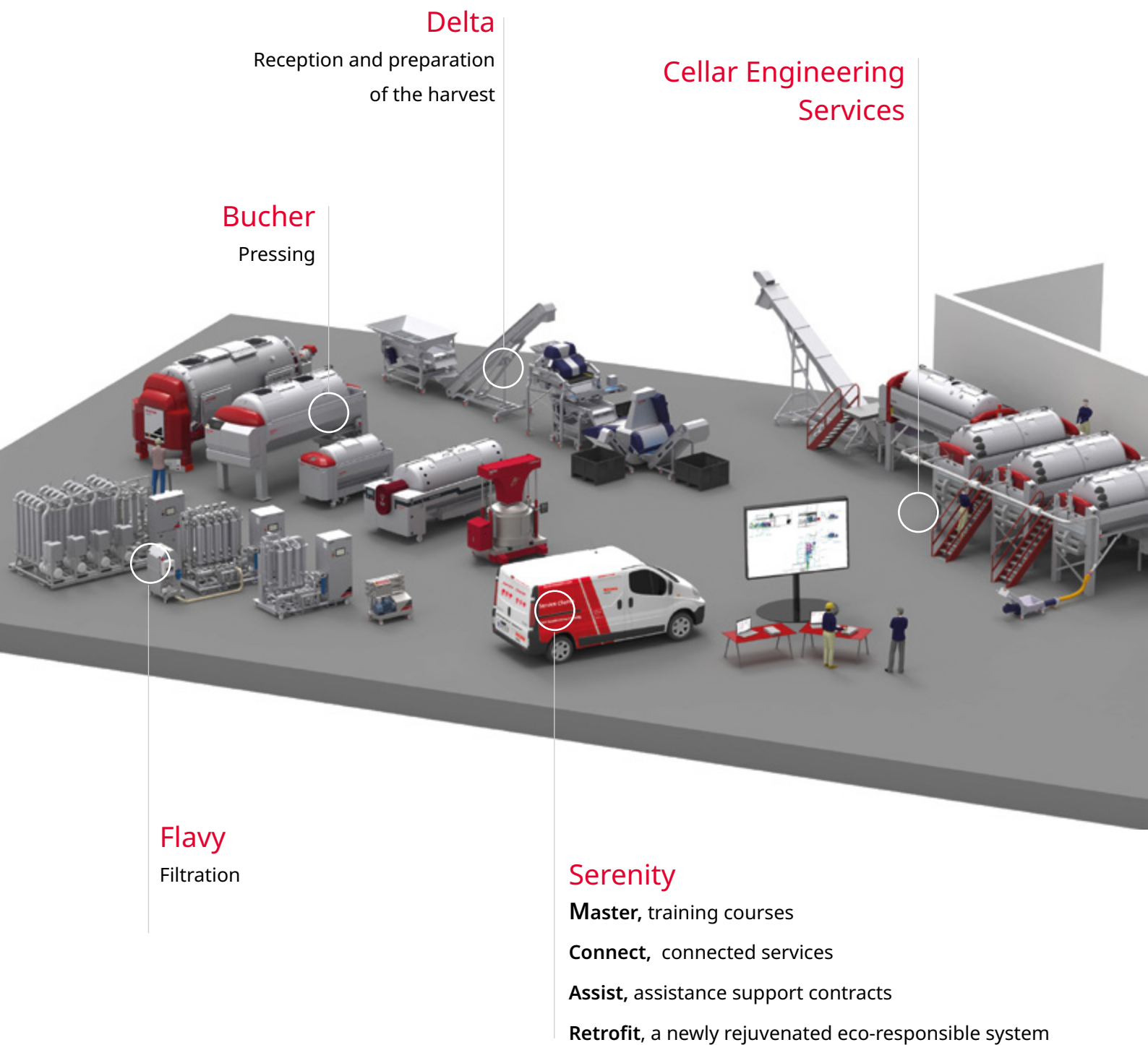
Through Service Connect, Bucher Vaslin has developed a whole range of digital offers to enable you to subscribe to our solutions, tailored as closely as possible to your essential needs in terms of assistance and remote monitoring of your equipment.

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



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

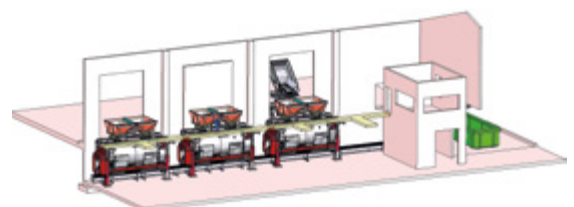


Drawing up of plans

2D/3D plans

Layout schematic

Interactions with civil engineering work



Our dedicated experts

Project 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



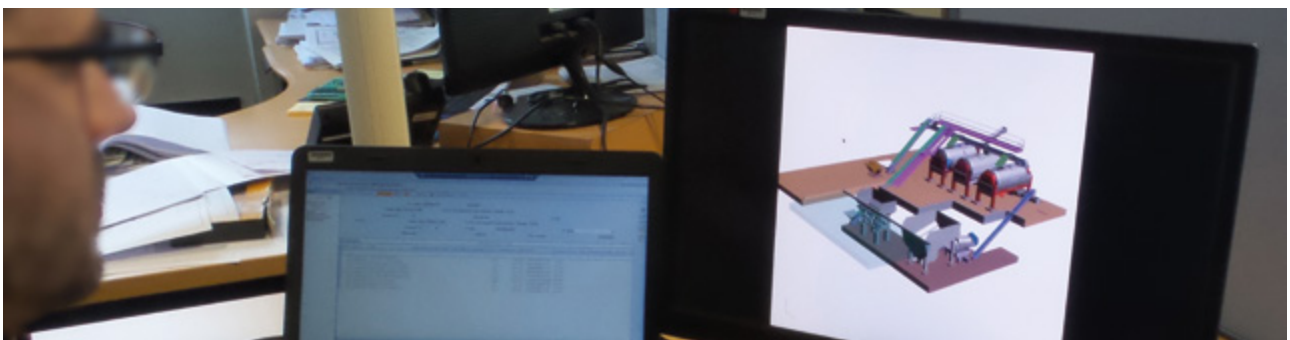
The services offered by the C.E.S.

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 	<ul style="list-style-type: none"> - End customer
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"> - Sharing of experience and expertise - Links with various internal Bucher Vaslin departments 	<ul style="list-style-type: none"> - Dealers
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"> - Assistance in drafting the risk prevention plan for a project 	<ul style="list-style-type: none"> - 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).	- Ensuring that the technical solution complies with the pre-project study	- End customer - Distribution network
Site monitoring and follow-up	This follow up involves presence and expertise, on the ground, for project monitoring and coordination.	- Control of deadlines and conformity of the final result with what was agreed with the customer	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).	- Offering a global solution that goes beyond Bucher Vaslin's catalogue of standard products and services	- 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).	- Solution tailored to customer needs	- 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).	- Solution tailored to customer needs	- End customer - Distribution network

Services Serenity

Master, Bucher Vaslin training

With Master, you benefit from over 40 years of experience and certification (Qualiopi) of our Training Centre.

The training courses on offer enable you to rapidly acquire solid skills in the use and maintenance of Bucher Vaslin equipment.

Assist, your technical assistance and service solutions

With Assist's assistance and service programs, you will be better prepared to respond to changing situations. We can answer any questions you may have.

We support you throughout the lifecycle of your equipment and provide you with the most appropriate advice.

With Assist, you can benefit from optimum machine productivity, and reduce non-productive time.

Connect, your connected services

The Connect offers and solutions consist of connecting to, monitoring and controlling Bucher Vaslin equipment.

Thanks to secure access in real time, you can monitor the performance of the tasks, analyse the results obtained, be alerted in case of anomaly and control your machine remotely. It is possible to have a technician intervene remotely.

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Connect, our online services	42





Master,
training courses
by Bucher Vaslin



Bucher Vaslin training

Up-skill your personnel to realise the full potential of your equipment.

With Master, you benefit from all the expertise of Bucher Vaslin, based on over 40 years' experience in all the world's wine-producing regions.

The training courses on offer enable you to rapidly acquire solid skills in the use and maintenance of Bucher Vaslin equipment.

Our training centre is Qualiopi certified.

Our highly experienced, hands-on trainers are able to pass on their knowledge and expertise in a pragmatic way to all types of technicians and operators. Whether inter-company (multi-company course) or intra-company (single client), our training courses are tailored to the needs of each participant.

Better use of equipment also means working more safely, adopting best practices and limiting breakdowns.

Persons with disabilities can contact the training centre on +33 (0)6 78 11 67 80, or by e-mail at centredeformation@buchervaslin.com, so that we can adapt the training programme to your needs.



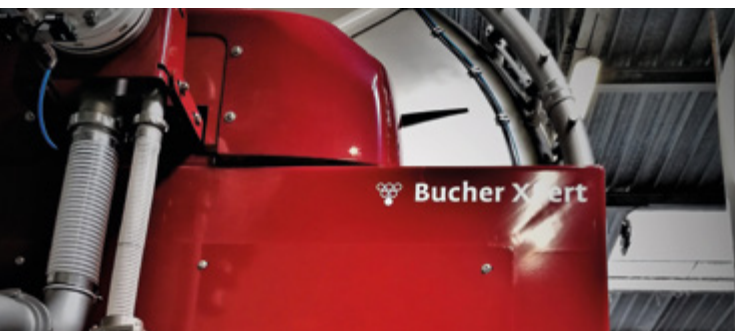
What are the benefits for you?

- Reduction in maintenance costs
- Autonomy of teams
- Productivity gains
- Control of processes
- Personnel safety
- Quality gains

Qualiopi certification ensures the quality of training for companies and participants. This is a national certification.



Our quality certification has been awarded under the following category:
TRAINING INITIATIVES



Bucher training courses

Controlling the operation of the press is a key factor in ensuring perfect flow management, maintaining a high level of juice extraction and therefore increasing productivity, and guaranteeing optimum quality of the juice in preparation for the wine-making process.

Being able to intervene quickly for first-level maintenance operations will give you greater autonomy and responsiveness during the harvest period.



Flavy training courses

Filtration is a key stage in the wine-making process. Mastering filtration has an impact not only on productivity, but also on the final quality of the wine.

Our filter training courses provide you with essential knowledge of our tangential filtration process for wine, sediment and lees, and of our recommendations for preparing the products to be filtered. This means you can optimise filter operating parameters and ensure trouble-free working cycles.

Thanks to this training, maintenance teams can intervene effectively for any diagnostic or troubleshooting action, and implement our operating procedures for preventive maintenance, to keep the filter in perfect working order throughout its life cycle.



Delta training courses

The Delta Vistalys sorting table is our optical sorting equipment.

This training course will give you a better understanding of the machine's functions, and enable you to program and adapt the parameters according to the quality of the harvest and the expected result.

We will provide you with operating procedures so that you can carry out first-level maintenance on the machine if necessary.

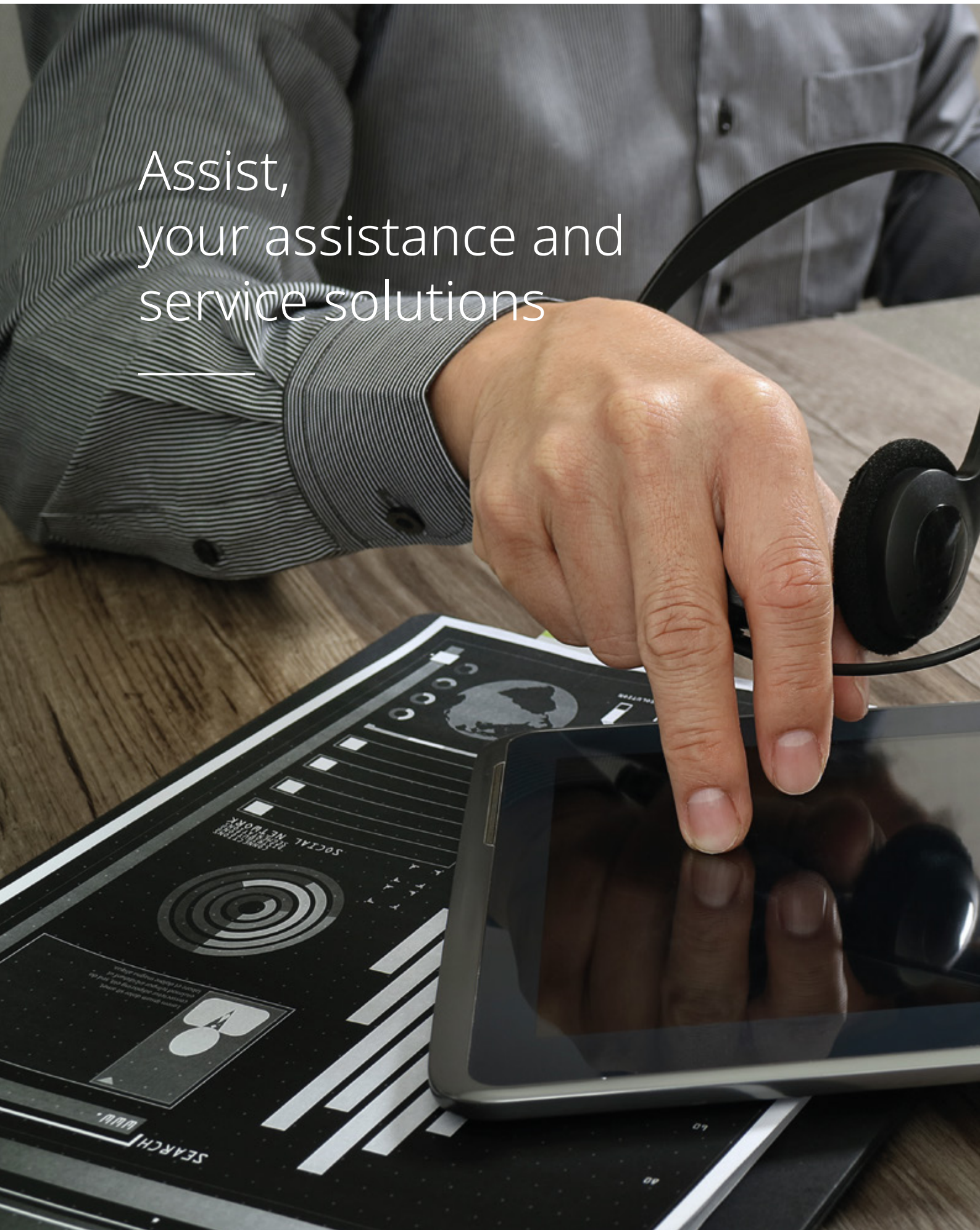


E-learning online training courses

E-learning courses are online training modules that can be accessed from the location of your choice. The engaging learning materials created by our qualified trainers will provide you with a suitable learning environment. You can progress without pressure and at your own pace.

An ideal way to review the basics of operating your equipment before starting a campaign.

Assist,
your assistance and
service solutions





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Replacement/Spare parts	37
Retrofit	40

Service contracts



Assist ensures peace of mind with assistance and service programs, making you better prepared to respond to changing situations. Our technical teams, made up of experts from the field, are on hand to answer all your questions, give you the best advice and support you throughout the life cycle of your equipment.



From technical checks on your machines to opportunities to improve your winery's processes, our service contracts will support you throughout the year, according to your needs, to help you get the most out of your installation. With Bucher Vaslin service contracts, your peace of mind is assured.



Our technical support platform puts you directly in touch with experienced professionals who will be able to guide you. Assistance contracts give our specialists remote access to your machine's PLC on some of our equipment*.

Depending on their diagnosis, you may benefit from a rapid and effective response from qualified and expert technicians.

*Subject to prior approval



Regular maintenance increases productivity and the overall life of the machines. Bucher Vaslin ensures the availability of spare parts for its equipment for up to 20 years after a model has been discontinued.



Bucher Vaslin has integrated a continuous improvement approach into its product development process, so that you can benefit from a range of solutions tailored to your machine fleet.

After-Sales Services kits enable you to deal with technical problems caused by the age of your equipment, increase its longevity, boost productivity and improve certain functions.

What are the benefits for you?

- Optimal machine productivity
- Reduced risk of incidents and machine downtime
- Availability of technicians
- Fast, high-quality responses
- Extension of the service life of machine components
- Equipment development and up-grades
- Adaptability and flexibility

Field technical assistance

Technical assistance in the field is a key resource for your business. Our teams of expert technicians are at your side during the harvest and throughout the year for all maintenance, testing and inspection operations.

They will advise and support your operators in the operation of your equipment, and will be able to offer you all of our solutions for upgrading your machine fleet and services tailored to your needs.

Technical inspection



Prerequisites for this service

Accessible equipment and utilities in use (water, air, electricity, nitrogen).

The reassurance that your equipment is in good working order

During the technical inspection, our technicians follow Bucher Vaslin operating procedures for inspecting the various components of your equipment, in order to test and check their correct operation.

A general report will then be drawn up with the user to share the results and findings of the inspection.

Service details

- Checking the condition and functionality of major equipment components.
- Start-up to identify potentially faulty or end-of-life components.
- Adaptation and correction of parameters.

Products concerned

All Delta, Bucher and Sutter products

Public concerned

User customers

Benefits

Technical inspection is necessary to optimise the productivity of equipment during use:

- Reduced risk of production stoppages and machine downtime.
- Functional state of components at peak performance.
- Increased equipment lifespan.
- Improving working and safety conditions for winery personnel

Preventive maintenance



Prerequisites for this service

Accessible equipment and utilities in service (water, air, electricity, nitrogen).

The reassurance that your equipment is in good working order

Preventive maintenance is the phase after a technical inspection, during which defective parts or components are replaced.

For equipment in the Flavy range, maintenance packs have been created based on filter operating hours: 2500 hours and 5000 hours for Flavy FX filters and 5000 hours and 10000 hours for Flavy X and Flavy FGC filters.

Service details

- Checking the condition and functionality of major equipment components.
- Start-up to identify potentially faulty or end-of-life components.

On filtration equipment:

- Checking the condition and functionality of major equipment components.
- Real-time visualisation of machine component operation to identify potentially faulty components.
- Replacement of wear parts (depending on pack).
- Discussions with operators on their experience of filter operation and a reminder of the essential recommendations.

Products concerned

All Delta, Bucher, Flavy and Sutter products

Public concerned

User customers

Benefits

- Increased equipment lifespan.
- Optimum level of productivity through reduced breakdown rates.
- Reminder to users of best practice.

Functional tests



Prerequisites for this service

Accessible equipment and utilities in service (water, air, electricity, nitrogen).

For a stress-free harvest.

Tests carried out by the Bucher Vaslin technician before the harvest to check that the equipment is working properly and that all functions are operational.

Service details

- Checking functions on power-up (electrical, pneumatic, compressed air, water, nitrogen).
- Checking of safety systems and devices.
- A reminder of the best practices to adopt to optimise the productivity of harvest machines.

Products concerned

All Delta, Bucher and Sutter products

Public concerned

User customers

Benefits

Functional tests are an essential step for a successful start of the equipment before the harvest.

- Ensuring the effectiveness of the equipment before the first harvest reception.
- A reassurance at the season start for the winery teams.
- Reduction in the number of machine incidents during the season.

Winter storage



Prerequisites for this service

Equipment stored and accessible, cleaned according to operating instructions, utilities in service (air, water, gas, electricity).

Winter storage free of anxiety

With the onset of winter, certain precautions should be taken to avoid possible inconveniences when starting up the machines again.

This step takes place just after the harvest, in order to put your equipment securely at rest for the winter, around October and November for the northern hemisphere and in May-June for the southern hemisphere.

Service details

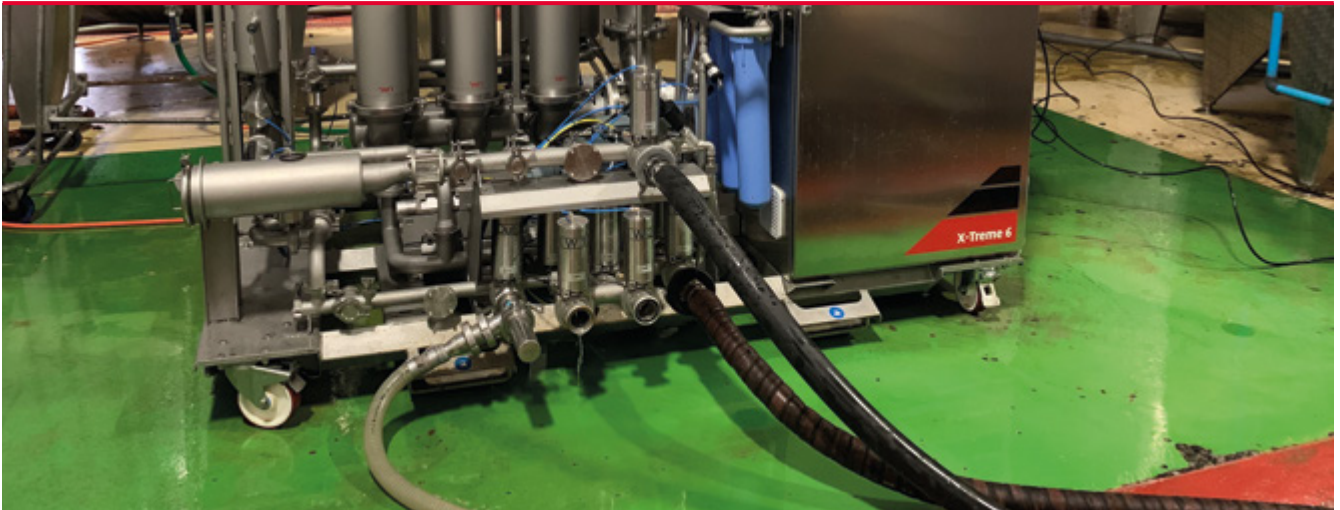
- Positioning and protection of functional organs.
- Greasing of rotating and sliding parts.
- Cutting off of power sources.
- Draining compressor reserves from machines, turbines, etc..
- Assessment of critical functional elements to anticipate and identify possible work to be considered for the next campaign.

Products concerned
All Delta, Bucher and Sutter products

Public concerned
User customers

Benefits
Extends the life of machine components:
- Putting machines into storage standby condition.
- Assessment of the general condition of the machine.

Wine-sediment / Sediment-wine transition



Prerequisites for this service

Equipment stored in an accessible place and utilities in service (air, water, gas, electricity).

Filtration tailored to your specific needs.

The filter for the sediment filtration period must be equipped with:

- The required 3mm modules,
- Installation or adjustment of sediment scrapers,
- the software and mechanical configuration of the filter in sediment mode.

After the harvest, our teams put the filter back in position for the filtration of the wines.

Service details

- Equipping the filter with specific sediment filtration components.
- Adapting the machine's settings.
- Checking the machine installation and environment.
- Reminder of the best practices to be adopted in the respect of the Bucher Vaslin operating procedures.

Products concerned

- Flavy FX
- Flavy X-Treme
- Flavy X-Wine

Public concerned

User customers

Benefits

Preparing the tangential filter for the sediment filtration period is an essential step in ensuring that it operates correctly. This enables:

- Securing the sediment filtration process.
- Optimising machine productivity.
- A reminder of the recommendations for sediment filtration preparation.

Multi-annual contracts



Prerequisites for this service

Bucher Vaslin equipment only.

Keeping your budget in check.

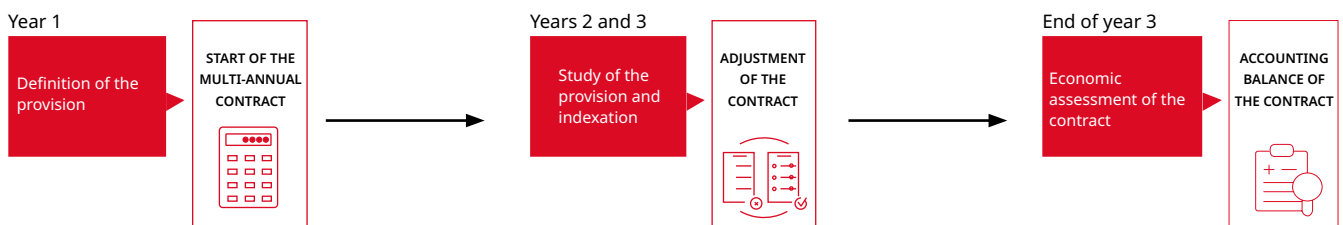
With the multi-year contract, Bucher Vaslin provides technical and administrative support to help you define and refine the annual maintenance budget for your installation.

At the end of the first three years of the contract, it is then possible to determine a provisional budget and anticipate maintenance contingencies with confidence.

Service details

The multi-year contract covers 3 campaigns and breaks down as follows:

- The first year is defined according to the history of spare parts consumption.
- In the following 2 years, adjustments may be made according to the various events that occur during the harvest.
- At the end of the 3rd year, a balance sheet is drawn up and the balance of the contract is calculated.



Products concerned

Bucher – Flavy – Delta – Sutter*

(*Made by Bucher Vaslin after 2011

"Sutter by Bucher Vaslin")

Public concerned

User customers

Benefits

- Visibility and budget control
- Detailed monthly economic report
- Annual billing
- Equitable benefit
- 20% discount on parts purchase
- 5% discount on all labour interventions

Hotline

Our technical assistance support platform puts you directly in touch with experienced professionals who will be able to guide you. Depending on their diagnosis, you may benefit from a rapid and effective response from qualified and expert technicians.

Our hotline technicians are at your service 7 days a week (during the harvest) to respond to your needs.

Remote assistance contracts



Prerequisites for this service

Machine equipped with modem and SIM board, and present in an area covered by at least one mobile operator.

Assistance wherever you are.

Subscribing to a remote assistance contract means giving remote access to your equipment to members of our technical platform.

By connecting to your equipment, you can view the PLC screen and access process and alarm histories to help you diagnose problems.

Remote control can also be requested, subject to authorisation.

Service details

- Remote checking of settings, history, etc..
- Real-time visualization of machine operation to identify potentially faulty components.
- Remote adjustment of settings.

Products concerned

- Bucher XPert
- Bucher Xplus
- Flavy FX
- Flavy X-Treme
- Flavy X-Wine
- Flavy FGC
- Vistalys
- some Retrofits

Public concerned

User customers
and distributors

Benefits

- Remote control of machines by Bucher Vaslin's technical assistance platform enables a diagnosis to be made, a problem to be solved or the intervention of a qualified and expert technician to be facilitated.
- Advice on use adapted in real time .
- Speedy intervention.
- Costs reduction.

Telephone assistance contract



Prerequisites for this service

You are a user of Bucher Vaslin equipment.

Assistance just a phone call away.

The telephone assistance hotline provides answers to all technical questions about the products or services in order to achieve maximum satisfaction.

Service details

- The telephone assistance hotline is open all year round from **Monday to Friday** from **8:30am to 5:30pm (C.E.T.)**.
- During the harvest this technical support platform is open:
 - **Monday to Friday:** 7.30 a.m. to 7 p.m. (C.E.T.)
on-call from 7 p.m. to 11 p.m. (C.E.T.)
 - **Saturday:** from 8 a.m. to 6 p.m. (C.E.T.)
on-call from 6 p.m. to 11 p.m. (C.E.T.)
 - **Sunday:** **on-call from 8 a.m. to 11 p.m. (C.E.T.)**

Products concerned

All

Public concerned

User customers
and distributors

Benefits

Immediate assistance. Remember to indicate the number of the machine concerned.

Replacement/ Spare parts

We have a catalogue of over
16,000 references.

This catalogue and parts ordering are
available on Connect Portal.

Replacement parts



Prerequisites for this service

Bucher Vaslin equipment only.

Long-lasting protection for your machines.

Regular maintenance increases productivity and the overall life of the machines.

Bucher Vaslin ensures the availability of spare parts for its equipment for up to 20 years after a model has been discontinued.

Service details

- Storage of original spare parts.
- Obsolescence management.
- Technical studies, adaptable solutions.
- Guaranteed compatibility.
- Remote depots set up according to the needs of each region.

Products concerned

Bucher – Flavy – Delta – Sutter*

(*Made by Bucher Vaslin after 2011
"Sutter by Bucher Vaslin")

Public concerned

User customers and distributors

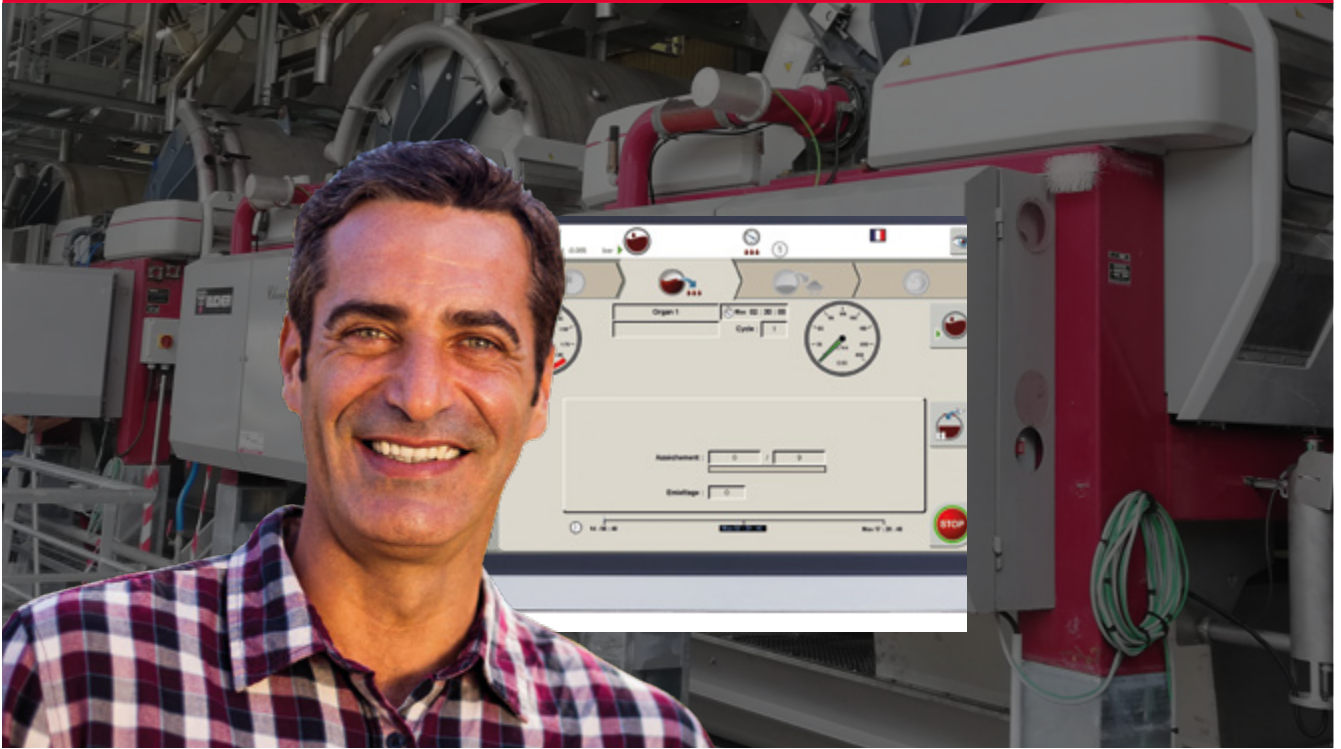
Benefits

- Guaranteed supply of spare parts for 20 years (after the equipment has been taken off the market).
- Guaranteed availability of parts (stocked in our warehouse or in remote depots).
- Extended life of your equipment.

To summarise

	Products concerned			Prerequisites
	Reception	Pressing	Filtration	
Winter storage	- Delta (all machines)	- Bucher and Sutter (all machines)		- Equipment accessible, cleaned according to operating instructions, utilities in service (air, water, gas, electricity)
Preventive maintenance	- Delta (all machines)	- Bucher and Sutter (all machines)	- Flavy (all machines)	- Accessible equipment and utilities in use (water, air, electricity, nitrogen)
Technical check		- Bucher XPert	- Flavy FX - Flavy X-Treme - Flavy X-Wine - Flavy FGC	- Machine equipped with the modem and its SIM board - Machine in an area covered by at least one mobile operator
Functional tests	- Delta (all machines)	- Bucher and Sutter (all machines)		- Accessible equipment and utilities in use (water, air, electricity, nitrogen)
Remote assistance		- Bucher XPert - Bucher XPlus	- Flavy FX - Flavy X-Treme - Flavy X-Wine - Flavy FGC	- Machine equipped with the modem and its SIM board - Machine in an area covered by at least one mobile operator
Preparation of wine / sedi- ment filter modes			- Flavy FX - Flavy X-Treme - Flavy X-Wine	- Accessible equipment and utilities in use (water, air, electricity, nitrogen)
Assistance with lees filtration			- Flavy FX Lees - Flavy X-Treme	- Accessible equipment and utilities in use (water, air, electricity, nitrogen)
Multi-annual contracts	- Delta – Bucher – Flavy – Sutter* (*Made by Bucher Vaslin after 2011 “Sutter by Bucher Vaslin”)			- Bucher Vaslin equipment only
Replacement parts	- Delta – Bucher – Flavy – Sutter* (*Made by Bucher Vaslin after 2011 “Sutter by Bucher Vaslin”)			- Bucher Vaslin equipment only

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.

“

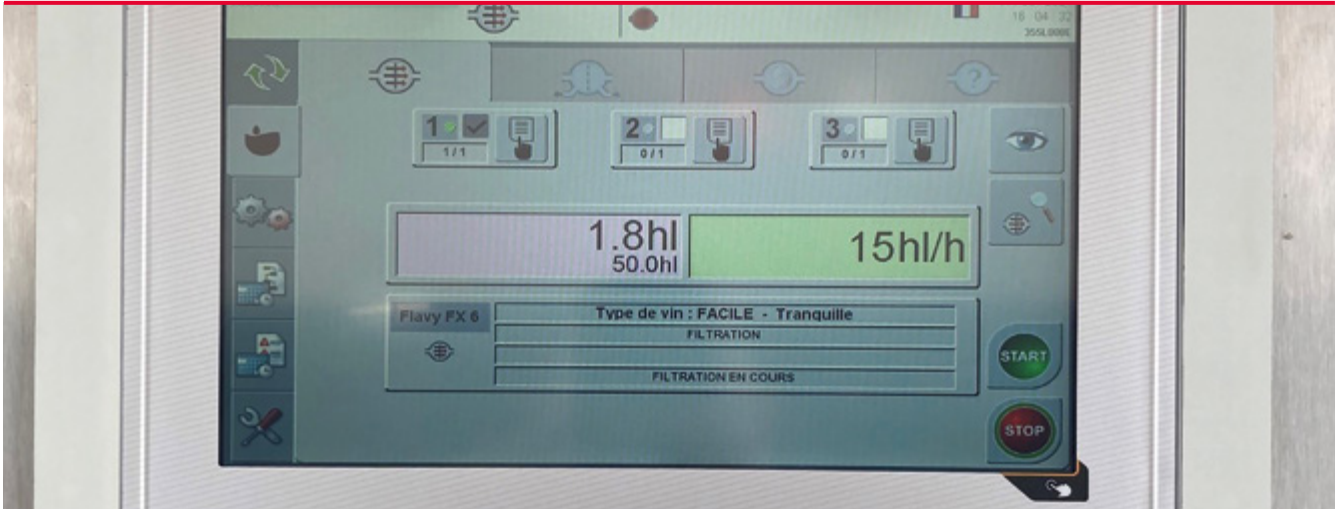
The benefit for me is that it's going to be more practical to use, more intuitive, more modern and with less downtime.

”



Video description

Basic and Maxi retrofit



Advantage of this service

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



Basic retrofit

The Basic Retrofit consists of replacing the TMA PLC with an adjusted solution that enables the installation of a latest-generation PLC with a colour touch screen and a user-friendly, intuitive interface. The original functions of the hardware are retained.

Depending on the model, the new PLC, coupled with a router (optional extra), can be connected remotely for optimum monitoring.



Maxi Retrofit

The Maxi Retrofit consists of replacing the PLC as well as the electrical and pneumatic network of the equipment.

This modernisation upgrade service increases the equipment's performance and productivity.

The Maxi retrofit differs from the Basic retrofit in the following additional features:

- Compatible with the latest standard options.
- For the Bucher range, integration of the Organ process, the possibility of installing axial filling, SO₂ injection at the outlet and a must selector.

Products covered by the Basic Retrofit:

- Flavy FX
- Bucher XPLUS, XPC, XPF
- Bucher XPERT ICS
- Bucher Retrofit ICS

Products covered by the Maxi Retrofit:

- Bucher XPERT V1, V2
- Bucher RPZI
- Bucher RPZ
- Bucher RPX
- Bucher RPA
- Bucher RPM

Public concerned

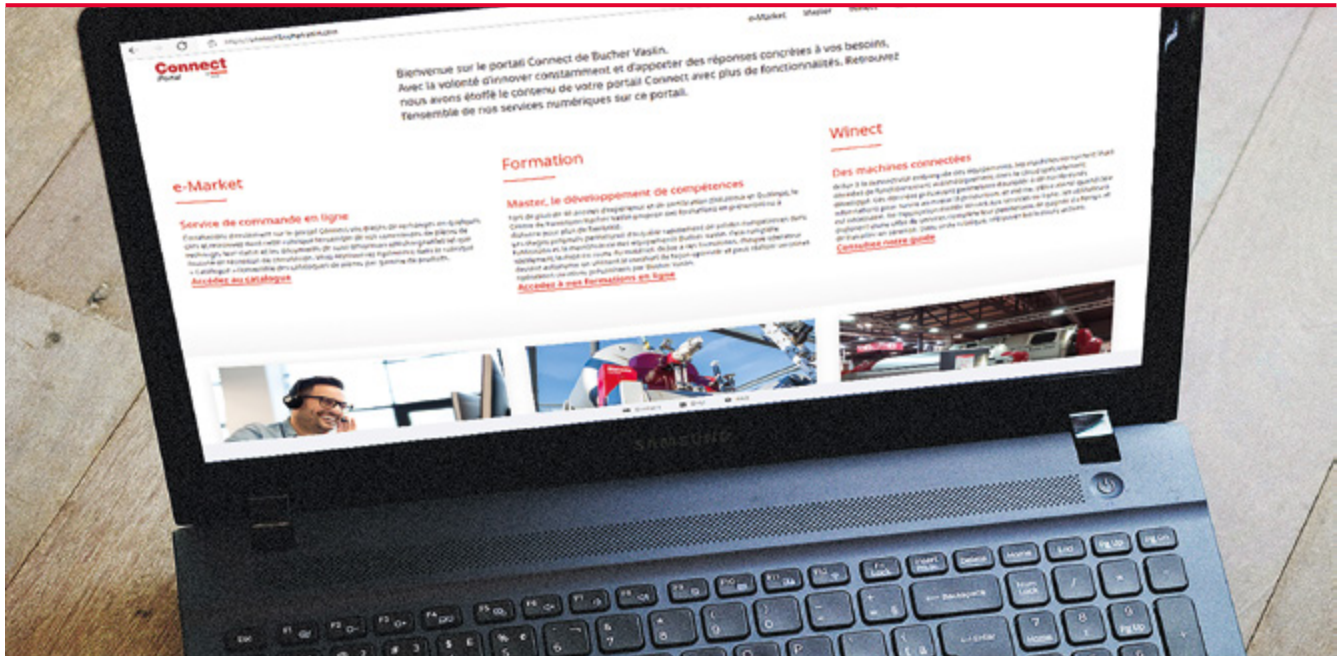
User customers and distributors



Connect,
our online services



Connect



Subscribe to Connect services and discover winemaking 4.0

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.

Cloud connection

For customers with smart connectivity-enabled machines, this service enables your equipment to be connected to the mobile network.

You'll be able to use the Winect application and receive alerts.



Winect application

This application is dedicated to the Flavy and Bucher ranges for remote monitoring of the operation of your equipment. Saving you both time and stress.



Connect Upgrade kit

The Connect Upgrade kit enables any compatible machine to be connected to Connect services, and provides access to the Winect application and connection to the cloud.

The installation of the kit should be done by the distributor. It can be used worldwide.



Remote assistance

For customers requiring remote technical assistance, this service enables our technical teams to connect to your equipment to monitor and check its operation.

With the customer's agreement, a full handover can be carried out to help resolve a fault or optimise its use.

With these real-time interventions, Bucher Vaslin is strengthening its support for operators, with the main benefits being gains in productivity and peace of mind.

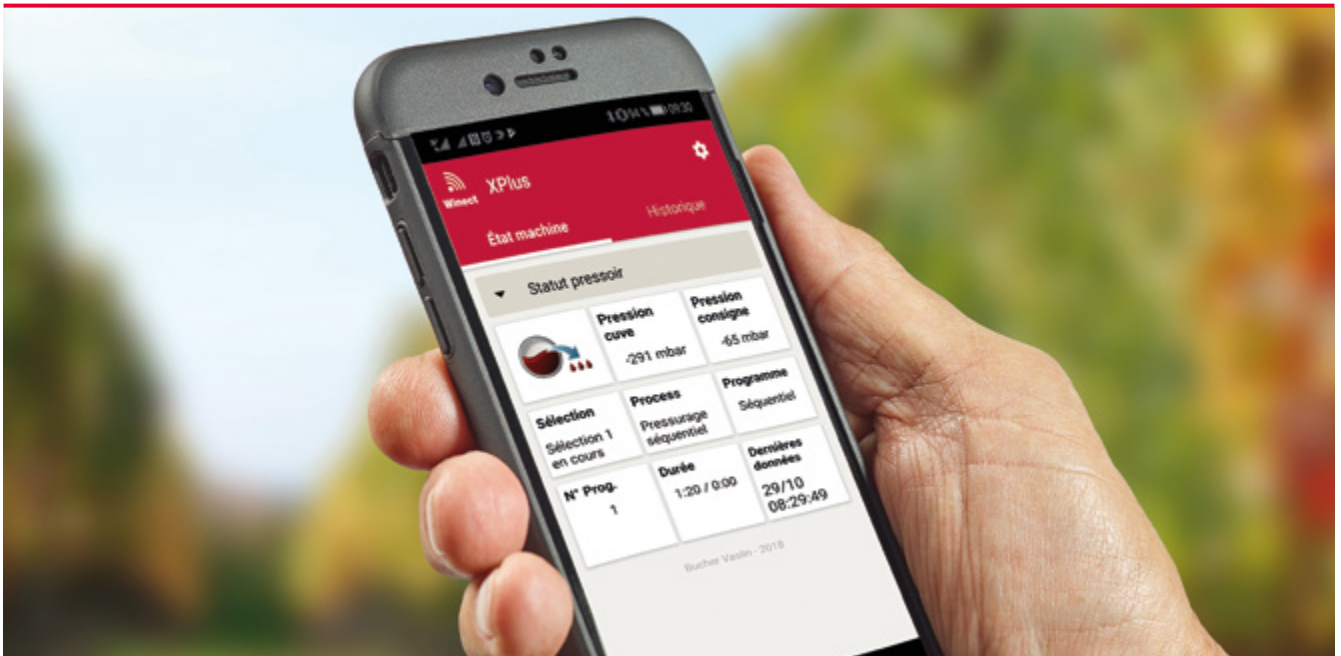


Alerts feature

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.

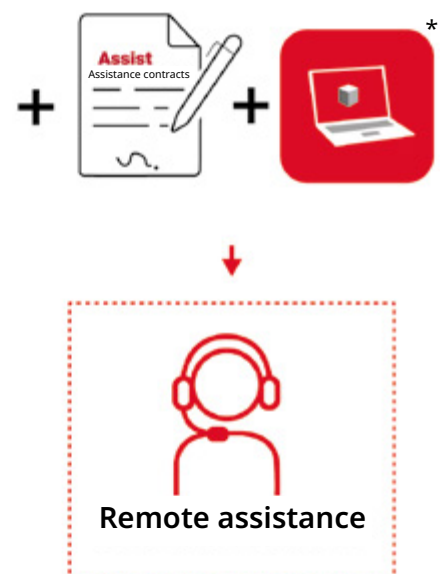
Wherever you are, you can consult the progress of your production, receive alerts in real time and control your machine remotely.

The application is available on iOS and Android.

Leave with peace of mind, Winect will be with you wherever you go.



* Computer licence only, no services included

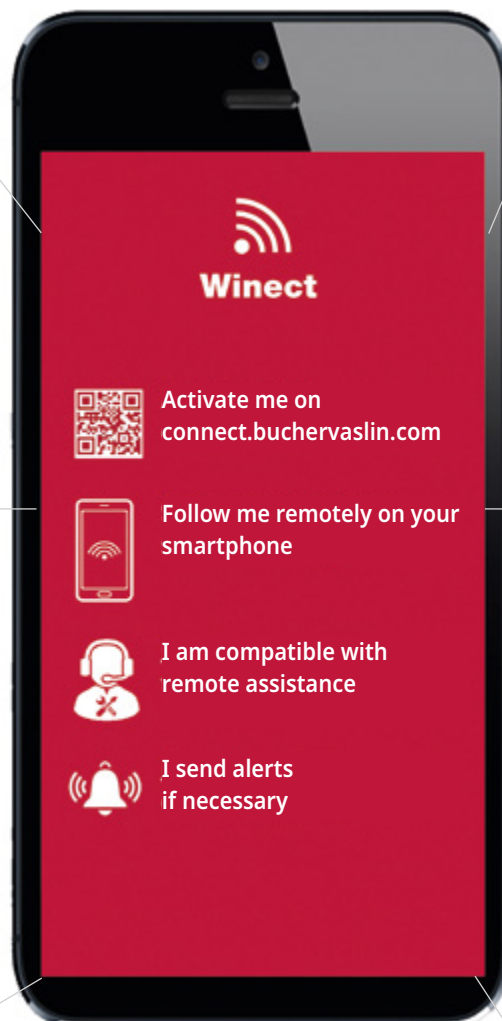


Public concerned

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.

Service details

- Remote machine control
- Remote machine settings control
- Push 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