

Etablissements  
**COQUARD**



Equipment and supplies for farm dairy

Catalogue 2017



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**Our website**

**In three languages :**

**French, English and Spanish**



**www.coquard.fr**

**Our shop**

**478 rue Alexandre Richetta**  
**69400 VILLEFRANCHE SUR SAONE**

**Opening hours:**

**From Monday to Thursday**  
**8h to 12h30 and 13h30 to 17h20**

**Friday**

**8h to 12h30 and 13h30 to 16h**



**GPS coordinates :**  
**N 45°59'19.954"**  
**E 004°44'08.084"**



***Etablissements Coquard propose you  
a complete range of ingredients, equipments  
and supplies for dairy farm.***

***Rennets, cultures, ingredients and additives for  
Cheeses and yoghurts***

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# RENNETS AND COAGULANTS



## LIQUID RENNET



001AAA

**BEAUGEL 500**  
**Strength 1/10 000**  
**Liquid rennet**  
 500 mg of active chymosine  
 IMCU ≥ 140

Coagulant extracted from **calf's** stomach



001AGA

**BEAUGEL 50**  
**Strength 1/1000**  
**Liquid rennet (simple)**  
 50 mg of active chymosine  
 14 IMCU

Coagulant extracted from **calf's** stomach

001BJC

**MARET 50MG RENNET**  
**Strength 1/1000**  
**Liquid rennet (simple)**  
 14 IMCU

Coagulant extracted from **calf's** stomach



001EAC

**BEAUGEL 5**  
**Strength 1/3000**  
 Recommended for  
 Goat's milk  
 150 mg of active chymosine

Coagulant extracted from **kid goat's** stomach



001DAC

**BEAUGEL 6**  
**Strength 1/4000**  
 Recommended for ewe's milk  
 200 mg of active chymosine

Coagulant extracted from **lamb's** stomach



001VBC **BEAUGEL CHARDON** 100 % vegetable coagulant (thistle)  
 Equivalent to  
 50 mg of chymosine  
 For cow-goat-ewe milk  
 Traditionall use in Western FRANCE  
 To expand your range, this coagulant allows :  
 - A finer cheese paste  
 - Different and stronger flavours

**MORE TASTY  
 MORE FLAVOURS**

## POWDER RENNETS / EXPORT



001FDH/FDK

**BEAUGEL P1100V**  
**Strength 1/100 000**  
 1060 -1140 IMCU

Coagulant extracted from calf's stomach  
 4000 mg of active chymosine

001FDH  
 001FDK

Box of 500 g  
 Box of 60 g

001FDJ

**BEAUGEL G2200MM** Coagulant. Box of 60 g to obtain 1 litre of coagulant, for about 4000 litres of milk for production of pressed cheese.

Box of 60g



## MIXTURES OF RENNIN AND CULTURES FOR SMALL PRODUCTION

*A range for private people and households, for your customers, your friends.*

### BEAUGEL 8/9/10/11

Tube for 5 L of milk

Distributed by « Le fromage à la maison »

A complete range of ingredients and equipment for homemade cheese.

Site: [www.fromage-maison.fr](http://www.fromage-maison.fr)

**Range for small farm producers.**

### BEAUGEL 8/9/10/11

Complete mixing. Tube for 25 L of milk

Sold in packaging of 10 tubes

001GDC

### BEAUGEL 8 tomiette and small Gouda.

Rennet + starter cultures + ripening cultures.

001HAC

### BEAUGEL 9 camembert

Rennet + starter cultures + ripening cultures.

001HAE

### BEAUGEL 10 fresh cheese

Rennet + starter cultures for pasteurised milk.

001HBB

### BEAUGEL 11 ripened lactic cheese

Rennet + starter cultures + ripening cultures.

## CALCIUM CHLORIDE



003AAC

**DURCI-GEL** Liquid preparation from **CALCIUM CHLORIDE**  
 Improves cohesion of curdled milk  
 Average dosis 2 to 4 ml / 10 L of milk

003ADC

### CALCIUM CHLORIDE POWDER (Export only)

Bag of 25 kg

# LACTIC FREEZE-DRIED CULTURES FOR DIRECT INOCULATION IN MILK

## Dose DL1

(for 100 to 200 L of milk)



**COQUARD designation, 2 packagings  
are available : DL1 and DL3.5**

**-Dose DL 1 :** Direct Freeze-dried dose for 100 to 200 litres of milk  
(unless exceptions)

**-Dose DL 3,5 :** Direct Freeze-dried dose for 300 to 600 litres of milk  
(unless exceptions)

**Preservation : 3 months at 4°C  
2 years at -18°C**

## Dose DL 3.5

(for 300 to 600 L of milk)



### PRICING CONDITIONS LACTIC CULTURES

<b>Discount from 60 tubes</b> All references of cultures taken together either DL1 or DL3.5	6%
<b>Discount from 120 tubes</b> All references of cultures taken together either DL1 or DL3.5	10%

All our DL1 packagings are sold by 10 tubes

## POLYVALENT AND RUSTIC LACTIC CULTURES FOR TRADITIONAL PRODUCTIONS

### Strains

**OMEGA 1 DL1**  
**OMEGA 2 DL1**  
**OMEGA 3 DL1**  
**OMEGA 4 DL1**  
**OMEGA 5 DL1**  
**OMEGA 6 DL1**  
**OMEGA 7 DL1**  
**OMEGA 8 DL1**  
**OMEGA 9 DL1**  
**OMEGA 10 DL1**

### References :

002NAC  
002NBC  
002NCC  
002NDC  
002NFC  
002NEC  
002NGC  
002NHC  
002NIC  
002NJC

### References :

**DL3.5** 002NAD  
**DL3.5** 002NBD  
**DL3.5** 002NCD  
**DL3.5** 002NDD  
**DL3.5** 002NFD  
**DL3.5** 002NED  
**DL3.5** 002NGD  
**DL3.5** 002NHD  
**DL3.5** 002NID  
**DL3.5** 002NJD



**Composition :** Mixture of a great number of strains that are very phagic resistant and produce few gas.  
(90% homofermentative strains)

Lactococcus cremoris and Lactococcus lactis 80%  
Lactococcus diacetylacis, Leuconostoc cremoris 20%  
Streptococcus thermophilus

**Use :** Soft cheese, pressed cheese, lactic curd.  
Goat, cow, ewe.  
Replaces serum.



**It is essential to rotate between these strains every week in order to eliminate the risks of bacteriophages.**

## MESOPHILIC CULTURES

Strains :	References :	References :
<b>ALPHA 3</b>	<b>DL1</b> 002ACC	<b>DL3.5</b> 002ACD
<b>ALPHA 6</b>	<b>DL1</b> 002AFC	<b>DL3.5</b> 002AFD
<b>ALPHA 10</b>	<b>DL1</b> 002AJC	<b>DL3.5</b> 002AJD
<b>ALPHA PM 12</b>	<b>DL1</b> 002AKC	<b>DL3.5</b> 002AKD

### Composition :

Mesophilic strains made of :

- \*2/3 acidifiers (homofermentative)
- \*1/3 aromatics (heterofermentative)

Lactococcus cremoris and Lactococcus lactis 66%  
Lactococcus diacetylactis and Leuconostoc cremoris 33%

<b>BETA 1</b>	<b>DL1</b> 002BAC	<b>DL3.5</b> 002BAD
Rustic strain		
<b>BETA 5</b>	<b>DL1</b> 002BEC	<b>DL3.5</b> 002BED
New strain -more aromatic and more phagic resistant;		
<b>BETA 6</b>	<b>DL1</b> 002BFC	<b>DL3.5</b> 002BFD
New strain more aromatic and more phagic resistant.		
<b>BETA 8</b>	<b>DL1</b> 002BHC	<b>DL3.5</b> 002BHD
<b>BETA 9</b>	<b>DL1</b> 002BIC	<b>DL3.5</b> 002BID

### Composition :

Mesophilic strains made of acidifying strains only  
(100% homofermentative )  
Lactococcus lactis and Lactococcus cremoris

### Use :

**Soft cheese, lactic cheese and blue-veined cheese ;  
Maturation of the cream for thick cream and butter.**

Acidifying activity : medium



### Use :

**Soft cheese, lactic cheese and pressed cheese with close texture.**

Acidifying activity : strong

***It is essential to do a rotation every week between these strains in order to eliminate the risks of bacteriophages.***

## THERMOPHILIC CULTURES

Strains :	References :	
<b>DELTA 1</b>	<b>DL1</b> 002DAC	Fast strain Culture of thermophilic Streptococcus <b>for pressed cheese, cooked cheese for Mozzarella</b>
	<b>DL3.5</b> 002DAD	
<b>DELTA 2</b>	<b>DL1</b> 002DHC	Fast strain Culture of thermophilic Streptococcus <b>for pressed cheese, cooked cheese, for Mozzarella</b>
	<b>DL3,5</b> 002DHD	
<b>DELTA PM1</b>	<b>DL1</b> 002DJC	Culture of thermophilic Streptococcus <b>for soft cheese, uncooked pressed cheese</b>
	<b>DL3.5</b> 002DJD	
<b>DELTA PM2</b>	<b>DL1</b> 002DKC	Culture of thermophilic Streptococcus <b>for soft cheese, uncooked pressed cheese</b>
	<b>DL3.5</b> 002DKD	





<b>KAPPA 1 DL1</b>	002KAC	Culture of : thermophilic Streptococcus	70%	<b>For cooked pressed cheese : Gruyère ...</b>
<b>DL3.5</b>	002KAD	Lactobacillus delbrueckii and helveticus Lactococcus lactis	20% 10%	
<b>KAPPA 2 DL1</b>	002KBC	Culture of : thermophilic Streptococcus	25%	<b>For typical cooked pressed cheese : Abondance, Beaufort.</b>
<b>DL3.5</b>	002KBD	Lactobacillus delbrueckii and helveticus	75%	
<b>KAPPA 3 DL1</b>	002KCC	Culture of : thermophilic Streptococcus	15%	<b>For Bargkass and small Gruyère with open texture</b>
<b>DL3.5</b>	002KCD	Lactobacillus delbrueckii and helveticus Propionibacterium	65% 20%	
<b>KAPPA 4 DL1</b>	002KDA	Culture of : Lactobacilles Helveticus + Lactis		<b>For pressed cooked cheese type Comté and salt brine for Feta</b>
<b>DL3.5</b>	002KDB	Dose : 1 Tube DL1 for 500L 1 Tube DL3.5 for 2500L		

**NB** : Kappa DL 1 dose for 50 to 100 L – Kappa DL 3.5 : 1 dose for 150 to 300 L of milk (except Kappa 4)



## CULTURES FOR YOGHURTS / CHEESES

**LAMBDA cultures are a symbiosis of Lactobacillus bulgaricus (LB) and Streptococcus thermophilus (ST)**

<b>LAMBDA 3</b>	<b>DL1</b>	002 LCC	<b>DL3.5</b>	002LCD	LB/ST 50% - 50%	<b>For soft cheese</b>
<b>LAMBDA 4</b>	<b>DL1</b>	002LDC	<b>DL3.5</b>	002LDD	LB/ST 20% - 80%	<b>For pressed cheese</b> <b>Reblochon</b> <b>St nectaire</b>
<b>LAMBDA 5/2</b>	<b>DL1</b>	002 LEC	<b>DL3.5</b>	002LED		
<b>LAMBDA 5/3</b>	<b>DL1</b>	002 LEG	<b>DL3.5</b>	002LEH		

**« LAMBDA 3 and LAMBDA 4 , 5/2 and 5/3 »  
are breakable strains advised for ewe's milk yoghurt**

**NB** : Dose for yoghurt : Lambda DL1 1 dose for 20 L – Lambda DL 3.5 1 dose for 150 to 180 L of milk  
Dose for cheeses : Lambda DL1 1 dose for 100 to 200 L and Lambda DL 3.5 1 dose for 350 to 700 L of milk



## CULTURES FOR YOGHURTS

**Advised sowing for yoghurt production :**  
**1 DL1 dose for 20 L of milk and**  
**1 DL 3.5 dose for 150-180 L of milk**

The performances of every strain being very closed,  
 it's advised to taste after 3,10, and 20 days prior to selection 1 or 2 strains according to your liking

### Aromatic strains advised for traditional stirred yoghurts.

<b>LAMBDA 6</b>	<b>DL1</b> 002 LFC	<b>DL3.5</b> 002LFD
<b>LAMBDA 7</b>	<b>DL1</b> 002 LGC	<b>DL3.5</b> 002LGD
<b>LAMBDA 8</b>	<b>DL1</b> 002 LHC	<b>DL3.5</b> 002LHD
<b>LAMBDA 9</b>	<b>DL1</b> 002LJC	<b>DL3.5</b> 002LJD
<b>LAMBDA 9/2</b>	<b>DL1</b> 002LKC	<b>DL3.5</b> 002LKD



### Fast strains for sweet, stewed and stirred yoghurts.

<b>LAMBDA 13</b>	<b>DL1</b> 002LSC	<b>DL3.5</b> 002LSD
<b>LAMBDA 14</b>	<b>DL1</b> 002LTA	<b>DL3.5</b> 002LTB

### Texturing strains for stirred yoghurts, advised for goat's milk yoghurt.

<b>LAMBDA 10</b>	<b>DL1</b> 002LPC	<b>DL3.5</b> 002LPD
<b>LAMBDA 12</b>	<b>DL1</b> 002LQC	<b>DL3.5</b> 002LQD
<b>LAMBDA 15</b>	<b>DL1</b> 002LUA	<b>DL3.5</b> 002LUB
<b>LAMBDA 16</b>	<b>DL1</b> 002LVA	<b>DL3.5</b> 002LVB

### Strains for all long-life fermented milks. (enriched by Lactobacillus Plantarum)

<b>LAMBDA 21</b>	<b>DL1</b> 002MBC	<b>DL3.5</b> 002MBD	For stewed, breakable products.
<b>LAMBDA 25</b>	<b>DL1</b> 002MFC	<b>DL3.5</b> 002MFD	For stirred, smooth products .



### Strains for fermented milks for KEFIR type .

<b>IOTA KEFIR 1</b>	<b>DL1</b> 002IOE	<b>DL3.5</b> 002IOF	For smooth KEFIR .
<b>IOTA KEFIR 2</b>	<b>DL1</b> 002IOG	<b>DL3.5</b> 002IOH	For more typed KEFIR.

## IOTA 1

**DL1** 002IAC

**DL3.5** 002IAD

**Composition :** Propionic cultures

**Use :** For pressed cheeses.  
With open texture and hazelnut taste.

**Doses :** 1 tube DL1 for 500L – 1 tube DL3.5 for 1800 L


## IOTA 2

**DL1** 002IBA

**DL3.5** 002IBD

**Composition :** Propionic cultures, without gas production (pressed cheese)

**Use :** Gives the taste of « gruyère » cheese type, without open texture in the cheese paste.

**Doses :** 1 tube DL1 for 250 to 500 L of milk – 1 tube DL3.5 for 800 to 1500 L

**IOTA 4 (Rustic Tomme)** **DL1** 002IDC

**DL3.5**
**IOTA 5 (Rustic Tomme)** **DL1** 002ICC

**DL3.5**
**Composition :** Thermophilus (ST Thermophilus, LB Helveticus) 40%  
Homofermentative and heterofermentative mesophilic strains 40%  
Micrococcus and enterococcus 20%

**Use :** For ripened soft cheeses, with a creamy coloured rind, and a good proteolysis.  
For tommes and traditional pressed cheeses.

**Doses :** 1 tube DL1 for 100 to 200 L of milk – 1 tube DL3.5 for 350 to 700 L

## IOTA 6

**DL1** 002IFC

**Composition :** Micrococcus for maturation of milk

**Use :** Doesn't produce or a few lactic acid.

**Doses :** 1 Dose DL1 for 1000L of milk

## IOTA type Salers

**DL1** 002IUA

**DL 3.5** 002IUB

**Composition :** Homofermentative and heterofermentative mesophilic strains  
thermophilus Streptococcus

**Use :** For pressed cheese.

For cheese type SALERS in addition of natural flora especially in wooden vats.

**Doses :** 1 tube DL1 for 100 to 200L of milk – 1 tube DL3.5 for 350 to 700 L


## IOTA 7

**DL1** 002IPC

**DL3.5** 002IPD

**Composition :** Enterococcus faecium

**Use :** Improves the proteolysis and the texture of pressed cheese and lactic curd.  
Interesting for pressed cheeses.

**Doses :** 1 tube DL1 for 100 to 200L of milk – 1 tube DL3.5 for 350 to 700 L


### IOTA St Nectaire /1

**DL1** 002ISA

**DL3.5** 002ISB

### IOTA St Nectaire /2

**DL1** 002ITA

**DL3.5** 002ITB

**Composition :** thermophilic Streptococcus, Lactobacillus bulgaricus,  
Micrococcus and enterococcus

**Use :** Cheese type **Saint Nectaire**.

**Doses :** 1 tube DL1 for 100 to 300 L of milk and 1 tube DL3.5 for 300 to 900 L of milk.

### IOTA Reblochon /1

**DL1** 002IRA

**DL3.5** 002IRB

### IOTA Reblochon /2

**DL1** 002IVA

**DL3.5** 002IVB

**Composition :** thermophilic streptococcus, Lactobacillus bulgaricus,  
Lactobacillus rhamnosus and Lactobacillus plantarum.

**Use :** Cheese type **Reblochon**.

**Doses :** 1 tube DL1 for 100 to 200 L of milk and 1 tube DL3.5 for 350 to 700 L of milk.


# CULTURES FOR TYPICAL TASTY CHEESES

## Specific cultures for Camembert

**IOTA Ca/1 ( Camembert ) DL1** 002IIA **DL3.5** 002IIB

**IOTA Ca/2 ( Camembert ) DL1** 002IIC **DL3.5** 002IID

**IOTA Ca/3 ( Camembert ) DL1** 002IIE **DL3.5** 002IIG

**IOTA Ca/4 ( Camembert ) DL1** 002IIJ **DL3.5** 002IIK



**Composition :** Lactic culture + ripening culture (except surface flora), (see on the specification sheet)

**Use :** For a production of Camembert cheese type , strong and very typical flavour.

**Doses :** 1 tube DL1 for 100 to 200 L of milk  
1 tube DL3.5 for 350 to 700 L of milk

**IOTA CL1 (Lactic cheese )** Permits to replace the lactoserum in lactic culture and surface flora.

**DL1** 002IJB **DL3.5** 002IJD

**Composition :** Mesophilic cultures, 3 yeasts, Geotrichum candidum (white and short)

**Use :** Lactic curd type: St Marcellin, Picodon, Charolais, Rigotte...

**Doses :** 1 tube DL1 for 100 to 200 L of milk – 1 tube DL3.5 for 350 to 700 L of milk



**IOTA CL2 (Lactic cheese)** Permits to replace the lactoserum in lactic culture and surface flora.

**DL1** 002IJC **DL3.5** 002IJE

**Composition :** Mesophilic cultures, Candida yeast, Geotrichum candidum (white and short)

**Use :** Lactic curd type : St Marcellin, Picodon, Charolais, Rigotte...

**Doses :** 1 tube DL1 for 100 to 200 L of milk – 1 tube DL3.5 for 350 to 700 L of milk



**IOTA CL3 (Lactic cheese)** Permits to replace the lactoserum in lactic cultures and surface flora. Particularly suitable for goat cheeses.

**DL1** 002IJG **DL3.5** 002IJH

**Composition :** Lactic cultures, 3 yeasts, Geotrichum candidum (white and short)

**Use :** For ripened lactic cheese, particularly in goat milk.

**Doses :** 1 tube DL1 for 100 to 200 L of milk – 1 tube DL3.5 for 350 to 700 L of milk.



**IOTA FF ( fresh cheese ) DL1** 002IKA **DL3.5** 002IKB

**Composition :** Lactic culture for acidification and protection against yeasts and moulds

**Use :** For fresh and half-fresh cheese with long lifespan.

**Doses :** 1 tube DL1 for 100 to 200 L of milk – 1 tube DL3.5 for 350 to 700 L of milk



**IOTA M (Munster) DL1** 002IMC **DL3.5** 002IMD

**Composition :** Mesophilic cultures, Brevibacterium Linens, Candida yeast , St. xylosus

**Use :** Munster : slow and limited acidification. Good proteolysis. Gives a frank taste but not too strong.

**Doses :** 1 tube DL1 for 100 to 200 L of milk  
1 tube DL3.5 for 350 to 700 L of milk



**IOTA VACHERIN DL1** 002IOA **DL3.5** 002IOB

**Composition :** Thermophilic cultures, micrococcus, geotrichum, yeasts

**Use :** Vacherin: slow and limited acidification.  
A surface cover of cream colour , lightly bleached.

**Doses :** 1 tube DL1 for 100 L of raw milk  
1 tube DL3.5 for 350 L of raw milk



# LACTIC CULTURES FOR PREPARATION OF MOTHER CULTURE

## Packaging in tube for the production of 1 litre of starter

<b>RHO 4</b>	002RDC	<b>Culture</b> : mixed culture for soft cheese, lactic curd, butter and cream. <b>Composition</b> : Lactococcus Cremoris and Lactococcus Lactis. 66% Lactococcus Diacetilactis and Leuconostoc Cremoris. 34%
<b>RHO 5</b>	002REC	
<b>RHO 7</b>	002RGC	<b>Culture</b> : Homofermentive culture for fresh cheese and pressed cheese Without eye formation.
<b>RHO 8</b>	002RHC	<b>Composition</b> : Lactococcus Cremoris and Lactococcus Lactis 95%
<b>RHO Flora Danica</b>	002TAC	<b>Composition</b> : Lactococcus Lactis + cremoris and Leuconostoc mesenteroïdes Flora Danica for subculturing at 22°C
<b>RHO Reblochon 1</b>	002TAD	<b>Culture</b> : Streptococcus thermophilus, Lactobacillus bulgaricus.
<b>RHO St Nectaire 1</b>	002TAF	<b>Culture</b> : Streptococcus thermophilus, Lactobacillus bulgaricus, micrococcus and enterococcus.

## PROTECTIVE CULTURES

### Anti-butyrics



<b>a) GAMMA 1 freeze-dried culture</b>	Tube for 100-200 L	Ref : 017BAC
	for 500-1000 L	Ref : 017BAB
	for 1000-2000 L	Ref : 017BAD

This bacterium acts against gas producing bacteria (butyrics notably).  
To put into the milk at the same time as the lactic culture.  
Interesting in addition with lysosyme hydrochloride Ref : 017AAC.

<b>b) LYSOZYME HYDROCHLORIDE</b> : liquid preparation (not allowed in organic production)		
Protection from pate blowing defects due to butyrics; for pressed cheese.		
Concentration 10%	bottle of 1 L	Ref : 017AAC

### Anti-yeasts and moulds

<b>GAMMA 21</b>	Tube : For 100 L	Ref : 012CDA
	For 500 L	Ref: 012CDB
	For 1000 L	Ref : 012CDC
<b>GAMMA 22</b>	Tube : For 100 L	Ref : 012CDE
	For 500 L	Ref : 012CDF
	For 1000 L	Ref : 012CDG
<b>GAMMA 23</b>	Tube : For 100 L	Ref : 012CDI
	For 500 L	Ref : 012CDJ
	For 1000 L	Ref : 012CDK



**Composition** : freeze-dried culture active on yeasts, moulds and on germs responsible of taste deterioration.

**Use** : Improves products conservation type yoghurts, fresh cheese fermented milk and cheese type Feta.  
To put this bacteria in the milk together with the lactic culture.  
We advise to test 3 strains in order to select the most efficient for your product.

### Anti-listeria

<b>GAMMA 3 freeze-dried culture</b>	Tube for 300 to 500 kg of cheese	Ref : 012DBA
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This bacterium inhibits the development of Listeria monocytogenes.  
To put into the washing water, the cheese smear, or in pulverising.  
Recognized preventive action.

# HANSEN RANGE



Bag of 10U : 50 to 100 L

Bag of 50U : 250 to 500 L

Bag of 100U : 500 to 1000 L

Bag of 200U : 1000 to 2000 L

**5% of discount for 150 bags  
(5 boxes)  
all references taken together**

## CULTURES FOR YOGHURTS

Advised dose for yoghurt : 1 bag of 50U for 250 L

<b>YF- MILD 1.0</b>	<b>50U</b>	003ZNL	Box of 30			 <p>For stirred and solid yoghurts. Very few post acification.</p>
<b>YF- L811</b>	<b>50U</b>	003ZND	Box of 30		<b>200U</b> 003ZNG	
<b>YF- L812</b>	<b>50U</b>	003ZNF	Box of 30			
<b>YF- L903</b>	<b>50U</b>	003ZNH	Box of 30			
<b>YF- EXPRESS 1.0</b>	<b>50U</b>	003ZNJ	Box of 30			<p>For stirred and solid yoghurts. Few post acification.</p>
<b>YCX16</b>	<b>50U</b>	003ZID	Box of 30		<b>200U</b> 003ZIG	
<b>YCX11</b>	<b>50U</b>	003ZGD	Box of 30			
<b>YC380</b>	<b>50U</b>	003ZBD	Box of 30		<b>200U</b> 003ZBG	<p>For traditional aromatic yoghurts ; firm, stirred and drinking yoghurts.</p>
<b>YC370</b>	<b>50U</b>	003ZDD	Box of 30		<b>200U</b> 003ZDG Box of 25	
<b>YC180</b>	<b>50U</b>	003ZAD	Box of 30			
<b>YF3331</b>	<b>50U</b>	003ZNI	Box of 30			<p>For aromatic yoghurts, soft paste and blue-veined paste.</p>

## BIOPROTECTION CULTURES


<b>FRESH Q1</b>	<b>100U</b>	003VAA	Box of 25	<p>Bioprotection cultures against yeasts and moulds for fresh cheese, feta and cream.</p>
<b>FRESH Q2</b>	<b>100U</b>	003VAB	Box of 25	
<b>FRESH Q4</b>	<b>100U</b>	003VAC	Box of 25	<p>For fermented milk type yoghurts.</p>



Range of cultures not available for export

## MESOPHILIC CULTURES

Recommended dose for cheese : 1 bag of 50U for 250 L

<b>MSP</b>	<b>10U</b>	003YAB	Box of 30			 <p>Mesophilic mixed culture for : lactic cheese, butter, soft and pressed cheese.</p>
<b>Flora Danica</b>	<b>50U</b>	003YBD	Box of 30	<b>200U</b>	003YBG Box of 25	
<b>CHN11</b>	<b>50U</b>	003YCD	Box of 30	<b>200U</b>	003YCG Box of 25	
<b>CHN19</b>	<b>50U</b>	003DED	Box of 30	<b>200U</b>	003DEG Box of 25	
<b>R703</b>	<b>50U</b>	003YDD	Box of 30	<b>200U</b>	003YDG Box of 25	<p>Mesophilic culture homofermentative for : pressed cheese</p>
<b>R704</b>	<b>50U</b>	003YED	Box of 30	<b>200U</b>	003YEG Box of 25	
<b>MO 20</b>	<b>50U</b>	003YFD	Box of 30			<p>Mesophilic homofermentative culture more resistant and more aromatic for : soft and pressed cheese.</p>
<b>MO 30</b>	<b>50U</b>	003YGD	Box of 30			
<b>XPL1</b>	<b>50U</b>	003ZOA	Box of 30			<p>Mixed aromatic and texturing culture for wheys, cream cheese and goat cheese,</p>
<b>XPL2</b>	<b>50U</b>	003ZOB	Box of 30			

## THERMOPHILIC CULTURES

<b>STI 12</b>	<b>50U</b>	003GJK	Box of 30	<p>Streptococcus thermophilus for : soft cheese and mozzarella. Replaces STM5/STM6.</p>
<b>STI 13</b>	<b>50U</b>	003GJM	Box of 30	
<b>STI 14</b>	<b>50U</b>	003GJO	Box of 30	
<b>STBO1</b>	<b>50U</b>	003GJD	Box of 30	<p>Streptococcus thermophilus for : soft, solubilized and pressed cheese.</p>
<b>LHB02</b>	<b>50U</b>	003ZKD	Box of 30	<p>Lactobacillus helveticus for : Pressed and firm cooked cheese.</p>



10U Bottle :  
1000 L

## GEOTRICHUM CANDIDUM

**Price by bottle**

<b>GEO CA</b>	<b>10U</b>	005LFB
<b>GEO CB</b>	<b>10U</b>	005LGB

Geotrichum candidum  
intermediary type  
(liquid). These cultures  
are recommended for  
film packagings



Range of cultures not available for export

# CSL RANGE

**Bag of 2 doses :  
500 to 1000 L**



**Bag of 4 doses :  
1000 to 2000 L**



**NEW  
LD-IDC 1**

Very aromatic.  
For cream, butter  
And lactic cheeses.

## FREEZE-DRIED CULTURES FOR DIRECT SOWING

Designation	Rotation	Reference	Packing in dose	Composition	Application	Dose for 1000 L
<b>DOM</b>	1	007ABB	2 doses	Lct. lactis/Lct cremoris	Fresh pastes / half-cooked	2 doses
<b>DOM</b>	2	007AGB	2 doses	Lct. lactis/Lct cremoris	Fresh pastes / half-cooked	2 doses
<b>DOM</b>	3	007ALB	2 doses	Lct. lactis/Lct cremoris	Fresh pastes / half-cooked	2 doses
<b>DEM</b>	3	007BBB	2 doses	Lct. lactis/Lct cremoris Lct. diacetyl/Leuc. cremoris	Fresh pastes / half-cooked / Butter	2 doses
<b>DEM</b>	5	007BGB	2 doses	Lct. lactis/Lct cremoris Lct. diacetyl/Leuc. cremoris	Fresh pastes / half-cooked / Butter	2 doses
<b>DEM</b>	6	007BLB	2 doses	Lct. lactis/Lct cremoris Lct. diacetyl/Leuc. cremoris	Fresh pastes / half-cooked / Butter	2 doses
<b>BTM</b>	3	007CBB	2 doses	Lct. lactis/Lct cremoris Lct. diacetyl/Leuc. cremoris	Fresh pastes / half-cooked / Butter	2 doses
<b>BTM</b>	5	007CGB	2 doses	Lct. lactis/Lct cremoris Lct. diacetyl/Leuc. cremoris	Fresh pastes / half-cooked / Butter	2 doses
<b>LD-IDC</b>	1	007CAC	2 doses	Lct. diacetyl/Leuc. cremoris	Fresh cream/butter/ Lactic cheeses/pressed cheeses	2 doses
<b>JOINTEC</b>	12	007DBB	2 doses	S. thermophilus/Lb. bulgaricus	Soft cheeses / blue cheeses	4 doses
<b>JOINTEC</b>	13	007DGB	2 doses	S. thermophilus/Lb. bulgaricus	Soft cheeses / blue cheeses	4 doses
<b>JOINTEC B</b>	12	007DLB	2 doses	S. thermophilus/Lb. bulgaricus	Reblochon/ St nectaire/ Blue cheeses	4 doses
<b>JOINTEC B</b>	13	007DQB	2 doses	S. thermophilus/Lb. bulgaricus	Reblochon/ St nectaire/ Blue cheeses	4 doses
<b>JOINTEC D</b>		007ECC	4 doses	S. thermophilus/Lb. bulgaricus	Yoghurts	4 doses
<b>JOINTEC X3</b>		007GAD	4 doses	S. thermophilus/Lb. bulgaricus	Yoghurts	4 doses
<b>JOINTEC YO-1</b>		007EBC	4 doses	S. thermophilus/Lb. bulgaricus	Yoghurts	4 doses
<b>LACID</b>		007HAA	4 doses	Lb. acidophilus	Fermented milks	4 doses
<b>BIFI</b>		007HFA	4 doses	Bifidobacterias	Fermented milks	4 doses
<b>CASEI</b>		007HFC	4 doses	L-casei	Fermented milks	4 doses
<b>PM-IDC</b>	6	007FMC	4 doses	S. thermophilus	Soft cheeses	4 doses
<b>PM-IDC</b>	8	007FRD	4 doses	S. thermophilus	Soft cheeses	4 doses
<b>PS-IDC</b>	10	007LAC	4 doses	Strepto. + helv.	Cooked cheeses	4 doses
<b>PS-IDC</b>	11	007LHC	4 doses	Strepto. + helv.	Cooked cheeses	4 doses
<b>LS-IDC</b>	10	007UCC	4 doses	Strepto. + helv. + Méso	Cooked cheeses	4 doses
<b>LS-IDC</b>	11	007UHC	4 doses	Strepto. + helv. + Méso	Cooked cheeses	4 doses

**Strain penicillium roqueforti see our moulds range page 15.**

Range of cultures not available for export





## PRICE CONDITIONS RIPENING CULTURES

<b>Discount from 60 tubes on all ripening cultures references</b>	6%
<b>Discount from 120 tubes on all ripening cultures references</b>	10%

**PRESERVATION** : see DLUO on the tubes  
 - 6 to 12 weeks in the fridge for liquid cultures  
 - 2 years at -18°C for freeze-dried cultures

## PENICILLIUM



**SIGMA 13 Penicillium ALBUM**  
 Surface mould.  
 White colour during growth,  
 Turn into light blue during ripening.

	<i>Dose</i>	<i>Use</i>	<i>Ref.</i>
(liquid)	500 L	Goat's milk lactic cheese	005ACC

**SIGMA 12 Penicillium ROQUEFORTI** (liquid) 500 L Mild blue cheese 005ABC  
 Blue veins in the cheese paste.  
 Bright blue colour.

**SIGMA 15 Penicillium ROQUEFORTI** (freeze-dried) 100-200L For little blue cheese 005AEC  
 Blue veins in the cheese paste And Fourme  
 Light blue colour. Very small proteolysis. Fat cheese  
 Important metilcetone aroma.

**SIGMA 17 Penicillium ROQUEFORTI** (freeze-dried) 100-200 L ( For Fourme) 005AJC  
 Blue veins in the cheese paste.  
 Medium blue colour – Constant proteolysis.



**SIGMA 18 Penicillium ROQUEFORTI** (freeze-dried) 100-200 L For Blue cheese and Fourme 005AKC  
 Roquefort bleu des Causses technology.  
 Dark blue colour.  
 Strong lipolysis and proteolysis.

### PENICILLIUM ROQUEFORTI CSL (liquid, flask of 25 ml)

- NOC light blue	few proteolysis	500-1000 L	005AIC
- NON medium blue	few proteolysis	500-1000 L	005AFJ

**SIGMA 41 Penicillium NALGIOVENSIS** (freeze-dried) 500 L For pressed cheese 005DAC  
 White mould, good adherence on cheese, inhibits the mucor's development. Tomme de pays

**SIGMA 43 Grey Penicillium** (liquid) 500 L Tomme de pays 005DCC  
 Grey mould for the rind of Tomme.  
 To use mixed with sigma 21 or 22.



# YEASTS

Results of tests with packaging under plastic film :

Recommended : ■ Not recommended : ■



**SIGMA 21** **Debaryomyces YEAST** ■ (liquid) 500 L Rennet curd 005BAC  
Lactic curd  
- Develops on surface. Is very neutralizing. To use with bacterium linens.  
- Produces aroma and efficient against mucor.  
- This yeast can be useful in blue cheese.

**SIGMA 22** **Debaryomyces YEAST** ■ (freeze-dried) 100-200 L Rennet curd 005BBC  
Lactic curd  
- Develops on cheese surface. To use with bacterium linens.  
- Produces aroma, efficient against mucor.  
- It dries efficiently the cheese surface. Can be used in blue-veined cheese.

**SIGMA 23** **Blend of 3 yeasts** ■ (freeze-dried) 500 L Rennet curd 005BCC  
Lactic curd  
- Inhibits blue molds efficiently.  
- **Very good anti mucor activity** if mixed with Sigma 50 CL or Sigma 52



**SIGMA 26** **Candida Colliculosa YEAST** ■ (freeze-dried) 500 L Soft cheese 005BIC  
Washed cheese  
- Ripening yeast, neutralizes quickly the surface of curd .  
- Favourable to the development of Brevibacterium Linens.  
- More fruity than sigma 22 . Floral aroma. Strong lipolytic nature, cream colour.



**SIGMA 28** **KL YEAST ( kluymarxianus )** ■ (freeze-dried) 500L Saint Paulin 005BDC  
Pressed cheese  
- Ripening yeast. Inhibits the development of contaminants type Penicillium and blue moulds.  
- Permits to fight bitterness.  
- Favours the development of geotrichum. Advised for cheese ripened with beer.

**SIGMA 30** **Saccharomyces YEAST** ■ (freeze-dried) 150 L Gas production for 005BJC  
blue-veined cheese  
- Helps the opening of the paste of blue-veined cheeses.

# GEOTRICHUM CANDIDUM

**SIGMA 50 CL (lactic curd)** **Geotrichum CANDIDUM** (liquid) 500 L Lactic curd 005EGC  
Goat cheese, Picodon  
St Marcellin, Perais  
- Mixed geotrichum. Beautiful ivory color. Appropriate for lactic curds.  
- **Very good anti-mucor activity**

Anti-mucor efficiency

**SIGMA 51** **Geotrichum CANDIDUM** ■ (liquid) 500 L Lactic curd 005EAC  
Soft cheese  
- Cream to white colour. Short and yeast type aspect.  
- Fast growth. Good resistance against salt. Anti-mucor activity.



**SIGMA 52** **Geotrichum CANDIDUM** ■ (liquid) 500 L Mixed rind 005EBC  
(St Nectaire,  
Reblochon)  
- Mixed geotrichum. The strain that tolerates better the salt.  
- Gives a white, short and no powdery rind.  
- **Very good anti-mucor activity.**

Anti-mucor efficiency



**SIGMA 54** **Geotrichum CANDIDUM** ■ (freeze-dried) 100-200 L Lactic curd 005ECC  
Soft cheese  
- Gives a white short rind.  
- Yeast type, slower development than the liquid cultures.

**SIGMA 55** **Geotrichum CANDIDUM** ■ (freeze-dried) 100-200 L Lactic curd 005EDC  
Soft cheese

- Gives a beige short rind.  
- Very aromatic. Slower development than liquid cultures.

**SIGMA 56** **Geotrichum CANDIDUM** ■ (freeze-dried) 100-200 L Lactic curd 005EHC  
Soft and acid cheese

- Type mold. White rind.  
- Slower development than liquid cultures.

# PENICILLIUM CANDIDUM

**SIGMA 71** **Penicillium CANDIDUM** (freeze-dried) 250-500 L All soft cheese 005HAC  
 Not typical products  
 For small size cheeses  
 Traditional strain, medium growth.  
 Very white and short cover, not very proteolytic.

**SIGMA 74** **Penicillium CANDIDUM** (freeze-dried) 250-500 L Soft cheese 005HEC  
 Quite typical  
 Anti-mucor. Fast and white strain.  
 Medium proteolytic activity.

**SIGMA 75** **Penicillium CANDIDUM** (freeze-dried) 250-500 L All soft cheeses 005HFC  
 For strong proteolysis  
 Typical products  
 Fast strain with good proteolysis.  
 Dense, white and thick rind



## STRAIN TYPE : " RED COLORED RIND "

**SIGMA 61** **Brevibacterium Linens** (liquid) 500 L 005FAC  
 Bacterium of the washing solution. Orange colour. Good resistance to salt.  
 Very aromatic. Easy growth at low temperatures (<10°C)  
 For washed rind cheese. Uncooked pressed cheese.

**SIGMA 62** **Brevibacterium Linens** (freeze-dried) 100-200 L 005FBC  
 Bacterium of the washing solution, strong pigmentation, strong orange colour.

**SIGMA 63** **Brevibacterium Linens** (freeze-dried) 100-200 L 005FCC  
 Bacterium of the washing solution, develops a very aromatic orange rind.  
 For washed rind cheese and uncooked pressed cheese.



## SPECIFIC MIXTURES

**SIGMA 93** **Camembert culture** (freeze-dried) 250-500 L Camembert 005KCC  
 And soft cheeses  
 Association of Penicillium candidum, Geotrichum candidum and yeast Debaryomyces.  
 Specially suitable for Camembert and other soft cheeses with a bloomy rind.  
 For a white and fine rind and neutral in taste

**SIGMA 94** **Mix of STRAINS** (liquid) 500 L All soft cheeses 005KDC  
 Association of Geotrichum and yeasts.  
 good activity against blue mould and mucor.

Anti-mucor efficiency



**SIGMA 95 P** **Pérail culture** (freeze-dried) 500 L Pérail 005KEC  
 and small size cheeses  
 Association of Kluyveromyces, Debaryomyces,  
 and St. Xylosus.

Anti-mucor efficiency



**SIGMA 96 SP** **Raclette culture** (freeze-dried) 250-500 L St Paulin 005KFC  
 natural rind  
 Association of Brevibacterium Linens and 3 yeasts.  
 Permits to limit the development of moulds in  
 uncooked pressed cheeses.



**SIGMA 97 PY** **Culture for Pyrénées cheese type** (freeze-dried) 250-500 L Pyrénées 005KGC  
 natural rind  
 Association of Brevibacterium Linens, of Debaryomyces yeast,  
 Brevibacterium Casei and Geotrichum.  
 Develops a typical aroma.



**SIGMA 98 C** **Culture for Tomme with dry rind** (freeze-dried) 250-500 L 005KIA  
 Association of Brevibacterium Linens  
 Debaryomyces hansenii, KL ( kluy-marxianus ).  
 Develops a typical aroma.

# MILK POWDERS

**GOAT** : Fat rate : 26/28 %  
20 kg Bag  
Ref : 167AAB

**COW** : Fat rate : 0 %  
25 kg bag  
Ref : 167CAA



**ORGANIC COW :**

Fat rate : 0 %  
25 Kg Bag  
Ref : 167BAA

# EMULSIFYING SALTS



EMULSIFYING SALT	JOHA S10	JOHA C SPECIAL	JOHA PZ7F	JOHA S4	JOHA SE	CITRIC ANHYDROUS ACID
Reference	<b>014FAA</b>	<b>014FAB</b>	<b>014FAC</b>	<b>014FAD</b>	<b>014FAE</b>	<b>014FBA</b>

Formulations for spreadable processed cheeses, sliced cheeses and for spreadable creams. Contact us.

Packaging : Bag of 25 kg  
Minimum order 200 kg/Reference.

# STRAPS FOR CHEESE

**Spruce Bark straps**

Packed in 25 straps pack

**Dimensions**

**45 cm x 3 cm** Ref : 013AAC

**100 cm x 3 cm** Ref : 013DAC



# SALTS



## FINE SALT

PACKAGING : **BUCKET OF 7 kg**

Ref : 014BAB  
0.67 € / kilo

**BUCKET OF 20 kg**

Ref : 014BBC  
0.64 € / kilo

**FINE SALT WITHOUT ADDITIVES**  
For production resulting from  
« **organic farming** »  
**Salt of CAMARGUE without additives**

**BUCKET OF 25 kg**  
Ref : 014CAE  
1.27 € / kilo

## PINK SALT FOR WASHED RIND CHEESE

- Rich salt in iron.
- Suitable for scrubbing with dry salt or in brine solution.
- Activates the surface flora of washed rind cheeses.

**Packaging in bucket of 7 kg**

Ref : 014EAA  
2.68 € / kilo



# ASHES



**FINE ASH SALT** Ready to use. Very easy to use.

Bucket of 25 kg Ref : 014DDA

**ASH for preparation of ash salt (Bûches, Pyramides)**

Box of 50 g Ref : 014DAA

**Use** : to get :  
a pale colour : 1 box for 20 kg of fine salt  
a very intense colour : 3 boxes for 20 kg of fine salt



**LIQUID ASH to spray.**

50 g bottle Ref : 014DCE

**Use** : Dilute the 50 g bottle in 1 L of water before spraying.



(see page 92)



**ASH for direct use on cheese (Morbier).**

Bucket of 1Kg Ref : 014DBA  
(1kg bag in a plastic and hermetic bucket)



# SPICES

## SIMPLE SPICES, CONDIMENTS AND SEEDS

### Simple spices, condiments and seeds (in bag of 500g or 1kg according to references)

Used as coating on fresh and drained cheese, can also be incorporated to fresh cheese, about 15 to 30 g/kg according to the spices

#### NEW FENUGREEK



SIMPLES SPICES	Quantity/bag	Ref
GARLIC SMALL SEMOLINA	1 kg	014HAA
GARLIC BIG SEMOLINA	1 kg	014HAB
PINK PEPPERCORNS	0,5 kg	014HAD
CARAWAY SEEDS	1 kg	014HAE
CHIVE	0,5 kg	014HAF
TUBULAR CHIVE	0,5 kg	014HAG
ENTIRE CUMIN SEEDS	1 kg	014HAH
ENTIRE FENUGREEK	1 kg	014HAI
MADRAS CURRY	1 kg	014HAJ
SHALLOT SEMOLINA	1 kg	014HAK
MUSTARD SEEDS	1 kg	014HAN
ONION SEMOLINA	1 kg	014HAO
DRIED PARSLEY FLAKES	0,5 kg	014HAQ
SOFT CHILLI (PAPRIKA)	1 kg	014HAR
GROUND GREY PEPPER	1 kg	014HAS
CRUSHED BLACK PEPPER	1 kg	014HAT
RED PEPPER FLAKES	1 kg	014HAV
SAVORY	1 kg	014HAW
TOMATO SEMOLINA	1 kg	014HAY
CHOPPED GREEN THYME	1 kg	014HAZ



## SPICES COMPOSITIONS, DRIED FRUITS, WALNUTS AND HAZELNUTS

**Spices compositions, dried fruits, walnuts and hazelnuts and others** (in bag of 500g or 1kg according to references)

Used as coating on fresh and drained cheese, can also be incorporated to fresh cheese, about 15 to 30 g/kg according to the compositions.

### NEW MIXED 5 BERRIES

COMPOSITIONS	Quantity by bag	Ref
GARLIC AND HERBS WITH SALT	1kg	014HCA
GARLIC AND HERBS WITHOUT SALT	1kg	014HCB
PROVENCE HERBS	1kg	014HCC
PEMPA	1kg	014HCE
SALAPEMPA	1kg	014HCF
ALSACIENNE SAVOUR	1kg	014HCG
CHRISTMAS SAVOUR	1kg	014HCH
TODDLERS SAVOUR	1kg	014HCI
GARDEN SAVOUR	1kg	014HCJ
INDIAN SAVOUR	1kg	014HCK
ITALIAN SAVOUR	1kg	014HCL
MEXICAN SAVOUR	1kg	014HCM
ORIENTAL SAVOUR	1kg	014HCN
PROVENÇAL SAVOUR	0,5kg	014HCO
MUSTARD SEEDS DUO	1kg	014HCP
PEPPER DUO	1kg	014HCQ
THE POTAGERE	1kg	014HCR
BRUSCHETTA MIX	1kg	014HCS
MIX 5 BERRIES	1 kg	014HCT
OIGNOR MIX	1kg	014HCU



FRUITS AND NUTS	Quantity by bag	Ref
CHOPPED WALNUTS	1kg	014HDA
GRILLED AND CHOPPED HAZELNUTS	1kg	014HDC
FIGS CUBES	1kg	014HDE
PAPAYA CUBES	1kg	014HDF
GRAPES	1kg	014HDG



OTHERS	Quantity by bag	Ref
ROSE PETALS	0,5kg	014HDN

# FLAVOURS

**Flavours** for yoghurts.

Name « flavour ».

A photo fruit can't be displayed on the packaging.

Minimum order 100 Kg / reference.  
25Kg Can.



DESIGNATION	Ref
<b>VANILLA FLAVOUR</b>	<b>016EAA</b>
<b>LEMON FLAVOUR</b>	<b>016EAB</b>
<b>COCONUT FLAVOUR</b>	<b>016EAE</b>
<b>STRAWBERRY FLAVOUR</b>	<b>016EAC</b>
<b>RASPBERRY FLAVOUR</b>	<b>016EAD</b>



## NATURAL FLAVOURS

**Natural flavour** for yoghurt.

Name « natural flavour ». Less 95% of the flavour comes for vanilla bean.

A photo fruits or vanilla can't be displayed on the packaging.

Very concentrated flavour , dosage 0,5 to 0,8%.

DESIGNATION	Quantity per bottle	Ref
<b>NATURAL VANILLA FLAVOUR</b>	<b>1kg</b>	<b>016FAA</b>

DESIGNATION	Quantity per can	Ref
<b>NATURAL VANILLA FLAVOUR</b>	<b>5kg</b>	<b>016GAA</b>



## "NATURAL FLAVOURS OF "

**Natural flavours of fruits and vanilla** for yoghurts.

Name « Natural flavour of ». More than 95 % of the flavour is extracted from the fruit.

Example : «Natural vanilla flavour ». More than 95 % of the flavour is extracted from **vanilla bean of Madagascar**.

A photo fruits or vanilla can be displayed on the packaging.

Very concentrated flavours , dosage 0,5 to 0,8%.

Do not hesitate to compare quantities and concentrations.

Very concentrated,  
Average dosing about 0,6%  
New : wild strawberry



DESIGNATION	Quantity per bottle	Ref
<b>NATURAL MADAGASCAR VANILLA FLAVOUR</b>	<b>1kg</b>	<b>016AAA</b>
<b>NATURAL LEMON FLAVOUR</b>	<b>1kg</b>	<b>016AAB</b>
<b>NATURAL STRAWBERRY FLAVOUR</b>	<b>1kg</b>	<b>016AAC</b>
<b>NATURAL RASPBERRY FLAVOUR</b>	<b>1kg</b>	<b>016AAD</b>
<b>NATURAL COCO NUT FLAVOUR</b>	<b>1kg</b>	<b>016AAE</b>
<b>NATURAL BLUEBERRY FLAVOUR</b>	<b>1kg</b>	<b>016AAF</b>
<b>NATURAL APRICOT FLAVOUR</b>	<b>1kg</b>	<b>016AAG</b>
<b>NATURAL PEAR FLAVOUR</b>	<b>1kg</b>	<b>016AAH</b>
<b>NATURAL CHERRY FLAVOUR</b>	<b>1kg</b>	<b>016AAI</b>
<b>NATURAL WILD STRAWBERRY FLAVOUR</b>	<b>1kg</b>	<b>016AAJ</b>
<b>NATURAL PEACH FLAVOUR</b>	<b>1kg</b>	<b>016AAL</b>
<b>NATURAL BLACK CURRANT FLAVOUR</b>	<b>1kg</b>	<b>016AAM</b>

DESIGNATION	Quantity by can	Ref
<b>NATURAL MADAGASCAR VANILLA FLAVOUR</b>	<b>5kg</b>	<b>016BAA</b>
<b>NATURAL LEMONFLAVOUR</b>	<b>5kg</b>	<b>016BAB</b>

**Others flavours on request**



# PREPARATIONS FOR DESSERTS

## READY FOR USE PREPARATIONS FOR CREAM DESSERT in bag

Preparation for 10 litres of whole milk.

Pour the content of the bag in 10 litres of whole milk and cook 20 minutes at 85°C.



## PREPARATIONS FOR STANDARD CREAM DESSERTS



DESIGNATION	Ref
VANILLA CREAM DESSERT	016LAB
CHOCOLATE CREAM DESSERT	016LAC



NEW

## PREPARATIONS FOR ORGANIC CREAM DESSERTS

DESIGNATION	Ref
ORGANIC VANILLA CREAM DESSERT	016MAB
ORGANIC CHOCOLATE CREAM DESSERT	016MAC



Certified by **Bureau Veritas Certification-FR-BIO-10**



NEW

# CARAMELS AND CHOCOLATE

## CARAMEL / CHOCOLATE



### Liquid preparation in bottle of 1 kg

for cream desserts, flans, rice pudding...

	Ref
CARAMEL	016CAC
CHOCOLATE	016CDA



## ORGANIC CARAMEL

### Liquid caramel preparation in bottle of 1 kg

Ref : 016CBA



Certified by **Bureau Veritas Certification-FR-BIO-10**



# FRUITS PREPARATIONS



## STANDARD PREPARATIONS FOR YOGHURTS



Fruits preparations in 3 kg tin can

NEW  
MANDARIN

FRUITS	Ref
STRAWBERRY	015AAA
APRICOT	015ABA
PINEAPPLE	015ACA
BLUEBERRY	015ADA
BLACKCURRANT	015AEA
RASPBERRY	015AFA
LEMON	015AGA
PEACH	015AHA
FOREST FRUITS	015AIA
PEAR	015AJA
BLACKBERRY	015AKA
CHERRY	015ALA
VANILLA*	015AME
PEACH/PASSION FRUITS	015ANA
PEAR/BANANA	015AOA
PINEAPPLE/COCO NUT	015APA
APPLE/ CHERRY/ CINNAMON	015AQA
APPLE/ KIWI	015ARA
EXOTIC FRUITS	015ASA
APRICOT/HONEY	015ATA
RHUBARB*	015AUA
CHESTNUT CREAM	015AVA
COCONUT	015AWA
FIG	015AXA
MANDARIN	015AYA



\* Rhubarb : 2,9 kg Tin can .

\* Vanilla : preparation in natural flavour.



Nb: Forest fruits is made of blackberries, strawberries, raspberries and blueberries.

Other flavours and tin cans of 12 kg available on request (minimum 72kg).

A discount is granted for a direct dispatch from 360 kg (and 72 kg by reference minimum).



## FRUITS PREPARATIONS FOR DRINKING YOGHURTS

Fruits preparations for drinking yoghurts in 3 kg can tin

FRUITS	Ref
STRAWBERRY	015CAA
RASPBERRY	015CCA



# ORGANIC FRUITS PREPARATIONS



## ORGANIC FRUITS PREPARATIONS FOR YOGHURTS (without conservative)



Fruits preparations in 3 kg tin can

NEW  
CHESTNUT

FRUITS	Ref
STRAWBERRY	015BAA
APRICOT	015BBA
PINEAPPLE (without flavour)	015BCA
BLUEBERRY	015BDA
BLACK CURRANT (without flavour)	015BEA
RASPBERRY	015BFA
LEMON (without flavour)	015BGA
PEACH	015BHA
FOREST FRUITS	015BIA
PEAR	015BJA
VANILLA*	015BKE
BLACKBERRY	015BLA
CHERRY	015BMA
PEACH/PASSION FRUITS	015BNA
PEAR/BANANA	015BOA
FRUITS OF ORCHARD	015BPA
APPLE/CHERRY/CINNAMON	015BQA
EXOTIC FRUITS	015BSA
RHUBARB (without flavour)*	015BUA
CHESTNUT CREAM	015BVA
ORANGE (without flavour)*	015BZC



Certified by **Bureau Veritas Certification-FR-BIO-10**



\*Rhubarb in 2,9 kg tin can  
\*Vanilla : preparation with natural flavours.

Nb: Forest fruits preparation is made of blackberries, strawberries, raspberries and blueberries.  
Fruits of orchard preparation is made of apples, pears, peaches, and apricots.

Other flavours and 12 kg can are available on request (minimum 72kg).

A discount is granted for a direct dispatch from 360 kg (and 72 kg / référence minimum)



## ORGANIC FRUITS PREPARATIONS FOR DRINKING YOGHURTS

Fruits preparations for drinking yoghurts in 3 kg tin can

FRUITS	Ref
RASPBERRY	015DCA
BLUEBERRY	015DEA



Certified by **Bureau Veritas Certification-FR-BIO-10**



**Lid** for box of fruits preparation

Ref : 039BLD

# SURFACE CHEESE COLOURING



## ROCOU (orange)

For coloration of the surface : Raclette, soft cheese type St Paulin  
or for paste coloration : Edam and Mimolette  
Ref : 010AAC

# COATING FOR PRESSED CHEESE

## PLASTI-ENROB

To protect from freezing

Emulsion made with acetate, fungicide + colouring.

**COLOURLESS PLASTI-ENROB for cold application** (Dosage 1000 ppm of Natamycine)

Packaged 5 Kg can

Ref : 012FAC

**ORANGE PLASTI-ENROB for cold application** (Dosage 1000 ppm of Natamycine)

Packaged 5 Kg can

Ref : 012FBC

**BLACK PLASTI-ENROB for cold application** (Dosage 500 ppm of Natamycine)

Packaged 5 Kg can

Ref : 012FCC

*To apply with a sponge at cold temperature.*

*Output : 1 kg of plasti-enrob for 20 to 25 2 kg cheeses and in 2 applications.*

*Not suitable for frozen T°C .*

## CIR-ENROB

Colourless paraffin to add to colouring.

**Paraffin role : protects cheese from drying, moulds and give a nice appearance.**

**COLOURLESS WAX "CIR-ENROB"**

Packaged in plate of about 5 kg – Box of about 25 kg

Ref : 012GAA

**SURFACE CHEESE YELLOW /ORANGE COLOURING**

Packaged in 100 g bottle

Suitable for 5 to 10 kg of paraffin depending on the dose

Ref : 010EAC

**SURFACE CHEESE RED COLOURING**

Packaged in 100 g bottle

Suitable for 5 to 10 kg of paraffin depending on the dose

100 g of red and 50 g of yellow colouring for 10 kg of bright red paraffin.

Other colourings on request.

Ref : 010EAJ

**Hot application through a bath between 65 and 85°C. Add colorant when hot (0,5 to 2%) before paraffining**



Paraffining table on request

# CASEIN PLATES

Plates of casein that permit the identification of batch number identification.

**Boxes of 250 plates ; numbered between 1 and 9999 per series of 250 consecutive numbers .**

Ref :018AAH

Box of 250 plates diameter 35mm

Personalized labels on request for a minimum of 2 000 labels:



**Casein figures numbered from 0 to 9 (height of figures 27mm).**

Pack of 10 bags, 100 units in a bag

Ref : 018AAM





**Plastic milk can** With lid Colour : grey  
**Do not use as a pot for milking machine**

Capacity : 10 L Ref : 034FAA  
 20 L Ref : 034FBA

Lid for can of : 10 L Ref : 034FEA  
 20 L Ref : 034FHA

## Aluminium can

With 2 handles and aluminium lid.  
 Diameter of the neck Exterior : 200 mm Interior : 180 mm  
**Can be used as a pot for milking machine**

Capacity : 20 L Ref : 034GBA  
 30 L Ref : 034GCA



## Stainless-steel can

**Do not use as a pot for milking machine**

Capacity : 5 L Ref : 034GFA  
 10 L Ref : 034GGA  
 20 L Ref : 034GKA  
 30 L Ref : 034GHA  
 40 L Ref : 034GJA

Availability depending on restocking

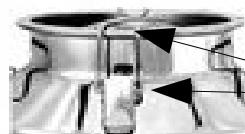
## Stainless-steel can with hinges

**Do not use as a pot for milking machine**

Capacity : 20 L Ref : 034GMA  
 30 L Ref : 034GNA



EASY TO OPEN



Hinges

# MILK STRAINERS

## Milk strainer aluminium + 3 grids

Diam. of bottom 140 mm / Diam. of top 320 mm  
 Capacity : 9 litres For disks diam : 170 mm  
 Ref : 034BAA



## Milk strainer not spinned

Diameter	Packaging	Reference
200	Box of 200	034CBA
170	Box of 200	034CAA

**3 Aluminium grids only**  
 Ref : 034BEA



## Milk strainer plastic + metallic grid

Diam. of bottom 100 mm  
 Diam. of top 270 mm  
 Ref : 034BFA

**Metallic grid only**  
 Ref : 034BGA

# TANKS FOR MILK STORAGE 2 – 4 °C AND/OR MATURATION 12 – 14 - 16°C

## A) Vertical tank with cooling group under the vat

Ref	Capacity (L)	Power (KW)	Volts	Nbr of milkings	Outside Diameter	Height with opened door	Weight
034SFA	100 L	0.5	230 V	2	610 mm	1800 mm	80 kg
034SFC	200 L	0.65	230 V	2	760 mm	2000 mm	105 kg
034SFF	300 L	1.00	230 V	2	960 mm	2100 mm	155 kg



- Valve not included – In option
- Exit diameter 51 SMS

## B) Vertical tank with cooling group behind

Ref	Capacity (L)	power (KW)	Volts	Nbr of milkings	Outside Diameter	Weight
034SFE	400 L	1,15	400 V	2	1090 mm	170 kg
034SFV	400 L	1,15	230 V	2	1090 mm	170 kg
034SFG	500 L	1,5	400 V	2	1090 mm	180 kg
034SFW	500 L	1,50	230 V	2	1090 mm	180 kg
034SFK	800 L	2,00	400 V	2	1520 mm	245 kg
034SFM	1000 L	2,50	400 V	2	1520 mm	280 kg
034SFQ	1400 L	3,00	400 V	2	1520 mm	382 kg



Optional valve

### Characteristics of vats :

- Stainless-steel 304 vat.
- Electronic thermostat adjustable on request from +2°C to room T° C.
- Preadjusted sequenced agitation.
- Exit diameter 51 SMS.
- Security lid for opening.

### Optional :

- Valve of diameter 51, 38 or 25 and connection for flexible hose (see page 31, 33).



**C) Vertical tank with separated group, can be put outside the room**

<i>Ref</i>	<i>Capacity (L)</i>	<i>Power (KW)</i>	<i>Volts</i>	<i>Nbr of milkings</i>	<i>Outside Diameter</i>	<i>Dimensions of group LxWxH</i>	<i>Weight</i>
034SGA	400 litres	1,15	400 V	2 milkings	1090 mm	670x575 ht 360	170 kg
034SGB	500 litres	1,15	400 V	2 milkings	1090 mm	670x575 ht 360	180 kg
034SGE	800 litres	2,00	400 V	2 milkings	1520 mm	430x650 ht 740	245 kg
034SGH	1000 litres	2,50	400 V	2 milkings	1520 mm	430x650 ht 740	280 kg
034SGJ	1400 litres	3,10	400 V	2 milkings	1520 mm	530x690 ht 870	382 kg



**D) Horizontal milk tank**

<i>Ref.</i>	<i>Capacity (L)</i>	<i>Power (KW)</i>	<i>Volts</i>	<i>Nbr of milkings</i>	<i>Dimension L x D x W in mm</i>
034SHC	1600 L	1,80	400 V	4	2500x1110x1530
034SHE	2000 L	2,20	400 V	4	2400x1270x1700
034SHG	2500 L	2,60	400 V	4	2900x1270x1700



**STAINLESS STEEL AND SPINNED MILK FILTERS**

**Paper milk filter for milking machine Ø 60 mm**

Permits the detection of (presence or absence) of pseudomonas in the milk.

- L. 320 mm box of 250 Ref : 034CEA
- L. 450 mm box of 250 Ref : 034CEB
- L. 620 mm box of 250 Ref : 034CEC
- Quantity/ box : 250



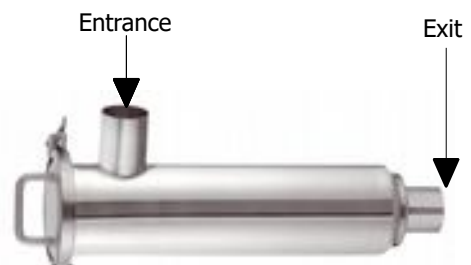
**Stainless steel milk filter , diameter of filtration holes filtration 1 mm**

- Filter entrance /exit 25 SMS Ref : 034CBC
- Filter entrance /exit 38 SMS Ref : 034CBE

**RECOMMENDED WHEN YOU WORK WITH RECONSTITUTED MILK**

**Spinned milk filter 250 microns**

Length 315 mm diameter 38 mm  
Ref : 034CDA



# PUMPS AND ACCESSORIES

## TRANSFER PUMP

for milk 58L/min.  
Single-phased 230V-50/60Hz.  
Electrical power 0,45 kw  
Inlet/outlet plug SMS Diam 38.  
Stainless-steel frame 18 blades.  
Without by-pass, 2 rotation ways.  
On-off switch integrated  
Max. temperature of use : 80°C

Ref : 035FAA



035FAA

**PAPER GASKET** for transfer pump : 035FAA :

Ref : 035JCC

**RUBBER BASKET** for transfer pump 035FAA :

Ref : 035JCB

**ACCESSORIES** for transfer pump

Ref : 035FAG

## PUMP 64L/MIN FOR LIQUID AND VISCOUS PRODUCTS

Single phased 230V 50/60 Hz Electrical power : 0,56 Kw  
Inlet/outlet plug SMS Diam 38 .  
Slow rotation with inverter, impeller EPDM. Suitable for stirred yoghurts transfer. Automatic starting, works from 0°C to 80°C.

Ref : 035FAB

Impeller EPDM. Ref : 035FAC



035FAB

## TRANSFER PUMP for milk 100 L / min

Power supply three-phased 400V Electrical power : 0,75 kw  
Centrifugal pump with stainless-steel turbine.  
Stainless-steel AISI-316 L. 1 rotation way, naked without on/off switch.  
Inlet 38 SMS / outlet 25 SMS  
Max. temperature of use : 90°C  
Flow : 6 m<sup>3</sup> / h at 1.2 Bar ( no automatic starting )

Ref : 035FFA



035FFA

## TRANSFER PUMP for milk 17 L / min

to supply a separator or a packaging machine  
Power : single phased - 230 V. 50Hz - Electrical power : 0,37 Kw  
Stainless-steel body pump  
Inlet/ outlet 25 SMS plug  
Slow rotation with inverter, impeller EPDM. Suitable for the transfer of stirred yoghurts; Automatic starting , works from 0°C to 80°C.  
Ref: 035GAA

EPDM impeller Ref: 035GAE



035 GAA

## PLUNGING CANE PUMP

Power supply 230 V 50/60 Hz.  
Metallic frame.  
Max flow 65 litres / min.  
Outlet diameter : 25 mm.  
Total diameter of bottom : 160 mm.  
Total height of tube to immerse : 860mm.  
Total pump height : 1120 mm.  
Motor from IP55 category.  
Power : 1800 Watts.  
Weight : about 9 kg.  
Delivered with on/off switch and a circuit breaker switch for protection against overload.

Ref : 035MDA

### Option :

Stainless-steel tap welded to the pump handle.  
Ref : 035MDB

## WASHING SET BALL + ASSEMBLING

1 Washing ball 037CAA + 1 elbow + 1 nose plug  
Ø 38 SMS.  
In case you assemble yourselves foresee a drilling  
Ø 29 mm.

Ref : 037AAA

## WASHING BALL ALONE

Drilling at the top.  
Ref : 037CAA



037CAA

**Pumps 035FAA,035FAB,035GAA and 035MDA can run with a plug (operated by a remote control)**



**STAINLESS STEEL TROLLEY** for pump :  
035FAA, 035FAB, 035FFA and 035GAA  
Mounted on 2 wheels with stainless steel frame

Ref : 035FEC



#### STAINLESS STEEL WALL BRACKET

for pump :  
035FAA, 035FAB, 035FFA et 035GAA  
2 means of attachments :  
- By dowelling if the wall allows it.  
- By bolting through-wall and by blocking  
on the other side of the lock.

Ref : 035FED



#### STAINLESS STEEL TROLLEY WITH STAINLESS STEEL HOOD

For pump 035GAA : Ref : 035GAB

For pump 035FAB : Ref : 035FAI

## VALVES

\* **Ball valve for milk vat** Ø 51 SMS socket ball valve Ø 20/27 elbow exit Ø 15 mm  
Ref : 037LNA

\* **Butterfly valve** Ø 25 mm : SMS plug 25/valve/socket 25 (plate heat exchanger)  
Ref : 037LJA



037LAA

\* **Butterfly valve** diameter 38 mm : SMS socket 51/ Reducing 51-38/valve 38/Plug 38  
Ref : 037LAA



037LFA

\* **Butterfly valve** diameter 38 mm : SMS plug 38/valve 38/socket 38  
Ref : 037LHA

\* **Butterfly valve** diameter 51 mm : SMS plug 51/valve 51/socket 51  
Ref : 037LFA



037LBA

\* **Total opening valve** diameter 51 mm : SMS plug 51/drain tile valve 51/socket 51  
Ref : 037LBA

\* **Total opening valve** diameter 63 mm : SMS plug 63/drain tile valve 63/socket 63  
Ref : 037LBD

## ACCESSORIES

#### GASKET SMS

25 Ref : 035JFA  
38 Ref : 035JDA  
51 Ref : 035JEA



#### STAINLESS-STEEL RING

Diameter : 32 x 50  
Ref : 035LDA



#### KEY FOR FITTING AND LOOSENING OF CONNECTIONS FROM 25 TO 76 SMS

Stainless-steel 304 Ref : 035YAA



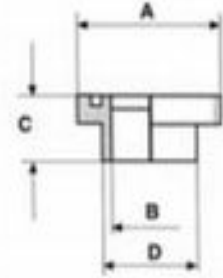
# TABLE OF CORRESPONDENCES

## Norme GAS BSP

Pouces / GAS BSP												
1/8"	1/4"	3/8"	1/2"	3/4"	1"	1 1/4"	1 1/2"	2"	2 1/2"	3"	4"	5"
5/10	8/13	12/17	15/21	20/27	26/34	33/42	40/49	50/60	66/76	80/90	102/114	120/141

## Norme SMS

SMS	DN (B)	Ø extérieur (A) sur filet du Nez fileté	Ø intérieur sur filet de l'écrou
25	22	39 mm	36 mm
38	35	60 mm	56 mm
51	48	70 mm	66 mm
63	61	84 mm	81 mm
76	72	97 mm	94 mm
104	99	124 mm	120 mm



# HOSES – HOSES SUPPORTS

**TRICOLAIT** Maximum temperature of use : **60°C**  
 Transfert of food products and compressed air.  
 Flexible PVC hose with 2 layers ,  
 plaited reinforcement between the 2 transparent layers.  
 Roll of 25 m.



Int/Ext diameter : **19-27** Ref : 047 LJA  
**25-36** Ref : 047 LMA  
**30-41** Ref : 047 LNA  
**38-48** Ref : 047 LPA

**10 % DISCOUNT ON ALL HOSES  
 ORDERED BY COMPLETE ROLL**

**SPIRALAIT** Maximum temperature of use : **60°C**  
 Transfer of liquid food. Flexible hose in PVC, with round PVC  
 reinforcement.  
 Roll of 25 m.

Interior Diameter : **32** Ref : 047 GBA  
**35** Ref : 047 GCA  
**38** Ref : 047 GFA  
**50** Ref : 047 GEA



**ALFALAIT** Maximum temperature of use : **60°C**  
 Flexible hose in transparent for milking machine.  
 Roll of 25 M .

Int/Ext diameter **14-24** Ref : 047 RAA



## STAINLESS-STEEL SUPPORT FOR HOSES





Stainless-steel 304 support;.  
 Provides with 3 holes  
 for wall mounting.


Dimensions : length 405 mm  
 depth 210 mm  
 height 200 mm  
 Weight : 1 kg




Ref : 114FEA

## NEW: CONNECTIONS SUPPLIED WITH PADDLE-WHEELS ALLOWING MANUAL FITTING AND LOOSENING OF CONNECTIONS

<b>STAINLESS-STEEL STRAIGHT CONNECTION</b>		
<b>DESCRIPTION</b>	<b>REF</b>	
One side diameter 51 SMS socket / Exit fluted nozzle diameter 51	035HJA	
One side diameter 51 SMS socket / Exit fluted nozzle diameter 38	035HJB	
One side diameter 51 SMS socket / Exit fluted nozzle diameter 25	035HLA	
One side diameter 38 SMS socket / Exit fluted nozzle diameter 51	035HRA	
One side diameter 38 SMS socket / Exit fluted nozzle diameter 38	035HGA	
One side diameter 38 SMS socket / Exit fluted nozzle diameter 25	035HGB	
One side diameter 25 SMS socket / Exit fluted nozzle diameter 25	035HPA	
One side diameter 51 SMS plug / Exit fluted nozzle diameter 38	05HMI	
One side diameter 51 SMS plug / Exit fluted nozzle diameter 25	035HLB	
One side diameter 38 SMS plug / Exit fluted nozzle diameter 38	035HMA	
One side diameter 38 SMS plug / Exit fluted nozzle diameter 25	035HMH	
One side diameter 25 SMS plug / Exit fluted nozzle diameter 25	035HPB	
One side diameter 51 SMS plug / One side diameter 51 SMS plug	035HVC	
One side diameter 38 SMS plug / One side diameter 38 SMS plug	035HVB	
One side diameter 51 SMS socket / One side diameter 51 SMS socket	035HVI	
One side diameter 38 SMS socket / One side diameter 38 SMS socket	035HVH	

<b>STAINLESS-STEEL ELBOW CONNECTION</b>		
<b>DESCRIPTION</b>	<b>REF</b>	
One side diameter 51 SMS socket / elbow / Exit fluted nozzle diameter 51	037LEA	
One side diameter 51 SMS socket / elbow / Exit fluted nozzle diameter 38	035HDB	
One side diameter 38 SMS socket / elbow / Exit fluted nozzle diameter 51	035HKB	
One side diameter 38 SMS socket / elbow / Exit fluted nozzle diameter 38	035HKA	
One side diameter 25 SMS socket / elbow / Exit fluted nozzle diameter 25	035HAB	
One side diameter 25 SMS socket / elbow 45° / Exit fluted nozzle diameter 25	035HAC	

<b>REDUCING VALVE</b>		
<b>DESCRIPTION</b>	<b>REF</b>	
51 SMS socket / 38 SMS plug	035HFA	
51 SMS socket / 25 SMS plug	035HPD	
38 SMS socket / 25 SMS plug	035HRB	
51 SMS plug / 25 SMS plug	035HPC	
38 SMS plug / 25 SMS socket	035HEA	

# MILK CONTAINERS

## Not isolated vat on pallet for milk transfer and storage



Stainless-steel 304 L vat

2 capacities available : 500 and 1000 litres.

- Includes :
- Vat delivered on pallet for transport.
  - Lockage lid with a quick closing device.
  - Washing ball exit SMS 38 plug integrated to the lid.
  - Draining system exit Ø SMS 51 plug without valve.

### Not isolated 500 L vat on pallet

Dimensions :

- Width : 1150 mm.
- Depth : 1200 mm.
- Total height : 940 mm.
- Unloaded weight : 100 Kg.

Ref : 034VBA

### Not isolated 1000L vat on pallet

Dimensions :

- Width : 1150 mm.
- Depth : 1200 mm.
- Total height : 1450 mm.
- Unloaded weight : 130 Kg.

Ref : 034VAA

## Isolated tank for transport ( without cooling device)

- Lid fixed by hinge.
- Exit Ø 51 SMS without valve.

### Option:

- Delivered on stainless steel pallet on request.
- Set washing ball Ref : 037AAA (see page 30).
- Butterfly valve or ball valve.

Ref.	Capacity in L	Ø total in mm	Int. Ht in mm	Total Ht in mm	Weight in kg
034QAB	200 L	650	740	800	55
034QAC	300 L	805	740	800	74
034QAD	400 L	805	950	1000	82

blowhole

Entry 51 SMS plug for filling



### Ball valve Ø int. 15 mm

Fixed on the milk ball for the filling of milk bottles.

Fixed on connection SMS plug 51

Ref : 037LNA (See page 31)

## Flag for heating and cooling Stainless-steel 304L, angle exit, polished finishing, depth 600 mm

Entrance and exit gas plug 15/21.



Water inflow

Width: 270 mm Ref: 037SCA  
 Width: 370 mm Ref: 037SFA  
 Width: 470 mm Ref: 037SDA  
 Width: 570 mm Ref: 037SEA

### STAINLESS-STEEL PLATE TO FIX ON THE WALL

#### INCLUDED WITH PLATE :

- A hot water / cold water tap.
- A probe belt if an electronic thermostat is used. Ref 136ACA
- 1 Tube 1M to hang the flag.

( BE CAREFUL : connection flexibles to the water system are not provided ) .

Ref : 037SLA

#### OPTION :

##### - Electronic thermostat :

to improve the accuracy. Power supply 230 V. (see page 39)  
 Ref : 136ACA

##### - Electrovalve :

Working with the thermostat 136ACA. Allows to regulate heating or cooling.

Connection Ø 15 x 21 ½ inch.

- Power supply 220 volts.

Ref : 037OAE

Return to boiler  
 or  
 for recycling



Stainless steel model

### ALUMINIUM ELECTRIC HEATER

2000 W under 220 Volts. Thermostat : 20 to 100°C. Maxi temperature 70°C/80°C.

Bottom diameter 150 mm.

Minimum height of immersion : 25 cm ; maximum: 65 cm. Total height : 90 cm.

Permits to heat 20 to 100 litres of milk. Doesn't burn milk. Accuracy : +/- 5°C on 100 L.

For 30 litres, temperature raises of 1°C in 1 min.

Ref : 037HCA

### STAINLESS STEEL ELECTRIC HEATER

2300 W under 230 Volts. Thermostat : 10 to 90°C. Maxi temperature 70°C/80°C.

Bottom diameter 145 mm.

Minimum height of immersion : 25 cm ; maximum: 65 cm. Total height : 90 cm.

Permits to heat 20 to 100 litres of milk. Accuracy : +/- 5°C on 100 L.

For 50 litres, temperature raises of 1°C in 1 min.

Ref : 037HCF



Aluminium model

### STAINLESS-STEEL PLATE HEAT EXCHANGER

Permits to heat or to cool the milk. Example of heating : from 4° to 50°C.

- Energy : hot water (between 55° and 60°C).

- Milk flow : 500 Litres/hour.

- Hot water flow : 1000 Litres/hour.

- Total length : 370 mm – Width : 180 mm – Height : 545 mm.

Ask for specification sheets for support, pump, valves, exchanger.

Ref : 037GSA

### SUPPORT FOR EXCHANGER AND PUMP

- Length : 600 mm – Width : 350 mm – Total height : 760 mm

Ref : 044ANA



# SEPARATORS

## SEPARATOR Flow rate 125 L/Hour

Single-phased power supply 230 V 50/60 Hz  
Capacity of tank : 10 litres  
With nylon receptacle

Ref : 037ABA

With polished aluminium receptacle  
Ref : 037ABB



037AEA

## SEPARATOR Flow rate 315 L/Hour

Single-phased power supply 230 V 50/60 Hz  
Capacity of tank : 22 litres  
Polished aluminium

Ref : 037AEA

Spare parts  
available quickly

## SEPARATOR Flow rate 500 L/Hour

Single-phased power supply 230 V 50/60 Hz  
Without tank  
Ref : 037AGA

Central tank 50 litres – polished aluminium  
Ref : 037AHA

## OPTION AUTOMATIC FILLING

- Suitable : for a separator 500 L/h  
for a piston dosing unit.
- Includes an automatic level régulation on  
the hopper
- Height under hopper = 1300 mm

Includes :

- 1 stainless-steel hopper 20 litres
- 1 pump 17 L/mn
- 1 stainless-steel plate + connections  
and gaskets
- 1 level regulation ( electrical box + électrodes )

Ref : 038RAA



**Capacity determined by the volume of cream to turn into butter :**



Churn without kneading

### CHURN 12 L of cream

Single-phased power supply 230 Volts 50/60 Hz Stainless-steel vat  
Ref : 037CAB

**CONVERSION KIT** of simple churn to kneading churn  
for 037CAB Ref : 037COA

### CHURN 19 L of cream

Single-phased power supply 230 Volts 50/60 Hz Stainless-steel vat  
Ref : 037CBA

**CONVERSION KIT** of simple churn to kneading churn  
for 037CBA Ref : 037COB

### CHURN 32 L of cream

Single-phased power supply 230 Volts 50/60 Hz Stainless-steel vat  
Ref : 037CEA

**CONVERSION KIT** of simple churn to kneading churn  
for 037CEA Ref : 037COC

## HORIZONTAL KNEADING CHURNS

Kneading churns models.

### KNEADING CHURN 12 L of cream

Single-phased power supply 230 Volts 50/60 Hz Stainless-steel vat  
Ref : 037CJA

### KNEADING CHURN 19 L of cream

Single-phased power supply 230 Volts 50/60 Hz Stainless-steel vat  
Ref : 037CKA

### KNEADING CHURN 32 L of cream

Single-phased power supply 230 Volts 50/60 Hz Stainless-steel vat  
Ref : 037CLA



Kneading churn  
Support for churn on request

## VERTICAL KNEADING CHURNS

### VERTICAL CHURN 20L CREAM, KARNÉMELK, ELBEN

#### Kneading churn

Capacity : 20 litres.  
Single-phased power supply 230 Volts 50 Hz.  
2 motors and 1 speedreducer.  
Entirely stainless-steel 304, vat and screws treated.  
Altuglass lid , security switch.  
Stainless-steel and swivelling wheels.

Ref : 037CHA

**These kneading churns 20 L and 100 L permit to knead butter in 2 steps**



### VERTICAL CHURN 100L CREAM, KARNÉMELK, ELBEN

#### Kneading churn

Capacity : 100 litres.  
Single-phased power supply 230 Volts 50 Hz – Possibility 380 V 3 phases .  
Motor of 1.8 KW with optional drawbridge.  
Entirely stainless-steel 304, vat and screws treated.  
Altuglass lid - security switch.  
Stainless-steel 304 wheels with brakes.

Ref : 037CCA



## Wooden decorated BUTTER MOULDS



Ref : 058KDA **Oval mould « 80 gr »** flower pattern  
 Ref : 058 KAA **Round mould « 125 gr »** cow pattern  
 Ref : 058 KBA **Oval mould « 300 gr »** flower pattern

Ref : 058KEA **Rectangular mould 125 g** cow pattern  
 Ref : 058KFA **Rectangular mould 250 g** cow pattern  
 Ref : 058KFB **Rectangular mould 250 g** without pattern

Weight values are indicative.  
 Essential to weight butter before shaping.



058KBA

## STAINLESS-STEEL BUTTER AND CURD MOULDING MACHINE



Stainless-steel frame and vat.  
 Capacity : 10 kg  
 Easy cleaning.

Permits : - to push butter into wooden mould to form butter blocs.  
 - to push some drained curd to 70-75% (dry matter) in bûchettes cheeses, 100 to 200 gr, diameter maxi 40mm.

To fix on the edge of a draining or packing table.

Ref : 037CMA



**Butter Wooden spatula** Ref : 041CKB  
 Without handle

## CONTINUOUS FLOW PASTEURIZER

### Tubular pasteurizer

Ref : 037HRE

Hot water produced with an integrated gaz boiler of about 35 Kw. Provided with a boiler separated from the pasteurizer.

#### TECHNICAL FEATURES :

- 1 Pasteurization exchanger.
- 1 Heat recovery exchanger.
- 1 Tubular flow type holder .
- 1 Cooling exchanger.
- 1 Starting vat + 1 centrifugal pump.
- 1 Electronic regulation.

#### Examples of possible uses :

- \*Milk re-heating T°C from 4°C to 30°C.
- \*Milk heating T°C from 63°C to 85°C.
- \*Holding : 20 to 30 seconds regarding the flow.
- \*Outflow 45°C or Outflow to 4°C with icy-water.

#### - Model CIP (cleaning in place)

Ref : 037HRD

- Equipment for cleaning in place including:
- 1 100L stainless-steel vat.
  - 1 Centrifugal pump.
  - 1 Washing ball for buffer vat.
  - 1 Washing system for the filler.

#### - RECYCLING VALVE

Ref : 037HRF

#### - Temperature displayer /\_recorder

Ref : 037HRC

- Disk recording paper





# PASTEURIZER

## For yoghurts and starter production

### Water-bath pasteurizer Ref : 037HFA

Stainless-steel vat capacity 30 litres.  
Lid and support of electric part in plastic  
Hotplate 1800 watts.  
Single-phased - Power supply 230 Volts 50Hz.  
Thermostat with bulb/warning heating light  
Fitted with water entrance and outflow that permits to cool the milk.  
Provided with 2 m of hose 15x23.

### STAINLESS-STEEL SUPPORT FOR MIXER TOP AND STIRRING CROSSBAR :

To fix on the wall with a fixation counter plate.  
Permits to hang the stirring crossbar when the work is finished.  
Includes : - A tap for hot and cold water.  
- A probe-case for 136ACA .  
- Dimensions of the support : H x L X depth 500 X435 X200 mm

Ref : 037SLA

### PASTEURIZER STAINLESS-STEEL SUPPORT :

To fix on the wall with a counter plate.  
- Tray dimensions : L X l : 400 X 400 mm  
Ref 037SLB

**(NB/Hoses for connection to main water are not supplied)**

### MOTORIZED AGITATOR Ref : 037HBA

Agitation speed 22 rev/min.  
Single-phased power supply 230 volts 50/60 hz.  
Agitation blade provided . Emergency stop switch.

EFFICIENT AND  
CHEAP

### STAINLESS-STEEL LID FOR PASTEURIZER WITH MOTORIZED AGITATOR Ref : 037HPC

2 parts lid.  
1 hole diam. 11 mm for the probe of the thermostat 136ACA.  
2 handles ; one per lid.

### Electrovalve Ref : 037OAE

works with the thermostat 136ACA , it permits to regulate heating or cooling. Power supply 230 volts.



### Electronic Thermostat

Ref : 136ACA

Power supply 230 volts  
With stainless-steel protected probe : length 165 mm and cable length 1,5 m. Permits regulation during cooling or heating with a good accuracy + ou - 1°C.  
Ask for technical sheet.

**Stainless-steel handle** : maintain the bucket when it's not full.

Ref : 037HPD

### Stainless-steel lid

with manual agitator.  
Ref : 037HPB

### Stainless-steel bucket of 22L

Useful capacity 20 litres bucket  
Ref : 037HPA

### Thermometer -10/+110°C

of glass Ø : 10 mm - Length : 235 mm  
Ref : 136AAF



NEW PROBE CABLE  
MORE RESISTANT

	Basic version pasteurizer	Complete pasteurizer with motorized agitation
Description	Reference	Reference
Water-bath pasteurizer	037HFA	037HFA
Stainless-steel bucket of 22 L	037HPA	037HPA
Stainless-steel lid	037HPB	
Stainless-steel lid for pasteurizer with motorized agitation		037HPC
Motorized agitator		037HBA
Electrovalve		037OAE
Electronic thermostat		136ACA

## MEASURING JUGS FOR MILK/FUNNEL



045CBA

**MEASURE 0.5 L** In aluminium  
Ref : 045CBA

**MEASURE 1 L** In aluminium  
Ref : 045CAA



045CDA

**STAINLESS STEEL MEASURE 1 L**  
Ref : 045CCA

**STAINLESS STEEL MEASURE 2 L**  
Ref : 045CDA



Graduated measure

Graduated measure

### Piston funnel with suport

Suitable for milk.  
Capacity of 3,3 L.  
Available volume 3 L.

Ref : 038PAB

## SPECIFIC FILLING MACHINE

Filling machine 2 pumps for liquid only .

Capacity 100 ml to 2 litres. Example of rate : - Pots 125 ml : 350 to 400 pots/ hour  
- Bottles of 1 litre : 170 bottles/ hour

**For your stewed yoghurts,  
From 40 to 100 L/day.**



Height of maximum aspiration 240 mm under the pump. Pumps are controlled by time-switches on which it is possible to schedule a filling time.

Ref : 038OAA

## POLYVALENT FILLING DOSING UNIT

**All stainless-steel piston measuring machine for milk, yoghurt, fresh cheese, fruit yoghurt, thick products : jam, honey, milk jam**

Air powered only – No electricity is required.  
Can be continuously supplied directly from a vat or from a high hopper (see page 36).

### Possible rates of work :

- 125ml : 500 to 700 cycles/hour
- 250ml : 400 to 500 cycles/hour
- 500ml : 250 to 350 cycles/hour
- 1000 ml : 200 to 300 cycles/hour

### Single dosing :

- Dose 5 to 250 ml Ref : 038HCB
- Dose 50 to 1300 ml Ref : 038HCD

### Equipment for liquid products :

- Valve for liquid products Ref : 038HCE
- Elbow connection for hopper Ref : 038HAL
- Straight and fluted connection Ref : 038HAN
- Diffuser and spout Ref : 038HAS

### Equipment for dense products :

- Valve for dense products Ref : 038HCF
- Spout Ref : 038HAF
- Elbow and fluted connection Ref : 038HAM

### Accessories :

- Hopper 15L Ref: 038HAI



# AUTOMATIC FEEDING HOPPER

41

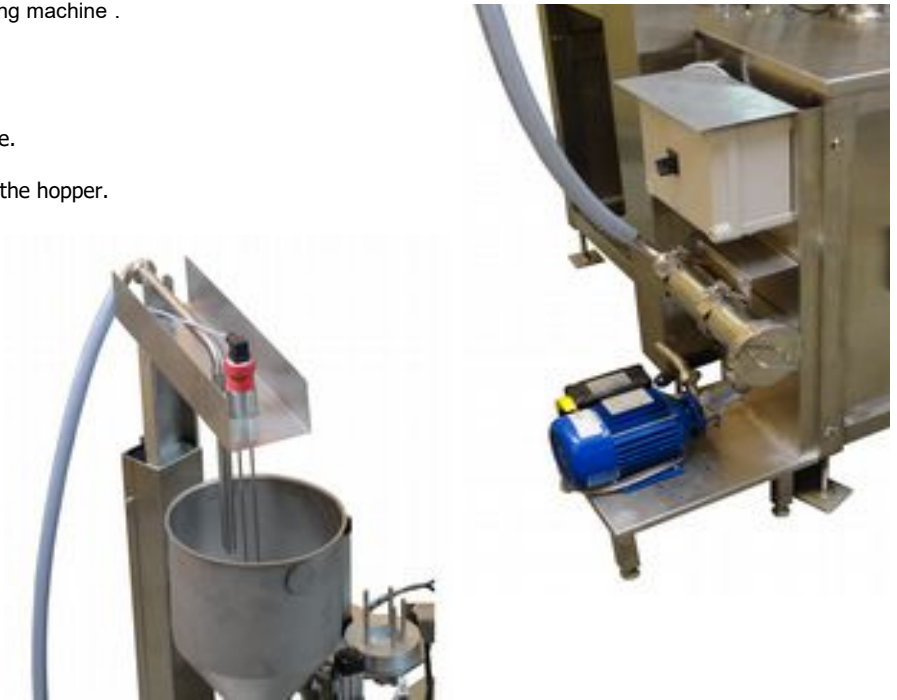
Allows to supply an automatic filling and packaging machine .

- Includes :

- 1 strainer milk filter 1 mm.
- 1 pump 17 L/min for milk, stirred yoghurt with fruits, fresh cheese.
- 1 electrode high level / low level permits to maintain a constant level in the hopper.
- 1 goose neck for the hopper filling.
- stainless-steel support and box.

**For condi-yog with simple hopper :**

Ref : 038GKA



## FILLING DOSING UNIT TROLLEY MOUNTED

**All stainless-steel piston measuring machine for milk, yoghurt, fresh cheese...**

Allows :

- An easy filling of the hopper.
- A semi automatic dosing on table.
- The filling of 5 L buckets.

Air powered only .

Easy cleaning .

Can be powered direct from a vat.

**Dosing unit from 250 g to 5 kg.**

Ref : 038HDA

**30 L Hopper.**

Ref : 038HDB

**Valve for liquid products.**

Ref : 038HDD

**Valve for dense products.**

Ref : 038HDE



**5 L Buckets :  
160 buckets/hour.**

# AUTOMATIC FILLING AND PACKAGING MACHINE "CONDI-YOG"

**For incubated, stirred and double-layers yoghurts**

Production rate 1200 pots/hour.  
For plastic pots diameter 68 mm and aluminium lids.



**VERSION 1 DOSING UNIT FOR SIMPLE YOGHURT**

Ref : 038GFM 1 Dosing unit with 1 filling simple hopper 20L

**VERSION 2 DOSING UNITS FOR DOUBLE-LAYERS YOGHURT**

Ref : 038GFL 2 Dosing units with 2 Filling simple hoppers 20L

**OPTION:**

Dosing head for thick products (suitable for stirred yoghurt with or without fruits, fresh cheese, creamy dessert and rice pudding).  
Ref : 038GFJ

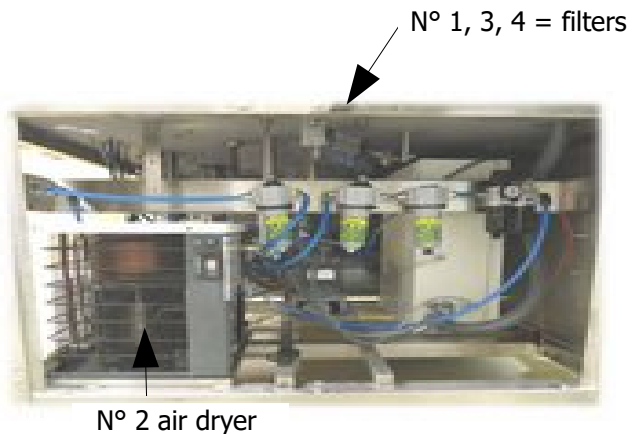
Fixed rate : 1200 pots/hour.  
Dim. 980 X 980 mm.



## COMPRESSED AIR TREATMENT FOR PACKAGING MACHINE

- Integrated or not to automatic filling and packaging machines.
- Designed to dry and filter the compressed air.
- To be used at 6 bars pressure and 30 m3/hour maximum.

REFERENCES	DESIGNATION
1 330ABA	Air cleaner pre-filter 1 micron
2 330ACA	Air dryer 30 m3/H
3 330ADA	Oil separator filter
4 330AEA	Active carbon air filter
5 330ACD	Integration with packaging machine



# MULTIPURPOSE SEALING MACHINES -POTS / CONTAINERS AND ALVEOLATED TRAYS

## Manual sealing machine 4 pots

Ref : 038FQA

### TECHNICAL INFORMATION :

Power : 600 Watts .  
 Supply : 230 Volts / 50 Hz mono + ground.  
 Consumption : 300 Watts.  
 Electronic regulation of temperature.  
 Dimensions : L 270 x D 470 x H 570 mm.  
 Weight : 12 Kg.  
 Material : stainless-steel 304.  
 Fusible protection : 3,15 A fast.  
 Warm up : 10 to 15 min.



1) Sealing plate 4 holes diameter 60 mm for pots diameter 68mm.

Ref : 038FQB

2 ) Sealing plate 2 holes diameter 109 mm for pots diameter 116mm.

Ref : 038FQC

3) Sealing plate 1 alveolated tray 4 F. n°0 ref 903ABJ.

Ref : 038FQD

4) Sealing plate for 2 containers 135x90.

Ref : 038FQE

5) Sealing plate 1 container 190X135.

Ref : 038FQF

Sealing film (see page 85)

### OTHER PLATES ON REQUEST

## Semi automatic sealing machine

Ref : 038FEA



### TECHNICAL INFORMATION :

Power : 600 Watts .  
 Supply : 230 Volts / 50 Hz mono + ground.  
 Average consumption : 300 Watts.  
 Electronic regulation of the temperature.  
 Dimensions : L 310 x D 410 x Ht 370 mm.  
 Dimensions with open drawer : L 310 x D 750 x Ht 370  
 Weight : 23 Kg.  
 Material : stainless-steel 304.  
 Fusible protection : 3 A fast.  
 Warm up : 10 to 15 min.

1) Plate for alveolated tray 4 and 6 moulds n° 0

Ref : 903ABJ and 903ACF.

Ref : 038FEC

2) Plate for 4 containers 135 x 95 mm.

Ref : 038FEE

3) Plate for 2 containers 195x135 mm.

Ref : 038FEB

Sealing film (see page 85)

# BAGS SEALING MACHINES

## BAGS FOR MILK

1 L ready to use bag (width 160 microns). Box of 1000.

Ref : 038EDA

1 L white bag (width 120 microns). Box of 1000.

Ref : 038EBS

Personalized printing of the bag on request.



## BAG SEALING MACHINE

Stainless-steel 316.  
 Power supply : 230 Volts 50 Hz.  
 Electric power : 120 Watts.

Ref : 038FIA

Etablissements COQUARD - 69400 Villefranche sur Saône



# CUTTING AND STIRRING EQUIPMENT

**MILK AGITATOR entirely stainless-steel** Diameter 125 mm Length of handle 55 cm.  
Ref : 040EBA

**CURD KNIFE entirely stainless-steel**

**5 blades** For bowls 35 and 50 L Width 120 mm Length 295 mm  
Ref: 040BAA

**6 blades** For bowls 50 and 75 L width 150 mm Length. 500 mm  
Ref: 040BBA

**12 blades** 2x6 blades welded together width 330 mm Length. 500 mm.  
Ref: 040BGA

**CHEESE HARP** with stainless-steel handle (space between wires : 1.5 cm)

**8 wires** Length of wires : 60 cm Ref : 040CDA

**12 wires** Length of wires : 80 cm Ref : 040CFA

**20 wires** Length of wires : 95 cm Ref : 040CIA

**White Polyethylene Tip** Ref : 040CHA

**STAINLESS-STEEL Tensioner** for stainless-steel wires Ref : 040AGA

**STAINLESS-STEEL WIRES** for cheese harp.

Roll 10 m : Ref : 040ABA Diam. 3/10  
Ref : 040ADA Diam. 5/10

**WHIP** with stainless-steel wires and watertight handle.  
Total length : 50 cm

Ref : 040FAA



# MOULDING EQUIPMENT

**ROUND LADLE** with horizontal welded handle.

Ref :  
Diameter 60 mm 041CAD  
Diameter 70 mm 041CFA  
Diameter 80 mm 041CBA  
Diameter 90 mm 041CGA  
Diameter 100 mm 041CCA  
Diameter 120 mm 041CDA



**AGITATION AND SAMPLING LADLE**

Ladle diameter 80 mm.  
Flat handle 20 mm, thickness 3 mm,  
length 580 mm.  
Ref : 041CJB



**CURD SCOOP**

Rectangular, width about 30 cm  
Ref : 041BDA

« **DRAWER** » **CURD SCOOP**

Material : white plastic Capacity : 2 litres  
Ref : 041BFA



**SCOOP-BREAKER stainless-steel, perforated**

Diameter 240 mm with turned handle.  
Holes Ø 5 mm.  
Ref : 041BAA



**SCRAPER WITH HANDLE**

Length 25 cm.  
Ref : 115MEB



**HAND SCRAPER**

Length 25 cm  
Ref : 115MEA



# VATS AND BOWLS

***In white plastic, food quality grade***

**Dimensions in cm : Ref :**

**RECTANGULAR VAT 16 L** 40 x 35 x ht 20 039AEA

**RECTANGULAR VAT 35 L** 60 x 40 x ht 22 154FRA

**LIDS FOR VATS 154FRA** 154GBA

**35 L BOWL** Gilac Diam : 48 Ht : 31 039AAA

**Lid for bowl 039AAA** 039AAB

**50 L BOWL** Gilac Diam : 55 Ht : 34 039AFA

**Lid for bowl 039AFA** 039AJA

**75 L BOWL** Gilac Diam : 63 Ht : 38 039AGA

**Stainless-steel support with 4 swivelling wheels** Ht :71 050HFA



154FRA



039AFA



050HFA

# PLASTIC BUCKETS

***In white plastic, food quality grade***



Capacity	Ref.	Number by bundle	Number by pallet
<b>3 L BUCKET</b>	039BLE	45	1350
<b>5 L BUCKET</b>	039BCE	40	600
<b>LID FOR BUCKET 3 L/5 L</b>	039BLF	100	
<b>11 L BUCKET</b>	039BFE	25	600
<b>LID FOR BUCKET 11 L</b>	039BFF	100	
<b>16.5 L BUCKET</b>	039BEE	40	320
<b>22 L BUCKET</b>	039BME	20	320
<b>LID FOR BUCKET 16.5L/22 L</b>	039BEF	60	

**Stainless steel support with swivelling wheels 4 buckets 22 L ou 16,5 L**  
039CAA

# GRADUATED BUCKETS

***In white plastic, food quality grade***

**13 L Bucket graduated with spout, with stainless-steel handle, without lid**  
039BAA Ref :039BAA

**10 L Bucket graduated with spout with stainless-steel handle, without lid (very resistant)**  
Ref : 039BBA

**14 L Bucket graduated without spout, with stainless-steel handle, without lid (very resistant)**  
Ref : 039BGA



039CAA

# STAINLESS-STEEL BUCKETS

**Stainless-steel bucket, not graduated, with covering lid :**

Useful volume	4,5 litres	Ref : 039LDA
	8 litres	Ref : 039LEA
	10 litres	Ref : 039LFA
	13 litres	Ref : 039LGA
	18 litres	Ref : 039LHA



Availability depending on supply

# COAGULATION VATS WITH STAINLESS STEEL ROLLING SUPPORT

## 73 L Hemispherical vat :

### 73 L HEMISPHERICAL VAT

In white thick plastic.  
(dim. int. : diam. 516 mm ht. : 460 mm).  
Ref : 039EAA

### STAINLESS STEEL ROLLING SUPPORT 3 swivelling wheels for 73L vat

Total height : 830 mm.  
Ref : 039EBA

Total height support + vat : 960 mm



### STAINLESS STEEL SUPPORT 4 WHEELS

#### 4 swivelling wheels for 73L vat

Total height : 830 mm.  
RRf : 039ECA

Total height support + vat : 990 mm.

**Modified support  
More stable vat**

## 200 L Half cylindrical vat :



### 200 L Half cylindrical vat (dim. int. : 1010 x 545 mm ht. : 495 mm).

In white thick plastic.  
Total volume : 220 L.  
Ref : 039DAB

### CHEESE HARP half circular with wires, space 25 mm. Ref : 039DVA

### CHEESE HARP rectangular with wires, space 25 mm. Ref : 039DWA

### CHEESE HARP 5 blades, for 200 L vat. Width 530 mm, height 500 mm and height handle 150 mm. Ref : 040BEA

### STAINLESS STEEL CRADLE with 4 swivelling wheels for 200 L vat

Height 1000 mm, length 1000 mm, Width 620 mm.  
Ref : 039DGA

### COOLING, HEATING FLAG (see page 35)



039DVA



**NEW MODEL 200 L  
With emptying**

Exit tap SMS 51



### TUBE FOR WHEY ELIMINATION ,

Stainless steel perforated tube  
length 560 mm

Ref : 039DBA

## Stainless steel 250 litres Vat simple wall :

Total capacity : 250 litres.  
Included 2 fixed and 2 swivelling wheels.  
Option : emptying nose plug 51 + plastic tap.

Ref : 039NBC

Ref : 039NBE

## Stainless steel 250 litres Vat double wall :

Total capacity : 250 litres.  
Emptying nose plug 51 + plastic tap.  
Double wall waterbath connections 20/27

Ref : 039NCA





# WHEELS

## POLYETHYLENE SWIVELLING WHEELS DIAMETER 100

Ref : 045IAA



## POLYETHYLENE WHEELS DIAMETER 100 WITH STAINLESS STEEL SCREED

(to weld or to bolt)

Diameter 100 Fixed Ref : 045EAA  
 Diameter 100 Swivelling Ref : 045EBA  
 Diameter 100 Swivelling with brakes Ref : 045ECA

## POLYETHYLENE WHEELS DIAMETER 100 WITH STAINLESS STEEL SCREED WELDED ON PLATEN and square tube of section 25 mm to adapt in a tube of 30 mm.

Diameter 100 Fixed Ref : 045EFA  
 Diameter 100 Swivelling Ref : 045EGA  
 Diameter 100 swivelling with brakes ref : 045EHA



# STOCKPOTS

## STAINLESS STEEL THICK-BOTTOM STOCKPOT

Basic and economical equipment for production of brousse and tomme.  
 Heating by independant gas burner.  
 2 handles.  
 1 lid provided.  
 Stainless steel 304 L.

**New stirring crossbar  
 Lighter**

### 80 L STOCKPOT

Total volume	95 litres
Interior diameter	500 mm
Interior height	500 mm
Wall thickness	1 mm
Bottom thickness	10 mm
Empty weight	12 kg

Ref : 037YHC

### 130 L STOCKPOT

Total volume	155 litres
Interior diameter	600 mm
Interior height	550 mm
Wall thickness	1 mm
Bottom thickness	10 mm
Empty weight	15.5 kg

Ref : 037YHA



## STIRRING CROSSBARD for stockpot and small cauldron.

Allows milk stirring (20 to 150 litres).  
 Vat diameter from 370 to 600 mm.  
 Weight : 10 kg.  
 Agitation speed 22 rpm.  
 1 wa rotation.

Ref : 037HHA

**Thick bottom  
 special  
 Gas burner**

## STAINLESS STEEL STAND FOR 130 L STOCKPOT

3 feet stainless steel stand with adjustable jacks. Provided with a stand for the gas burner (not provided).

Ref : 037YHB

# CAULDRONS

COPPER CAULDRON		STAND	CROSSBAR
Ref.	Volume	Ref.	Ref.
037XKA	20 L		
037XNA	60 L	037XTA	037HHA
037XOA	80 L	037XTA	037HHA
037XPA	100 L	037XTA	037HHA
037XQA	120 L	037XTA	037HHA
037XJA	150 L	037XTA	038LIA
037XRA	300 L	037XTC	038LIA
037XRB	400 L	037XTD	038LIA
037XSA	500 L	037XTB	038LIA



037XTA

## Stainless steel handles on request



**OPTION :** from 150 litres size, copper cauldrons are gauged (every 50 L)

Ref : 037XVA

Powder copper  
for cauldron cleaning  
(see page 91)



037XTC

# STIRRING CROSSBAR

## For milk agitation and curd stirring

Allows to stir 100 to 500 litres of milk depending of the cauldron.

**Stainless steel crossbar** can be adapted on a vat with an interior diameter of 600 to 1000 mm.  
Length 110 cm, width 28 cm.

- Includes :
- 4 sliding legs to fix on the vat.
  - A motoreducer (with stainless steel hood), with variator/switch (16 à 65 rpm).
  - A power switch to select the rotation sense.

Ref : 038LIA



Blade with an  
adjustable height



When ordering, thanks to specify :

- Height between the underside of crossbar and the underside of the blade.
- Height between the underside of crossbar and the bottom of the vat.
- The inside diameter of the vat.
- The outside diameter of the vat.
- The type of vat and shape of the bottom of the vat.

**Option :** adjustable counter-blade on angle and on height with its fixing lug.  
To fix on the crossbar.

Ref : 037PDB



# VATS FOR PASTEURIZATION MILK / YOGHURT

Ref	Capacity (L)	Dimensions in mm			Weight in kg
		Diameter	Height of vat	Total Height	
037WB	100	Ø 720	930 mm	1350 mm	125
037WC	200	Ø 820	1010 mm	1380 mm	170
037WD	300	Ø 1000	1010 mm	1450 mm	230
037WE	400	Ø 1120	930 mm	1400 mm	285
037WF	500	Ø 1120	1030 mm	1450 mm	310
037WG	650	Ø 1280	1010 mm	1500 mm	360
037WH	800	Ø 1400	1010 mm	1550 mm	395
037WI	1000	Ø 1540	1030 mm	1600 mm	465



Equipement yoghurt vat  
One part lid + central agitation blade

## VERSION D: MAXI TEMPERATURE 90°C WITH RESISTANCES

- Production of hot water by 1, 2 or 3 resistances.
- **Heating** : the hot water produced by resistances (according to the capacity of the vat) circulates in the ferrule and bottom exchanger thanks to a pump.
- **Cooling**: controlled by an electrovalve. It works in « lost water » ; hot water is replaced by cold water (this version is not fitted with an external plate exchanger).

## VERSION E: MAXI TEMPERATURE 100°C WITH RESISTANCES

- Production of hot water by 1, 2 or 3 resistances.
- **Heating** : the hot water produced by resistances (according to the capacity of the vat) circulates in the ferrule and bottom exchanger thanks to a pump.
- **Cooling** : it's controlled by an electrovalve through an external plate exchanger supplied with cold or icy water.

## VERSION C : MAXI TEMPERATURE 100°C WITHOUT RESISTANCE

- Production of hot water by an external boiler.
- **Heating** : the hot water coming from a boiler circulates in the ferrule and bottom exchanger thanks to a pump. It is controlled by an electrovalve.
- **Cooling** : it's controlled by an electrovalve through an external plate exchanger supplied with cold or icy water.

## Common characteristics for all vats :

- Stainless-steel 304.
- With exchanger in ferrule and on bottom.
- Insulation on bottom and in ferrule.
- Automate with digital display.
- 4 programmes : 3 automatic programmes .  
1 manual programme.
- Heating/cooling manual operation in case of control automate malfunction.
- Manual tilting of the vat .

## Options :

- Rotation speed + potentiometer (from 15 to 25 rpm).
- Power selector (1/2/3 resistances).
- Delayed starting up programme for heating cycle.
- Disk temperature recorder (daily disk).
- Agitation by a stirring blade for cream dessert and rice pudding.

Ref : 037VCI  
Ref : 037VAK  
Ref : 136AAJ (see page 104)



## Accessories :

- Butterfly valve Ref : 037LFA (see page 31).
- Working platform allowing to raise the vat (see page 64).

# SIMPLE CHEESE VATS

## (Heating without resistance)

For raw milk cheese production, heating only,  
or pasteurized milk at maximum 68°C with heating and cooling device.

### Basic model including :

- A stainless steel vat with heating by hot water circulation in the bottom of the vat.
- Manual heating and/or cooling.
- A crossbar tool with a motoreducer for a mechanical agitation, with pale and counter pale.
- Insulation on ferrule and bottom.
- 2 half-lids.
- 1 plunging temperature sensor.
- A control cupboard.

#### This control cupboard includes :

- 1 temperature display
- 1 Speed variator 16 to 65 rpm.
- 1 Switch to select the direction of the rotation.
- Power supply 230 Volts – 1 phase – 1 neutral – 1 ground.



## Version 1

**HEATING CIRCUIT BY HOT WATER**  
Heating exchanger on bottom

#### CAPACITY / PRICE :

330 L Vat Ref : 037QCB

520 L Vat Ref : 037QEB

#### Option :

Regulation by electrovalve  
on hot water  
Ref : 037QJA



## Version 2

**HEATING AND COOLING BY HOT AND COLD WATER CIRCULATION**  
Heating exchanger on bottom and  
cooling exchanger on ferrule

#### CAPACITY / PRICE :

330 L Vat Ref : 037KGB

520 L Vat Ref : 037KLB

#### Option :

Regulation by electrovalves  
on cold and hot water.

Ref : 037KJA

## OPTIONAL ACCESSORIES

#### GRIDS FOR TAPPING OF SERUM

Vat of 330 L 037PAC

520 L 037PAE

#### GRIDS FOR PRE-PRESSING

037PBC

037PBE

# VATS FOR PASTEURIZATION AND CHEESE MAKING

Ref	Capacity (L)	Dimensions in mm			Weight in kg
		Diameter	Height of vat	Total Height	
037VC	200	Ø 820	1010 mm	1380 mm	170
037VD	300	Ø 1000	1010 mm	1450 mm	230
037VE	400	Ø 1120	930 mm	1400 mm	285
037VF	500	Ø 1120	1030 mm	1450 mm	310
037VG	650	Ø 1280	1010 mm	1500 mm	360
037VH	800	Ø 1400	1010 mm	1550 mm	395
037VI	1000	Ø 1540	1030 mm	1600 mm	465



## VERSION D: MAXI TEMPERATURE 90°C. WITH RESISTANCES

- Production of hot water by 1, 2 or 3 resistances.
- **Heating** : the hot water produced by resistances (according to the capacity of the vat) circulates in the ferrule and bottom exchangers thanks to a pump.
- **Cooling** : controlled by an electrovalve.  
hot water is replaced by cold water in the exchangers of the vat (this version is not fitted with an external plate exchanger)

## VERSION E: MAXI TEMPERATURE 100°C. WITH RESISTANCES

- Production of hot water by 1, 2 or 3 resistances.
- **Heating** : the hot water produced by resistances (according to the vat capacity) circulates in the ferrule and bottom exchanger thanks to a pump.
- **Cooling** : controlled by an electrovalve. It is made through an external plate exchanger supplied with cold or icy water.



## VERSION C : MAXI TEMPERATURE 100°C. WITHOUT RESISTANCES

- Production of hot water by an external boiler (from 400 L)
- **Heating** : the hot water coming from the boiler circulates in the ferrule and bottom exchanger thanks to a pump. It is controlled by an electrovalve.
- **Cooling** : controlled by an electrovalve, it is made through an external plate exchanger supplied with cold or icy water.

## Common characteristics for all vats :

- Stainless-steel 304.
- An agitation system including a reduction box and 3 curd knives.
- With exchanger in ferrule and on bottom.
- Insulation on bottom and in ferrule.
- Automate with digital display.
- 4 programmes : 3 automatic programmes.  
1 manual programme.
- Speed variator + potentiometer + inverter of rotation sense.
- Rotation speed 15 to 25 rpm.
- Vat with a flat bottom. Permits an optimal stirring and cutting.
- Manual tilting of the vat for 200 and 300 L vats.
- From 400 L vats, inclination of the vat by a pneumatic jack.
- Heating/cooling manual operation in case of control automate malfunction.

## Options :

- Power selector 1/2/3 resistances
  - Deferred start programming for heating cycle.
  - Disk temperature recorder (daily )
- Ref : 037VCI  
Ref : 037VAK  
Ref : 136AAJ (see page 104)



## Accessories :

- 3 stirring shovels of the curd
- 1 Central blade for milk maturation and pasteurization with 2 half lids.
- Full passing valve (for the curd ) Ref : 037LBA (see page 31).
- Work platform permitting to raise the vat for gravity moulding. (see page 64)

# CHEESE CLOTHES AND LACTIC CURD BAGS

## DRAINING BAG FOR LACTIC CURD

Length 1 metre, width 0.50 metre ;  
Synthetic quality – opened mesh.  
Ref : 048AAA

## DRAINING FILTER " BERGE"

Ref : 048CBA                      Length 700 Width 550 gusset 450 mm.  
Ref : 048CAA                      Length 900 Width 650 without gusset.

## FILTRATION BAG FOR WHEY

To filter the dust of whey before creaming  
In fine nylon (250 microns)

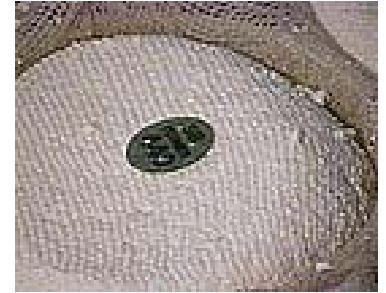
**48 x 90 cm**                      Ref: 048BAA  
**25 X 50 cm**                      Ref: 048BBA

## COTTON CHEESE CLOTH

<b>Reblochon</b>	<b>35 x 45 cm</b>	Ref : 048DAA
<b>Tomette</b>	<b>40 x 60 cm</b>	Ref : 048DBA
<b>Tomme 5 kg</b>	<b>90 x 70 cm</b>	Ref : 048DCA
<b>Fourme-St Gorlon</b>	<b>120 x 120 cm</b>	Ref : 048DEA
<b>Tomme</b>	<b>70 x 70 cm</b>	Ref : 048DFA
<b>Tomme</b>	<b>80 x 80 cm</b>	Ref : 048DDA
<b>Tomme 2kg. D=190</b>	<b>50 x 70 cm</b>	Ref : 048DMA
<b>Cloth</b>	<b>120 x 150 cm</b>	Ref : 048DGA
<b>Cloth</b>	<b>70 x 100 cm</b>	Ref : 048DHA
<b>Fine cloth (Cantal)</b>	<b>90 x 150 cm</b>	Ref : 048DIA
<b>Cotton cloth</b>	<b>150 x 90 cm</b>	Ref : 048DKA

CHEESE CLOTHES SOLD BY ONE LINEAR METRE :

**Cotton cloth**                      width 120 cm                      Ref : 048DLA  
**Cotton cloth(Cheddar)** width 183 cm                      Ref : 048DJA



For cotton clothes, a shrinkage of 10-15% is to be expected when washing at 60°C.  
On request : models for Gruyere, Gorgonzola....

**Detergent** for draining bags and cheese clothes (see page 91).



## SYNTHETIC CHEESE CLOTHES

(TAFFETAS NYLON)


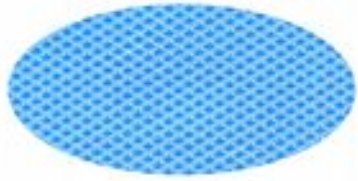

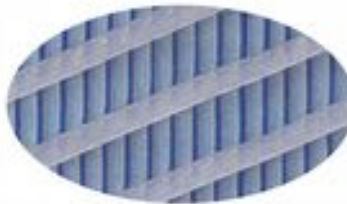

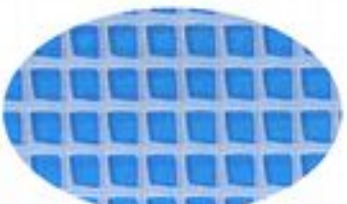




For cheese draining in moulds or for draining curd in boxes.

**35 x 40 cm**                      Ref : 048EAA  
**70 x 80 cm**                      Ref : 048EBA  
**120 x 120 cm**                      Ref : 048ECA  
**250 X 300 cm**                      Ref : 048EDA



# FLEXIBLE DRAINING MATS

## WHITE PLASTIC DRAINING MATS, food quality grade.

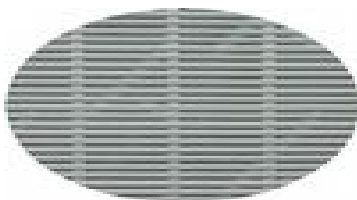
	<p><b>Very thin</b> width of the roll : 65 cm (5323). Length of the roll : 200 m . Ref : 049BAA Size of the mesh : 0.5 mm.</p>	→	
	<p><b>Fine</b> width of the roll : 1 m (5740). Length of the roll: 25 m. Ref : 049BBA Size of the mesh : 1 mm.</p>	←	
	<p><b>Medium</b> width of the roll : 50 cm (5205). Length of the roll: 25 m. Ref : 049BFA Size of the mesh : 1.5 mm.</p>	→	
	<p><b>Type draining mat (draining mat for mould)</b> Length of the roll : 25 m. Ref : 049LBA Size of the mesh : 8 mm x 1 mm.</p>	←	width of the roll : 69 cm (5408)
	<p><b>Large</b> width of the roll : 1 m (5208) Length of the roll : 20 m. Ref : 049BJA Size of the mesh : 10 mm.</p>	→	
	<p><b>Medium</b> width of the roll : 1 m (5216) Length of the roll : 20 m. Ref : 049BHA Size of the mesh : 5 mm.</p>	←	
	<p><b>Medium</b> width of the roll : 50 cm (5015). Length of the roll : 25 m. Ref : 049BGA Size of the mesh : 5 mm x 3 mm.</p>	→	

**Mats are sold by metre.  
Quantitive prices are applied for 1 and 5 rolls.**

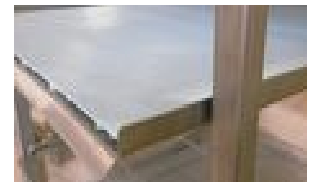


**Cut mats for « Reblochon » mould**  
Fine draining mat, diameter 135 mm ( bag of 10 ).  
Ref: 049BMA

# STICK DRAINING MATS



**« STICK » DRAINING blue HDPE, food quality.**  
Dimensions 625 x 505 mm for stainless steel tray 630 x 510.  
Ref : 049BKB  
  
Dimensions 605 x 475 mm for plastic tray 054JLE  
Ref : 049BKC

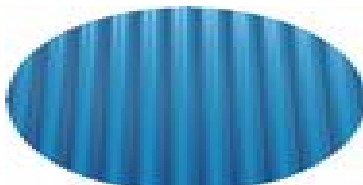


**Other dimensions on request (minimum 20 pieces)**

# FULL AND CORRUGATED DRAINING MATS

## PS BLUE CORRUGATED DRAINING MAT, food quality .

Dimensions 625 x 505 mm for grids or grates 630 x 510.  
Ref : 049DAA



**NEW  
AVAILABLE**



# INDIVIDUAL MOULDS ... WHEY STRAINERS

**Quantitative discount of 5% for 500 moulds**

## Reference

## Designation of the mould with inner dimensions ( in mm)

(diameter of the top /diameter of the bottom /height)



058BAA

<b>058 BAA</b>	<b>MACON</b>	65/50/80	Bottom drilled with 57 holes
<b>058 BBA</b>	<b>THOISSEY</b>	78/57/97	Bottom drilled with 88 holes
<b>058 BCA</b>	<b>CABRION small</b>	60/50/55	(6)
<b>058 BDA</b>	<b>RIGOTTE</b>	70/60/58	(7)
<b>058 BEA</b>	<b>CABRION large</b>	80/64/64	(8P)
<b>058 BFA</b>	<b>CREUSOIS</b>	110/95/95	(11)
<b>058 BGA</b>	<b>CREUSOIS</b>	135/110/130	(14)

<b>058 BHA</b>	<b>ROGERET</b>	74/69/40	(MG 3772)
<b>058 BIA</b>	<b>PELARDON</b>	80/68/70	(MG 6005)
<b>058 BJA</b>	<b>PELARDON</b>	80/70/70	(MG 3933)
<b>058 BKA</b>	<b>CREUSOIS</b>	120/100/98	(12)
<b>058 BLA</b>	<b>MOULD WITH BOTTOM</b>	80/65/80	(MG 3607)
<b>058 WAA</b>	<b>EXTENSION Ht : 60 for mould 058BLA</b>		(R8)
<b>058 BMA</b>	<b>CROTTIN PRE-DRAINED</b>	72/59/55	(MG 3785)
<b>058 BNA</b>	<b>BERRY and SELLE SUR CHER</b>	90/70/85	(8B)



058BEA



058CFA

<b>058 BRA</b>	<b>MOULD WITH BOTTOM</b>	78/65/63	(MG 6003)
<b>058 BSA</b>	<b>MOULD WITH BOTTOM</b>	100/95/80	(10)
<b>058 CAA</b>	<b>ST MARCELLIN MINI 50 gr</b>	73/68/70	(8R)
<b>058 CBA</b>	<b>ST MARCELLIN</b>	90/80/85	(9B)
<b>058 CCA</b>	<b>ST MARCELLIN WITH FEET</b>	90/85/90	(9)
<b>058 CDA</b>	<b>ST MARCELLIN LOW 80 gr</b>	87/82/73	(MG 3345)
<b>058 CFA</b>	<b>ST MARCELLIN</b>	96/76/96	(MG 3342)

<b>058 CGA</b>	<b>PICODON</b>	87/74/85	(MG 6007)
<b>058 CHA</b>	<b>ST MARCELLIN</b>	89/82/83	(MG 3346)
<b>058WBA</b>	<b>EXTENSION Ht : 80 for 058CBA-058CCA-058CDA-058CHA</b>		(R9)
<b>058 CIA</b>	<b>MOULD WITH FEET</b>	77/66/63	(MG 3341)
<b>058 CJA</b>	<b>GOAT WHEY STRAINER</b>	69/64/120	(MG 3635)
<b>058 CKA</b>	<b>CHEVRET</b>	80/67/96	(MG 6004)
<b>058 CLA</b>	<b>MUNSTER</b>	98/88/86	(MG 3743)
<b>058 CMA</b>	<b>ST MARCELLIN</b>	94/80/96	(MG 6008)



058CGA



058DEB

<b>058 CNA</b>	<b>SAINT RIGAUD</b>	110/90/150	(MG 3620)
<b>058 DAA</b>	<b>MARGOTON</b>	120/100/98	(MG 6012)
<b>058 DBA</b>	<b>ST FELICIEN SOFT CURD</b>	100/90/105	(MG 3809)
<b>058 DCA</b>	<b>ST FELICIEN</b>	120/100/110	(MG 6013)
<b>058 DEA</b>	<b>MUNSTER WITH BOTTOM</b>	110/110/90	(MG 3847)
<b>058 DEB</b>	<b>MUNSTER WITH BOTTOM +FEET</b>	156/150/116	

<b>058 GAA</b>	<b>PYRAMIDE</b>	85/57/80	(MG 3343)
<b>058 GBA</b>	<b>PYRAMIDE</b>	87/30/120	(MG 3822)
<b>058 GCA</b>	<b>PYRAMIDE</b>	100/50/130	(MG 3594)



058GAA



## Reference

## Designation of the mould with inner dimensions (in mm)

(diameter of the top /diameter of the bottom /height)

<b>058 HAA</b>	<b>HEART</b>	height : 45	(MG 6014)
<b>058 JAA</b>	<b>CAMEMBERT WITHOUT BOTTOM</b>	100/100/100	(MG 3658)
<b>058 JCA</b>	<b>CAMEMBERT WITHOUT BOTTOM</b>	110/110/110	(MG 3864)
<b>058 JEA</b>	<b>PERAIL</b>	108/108/58	(MG 6011)
<b>058 JFA</b>	<b>COULOMMIERS without bottom</b>	130/130/111	(MG 3863)



058HAA



058OAA

<b>058 LAA</b>	<b>BUCHE WITHOUT BOTTOM</b>	55/55/200	(MG 3582)
<b>058 LBA</b>	<b>BUCHE WITHOUT BOTTOM</b>	48/48/200	(MG 3952)
<b>058 LCA</b>	<b>BUCHE WITHOUT BOTTOM</b>	163/63/138	(MG 3639)
<b>058 LDA</b>	<b>MOULD FOURME WITHOUT BOTTOM</b>	130/130/300	(MG 4003)
<b>058 LEA</b>	<b>HALF-CAMEMBERT WITHOUT BOTTOM</b>	85/85/100	(MG 3531)
<b>058 LFA</b>	<b>HALF-CAMEMBERT WITHOUT BOTTOM</b>	83/83/110	(MG 3924)
<b>058 LGA</b>	<b>MOULD WITHOUT BOTTOM</b>	90/90/130	(MG 3878)

<b>058 OAA</b>	<b>BRIQUE DU FOREZ</b>	80/160/70	(BAR)
<b>058 OBA</b>	<b>CHAROLAIS</b>	80/70/130	(8C)
<b>058 OCA</b>	<b>CHAROLAIS</b>	73/63/140	(MG 3603)
<b>058 ODA</b>	<b>CROTTIN</b>	69/58/118	(MG 3394)
<b>058 OEA</b>	<b>CHAROLAIS</b>	82/70/135	(MG 6006)
<b>058 OFA</b>	<b>CHAROLAIS</b>	80/68/125	(MG 3412)
<b>058 OGA</b>	<b>EXTENSION Ht : 50 (FOR 058BBA-058OFA-058BLA-058CKA)</b>		(MG 3706)
<b>058 OHA</b>	<b>BABY TRUNCATED</b>	80/55/165	(8T)



058OCA



058PAA

<b>058 PAA</b>	<b>REBLOCHON WITH BOTTOM</b>	135/135/65	(MG 4069)
<b>058 PBA</b>	<b>FOLLOWER FOR REBLOCHON</b>	90/132/45	(MG 3726)
<b>058 PEA</b>	<b>DISK FOLLOWER</b>	132/132/5	(MG 4141)
<b>058 PCA</b>	<b>CHEVROTIN</b>	99/92/78	(MG 3402)
<b>058 UPA</b>	<b>DISK FOR CHEVROTIN</b>	95/95/5	
<b>058 PFA</b>	<b>STE MAURE (DESIGNATION)</b>	65/50/260	(MG 4357)
<b>058 PGB</b>	<b>SQUARE WITH BOTTOM</b>	110/100/85	
<b>058 PGA</b>	<b>SQUARE WITHOUT BOTTOM</b>	100/100/110	(MG 3842)
<b>058 PPA</b>	<b>SQUARE WITHOUT BOTTOM</b>	190/190/150	
<b>058 QAA</b>	<b>BASKET FOR ROQUEFORT</b>	205/195/103	(RPM)
<b>058 QBA</b>	<b>BASKET FOR ROQUEFORT</b>	212/205/200	(RGM)
<b>058 QCA</b>	<b>MOULD ROQUEFORT</b>	202/187/99	(MG 6015)



058PGB

<b>058 RAA</b>	<b>BROUSSE MINI 0,5L</b>	110/85/65	(MG 4226)
<b>058 RBA</b>	<b>BROUSSE 0,6L</b>	115/90/82	(MG 3700)
<b>058 RCA</b>	<b>BROUSSE MEDIUM 1,1L</b>	145/110/93	(MG 3709)
<b>058 RDA</b>	<b>BROUSSE LARGE 1,2L</b>	155/122/86	(MG 3710)
<b>058 REA</b>	<b>BROUSSE DU ROVE</b>	32/22/85	



058RCA

058TDA



058TCA

<b>058 TAA</b>	<b>MOULD EDAM 650g</b>	105/120	(MG 3839)
<b>058 TBA</b>	<b>FOLLOWER FOR MOULD 058TAA</b>	104/45	(MG 3840)
<b>058 RZA</b>	<b>MOULD EDAM 1kg (WITH FOLLOWER )</b>	133/160	
<b>058 TCA</b>	<b>MOULD EDAM 2 kg (WITHOUT FOLLOWER )</b>	160/165	(MG 4015)
<b>058 TDA</b>	<b>FOLLOWER FOR MOULD 058TCA</b>	153/75	(MG 4016)
<b>058 TIA</b>	<b>MOULD EDAM 3 kg (WITHOUT FOLLOWER)</b>	195/190	(MG 4017)
<b>058 TIB</b>	<b>FOLLOWER FOR MOULD 058TIA</b>	d : 190	(MG 4018)

<b>058 UAA</b>	<b>MOULD FOR TOMME (WITHOUT FOLLOWER)</b>	191/180/93	(MG 3524)
<b>058 UEA</b>	<b>FOLLOWER FOR MOULD 058UAA</b>	140/188/50	(MG 4035)
<b>058 UBA</b>	<b>MOULD FOR TOMME WITHOUT BOTTOM</b>	115/115/130	(MG 3520)
<b>058 UBB</b>	<b>FOLLOWER FOR MOULD 058UBA</b>	113/113/5	
<b>058 UCA</b>	<b>ST NECTAIRE/TOMME (WITHOUT FOLLOWER)</b>	200/200/150	(MG 3889)
<b>058 UFA</b>	<b>FOLLOWER FOR MOULD 058UCA</b>	140/200/50	(MG 3888)
<b>058 UDA</b>	<b>MOULD ST NECTAIRE WITH BOTTOM</b>	210/210/90	(MG 3859)
<b>058 UOA</b>	<b>MOULD BLEU D'AUVERGNE WITHOUT BOTTOM</b>	200/200/170	(MG 3865)
<b>058 UOB</b>	<b>MOULD BLEU D'AUVERGNE WITHOUT BOTTOM</b>	200/200/190	(MG 3771)



058UAA

56 **Reference Designation of the mould with inner dimensions (in mm)**

(diameter of the top ./diameter of the bottom/ height )

<b>058 UGA</b>	<b>MOULD TOMME (no bottom/no follower )</b>	180/180/100	(MG 3876)
<b>058 UGB</b>	<b>MICROPERFORATED MOULD (no follower)</b>	180/180/155	
<b>058 UHA</b>	<b>DISK for 058UG/UNA</b>	185/185/5	
<b>058 UNA</b>	<b>MOULD TOMME DES BAUGES (without follower)</b>	196/180/96	
<b>058 VDA</b>	<b>FROMAGE SUD-OUEST (without follower)</b>	198/173/110	
<b>058 VEA</b>	<b>TOMME 800 gr (without follower)</b>	140/137/85	(15)
<b>058 WDA</b>	<b>EXTENSION For MOULD 058VEA</b>	Ht : 75	(RE15)



058UNA



058UMA

058ULA

<b>058 UJA</b>	<b>MOULD PYRENEES (Round bottom)</b>	d:235 / ht: 120
<b>058 UKA</b>	<b>Follower MOULD PYRENEES 058UJA</b>	
<b>058 ULA</b>	<b>MOULD PYRENEES (Round bottom )</b>	d: 254 / ht: 120
<b>058 UMA</b>	<b>Follower MOULD PYRENEES 058ULA</b>	



058PJA



058PMA

<b>058 RWA</b>	<b>MOULD BABY GOUDA 0 .300 kg (with follower)</b>	96/65
<b>058 PJA</b>	<b>BABY GOUDA 0.350 kg (with follower)</b>	112/60
<b>058 PIA</b>	<b>MOULD BABY GOUDA 0.500 kg (with follower)</b>	130/70
<b>058 PLA</b>	<b>MOULD TOMETTE/GOUDA 0.500 kg (with follower)</b>	113/90
<b>058 PUA</b>	<b>MOULD TOMETTE /GOUDA 0.800 kg (with follower)</b>	128/90
<b>058 PMA</b>	<b>MOULD GOUDA and SMALL PYRENEES 1KG (with follower)</b>	145/85
<b>058 PNA</b>	<b>MOULD GOUDA 1,2 kg (with follower)</b>	147/110
<b>058 PNB</b>	<b>MOULD TOMME/GOUDA 1,5 kg (with follower)</b>	160/115
<b>058 NAA</b>	<b>MOULD GOUDA 1.8 kg (with follower)</b>	205/85
<b>058 NBA</b>	<b>MOULD GOUDA 3 kg (with follower)</b>	205/150
<b>058 NCA</b>	<b>MOULD GOUDA 4 kg (with follower)</b>	220/190
<b>058 NFA</b>	<b>MOULD GOUDA 4.5 kg (with follower)</b>	255/150
<b>058 NKQ</b>	<b>MOULD GOUDA 15 kg (KADOVA ) with plastic cloth and follower</b>	425/205



058PHA / 058PKA



058NFA

<b>058 PHA</b>	<b>MOULD BARGKASS (with follower)</b>	320/320/120
<b>058 PKA</b>	<b>MOULD BARGKASS (with follower)</b>	320/320/180
<b>058 QDA</b>	<b>MOULD RACLETTE (right angle and with follower )</b>	320/320/120
<b>058 VAB</b>	<b>SQUARE MOULD CHEDDAR 10 to 20 kg</b>	295/295/320
<b>058 POA</b>	<b>STAINLESS-STEEL MOULD CHEDDAR TYPE 30 to 45 kg</b>	380/380/455



<b>058 PRA</b>	<b>MOULD MOZZARELLA 0.600 kg (with follower)</b>	105/170
<b>058 PSA</b>	<b>MOULD MOZZARELLA 0.750 kg (with follower)</b>	115/185
<b>058 VZA</b>	<b>MOULD MOZZARELLA 1 kg (with follower)</b>	70/240
<b>058 PTA</b>	<b>MOULD MOZZARELLA 1.1 kg (with follower)</b>	130/205

<b>058 PJB</b>	<b>CORONA MOULD 0.600/0.800 kg (with follower)</b>	112/80/88
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058PJB

**Reference Designation of the mould inner dimensions (in mm)**  
(diameter of the top /diameter of the bottom/ height)



058RKA

<b>058 RFA</b>	<b>MOULD FOR SOFT CHEESE 500/800 gr CONICAL (no follower)</b>	138/120/103
<b>058 RGA</b>	<b>MOULD FOR SOFT CHEESE 1,5/2kg CONICAL (no follower)</b>	162/136/150
<b>058 RHA</b>	<b>MOULD FOR SOFT CHEESE 225gr</b>	102/91/53
<b>058 RJA</b>	<b>MOULD BANON</b>	87/73/77
<b>058 RKA</b>	<b>MOULD TOMETTE 500 gr / 700 gr STRIATED (no follower)</b>	95/84/76
<b>058 RLA</b>	<b>MOULD FOURMETTE 300-600 gr STRIATED (no follower )</b>	80/74/98
<b>058 RNA</b>	<b>MOULD FOR SOFT CHEESE /TOMMETTE 300g/500g</b>	110/94/103
<b>058 ROA</b>	<b>MOULD TOMMETTE/CAMEMBERT 300g/800g</b>	120/106/106

<b>058 SAA</b>	<b>RECTANGULAR MOULD FETA (with follower) 1,8 kg</b>	216/95/130
<b>058 SBA</b>	<b>RECTANGULAR MOULD FETA (with follower) 1,5 kg</b>	230/100/100
<b>058 SMA</b>	<b>RECTANGULAR MOULD FETA (with follower) 4 kg</b>	285/110/165



058SBA

<b>058 VAA</b>	<b>TOMME AUX ARTISOUS 300/500 gr (with follower)</b>	107/124
<b>058 VBA</b>	<b>MOULD TOMETTE 500 gr/1 kg (with follower)</b>	140/110
<b>058 VFA</b>	<b>MOULD TYPE « TÊTE DE MOINE » (with follower)</b>	145/125
<b>058 VGA</b>	<b>MOULD TOMME 0.9 kg (with follower)</b>	128/95



058VFA / 058VGA / 058VHA



058VBA / 058VCA / 058VPA

<b>058 VHA</b>	<b>MOULD TOMETTE 1.1 kg (with follower)</b>	138/100
<b>058 VIA</b>	<b>MOULD TOMME 1.8 kg (with follower)</b>	170/130
<b>058 VPA</b>	<b>MOULD TOMME DE PAYS 2.250 kg (with follower)</b>	185/130
<b>058 VQA</b>	<b>MOULD MANCHEGO with follower (as wicker)</b>	225/145

<b>058 VRA</b>	<b>MOULD MANCHEGO (with follower) and frame</b>	220/150
<b>058 VSA</b>	<b>MOULD TOMME DE PAYS 2.500 kg (with follower)</b>	210/110
<b>058 VTA</b>	<b>MOULD TOMME DE PAYS 3.200 kg (with follower)</b>	210/150
<b>058 VVA</b>	<b>MOULD TOMME DE PAYS 4.000 kg (with follower)</b>	205/176
<b>058 VOA</b>	<b>MOULD TOMME DE PAYS 3 a 5 kg (with follower)</b>	210/140
<b>058 WEA</b>	<b>MOULD GROSSE TOMME (with follower)</b>	260/150



058VRA



058VTA

**Possibility to recut up the moulds 058LAA, 058LBA, 058LCA AND 058VZA**

**STAINLESS-STEEL PRESSING WEIGHT FOR FOLLOWERS**



See page 67.



# DRAINING – MOULDING OF LACTIC CURD

## DRAINING BOX FOR LACTIC CURD

Allows draining in bag (ref : 048AAA) or cheese cloth (ref : 048ECA).  
Capacity : 20 kg.  
Stackable for draining and nestable for pressing (with 10 to 12 kg minimum).  
(see page 101).  
Drilling in angle and evacuation pipe to let the whey.  
Ext dimensions 600 x 400 height : 155mm.

Ref : 154MAA



## STAINLESS-STEEL DRAINING VAT

Ext dimensions : 930 x 610 mm.  
Depth 400 mm.  
Total height 800 mm.  
Capacity : 7 draining boxes - 1 empty in bottom  
Vat with wheels, allowing the transfer of boxes (during draining) in cold room.  
Vat with draining system and plug SMS 38. Allows collection of whey to measure or weight the drained quantity

Ref : 044EAA



## WEIGH SCALES

Allows to weight 30 kg maximum.  
Stainless-steel.  
Adjustable feet, level indicator.  
Dim. of the tabletop : 300 x 240 mm.  
Dim.display pannel : 270 x 170 mm.  
Column height : 200 mm.

Ref : 138AAO

## BLENDER

Allows to mix cream cheese  
Length 750 mm.  
Power supply 230 volts/50-60 Hz/ 0,35Kw.

Ref: 037CNA



**SPATULA** flexible « Maryse » with handle  
Max. temperature : 100°C

Ref : 041CKA

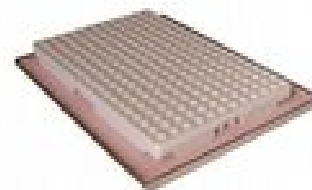


# MOULDING PLATES

## BLOCK-MOULD 240 holes for aperitif cheeses

Dimensions of the block mould 600 x 400 x thickness 36 mm.  
Cone of diameter 25 mm

Ref: 058ZDA



058ZDA

## MOULDING PLATE FOR ROCAMADOUR TYPE 48 holes

Dim 630 x 500 mm Thickness : 15 mm.  
6 x 8 holes of diam. 60 mm.

Ref : 041PCA

041PCA

## MOULDING PLATE FOR « HEART CHEESE »

Dim 610 x 490 mm Thickness : 20 mm.  
Dimensions heart width . 45 mm height . 58 mm.

Ref : 041PBA



041PBA

**OTHER FORMS OF MOULDING PLATES ON REQUEST**

## MOULDING - TURNING PLATES



058BAA

For individual moulds and strainers.

Example with the mould Macon Ref : 058BAA.

- Allows :
- moulding on the plate (identical moulding as with a distributor).
  - to turn and unmould 28 moulds Macon at once.
  - to wash the set as a block mould.



- strainers are clipped-on into the plates.
- washers allow the fitting of the 2 plates for the rotation .
- a stainless-steel belt allows an edge for the moulding.

Plates dimensions : 560 x 360 mm  
Also possible in dimensions 630 x 510 mm

**MOULD MACON**  
**PLATE 28 holes for mould Macon**  
**STAINLESS-STEEL BELT of moulding**  
**FULL BOX 600 X 400 ht 115 mm 3 holes**

Ref : 058BAA  
Ref : 060FAB  
Ref : 060FAC  
Ref : 154KAA

**To adapt to another  
strainer contact us.**

## MOULDING PLATES FOR BROUSSE



058REA

For moulds brousse Ref : 058REA.

- Allows :
- an easier moulding on plate.
  - possible transport of the strainers.
  - easier to re-take the strainers.



- plate to put on a box 600 x 400 ht. 90 mm (see page 101) for the moulding.
- plate to put on a box 600 x 400 ht. 55 mm (see page 101) to re-take the strainers.

**MOULD BROUSSE DU ROVE**  
**PLATE 300 X 400 for 35 strainers 058REA**  
**Stainless-steel belt of moulding**  
**Plate 600 X 400 for 70 strainers 058REA**  
**Stainless-steel belt of moulding**

Ref : 058REA  
Ref : 041PHB  
Ref : 060FDA  
Ref : 041PHA  
Ref : 060FDB

**Also available for moulds  
STE MAURE Ref : 058PFA**

## SET FOR MOULDS BUCHE/CROTTIN



Tray 054JMB with 54 moulds  
058LBA and the distributor 043NJA

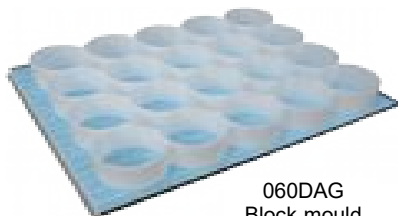
Set for	Moulds	Dim. Ø top / Ø bottom / height	Stainless-steel trays inside dimension with handles	Stainless-steel distributor
54 moulds	058LBA	Inside : 48 / 48 / 200 mm Outside : 54 / 54 / 200 mm	054JMB 490 x 327 Ht 50 mm	043NJA Repartition : 9 x 6 holes on line
40 moulds	058LAA	Inside : 55 / 55 / 200 mm Outside : 61 / 61 / 200 mm	054JMD 490 x 310 Ht 50 mm	043NJC Repartition : 5 x 8 holes on line
36 moulds	058LCA	Inside : 63 / 63 / 138 mm Outside : 70 / 70 / 138 mm	054JMC 425 x 425 Ht 50 mm	043NJD Repartition : 6 x 6 holes on line

# PLASTIC BLOCK-MOULDS

DESIGNATION	WITH BOTTOM	WITHOUT BOTTOM	EXTENSIONS	STAINLESS STEEL DISTRIBUTOR
<b>SMALL BRIE COULOMMIERS</b> Ø 200 mm		<b>060DAC</b> Ins.height : 70 Layout : 2 x 2  <b>Original drilling</b>	<b>060DAD</b> Ins.height: 40 Layout : 2 x 2  <b>Original drilling</b>	<b>043NPA</b>  Layout : 2 X 2
<b>SOFT CHEESE COULOMMIERS</b> Ø 130 mm		<b>060DAI</b> Ins.height : 75 Layout : 4 x 3  <b>OPTION : drilling</b> 060DBE	<b>060DAJ</b> Ins.height: 35mm Layout : 4 x 3  <b>OPTION : drilling</b> 060DBF	<b>043NRA</b>  Layout : 4 X 3
<b>CAMEMBERT</b> Ø 107 mm		<b>060DAG</b> Ins.height : 70 Layout : 4 x 5  <b>OPTION : drilling</b> 060DBA	<b>060DAH</b> Ins.height : 35mm Layout : 4 x 5 Price : 38.10 € <b>OPTION : drilling</b> 060DBB	<b>043NMA</b>  Layout : 5 X 4
<b>ST FELICIEN MUNSTER</b> Ø 105 mm	<b>060BAA</b> Ins.height : 20 Layout : 4 x 5	<b>060BDA</b> Ins.height : 45 Layout : 4 x 5  Price : 101.00 € <b>Original drilling</b>	<b>060BCA</b> Ins.height : 45 Layout : 4 x 5  Price : 60.90 € <b>Original drilling</b>	<b>043BDA</b>  Layout : 4 x 5  Price : 304.00 €
<b>SMALL CAMEMBERT</b> Ø 95 mm	<b>060JAA</b> Ins.height: 20 Layout : 4 x 5	<b>060JAC</b> Ins.height : 45 Layout : 4 x 5  <b>Original drilling</b>	<b>060JAB</b> Ins.height : 45 Layout : 4 x 5  <b>Original drilling</b>	<b>043BDB</b>  Layout : 4 x 5
<b>ST MARCELLIN</b> Ø 82 mm	<b>060AAA</b> Ins.height : 12 Layout : 5 x 6	<b>060ADA</b> Ins.height : 30 Layout : 5 X 6  <b>Original drilling</b>	<b>060ACA</b> Ins.height : 30 Layout : 5 x 6  <b>Original drilling</b>	<b>043ADA</b>  Layout : 5 X 6
<b>PICODON</b> Ø 78 mm	<b>060GAA</b> Ins.height : 15 Layout : 7 x 5	<b>060GAD</b> Ins.height : 30 Layout : 7 x 5  <b>Original drilling</b>	<b>060GAC</b> Ins.height : 30 Layout : 7 x 5  <b>Original drilling</b>	<b>043NOB</b>  Layout : 7 X 5
<b>PELARDON/ CABECOUC/ CHABIS/ CHABICHOU</b> Ø 64 mm	<b>060EAA</b> Ins.height : 10 Layout : 6 x 8	<b>060EAD</b> Ins.height : 44 Layout : 6 x 8  <b>Original drilling</b>	<b>060EAB</b> Ins.height : 44 Layout : 6 x 8  <b>Original drilling</b>	<b>043NOA</b>  Layout : 6 X 8
<b>SQUARE</b> 80x80 mm		<b>060DAA</b> Ins.height : 70 Layout : 5 x 4  <b>OPTION : drilling</b> 060DBC	<b>060DAB</b> Ins.height : 25 Layout : 5 x 4	<b>043NQA</b>  Layout : 5X4

STAINLESS STEEL trays and draining mats for block-moulds : Tray 630 x 510 x 15 MM : Ref : 054JDA (see page 61)  
without bottom. "STICK" Draining mat : Ref : 049BKB (see page 53)

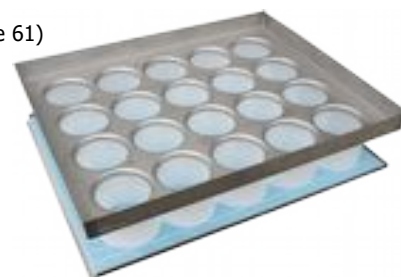
Polypropylene trays Ref : 054JLE **only** for block-moulds Ø 107, 130, 200 mm and square 80 x 80 mm (see page 61)



060DAG  
Block mould



060DAH  
Block mould +  
Extension



SET STAINLESS-STEEL DISTRIBUTOR +  
EXTENSION + BLOCK MOULD



**The work with block-moulds allows :**

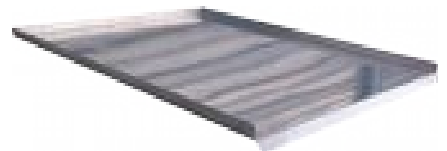
- A saving time for the setting up before the moulding.
- An easier moulding on distributor.
- A saving time for reversals and unmoulding.
- An easier washing.



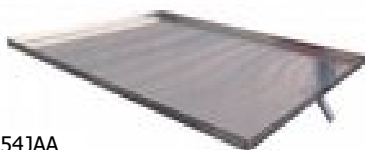
## STAINLESS-STEEL AND POLYPROPYLENE TRAYS

**STAINLESS-STEEL TRAY** for reversal or collecting the whey at the base of the trolley  
Without evacuation pipe (edge 15 mm).

630 x 510 X 15 mm    Ref : 054JDA



054JDA



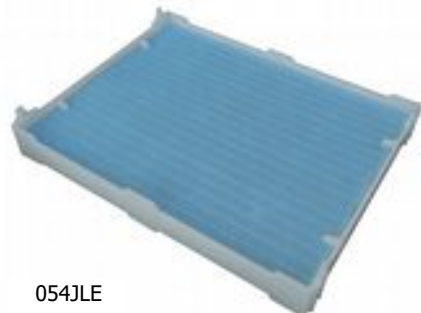
054JAA

With evacuation pipe L=30 mm (edge 15 mm).  
630 x 510 X 15 mm    Ref : 054JAA  
700 x 510 X 15 mm    Ref : 054JCA

**POLYPROPYLENE TRAY**

Ins. dimensions 612 x 475 ht 20 mm.  
**ONLY** for block-moulds ref : 060DAA, 060DAC, 060DAG, 060DAI, 060DAK  
Ref : 054JLE

On request : trays including the fixation of the draining mat.



054JLE



054JJA

**STAINLESS-STEEL TUBES 20 X 20 to place under the trays for the reversal** 1000 X 20 X 20 mm

Ref : 054JJA

# STAINLESS -STEEL DISTRIBUTORS



**STANDARD : outer dimensions :**

**Length : 630 mm Width : 510 mm Edge : 50 mm Thickness 1,5 mm**

**AVAILABLE ON REQUEST**

Distributor Reference	Mould Ø ext.	Mould Ø int.	Nb holes	Layout	Cheese strainer reference	Distributor Reference	Mould Ø ext.	Mould Ø int.	Nb holes	Layout	Cheese strainer reference
<b>043MCA</b>	60mm	58mm	81	9 x 9 Staggered rows	<b>901AAA</b>	<b>043MTA</b>	86mm 85mm 85mm 85mm	80mm 80mm 78mm 80mm	30	5 X 6 on line	<b>0580BA 058BLA 058BRA 058OFA</b>
<b>043MFA</b>	70mm	65mm	60	6 x 10 Staggered rows	<b>058BAA</b>	<b>043MSA</b>	87mm 87mm 86mm	82mm 80mm 80mm	30	5 x 6 on line	<b>0580EA 058BIA 058BJA</b>
<b>043MEA</b>	73mm 73mm	70mm 69mm	56	8 x 7 on line	<b>058BDA 058ODA</b>						
<b>043MKA</b>	78mm	65mm	54	9 x 6 Staggered rows	<b>058PFA</b>	<b>043MZA</b>	95mm 94mm 93mm	90mm 90mm 90mm	30	5 X 6 on line	<b>058CCA 058BNA 058CBA</b>
<b>043MIA</b>	76mm	73mm	53	7 lines from 7 and 8 Staggered rows	<b>058CAA</b>	<b>043MDA</b>	93mm 92mm	87mm 87mm	28	4 X 7 Staggered rows	<b>058CGA 058CDA</b>
<b>043MMA</b>	77mm	73mm	53	7 lines from 7 and 8 Staggered rows	<b>058OCA</b>	<b>043MDB</b>	115mm	110mm	24	6 x 4 Staggered rows	<b>058DEA</b>
<b>043MBA</b>	76mm	74mm	49	7 x 7 Staggered rows	<b>901ADA</b>	<b>043NSA</b>	Rectangular 80x160		21	3 x 7 on line	<b>0580AA</b>
<b>043MHA</b>	79mm 78mm	72mm 74mm	48	8 x 6 on line	<b>058BMA 058BHA</b>	<b>043MJA</b>	112mm	108mm	20	5 x 4 Staggered rows	<b>058JEA</b>
<b>043MRA</b>	84mm 84mm	80mm 80mm	42	6 X 7 Staggered rows	<b>058CKA 058OHA</b>	<b>043MAA</b>	106mm 104mm 103mm	100mm 98mm 98mm	20	4 x 5 on line	<b>058JAA 058BSA 058CLA</b>
<b>043MYA</b>	82mm	77mm	42	6 X 7 on line	<b>058CIA</b>	<b>043NHA</b>	121mm	115mm	20	4 x 5 on line	<b>058UBA</b>
<b>043MLA</b>	83mm	78mm	42	6 x 7 on line	<b>058BBA</b>	<b>043MBB</b>	127mm	120mm	16	4 x 4 Staggered rows	<b>058DAA 058DCA</b>
<b>043MXA</b>	75mm	69mm	42	6 X 7 on line	<b>058CJA</b>	<b>043MAE</b>	143mm	135mm	16	4 X 4 Staggered rows	<b>058PAA</b>
<b>043MGA</b>	84mm	80mm	36	6 x 6 on line	<b>058OFA</b>	<b>043MWA</b>	147mm	140mm	12	3 X 4 on line	<b>058VEA</b>
<b>043NCA</b>	82mm	80mm	30	5 X 6 on line	<b>058BEA</b>	<b>043MAD</b>	160mm	156mm	10	4 lines from 3 and 2	<b>058DEB</b>
<b>043NBA</b>	94mm	89mm	30	5 X 6 on line	<b>058CHA</b>	<b>043MVA</b>	198mm	191mm	6	2 x 3 Staggered rows	<b>058UAA</b>
<b>043NAA</b>	101mm 100mm	96mm 94mm	30	5 X 6 on line	<b>058CFA 058CMA</b>	<b>043MEB</b>	221mm	215mm	6	3 X 2 Staggered rows	<b>058UDA</b>

**For other dimensions : estimates on request**





# MOULDING SYSTEMS

**Moulding on table with sets distributors with perforated tubes = stainless-steel block-moulds with perforated tubes allowing :**

- a moulding under whey to obtain tomme cheeses without holes.
- a rapid moulding in a few minutes, by only one person.
- a very good repartition of the curd in mould.
- a better homogeneity of the draining, of cheeses dry extract.
- a very fast evacuation of the whey through the perforated tubes and the moulds.



**According to your moulds and capacity of the vat.  
Contact us.**

## MOULDING ON HIGH TABLE

**Moulding system from a vat placed 0,80 m higher.**

**Principle : set of distributors with tubes and table making moulding and draining easier.**

**Table for distributor with tubes 041RMT and 041RMU  
With 4 swivelling wheels**

805 x 805 x total height 960 mm  
Ref : 046AAH

**Distributor with tubes for mould 058PCA  
(Tomette from 300 to 500 g)**

7 x 7 tubes of diam. 80 mm and height 150 mm  
Ref : 041RMU



**Distributor with tubes for mould 058UAA  
(Tomme of 2 kg)**

4 x 4 tubes of diam. 180 mm and height 150 mm  
Ref : 041RMT



Table  
Distributor with tubes  
Mould

Ref : 046AAH  
Ref : 041RMU  
Ref : 058PCA

Table  
Distributor with tubes  
Mould

Ref : 046AAH  
Ref : 041RMT  
Ref : 058UAA

## MOULDING ON ADJUSTABLE TABLE WITH GANTRY OR HOIST

### Moulding table 1430 x 820 mm

Int Height : 200 mm  
Height in high position : 820 mm  
Automatic adjustable feet

Ref : 046AAO

### Moulding table 2000 x 800 mm

Int height . : 200 mm  
Height in high position : 820 mm  
Automatic adjustable feet

Ref : 046AAF

### Stainless-steel gantry with integrated hoist

Ref : 046ABA



**Easy to use :**  
Automatic lock  
system when the  
table lifts off



## MOULDING BY VAT ON PLATFORM

### Stainless-steel platform for cheese kettle, and for gravity moulding

Platform for kettle Ø 500 to 700 mm dim. 1900 x 1300 x ht 750 mm  
Deadweight 450 kg.  
Ref : 037XWA

Platform for kettle Ø 800 to 1100 mm dim. 2300 x 1700 x ht 750 mm  
Deadweight 1000 kg.  
Ref : 037XWB

Platform for kettle Ø 1200 to 1500 mm dim. 2700 x 2100 x ht 750 mm  
Deadweight 1800 kg.  
Ref : 037XWC

### Stair

The stair can be used equally on the 4 faces of the platform or alone.

Ref: 037XWE

### Fence

Width 700 mm ht 1000 mm. Number of fences depending on the type of platform.

Ref: 037XWD



**Frame and fences in stainless-steel 304.**  
**Ground ridged plates in aluminium .**



## MANUAL CHEESE MILL FOR CURD

For small productions of Cheddar, Cantal, Salers, Blue-veined type Fourme de Montbrison.  
Removable, cleanable  
Cut cheeses blocks from 1 to 2 kg, then mill by hand.  
35 L Vat supplied separately. Ref : 154FRA (see page 45).

Ref : 042DBA



## STAINLESS-STEEL 316L BRINE EQUIPMENT

### SEMI-AUTOMATIC BRINE VAT, GANTRY AND RACK BRINING

#### BRINE VAT + GANTRY

Stainless-steel 316 L.  
Up and down of the rack is made by a hoist with cable.  
Electric control to move the cheeses down.  
Automatic removal of cheeses programmable by a timer control.  
Capacity of the vat : 500 litres.  
Overall size : height 2400 mm x width 1020 mm x depth 770 mm.

Ref : 037GTA

#### RACK FOR GRATES

Rack and grates are in stainless-steel 316L.  
Can receive 6 grates 680 x 680 mm with a space of 120 mm between them.  
Ext Dimensions . Length 830 mm X width 730 mm X height 690 mm.  
Capacity : 20 Bargass of diameter . 320 mm.  
175 soft cheeses of diameter 110 mm. 037GTB + 054FGB

Ref rack : 037GTB

Ref grates : 054FGB

#### MANUAL AGITATOR

For brine agitation before each use.  
Stainless-steel handle 316L.  
Disk PE.  
Length : 1200 mm.

Ref : 037GTG



037GTA

#### FIBREGLASS RECTANGULAR TANK WITH FOOD QUALITY GRADE

For brining and storage of brine.  
Capacity : 300 litres.  
Dim. int. : Length 1100 mm Width 620 mm Depth 520 mm.  
Weight : 14 Kg.  
Colour : blue  
Ref : 037GUB

**Stainless-steel 316L support** 6 feet without jack.

Ref : 037GUC

037GUB



# DRAINING TABLES

Dimensions are in millimeters.

## STAINLESS-STEEL TABLES WITH WELDED FEET (edge with turn-down fold of 50 mm)

- 1250 x 635 Ref : 044BHA
- 1250 x 635 with 2 fixed wheels Ref : 044BJA
- 1250 x 635 with 4 swivelling wheels with brakes Ref : 044BKA



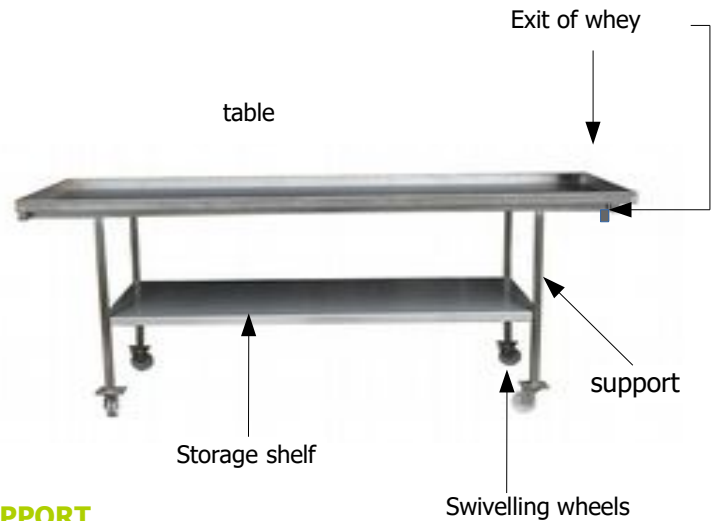
## STAINLESS-STEEL DRAINING TABLES (edge with turn-down fold of 50 mm) without support Central exit for whey at the end of the table, diameter 30 mm

- 1870 x 740 Ref : 044BBA
- 2370 x 870 Ref : 044BDA
- 2870 x 870 Ref : 044BFA

## STAINLESS-STEEL SUPPORTS

For draining table.  
Maximum deadweight 500Kg.  
With feet. Height : 800 mm  
(Possibility to put it on wheels)

- support for table 044BBA Ref : 044ABA
- support for table 044BDA Ref : 044ADA
- support for table 044BFA Ref : 044AFA



## OPTION : STAINLESS-STEEL STORAGE SHELF FOR SUPPORT

- For support 044ABA Ref : 044ABB
- For support 044ADA Ref : 044AEB
- For support 044AFA Ref : 044AFB

**The 4 swivelling wheels** with stainless-steel frame

Ref : 045EGA



**STAINLESS-STEEL TRESTLE** Height : 780 mm Ref : 044CKA

**STAINLESS-STEEL CORNER PLATE 1200 x 1200** to seal on the wall (space between squares 400 mm)  
Ref : 044CAA

# PACKING TABLES

## Stainless-steel tables with low shelf

Adjustable feet with jacks.  
Strengthened work surface, thickness : 32 mm  
Height : 850 mm

Dimensions :	Ref
1000 x 700	044DDA
1200 x 700	044DAA
1600 x 700	044DBA
2000 x 700	044DCA



## STAINLESS STEEL PRESSING WEIGHT FOR LIDS

**Weight 850 g** Diameter : 95 mm Height : 15 mm Weight : about 0.850 kg.

Suitable for moulds 058PCA, 058PJA and for the lid 058UBB (mould 058UBA).  
Ref : 058ZGA



058ZGA



058ZFA

**Weight 1600 g** Diameter : 80 mm Height : 40 mm Weight : about 1.600 kg.

Suitable for moulds 058NAA, 058PMA, 058PNA, 058PNB, 058VAA, 058VIA and for the lids 058UFA (mould 058UCA), 058UEA (mould 058UAA), 058PBA (mould 058PAA).

Ref : 058ZFA

OTHER MODELS ON REQUEST

## PRESSING TABLE 1870 X 740 mm WITH SUPPORT (500 kg deadweight)

Support fitted with pre-pressing bars with basis diameter 130 – 135 mm.

**Tray** : stainless-steel table 1870 x 740 mm Edge of 50 mm .  
Ref : 044BBA

**Support** : support fitted with 3 pressing bars.  
Ref : 042ACA

support fitted with 4 pressing bars ;  
Ref : 042ADA

**Pre-pressing bar unit only** to mount on existing support 044ABA, 044ADA and 044AFA

Ref : 042GAA



## PNEUMATIC CHEESE PRESS

### CHEESE PRESS 1 JACK Height 1700 mm

- Pneumatic jack with distributor and pressure limiter (maximum pressure 10 bars ; dry air).
- Stainless-steel frame, useful height under jack 620 mm .

Ref : 042BDB



Ref : 042BDA 1 Jack  
Ref : 042BEA 2 Jacks  
Ref : 042BCA 3 Jacks

### CHEESE PRESS 1 JACK Height 2250 mm

- Capacity : 20 Cheeses St Paulin type.
- Pneumatic jack with distributor and pressure limiter (maximum pression 10 bars ; dry air).
- Stainless-steel frame, useful height under jack 1100 mm .
- Total height : 2250 mm.
- Depth : 650 mm.

Width : 700 mm  
Width : 1350 mm  
Width : 2000 mm



## STAINLESS-STEEL PLATE 500 x 500 mm , weight 5,8 kg

Ref : 042BBA

**(Press delivered without compressor, without moulds and without plates)**

# TROLLEYS AND ROLLING PLATFORMS

## STAINLESS-STEEL ROLLING PLATFORM with 4 swivelling wheels diam. 100 mm

For transport of stainless-steel cheese grates 630 x 510 and plastic box 600 x 400

Ref : 050FCA



050FCA

## STAINLESS-STEEL PLATFORM 600X400 with 4 swivelling wheels

Ref : 050FBA

(see page 73)

## STAINLESS-STEEL SUPPORT with 4 swivelling wheels Height: 71cm

Ref: 050HFA

(see page 45)

## SLIDING TROLLEY 600 X 400 15 floors

All stainless-steel – For grids 600 x 400 mm -  
Delivered disassembled with 4 swivelling wheels.  
Load 100 KG with wheels – Load 200 kg in case of fix trolley.  
Possible use with box 600 x 400 ht 90 mm for sweating.

Ref : 050HAG



050HAG

## SLIDING TROLLEY 630 X 510 13 floors

For grids 630 X 510 mm .

Load 300 kg, 4 swivelling wheels entirely in stainless-steel

Ref : 050HBA

## SLIDING TROLLEY 650 x 600 15 floors

For ripening grates and grids 645 x 550 mm.  
Load 300 kg , entirely in stainless-steel, 4 swivelling wheels.

Ref : 050HAI



# GRATES/FEET/GRIDS



## STAINLESS-STEEL GRIDS WITHOUT FEET new

600 x 400 30 wires Ref : 054FAA

630 x 510 50 wires Ref : 054FEA

645 x 550 51 wires Ref : 054 FGA

## STAINLESS-STEEL CHEESE GRATES 630 x 510 WITH FEET new

-feet 100/120 51 wires Ref : 054HCA

-feet 60/80 31 wires Ref : 054HAB

-feet 100/120 31 wires Ref : 054HAA

## Stainless-steel FEET new

Ref : 054FIA



Rolling platform  
Ref : 050FCA

# RIPENING SUPPORT

**RIPENING SUPPORT** for wooden boards of 650 mm length  
Entirely stainless-steel.  
2 fixed wheels – 2 swivelling wheels with brakes.  
Ext dimensions Length. 800 - mm width : 650 mm – Ht. 1650 mmm

Ripening support for 48 wooden boards ref : 050IAA for about 288 small reblochons .  
12 floors – Space between floors 110 mm – Available height under corners 85 mm.

Ref : 050IBA

Ripening support for 20 wooden boards ref : 050IAB for about 60 tommes.  
10 floors – Space between floors 130 mm – Available height under corners 103 mm.

Ref : 050ICA



## RIPENING WOODEN BOARDS

### SPRUCE RIPENING BOARD

Dimensions : 650 x 150 mm.  
Thickness : 16 mm.  
Suitable for 5 to 6 small reblochons, or soft cheeses or tommettes.

Ref : 050IAA



Dimensions : 650 x 250 mm.  
Thickness : 16 mm.  
Suitable for 3 tommes.

Ref : 050IAB



Can be washed in washing machine after soaking or pre-washing.

## PRICKING EQUIPMENT

### PRICKING MACHINE ON FRAME

**Stainless-steel frame**

Ht 1700 mm – Length. 760 mm – Width 550 mm

Model to fix on the wall or on the floor.

**Manual model**

**Pneumatic model**

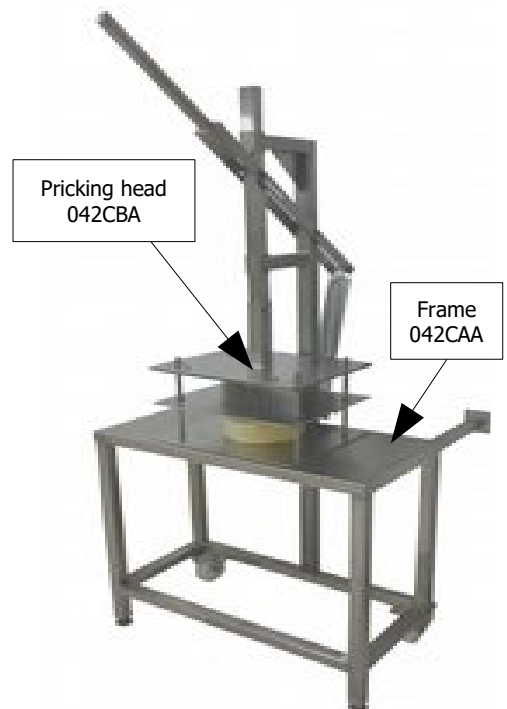
Ref : 042CAA

Ref : 042CCA

### Entirely stainless-steel pricking head

Can be entirely dismantle.

Ref : 042CBA



### MANUAL TABLE PRICKING SET

To fix on a table.  
Maximal size of cheeses to prick :  
Height : 130 mm/diameter : 150 mm.  
Ref : 042CEA



# DRYING CUPBOARD



**Working temperature 12°C to 20°C.**  
**Real drier integrating the measure and regulation of hygrometry.**

## Drier is made of :

1. A cupboard useful capacity : 500 litres (ventilated cooling system), adjustable temperature between +2 and +20°C (power supply of 230 volts). This cheese cellar can receive 10 to 15 grates 650 x 550 or stainless-steel grids 645 x 550.
2. A refrigerated group (600 watts) that permits to entrap moisture by icing.
3. An electric resistance 500 Watts for defrosting (evacuation of condensed water to the outside).

Delivered with : - 5 plastic grids 650 x 550 mm.  
 - 1 stainless-steel base with 4 adjustable feet height 100/130 mm for an easier cleaning.

Outer dimensions : Height : 2050 mm  
 Width : 740 mm  
 Depth : 720 mm

Ref : 053EBL

## OPTIONAL :

### Additional plastic grid

Ref : 053DBB

### Stainless-steel grid without feet 645 x 550 mm 51 wires

Ref : 054FGA

### Sliding trolley 650 x 600 15 floors

(see page 68)

Ref : 050HAI

# RIPENING CELLAR

## Ripening cellar: capacity 500 L

Fitted with a cold group with adjustment of temperature with a capillary thermostat (manual).

Steadily ventilation everywhere in the cellar.

Power supply 230 Volts (electric system 150 Watts).

Outer dimensions : Height : 1770 mm  
 Width : 740 mm  
 Depth : 720 mm

Standard cupboard is delivered with 5 plastic shelves 650 x 550 mm.

Total capacity 15 shelves 650 x 550.

Stainless-steel base with 4 stainless-steel feet height 100/130 mm making cleaning easier.

P.S : The ripening cellar is not supplied with a heater or a hygrometric regulation.

**Mechanical thermostat :** regulation +2°C to +13°C.

Suitable for atmospheres between +18°C and +32°C.

Ref : 053DAA

## OPTIONS :

**Electronic thermostat :** regulation +2°C to +18°C.

Allows an accurate adjustment of ordered temperature.

Essential for ambient temperatures lower to 18°C.

Ref : 053EGA

### Additional plastic grid

Ref : 053DBB

### Stainless-steel grid without feet 645 x 550 mm 51 wires

Ref : 054FGA

### Sliding trolley 650 x 600 15 floors (see page 68)

Ref : 050HAI

### Stainless-steel humidifier to be placed at the base of the cellar

Ref : 111AJA



Electronic thermostat







Ripening cupboard

## HUMIDIFIER Stainless steel model +support With hygostat

Power supply 230 Volts 50Hz  
With automatic water supply and integrated hygostat.  
For 25 m<sup>3</sup> maximum.  
Humidification by fog production.  
Dimensions :L=34 ; l=27.5 ; h=20.5  
For automatic control of wanted hygrometry.  
Adjustment between 25 / 95 % of hygrometry.

Ref : 111AJA

## Without hygostat

Ref : 111ALA

## Membrane for nebulizer

Old version with round support  
Ref : 111AJK

New version with square frame + led :

Ref : 111AJL



Frame for fixing on a wall or a ceiling

## PLASTIC MODEL

Power supply 230 Volts 50Hz  
With automatic water supply.  
For 100 m<sup>3</sup> maximum.  
Humidification by fog production.  
Dimensions : diam. : 36 cm ht : 23 cm

Ref : 111 AAA



## DESHUMIDIFIER

Permits to eliminate the air moisture content by condensation.  
With hygostat, recuperation vat and automatic defrosting.  
Use : in a closed room.  
Drying capacity : At 15°C : 7 L / 24 h At 20°C : 10 L / 24 h.  
Power supply : 230 volts 50 Hz.  
Air flow rate: 510 m<sup>3</sup> / hour.  
Dimensions : height : 600 mm ; width. : 380 mm ; depth. : 360 mm.  
Frame 600 X 400 (see page 68).

Ref : 053BAA

# COOLING CUPBOARD with glass door

## Cooling cupboard : capacity 500 L

Is fitted with a cold group with temperature regulation by capillary thermostat (manual).

Continuous ventilation and distributed over the whole cupboard.

Power supply 230 Volts (electric system 150 Watts).

Exterior dimensions : Height : 1770 mm  
Width : 740 mm  
Depth : 720 mm

The cupboard is delivered with 5 plastic grids 650 x 550 mm.

Total capacity 15 grids

Stainless steel base with 4 stainless steel adjustable feet from 100 to 130 mm for an easier cleaning.

**Mechanical thermostat :** regulation +2°C to +13°C.

Suitable for atmospheres between +18°C and +32°C.

Ref : 053HBA

On request, electric thermostat in option.

## OPTIONS :

### Additional plastic grid

Ref : 053DBB

### Stainless steel grid without feet 645 x 550 51 wires

Ref : 054FGA



**Integrated lighting**

# SWEATING AND CURDLING CUPBOARD

## YOGHURT INCUBATOR 140 POTS CAPACITY

Steel body – Adjustable and regular temperature by a ventilator.  
 Power : 300 watts. Power supply : 230 V single-phased .  
 Capacity : 140 pots - Grids : 4 (35 pots per grid).  
 Dimensions Ins. Depth x width x height : 380 X 385 X 600 mm  
 Dimensions Ext. Depth x width x height : 520 X 600 X 870 mm  
 Ref : 038AAB



038AAB

## CURLING/SWEATING INCUBATOR (FOR YOGHURT AND FRESH CHEESE)

### CURLING MODE (20 -22°C) :

Designed to receive 5 vats with lids of 35L capacity (dim 60 X 40 X ht 22 cm).  
 (see page 45 Ref : 154FRA and 154GBA).  
 Allows to curd about 5 x 25 L of milk.  
 It is necessary to put lids on vats in order to guarantee the homogeneity of temperature.

### SWEATING MODE (43°C) :

Allows to incubate about 10 boxes 154JBB which is equivalent to 2 X 20 L of milk or 320 to 400 yoghurt pots.

### SECONDARY FONCTION IN COOLING MODE MADE TO COOL SLOWLY:

Only suitable for internal temperatures lower than 30°C.  
 P.S. : If you need to incubate and cool yoghurts see Ref: 053NAA

### FEATURES :

Power supply: 230 volts 50Hz  
 Cooling device: 150 watts  
 Resistance : 500 watts  
 Temperature control with 2 levels electronic thermostat.

Standard delivered with 5 grids 650 x 550 (additional grid in option)  
 Stainless-steel base height 100/130 for an easier cleaning.  
 Dimensions :  
 Height: 1770 mm Width: 740 mm Depth: 720 mm  
 Ref: 053MAA

### STAINLESS-STEEL GRID WITHOUT FEET

51 Wires

Ref : 054FGA



053MAA

## SWEATING AND COOLING CUPBOARD FOR YOGHURT (FAST COOLING)

Incubate at 43°C ± 1°C through an electric resistance of 500 Watts.

Cool down from 43 to 4°C thanks to a powerful cooling system (power of 600 watts) and a forced air flow.

**Capacity :** 10 boxes 154JBB so equivalent to 2 X 20 L of milk or 320 to 400 yoghurt pots.

Standard cupboard is delivered with 5 plastic shelves 650 x 550 mm and a stainless-steel base with 4 stainless-steel feet height 100/130 mm for an easier cleaning.

Power supply 230 Volts single-phased.

Recovery of condensates behind the cupboard.

Dimensions : Height : 2050 mm

Width : 740 mm

Depth : 720 mm

The cupboard is supplied with a 2 levels electronic thermostat for temperatures

\_ 1 cold level at 3°C

\_ 1 hot level at 43°C

Ref : 053NAA

### OPTION:

#### ADDITIONNAL PLASTIC GRID

Ref : 053DBB

#### STAINLESS-STEEL GRID WITHOUT FEET

Ref : 054FGA

51 wires



053NAA

Boxes 154JBB not supplied, (see on p.101)

# INCUBATOR AND COOLING UNIT FOR YOGHURTS

73

Capacity : 150 litres of milk to incubate 1200 pots (30 boxes) .

Cell ready to be assembled, « sandwich-type panel », lacquered painted, thickness 60 mm.  
Banging door at passage of 700 mm, height 1740 mm.  
Cell without ground floor, to stand on flat floor.  
Power supply 230 Volts 50 Hz.  
Temperature regulation by electronic thermostat.



Delivered on pallet, ready to be assembled,

## **Incubator only(+45°C)**

Fitted with a lateral hot air aggregate  
Electric power : 1000 Watts

Ref : 053RAA

## **Incubator and cooling unit (+2°C/ +45°C)**

Fitted with a cold air group ceiling installation and a lateral hot air group.

Under development, availability in the course 2017.

Can contain 2 platforms as below of 16 openwork boxes 600\*400 (ref : 154JBB) (see page 101)



## **STAINLESS STEEL ROLLING PLATFORM**

with 4 swivelling wheels  
Ref : 050FBA



# INCUBATOR AND COOLING UNIT FOR YOGHURTS

**CELL :** Lacquered painted panel walls, thickness 70 mm-. Banging door; width 800mm. Height 1850 mm.

<i>Nb/ batteries Nb/ boxes of 40 pots Nb/ pots and Nb/ litres</i>	<i>Ins. Height</i>	<i>Ins. Width</i>	<i>Ins. Depth</i>	<i>Ins. Volume</i>	<i>Ref.</i>
4 batteries*14 boxes = 2240 pots = 300 litres	1900 mm	1120 mm	2260 mm	4,8 m <sup>3</sup>	038AEA
8 batteries*14 boxes = 4480 pots = 600 litres	1900 mm	1880 mm	2260 mm	8 m <sup>3</sup>	038AEB



## Delivered in kit. To install yourselves

Use : Heating only (provided with ventilation and heating ramp)  
Cooling (provided with a cooling unit assembled in ledge).  
Or 2 functions (incubation + cooling).



## COOLING SYSTEM ( choice of aggregate depending on volume processed)

<i>Absorbed power</i>	<i>Ref .</i>	<i>Yoghurt production</i>
1,5 Kw	038AFB	150 to 300 L of milk
2,3 Kw	038AFC	300 to 600 L of milk

# DRYING AND HEATING RAMP (43°C) FOR CHEESES ET YOGHURTS

## 1. DRYING RAMP

### 4 independant ventilators system, assembled on a stainless-steel frame.

Power supply 230 Volts 50Hz  
Features of each ventilator :  
- Absorbed power : 55 Watts.  
- Maximum output : 1400 m<sup>3</sup> / hour .  
The 4 ventilators are assembled independently, and each of them is provided with a switch and a speed variator .  
Drying ramp dimensions :

- Width : 600 mm
- Height : 1800 mm (base included)
- Feet base : 670 mm

Ref : 053KAA

## 2. HEATING RAMP

### 4 independant ventilators and 4 heating elements, assembled on a stainless-steel frame to warm up yoghurt incubator.

Power supply 230 Volts 50Hz.  
- 4 ventilators.  
- 4 resistances of 750W ( Total : 3kW).  
- 1 thermostat + 1 probe.  
- 1 switch on/off.  
Permits to equip cheaply an incubator for yoghurts.

Ref : 053LAA



With handles

053KAA

**Option :** deported control and display box

Ref : 053LAC

## Numeric labelling machine, 2 lines of 10 numbers

Black printing

Ref : 200DAF

## Alphanumeric labelling machine :

1 line of 10 letters above and 1 line of 10 numbers below

Black printing

Ref : 200DAR

For yoghurts, it permits to print the name of the fruit .

For cheeses, it permits to print the name of cheese, or name of spice.

## Kit for labelling machine 200DAF (numeric) :

White label with 2 red printed lines :

N° LOT 1 2 3 4 5 6 7 8 9 0  
A CONSOMMER DE PREFERENCE  
AVANT LE :  
1 2 3 4 5 6 7 8 9 0

Ref : 200DAH



Composed of 10 rolls of 1000 labels + 1 inker

CODE 1 2 3 4 5 6 7 8 9 0  
A CONSOMMER JUSQU'AU  
1 2 3 4 5 6 7 8 9 0

Ref : 200DAJ

## Kit for labelling machine 200DAR (alphanumeric) :

White label with 1<sup>st</sup> line blank and 2<sup>nd</sup> line printed in red :

A B C D E F G H I J  
A CONSOMMER DE PREFERENCE  
AVANT LE :  
1 2 3 4 5 6 7 8 9 0

Ref : 200DAL

Composed of 10 rolls of 1000 labels + 1 inker

A B C D E F G H I J  
A CONSOMMER JUSQU'AU  
1 2 3 4 5 6 7 8 9 0

Ref : 200DAN

## Kit of white labels, without inscription :

Réf: 200DAP

Composed of 10 rolls of 1000 labels + 1 inker

# LABELS

## « Coat of arm » shaped

with stainless-steel pike.

Dimensions : 6 x 8 cm

In PVC for food contact

Ref : 200DAT



200DAT

## Felt-tip pen permanent pen for writing on labels.

Colour : black

Medium point, wash off with alcohol

Ref : 200DAC

## Identification label for grates or piles of grates

Dimensions : 6 x 8 cm

Permits to batch number of production day by a system with disk

To fix with a stainless-steel flexible clip

Ref : 200DAD



200DAD

## Syntetic paper labels for identification of piles of grates

Matière étanche et indéchirable.

Dimensions : 100 x 150 mm

Pierced by a hole of diameter 40 mm.

Bundle of 250 labels.

Ref : 200DAE



Dimensions : 60 x 187 mm.

Bundle of 500 labels.

Ref : 200DAU



200DAU

# INK PAD / ALIMENTARY INK

## Cartridge for pneumatic converter (food ink)

Application : lids, metallic bottom can.

Ref : 200EAD



## Pad + complete set

Application : - Best before date  
- Fruit aroma on aluminum lids, paper, cap PE -PS etc...

Ref 200EAA

## DISPOSABLE INDIVIDUAL STRAINERS

Type	Capacity	Ref
N° 0	10 c	901AAA
N°00	13 cl	901ABA
N°250	25 cl	901AMA
N°1	20 cl	901ADA
N°3	High 400 gr	901AKA
N°4	500 gr	901AGA



## ALVEOLATED TRAYS

**Sealable alveolated trays** (sealing machine see page 43 and film see page 85)

Type	Number/ box	Ref
4 STRAINERS N°0	414	903ABJ
6 STRAINERS N°0	300	903ACF



**Alveolated trays with lids (PS white tray + PET transparent lid)**

Type	Number/ box	Ref
4 STRAINERS N°0	210	903AAJ
6 STRAINERS N°0	200	903AAW
12 STRAINERS N°0	84	903AAE
6 STRAINERS°00	90	903AAO
12 STRAINERS°00	70	903AAK
6 STRAINERS N°1	95	903AAL
12 STRAINERS N°1	70	903AAB



**Alveolated trays by 6  
More airtight**



**Alveolated trays with lids ( PP white tray + PP transparent lid )**

Type	Number/ box	Ref
4 STRAINERS N°0	480	903AAS
6 STRAINERS N°0	360	903AAG
4 STRAINERS N°1	270	903AAH



# SETS FOR FRESH CHEESES

## POT + STRAINER + LID



**Type Capacity Number Ref**

**T 25 200 g**

Pot T 25 white	1150	906AAB
Strainer N°1	1150	901ADA
Lid D.88	1150	906AAC

**F 250 250 g**

Pot 25 cl white	1000	904AAF
Strainer F 250	800	901AMA
Lid D.94	1000	906AAE

**F 3 400 g**

Pot 40 cl white	600	906AAF
Strainer N°3	600	901AKA
Lid D.100	600	906AAG

**F 4 500 g**

Pot 50 cl Transp.	600	905AAB
Pot 50 cl white	600	905AAA
Strainer N°4	850	901AGA
Lid D. 116	600	906AAH

**F10 1,2 Kg**

Pot F10 white	384	905AAE
Strainer N°10	600	901AHA
Lid D.145	384	906AAA



## PACKAGINGS FOR BROUSSE AND RICOTTA



**Packaging 250g**  
**250g Ricotta strainer**  
**250g Ricotta pot**  
**Ricotta lid 250g**

Number/ box	Ref
1300	907AAC
640	907AAD
1275	907AAE

Lids diam. 95,5mm EP38mly aluminium colour blister of 850 Ref : 915AAA (see page 80)

## BLOTTING DISKS FOR FRESH CHEESES IN WHEY STRAINERS

Potassium sorbate treated disk (E202); It permits to improve the presentation and to inhibit the growth of surface moulds and yeasts. To use jointly with Gamma 21,22 and 23.

		Ref :
57 mm neutral	Packet of 500	902AAA
65 mm neutral	Packet of 500	902AAB
70 mm neutral	Packet of 500	902AAC
85 mm neutral	Packet of 500	902AAD
91 mm neutral	Packet of 500	902AAE
105 mm neutral	Packet of 500	902AAF
200 mm neutral	Packet of 500	902AAG



Printing in 1 colour, on request, from 20 000 disks ordered.



910AAT+906AAH

## POTS FOR FRESH CHEESE

### White pot + lid

Capacity	Number	Ref.
Pot 25 cl	615	910AAT
Lid D.116	600	906AAH
Pot 50 cl	420	904ABC
Flat Lid 50 cl	1800	904ABD

Possibility to seal an aluminium lid. Lids diam. 116.5 mm EP38my aluminium colour blister of 2000  
Ref : 917AAA (see page 80)



904ABC+904ABD

### All purpose printing pot + white flat lid

Capacity	Number	Ref.
Pot 50 cl	500	908AAB
Flat Lid 50 cl	1320	904AAP



908AAB+904AAP

Possibility to seal an aluminium lid diam. 116.5 mm EP38my aluminium colour blister of 2000  
Ref : 917AAA (see page 80)

Printed pot : Marking : "**fromage frais**".  
Printing : only one possible : a cow.  
White lid (neutral).

## CREAM POTS

### White or transparent pot + white flat lid

Capacity	Number	Ref.
12.5 cl Transparent	1332	904AAA
12.5 cl White	1332	904AAE
Lid for pot 12.5 cl	1332	904AAI
20 cl White	1000	904AAB
25 cl White	1000	904AAF
Lid for pot 20 and 25 cl	1000	904AAJ
50 cl White	600	904AAC
50 cl Transparent	600	904AAH
Lid for pot 50 cl	600	904AAK
100 cl White	375	904AAD
100 cl Transparent	375	904AAQ
Lid for pot 100 cl	375	904AAL



904AAC+904AAK

### All purpose printing pot+ white flat lid

Capacity	Number	Ref.
Pot 20 cl	880	904ABL
Lid for pot 20 cl	2688	904AAX
Pot 50 cl	500	904AAO
Lid for pot 50 cl	1320	904AAP

Possibility to seal an aluminium lid : lids diam. 95.5 mm EP38my aluminium colour blister of 850 Ref : 915AAA (see page 80)

Pot 50 cl	500	904AAO
Lid for pot 50 cl	1320	904AAP



904ABL+904AAX

Possibility to seal an aluminium lid : lids diam. 116.5 mm EP38my aluminium colour blister of 2000  
Ref : 917AAA (see page 80)

Printed pot : Marking : "**crème fraîche**".  
Printing : only one possible : a village with cows in meadow.  
White lid (neutral)



## Transparent pot

**100 ml Yoghurt pot** (to the line) Diameter 68 mm  
**Colour :** transparent  
 Ref : 909AAV      Box of 1656/pallet of 18 boxes



Suitable for sealing and for lids Ref : 904AAS

Possibility to seal an aluminium lid : lids diam. 68 mm EP38my blister of 2000 (see page 80)



**125 ml Yoghurt pot** (to the line) Diameter 67.5 mm  
**Colour :** transparent  
 Ref : 909CAA      Box of 2275/pallet of 18 boxes

Possibility to seal an aluminium lid : lids diam. 68 mm EP38my blister of 2000 (see page 80)

## White pot

**125 ml Yoghurt pot** (to the line) Diameter 67.5 mm  
**Colour :** white  
 Ref : 909CAB      Box of 2275/pallet of 18 boxes



Possibility to seal an aluminium lid : lids diam. 68 mm EP38my blister of 2000 (see page 80)

## All purpose printing pot



**125 ml Yoghurt pot** (on the line) Diameter 67.5 mm  
**Colour :** transparent  
 Ref : 909CBC      Box of 2275/pallet of 18 boxes

Possibility to seal an aluminium lid : lids diam. 68 mm EP38my blister of 2000 (see page 80)

Printed pot : Marking : "le yaourt de la ferme".  
 Printing : only one possible : "pré avec coquelicots".

## Customized printing pot

**We can customize your range of pots from 1 to 4 colours. Do not hesitate to send us your models, we'll propose you a quotation. Minimum order 1 pallet = 40950 pots.**

Creation costs : 220.00 € by colour

### LID FOR YOGHURT POT

**Lid :** Diameter 67.5 mm      Colour : white  
 Ref : 904AAS      Box of 1332

### Ø 67,5 SPECIAL YOGHURT POT FOR EXPORT

Sale exclusively by 20 and 40 feet containers.  
 White, transparent or printed 1, 2, 3, 4 colours .  
 No stacking shorter 8 mm instead of 12 mm so quantity by box 20% be over (2016 instead of 1620).

# ALUMINIUM LIDS FOR POTS AND BOTTLES

PS (polystyrene), PP (polypropylene)

## Neutral lids



Diameter	Colour	Quantity by blister	Ref	Sealing material
43 mm	aluminium	2000	913BAB	PS, PP
68 mm	aluminium	2000	913AAA	PS, PP
68 mm	golden	2000	913DAA	PS, PP
68 mm	white	2000	913AAC	PS, PP
95,5 mm	aluminium	850	915AAA	PS, PP
106 mm	aluminium	2100	916AAA	PS, PP
116,5 mm	aluminium	2000	917AAA	PS, PP

Quantitative Price : 5 Blisters / 25 Blisters / 150 Blisters

Printed lids with coloured fruits pictures for fruits yoghurts.



Printed lids with picture in 4 colours flavoured or for plain yoghurt.



Ref.	Flavours	Ref.	Parfums	ReE.	Flavours	Ref.	Nature
913HAA	Framboise	913HAH	Myrtille	913HAP	Banane	913HAK	Nature
913HAB	Fraise	913HAI	Abricot	913HAQ	Noix de coco	913HAV	0% matière grasse
913HAC	Cassis	913HAJ	Citron	913HAR	Chocolat	913HAW	Nature sucré
913HAD	Fruits des bois	913HAL	Vanille	913HAS	Café		
913HAE	Pêche	913HAM	Cerise	913HAT	Mangue		
913HAF	Poire	913HAN	Mûre	913HAU	Pruneau		
913HAG	Ananas	913HAO	Caramel	913HAX	Châtaigne		
913HAY	Fruits exotiques	913HAZ	Rhubarbe	913HBB	Figue		
913HBC	Orange						

Packaging : blister of 2000

Quantitative price for all printed lids combined together

Customized decor from 200 000



## CONSOLIDATORS AND BASKETS FOR YOGHURT Ø 67,5mm

### Transparent consolidator for 2, 4 and 6 yoghurt pots Ø 67,5 mm

Suitable for sealed pots, unsuitable for pots with lids.

Consolidator	Ref	Number/ Box
2 pots	909ADA	1776
4 pots	909ADB	1044
6 pots	909ADC	780



### Green colour basket for 4 and 6 yoghurt pots Ø 67,5 mm

Basket	Ref	Number/
4 pots	909ABA	208
6 pots	909ACA	156



## CARDBOARD CONSOLIDATORS FOR YOGHURT POTS Ø 67,5mm

### White cardboard consolidator for 4 yoghurt pots Ø 67,5 mm

for sealed pots, not suitable for pots with lids

Material : kraft paper  
without use of glue, easy clip

Consolidator	Ref	Number/
4 pots	910AIA	1000

Stainless-steel support for assembling cardboard consolidator  
Ref : 910AIG



**NEW**  
**CARDBOARD CONSOLIDATOR**  
Glueless mounting  
Very resistant cardboard



Printing on request, from 10 000 consolidators.

# MILK BOTTLES

**Milk bottle 1/4 litre** Colour : white  
Material : PET.  
Packaging : 181 Bottles  
16 bundles per pallet : 2896 bottles.

Ref :

Bottle	●	900AEA
Cap	●	900ABP
Cap	●	900AFC
Cap	●	900AFB
Cap	○	900AFA

**Screwing cap** With inviolability ring  
Colour : red, yellow, blue and white.



25 cl



50 cl

**Milk bottle 1/2 litre** Colour : white.  
Material : PET.  
Packaging : 136 bottles  
18 bundles per pallet : 2448 bottles

Ref :

Bottle	●	900AEB
Cap	●	900ABP
Cap	●	900AFC
Cap	●	900AFB
Cap	○	900AFA

**Screwing cap** With inviolability ring  
Colour : red, yellow, blue and white.

**Milk bottle 1 litre** Colour : transparent.  
Material : PET.  
Packaging : 144 bottles under plastic dust sheet.  
5 bundles per pallet : 720 bottles.

Ref :

Bottle	●	900ADA
Cap	●	900ABP
Cap	●	900AFC
Cap	●	900AFB
Cap	○	900AFA

**Screwing cap** With inviolability ring  
Colour : red, yellow, blue and white.



1 L

**Be careful, from 40°C distortion of the 25 cl, 50 cl and 1 L Bottle (material PET).**



2 L

**Milk bottle 2 litres** Colour : translucent  
Packaging : under dust sheet.  
Material : HDPE.  
Box of 46 / pallet of 460.

Ref :

Bottle	●	900ABV
Cap	●	900ABU

**Screwing cap** With inviolability ring  
Colour : red.

**Milk bottle 5 litres** Colour : translucent.  
Packaging : under dust sheet.  
Material : HDPE.  
Not graduated.  
Box of 18 / pallet of 144.

Ref :

Bottle	●	900ABT
Cap	●	900ABU

**Screwing cap** With inviolability ring  
Colour : red.



5L

# RYE STRAW MATS

## Size (in cm)

- 20 x 50 length of straw 20
- 30 x 30 length of straw 30
- 30 x 40 length of straw 30
- 51 x 31.5 (for stainless grids)
- 45 x 55 length of straw 45

## Quantity by box

125 straws	049AMA
200 straws	049AGA
150 straws	049ABA
175 straws	049AEA
100 straws	049AFA

## Ref.



# PLASTIC STRAW MATS

**Width : 0.30 metre** box of 100 or 120 linear metres. Depending on consignment.

Ref : 049CBA

# FILMS AND BAGS

## STRETCH FILMS, NOT PERFORATED (manual use)

Film for food, stretchable. For filming cheeses individually .  
To use with or without hot plate.

**Size : Reel 300 ml, width of 30 cm, with a dispenser box**  
Ref : 911ABK

**Size : Reel 300 ml, width of 45 cm, with a dispenser box**  
Ref : 911ABL



## BAGS IN BUNDLES

Thickness 20 microns,  
Cardboard box of 50 bundles of 100  
5000 bags.

**Size : L 17 cm x D 22 cm**

Ref : 911AAV Colour : White  
Ref : 911ABA Colour : Transparent

911AAV



911ABA

**Size : L 23 cm x D 31 cm**

Ref : 911AAW Colour : White  
Ref : 911AAZ Colour : Transparent



911ADC

## REUSABLE AND RECYCLABLE PLASTIC BAGS

Width 50 microns,  
Cardboard box of 5 bundles of 100 = 500 bags.

**Size : Width.27 cm x Gusset 14 x Height. 48**

Ref : 911ADC Colour : White + all purpose printing

**NEW  
PLASTIC BAGS  
IN COMPLIANCE WITH  
CARRIER BAGS**

## KRAFT PAPER BAGS

**Size : small bag Width. 16 cm x Gusset 10 x Height.28**

Material : White kraft paper. Without handles.

Ref : 911DAC **Box of 1000**



911DAC

**Size : Large bag Width 26 cm x Gusset 14 x Height.29**

Material : Unbleached kraft paper. With flat handles.

Ref : 911DAB **Box of 250**



911DAB

# PACKAGING PAPERS

## GREASEPROOF PAPER

45 g/m<sup>2</sup> (to use on the both sides).  
Fresh cheese, half-fresh, butter, freezing.

<b>SIZE :</b>	<b>65 x 100</b>	Ref : 911AAA
	<b>65 x 50</b>	Ref : 911AAB
	<b>32 x 50</b>	Ref : 911AAC
	<b>32 x 25</b>	Ref : 911AAD
	<b>33 x 32</b>	Ref : 911AAE

**PACKAGING :** 10 kg packed under kraft brown paper.

*For butter block 125 g,  
Take ½ sheet of  
size 32\*25 =16\*25*



## UNGREASING

45 g/m<sup>2</sup>, treated in the mass (to use on both sides).  
Dry cheese, ripened cheese.

<b>SIZE :</b>	<b>65 x 100</b>	Ref : 911AAF
	<b>65 x 50</b>	Ref : 911AAG
	<b>32 x 50</b>	Ref : 911AAH
	<b>32 x 25</b>	Ref : 911AAI
	<b>33 x 32</b>	Ref : 911AAK

**PACKAGING :** 10 kg packed under kraft brown paper.

## PARAFFIN PAPER

50 - 55 g/m<sup>2</sup>, 1 face treated. Use : Cheese on paraffined side.  
Half-fresh, dry, ripened cheese. Advised for long storage under paper.

<b>SIZE :</b>	<b>65 x 100</b>	Ref : 911AAL
	<b>65 x 50</b>	Ref : 911AAM
	<b>32 x 50</b>	Ref : 911AAN
	<b>32 x 25</b>	Ref : 911AAO
	<b>33 x 32</b>	Ref : 911AAP

**PACKAGING :** 10 kg packed under kraft brown paper.

**Possible printing  
From 100 kg.  
Contact us**



Paper dispenser  
Ref : 911CAB

## PARAFFIN ROLL PAPER

50 - 55 g/m<sup>2</sup>, 1 face treated . Use : Cheese on paraffined side.  
Half-fresh, dry, ripened cheese. Advised for long storage under paper.

**SIZE :** Roll ; width 33 cm Ref : 911AAQ

**PACKAGING :** 10 kg packed under kraft brown paper.

## PAPER FOR BUTTER (to use alone or with the manual sealing machine)

60 g/m<sup>2</sup> (1 face paper, 1 face PE).  
Fresh cheese, butter.

<b>SIZE :</b>	<b>65 x 50</b>	Ref : 911ABT
	<b>32 x 50</b>	Ref : 911ABU
	<b>32 x 25</b>	Ref : 911ABV

**PACKAGING :** 10 kg packed under kraft brown paper.



Sealing machine for paper  
Ref : 038FKA



## DUPLEX

55 g/m<sup>2</sup> (1 paper sheet stuck on 1 film, use on the film side).  
Ripened cheese with moulds, dry cheese.

<b>SIZE :</b>	<b>32 x 50</b>	Ref : 911AAR
	<b>32 x 25</b>	Ref : 911AAS

**PACKAGING :** 10 kg packed under kraft brown paper.

## CAMEMBERT PAPER

40 g/m<sup>2</sup> (1 opaque sheet stuck on a paraffin sheet).

**Price by pack of 1000 sheets**

### SIZE :

Sheet of **210 x 210** mm Ref : 911AAU

Per 1 000 sheets  
Per 25 000 sheets  
Per 50 000 sheets

Sheet of **245 x 245** mm Ref : 911AAT

Per 1 000 sheets  
Per 25 000 sheets  
Per 50 000 sheets



## COULOMMIERS PAPER

40 g/m<sup>2</sup> (1 opaque sheet stuck on a paraffin sheet).

**Price by pack of 1000 sheets**

### SIZE :

Sheet of **300 x 300** mm Ref : 911ABY

Per 1 000 sheets  
Per 25 000 sheets  
Per 50 000 sheets



# SEALABLE CONTAINERS

## CONTAINERS Translucent rectangular sealable Material Polypropylene



### Capacity :

- 250 ml	L : 137 x w : 95 x Ht : 30	<b>Ref : 910AFB</b>
- 500 ml	L : 137 x w : 95 x Ht : 63	<b>Ref : 910AFE</b>
- 750 ml	L : 190 x w : 137 x Ht : 38	<b>Ref : 910AFG</b>
- 1 L	L : 190 x w : 137 x Ht : 53	<b>Ref : 910AFH</b>



**Quantitative prices by 3, 5 and 10 boxes. Contact us**



## SEALING FILM for containers

Sealing film for polypropylene containers above ; film to use with 038FQA device.

- \_ Width 150 mm .
- \_ Length 500 metres.
- \_ Thickness 40 microns.
- \_ Material PET.

Ref : 038FHA

Sealing film for polypropylene containers above ; film to use with 038FEA device.

- \_ Width 280 mm.
- \_ Length 300 metres.
- \_ Thickness 40 microns.
- \_ Material PET.

Ref : 038FHB

## SEALING FILM for alveolated trays

Sealing film for PSPE alveolated trays (see page 76) ; film to use with 038FQA device.

- \_ Width 150 mm.
- \_ Length 500 metres.
- \_ Thickness 52 microns.
- \_ Material PET +PE.

Ref : 038FHC

Sealing film for PSPE alveolated trays (see page 76) ; film to use with 038FEA device.

- \_ Width 280 mm.
- \_ Length 300 metres.
- \_ Thickness 40 microns.
- \_ Material PET + PE.

Ref : 038FHD

**Sealing machines and plates see page 43**

# PACKINGS FOR CHEESES

**Dimensions are in millimetres and are inside dimensions**

**CHEESE DISH** with lid (sealing not possible) for cheese with herbs, strong cheese....  
Dim : Length 101 x width 73 mm



**Capacity**

**Ref**

- Cheese dish 150 ml Ht : 30 910AAC
- Cheese dish 250 ml Ht : 50 910AAD
- Cheese dish 300 ml Ht : 55 910AAB
- Lid for Cheese dish 910AAF



**BLACK CUP**

**Dia : 106 - height : 15 mm**

Ref : 910AAQ



**SMALL DISH for fresh demolded cheese** (sealing not possible) - Box of 1000  
Sealing not possible



Ref	Ø in mm	Useful Height	Number / box
910AAP	85	30	1000
910AAN	85	40	1000
910AAO	Lid		1000

**LIGHT CUP** transparent polystyrene, model for ripened « St Marcellin » .  
(sealing not possible)

Diameter top : 90 ; bottom : 70 ; Height 30 mm Ref : 910AAK



**« MONOSHELL » box for 1 Cheese** (embossed bottom + lid with hinges and closing clips)



Ref	Ø mm	Useful height	Material	Nb / box
910ABT	80	30	PET	960
910ABU	93	31	PET	750
910AEA	93	39	PET	740
910ABW	93	43	PET	480
910ABX	93	58	PET	440
910ABY	93	75	PET	420
910ABZ	110	53	PET	760

**DOUBLE BOX For 2 cheeses** (embossed bottom + lid with hinges and closing clips)

Ref	Ø in mm	Useful heigh	Material	Nb/ box
910AEB	60	31	PET	1260





# EXPANDED POLYSTYRENE TRAYS

## TRAYS

Expanded polystyrene trays black or brown colour.

<i>Ref</i>	<i>colour</i>	<i>Dim. bottom in mm</i>	<i>Dim top in mm</i>	<i>Qty by box</i>
<b>910BAA</b>	Black	90x60x16	136x100x20	1000
<b>910BBA</b>	Black	90x85x16	136x134x21	600
<b>910BBB</b>	Brown	90x85x16	136x134x21	600
<b>910BCA</b>	Black	135x90x16	179x136x21	690
<b>910BDA</b>	Black	180x90x16	225x138x21	480
<b>910BFA</b>	Black	175x50x24	220x80x27	560



# WOODEN PUNNETS AND BOXES

## WOODEN PUNNETS

Standard poplar wood. On request « with greaseproof paper counter sticked ».

	<i>Dim. bottom in mm</i>	<i>Dim top in mm</i>	<i>Qty by packet</i>	<i>Qty Per box</i>
<b>910ACP</b>	120X55 ht 20	150X85	180	2160
<b>910ACD</b>	150x60 ht 15	172x77	240	2160
<b>910ACN</b>	186x50 ht 21	215x80	200	1800
<b>910ACK</b>	60X120 ht 9	133x72	320	3840
<b>910ACY</b>	107x105 ht 18	130X135	160	1440



## ROUND BOX WITH LID FOR CAMEMBERT

Poplar wood.  
 Bottom diameter : 108 mm      Height : 25 mm  
 Lid diameter : 112 mm      Height : 20.5 mm  
 Ref : 910ACJ      Box of 320 round boxes + lids



**Lids labelling possible from 10 000 Boxes – Contact us.**

Etablissements COQUARD - 69400 Villefranche sur Saône

# CLING FILM DRIVES

## MANUAL CLING FILM DRIVE :

Permits manual packing of food products in cling film width 600 mm maxi.  
Cutting of film by sliding cutter.  
To put on the table or on the counter no need to fix it.  
Easy to use and robust.

Ref : 911BAA

To use with film 911ABK or 911ABL (see page 83)



## MANUAL CLING FILM DRIVE WITH CUTTING AND SEALING OF FILM :

Cutting and sealing by a piece of Teflon fitted with an electrical heater of 230 Watts.  
Table model of low size, no need to fix it.  
Integrated reel under the plate.  
Power supply 230 Volts 50Hz

Ref : 911CAA

To use with film 911ABK or 911ABL (see page 83)

# SHELVES

## Synthetic resin shelf

Length: 920 mm – Width: 450 mm.  
Total height : 1840 mm.  
Height between each level: 370 mm.  
5 levels; safe load of 50 Kg per level. Colour : Beige  
Quality : food contact, very easy and fast assembling.

Ref : 201EAA

## Stainless-steel full shelves

To bolt on a wall, width 300 mm with brackets.  
Back plate of 40 mm.

Length 600mm Ref: 201EBA

Length 1200mm Ref: 201ECA

## Stainless-steel adjustable shelves

Dimensions : Length 1200 mm X width 450 mm X height 430 mm.  
Safe load for each shelf 50 kg.  
Conceived for being easily assembled by bolting,  
to form a shelving.

Ref : 201EDA

## Adjustable feet for shelves : set of 4

Recommended for making level and for a good stability.

Ref : 201EEA

## Stainless-steel base for adjustable shelf 201EDA

Dimensions : Length 1200 mm width 450 mm height 160 mm  
Safe load 50 kg.  
Conceived to be easily assembled with a shelf 201EDA by bolting,  
can be used as a shelf.  
Assembled with 4 adjustable jacks for a good stability of the unit.

Ref : 201EDB



**Stainless-steel feet** raise the shelf from 10 cm.  
(for shelf 201EAA)  
Ref : 201EAB



Photo example : composed of one base 201EDB and 3 shelves 201EDA.

# DETERGENT SOLUTIONS FOR DAIRY

## **BASO MANUCLEAN** Neutral and very degreasing detergent (liquid).

**Jerry can of 5 kg**  
Ref : 100ACB



**Use :** For washing of small equipment.

**NEW**  
**More effective**  
**Very degreasing**

## ALKALINE



### **BASO CTC** Disinfectant (chlorinated) and alkaline detergent (liquid).

**Jerry can of 25 kg**  
Ref : 100ABN

**Use :** for soaking (manual washing), circulation or sprinkling.  
Cleaning of all stainless-steel equipment, whey strainers, cheese clothes, bowls, buckets, walls, grounds at a temperature less than 60°C . (on aluminium and galvanized do not exceed 35°C during 10 mn).

### **BASO CHLOR DD** Disinfectant alkaline detergent (chlorinated) (powder).

**Bag of 25 kg**  
Ref : 100AAC

**Use :** for soaking (manual washing) or circulation.  
Cleaning of all stainless-steel equipment, whey strainer, cheese clothes, bowls, buckets, walls, grounds at a temperature between 40 and 45°C. Cleaning of stainless-steel churns at 60°C after hot rinsing. (on aluminium and galvanized : cleaning at low temperature.).



### **BASO NETAL** Alkaline detergent (liquid).

**Jerry can of 29 kg**  
Ref : 100AAA

**Use :** Cleaning of pasteurizer, exchanger  
Does not tolerate the frost.

## ACID

### **BASOSEPTACID** Acid descaler detergent (liquid).

**Jerry can of 28 kg**  
Ref : 100AAF

**Use :** for soaking (manual washing) circulation or sprinkling.  
Cleaning of all stainless-steel equipment and small equipment for cheese dairies (whey strainers, bowls, buckets...) at a temperature between 50 and 65°C.  
Product conceived for washing in washing-machine or in washing tunnel.



### **INDAL MSP** Acid descaler detergent (liquid).

**Jerry can of 22 kg**  
Ref : 100AAE

**Use :** for soaking (manual washing) circulation or sprinkling.  
Cleaning of all stainless-steel equipment and small equipment for cheese dairies (whey strainers, bowls, buckets...) at a temperature between 50 and 65°C.  
Product conceived for washing in washing-machine or in washing tunnel.  
Efficient detergent against sticking. Poor in phosphoric acid.

### **BASOPHOSPHAL** Acid descaler detergent ( liquid).

**Jerry can of 27 kg**  
Ref : 100AAG

**Use :** For soaking : cheese clothes  
Circulation washing. Low percentage of phosphoric acid.



**CAUTION : never mix an acid product with an alkaline product**

## DISINFECTION

### ARVO 21 SR Bactericidal and alcoholized disinfectant of surface (liquid).

**Use :** To apply pure by sprinkling or by soaking.  
Without rinsing.

Can of 4,5 kg  
Ref : 100ABR



### ARVO SEPT Disinfectant with bactericidal and fungicidal properties (moulds) (liquid).

Jerry can of 20 kg

**Use :** To apply on cleaned (with an acid and/or a base) and rinsed surfaces.

**For soaking, circulation ou sprinkling.**

Disinfection of all cheese dairy equipment.

Non corrosive product.

PS : Product much more effective than bleach against moulds.

Ref : 100AAT

### INDAL PERACID 50 Disinfectant with peracetic acid (liquid).

**Use :** Used cold, highly effective to disinfect.  
By soaking the milking claws, the water network and the pipeline system  
Very good degradability for the environment.

Jerry can of 22 kg  
Ref : 100ABT



NEW

## HAND CLEANING

### ARVO DERM Antiseptic soap for hands (liquid)

Decontaminating, deodorizing, foaming and softening.

Can of 5 kg  
Ref : 100AAU



### SOAP DISPENSER

Capacity : 1 litre (to fix on the wall).

Ref : 100AAW

### WIPE ARVO 21 SR (see page 99)



### HANDS DISINFECTANT Hydroalcoholic gel Ref : 100ABV

0,8 L. Refill

**DISPENSER** for refill of hands disinfectant.

Ref : 100ABU



## CLEANING OF MILKING EQUIPMENT

### INDAL SUPERMILK Detergent, disinfectant, chlorinated, alkaline product (liquid).

Jerry can of 24 kg  
Ref : 100ABP

**Use :** Washing in circuit, non foaming product.



### INDAL PRO TOP Detergent, acid descaling agent (liquid).

Jerry can of 24 kg  
Ref : 100AAY

**Use :** Washing in circuit, non foaming product.

**All the cleaning and disinfection products of this catalogue are in accordance with the Annex II to the documentation relating to buildings and installations of organic production plants dated 2010/01/10 (except BASOSEPTACID and ARVOSEPT)**

# COPPER CAULDRONS CLEANING

## POWDER FOR SCOURING COPPER CAULDRONS

Bucket of 10 kg      Ref : 100ABD



# DETERGENT SPECIAL WASHING MACHINE

## ULTRA WHITE Detergent, disinfectant (powder) for washing-machine

**Use :** for cheese clothes, draining bags washing, working clothes, gloves and aprons. for milking towels. Suitable for use in food contact.

Bucket of 8 kg  
Ref : 100ABW



NEW  
BUCKET OF 8 KG

# AIR DESINFECTION

## FUMISPORE ULTRAD HA (no specific material for this application)

**Permits the fungicidal treatment of the premises and ventilation shafts by ultra diffusion.**

Packed in aluminium box for

15-30m<sup>3</sup>

Ref : 100BAB

50-100m<sup>3</sup>

Ref : 100BAD



# RETENTION CONTAINER/DOSING PUMPS

## RETENTION CONTAINER

Suitable for 1 can of 20 to 30 kg, alkaline or acide detergent. Includes 1 container + 1 stainless-steel grid.

Ref : 154IAE

## DOSING PUMP 100 ML for jerry can of 20-29 kg

Ref : 100ABC

## DOSING PUMP 10 ML for jerry can of 5 L

Ref : 100ABA



100ABA 100ABC



154IAE

**TO TAKE CARE :**  
**Never mix an acid product with an alkaline product**

# PAINT

## ANTIFUNGAL PAINT (Special for production area)

Created for cheese factories , packaging rooms, cheese ripening rooms. Permits the protection of surfaces against moulds.

**Acrylic, white and bright paint**

**Output :** 10 m<sup>2</sup> per litre and per coat (application in 2 coats).

Drying between two coats 8 hours

**Dilution :** with water

**Suitable surfaces :** Cement, rough concrete, dry fibre cement, dry plaster, wood and polystyrene.

(don't wash the surface with bleach)

**Packaging :** 4 Litres      Ref : 113ADA

Efficient  
against  
moulds



# MANUAL SPRAYER



## 1 LITRE SPRAYER

Entirely washable.

Ref : 045GCA

045GCA



## 1.5 LITRES SPRAYER FOR FOOD PRODUCTS

Food quality. Suitable to spray liquid ash, colouring and ripening solution.

Ref : 045GAB

045GAB

# FOAMING GUN

Permits to produce and pulverize a foam (on the walls, grounds and equipments) of an alkaline or acid detergent added of a foaming agent.

## 8 LITRES PLASTIC FOAMING GUN

Works without compressed air

Ref : 114KEA



114KEA

## 24 LITRES STAINLESS-STEEL FOAMING GUN

Works with compressed air (4 bars).

Includes a pressure gauge, a stainless-steel lance of 75 cm + hose of 9 m.

Ref : 114KDA



114KDA

## ADDITIVE FOR FOAMING GUN BASO M 32

**Self-foaming additive (liquid).**  
**Jerry can of 20 kg**

Dosing to 2 % with acid or alkaline detergent.  
Temperature of use 25° to 30°C.

Ref : 100ABB



# CENTRAL WASHING UNIT

## CENTRAL WASHING UNIT

For alkalin or acid. To connect to the hot water system.

Permits to mix the detergent to the hot water to pre-wash equipment, grounds and walls before the manual washing.

Opened valve = hot water + detergent

Closed valve = only hot water

Uses the venturi principle.

Dose adjustment by reduction nozzle.

## COMPLETE CENTRAL WASHING UNIT

REF : 100AEA (Included 20 m of hose + washing gun)

## ROLL OF HOSE

REF : 100AEB (20 m of replacement hose)



Certified ACSE : included 2 anti-pollution water network security valves by the detergent used.

# SOAKING AND WASHING VATS

93

## SMALL STAINLESS STEEL DISH WASHING

Dim. : Length. 1600 mm x width. 700 mm x height 850 mm  
Includes 2 compartments (Dim. : 500 x 500 x 300 mm), a drainer and a shelf  
Deilivered with an overflow tube, drain and plastic siphon.  
Disassembled delivered.

2 basins at left side + drainer  
Ref : 114DAA

2 basins at right side + drainer  
Ref : 114DAB

**Option :** shower  
Ref : 114DBA



Picture non contractual  
Delivered with a shelf

## LARGE STAINLESS-STEEL DISH WASHING (without drainer)

With an evacuation plug placed on bottom with a sleeve for a tube of diameter 30 mm. 114DJA  
**Suitable for receiving grates or cheese grids of 630 x 510 mm.**  
Ins. Dimensions : Length. 930 mm x width. 610 mm x depth 400 mm Total height : 1000mm  
Capacity : 220 litres

Ref : 114DGA

**Option :** adjustable stainless steel feet Ref: 114DIA

## STAINLESS-STEEL DRAINER for vats above.

Dimensions : 650 x 610 mm  
Can be fixed to the vats 114DGA and 114DHA

Ref : 114DJA

## PLASTIC VAT FOR SOAKING

**Can receive grids (without foot) 630 x 510 (about 20)**

Dimensions ins. top : length 730 x width 560 x height 360 mm  
Dimensions ins. bottom : length. 690 x width.510 mm.  
Capacity : 150 L Colour : black

Ref : 114BAA



# WASHING GUN/CONNECTION

## WASHING GUN

Permits the cleaning to cold or hot water as a fog or large or concentrated water stream.  
Very good insulation of the handle. Delivered with fluted nozzle for hose diameter 20 mm or 15 mm and fast coupler for hose diameter 15 mm.

Ref : 115RTA



## RAPID CONNECTION FOR GUN

For hose diameter 15 mm inside

Ref : 047LRA



# WASH HAND BASIN



## Stainless steel WASH HAND BASIN

With a femoral control tap and a siphon.

- Oblong bassin.
- Dimensions : With headboard : Height 600 x Length 400 x Depth 335 mm.
- Water inlet control by frontal panel.
- Only one water inlet with a mixer tap that permits to adjust the water temperature.

**Backrest and mixer tap** Ref : 114FDA

# WASHING MACHINE "farm dairy"



Aperitive  
block-moulds



73 L Vat



Distributors



Glass milk bottles



Block-  
moulds



Trays



20 – 30 L Cans



Cheese  
grates



Whey  
strainers



Extensions



Control panel



Perforated boxes

Ref : 114ARA

Suitable for washing of dairy equipment. All stainless steel made. Opening by double « sash-window » and wheel that permit an easy opening of the door. Double wall. Inside rounded finishing that makes an easier cleaning at the end of the day.

Security system to open the door.

Electronic control panel with rinsing and washing temperatures display.

With 1 basket 630 x 600 x 100 opened ahead to facilitate storage.

## Technical features :

Width :	742 mm
Depth.(opened door/closed door) :	1232/852 mm
Height.(opened door/closed door)) :	2035/1840 mm
Weight :	168 kg
Height of passing :	650 mm
Cycle :	3/6/9 minutes
Capacity washing/rinsing vat :	60 litres/12 litres
Washing pump power :	2,2 kW

Power heating/ washing/rinsing :	6 kW/6 kW
Total power :	8,2 kW
Power supply :	400 Volts 50 Hz 3 wires +neutral +ground
T°c water supply :	10 à 60°C
T°c washing/rinsing :	40 à 70°C/70 à 95°C
Connection to water :	20/27 gas
Water consumption by cycle :	5 litres

## Options :

1) Stainless steel basket for moulds and wheys in bulk dim. 640 x 510 x ht 315 mm  
Ref : 114ABA

2) Stainless steel support basket Ø 6 mm for block-moulds, trays, distributors.....  
Ref : 114ARK





114ATA

## WIDE WASHING MACHINE

Suitable for washing cheese equipment, 200 L and 210 L coagulation vats included.  
Entirely stainless steel. Double wall.

Ref : 114ATA

### Technical features :

Washing temperature between 40 and 60°C. Rinsing temperature between 60 and 90°C.

Water consumption : 14 litres per cycle.

Total power : 24 kW.

Loading capacity : 1350 x 700 mm height 680 mm.

Exterior dimensions :

- width : 1520 mm.

- depth (opened door/closed door) : 1235 mm/890 mm.

- height (opened door/closed door) : 2080 mm/1760 mm.

Weight : 200 kg.

Power supply : 400 Volts 50 Hz 3 wires+neutral+ground.

## WASHING MACHINE FOR TROLLEY

This washing machine is conceived to contain a trolley loaded of various equipment.

A reserve of washing solution situated under ground level, is heated at 60°C by a resistance of 9kW.

Adjustable times of washing, draining, and rinsing.

Ref : 114AFA

### Outside dimensions

Width : 980 mm

Depth : 1050 mm

Height : 2500 mm

### Useful inside dimensions of the cage

Width : 500 mm

Depth : 635 mm

Height : 1820 mm

### Trolley for equipment for washing machine

Ref : 050HGC



111AFA

# BRUSHES

## Polyester fibres quality

### HAND BRUSHES

Narrow handle, hard fibres  
Narrow handle, soft fibres

Ref : 115PCA  
Ref : 115PEA



### SCRUBBING BRUSHES

Broom 30 cm short bristles, hard fibres (length 30 mm)  
Broom 50 cm soft fibres (length 60 mm)

Ref : 115GBA  
Ref : 115HAA

### STRAIGHT BROOMS

26 cm, long bristles, soft fibres (length 90 mm)  
26 cm, long bristles, hard fibres (length 90 mm)

Ref : 115KCA  
Ref : 115KDA

### BRUSHES FOR MILK VAT

Soft fibres  
Hard fibres

Ref : 115LAA  
Ref : 115LBA



### FOAM FLOOR SQUEEGEES

50 cm, black foam  
Spare foam 50 cm  
70 cm, black foam  
Spare foam 70 cm

Ref : 115MCA  
Ref : 115MDA  
Ref : 115MAA  
Ref : 115MBA

### BROOMSTICKS

White broomstick in glass fibres for scraper 1.40 m  
Blue broomstick in glass fibres for brush 1.30 m

Ref : 115RAA  
Ref : 115RBA

**BROOMS HOLDER** Length : 51.5 cm, can receive 3 broomsticks

Ref : 115SMA

**SET OF 3 HOOKS for clothes** (can be clipped on the support for brooms)

Ref : 115SMB



115MEA

### HAND SCRAPERS

Length 25 cm

Ref: 115MEA

### HAND SCRAPERS WITH HANDLE

Length 25 cm

Ref: 115MEB

### TUBULAR FLEXIBLE BRUSHES, with stainless-steel rods

FOR WASHING OF TUBES

Ref	Diameter
Ref : 115SAA	10 mm
Ref : 115SBA	20 mm
Ref : 115SCA	30 mm
Ref : 115SDA	40 mm

Ref	Diameter
Ref : 115SEA	50 mm
Ref : 115SFA	60 mm
Ref : 115SGA	70 mm
Ref : 115SHA	80 mm



115MEB

Small brushes for washing test tubes  
Diam : 20 mm  
Ref: 115SJA

**THREADED RODS** for brush , 1 m, stainless-steel

Ref : 115SKA

**EXTENSIONS** for rod, 1 m, stainless-steel

Ref : 115SLA



## BOOTS

In P.V.C nitrile, colour white, special for dairy.

<b>36</b>	199AAB	<b>42</b>	199AAH
<b>37</b>	199AAC	<b>43</b>	199AAI
<b>38</b>	199AAD	<b>44</b>	199AAJ
<b>39</b>	199AAE	<b>45</b>	199AAK
<b>40</b>	199AAF	<b>46</b>	199AAL
<b>41</b>	199AAG	<b>47</b>	199AAM

## SAFETY BOOTS

In polyurethane, tip of safety, colour white, special for dairy.

<b>38</b>	199ABC	<b>43</b>	199ABI
<b>39</b>	199ABE	<b>44</b>	199ABJ
<b>40</b>	199ABF	<b>45</b>	199ABK
<b>41</b>	199ABG	<b>46</b>	199ABL
<b>42</b>	199ABH	<b>47</b>	199ABM

**NEW**



## BOOTS SUPPORT

Allows the drying of two pairs of boots.  
Stainless steel structure. To fix on the wall.  
Ref : 199AAR

## OPENED CLOGS at the back

In E.V.A, colour white, washable at 50°C.

<b>36</b>	199BBA	<b>42</b>	199BBG
<b>37</b>	199BBB	<b>43</b>	199BBH
<b>38</b>	199BBC	<b>44-45</b>	199BBJ
<b>39-40</b>	199BBE	<b>46</b>	199BBK
<b>41</b>	199BBF	<b>47</b>	199BBL



## CLOSED CLOGS at the back

In P.V.C, colour white.

<b>36</b>	199CBB	<b>41</b>	199CBG
<b>37</b>	199CBC	<b>42</b>	199CBH
<b>38</b>	199CBD	<b>43</b>	199CBI
<b>39</b>	199CBE	<b>44</b>	199CBJ
<b>40</b>	199CBF	<b>45</b>	199CBK



## LEATHER CLOGS opened at the back

Leather on top, thick and non-slip sole, toe cap, white colour.

<b>35</b>	199CCA	<b>41</b>	199CCG
<b>36</b>	199CCB	<b>42</b>	199CCH
<b>37</b>	199CCC	<b>43</b>	199CCI
<b>38</b>	199CCD	<b>44</b>	199CCJ
<b>39</b>	199CCE	<b>45</b>	199CCK
<b>40</b>	199CCF	<b>46</b>	199CCL
		<b>47</b>	199CCM

## MOCCASSINS

Leather on top, thick and non-slip sole, toe cap, white colour.

<b>36</b>	199DBB	<b>42</b>	199DBH
<b>37</b>	199DBC	<b>43</b>	199DBI
<b>38</b>	199DBD	<b>44</b>	199DBJ
<b>39</b>	199DBE	<b>45</b>	199DBK
<b>40</b>	199DBF	<b>46</b>	199DBL
<b>41</b>	199DBG	<b>47</b>	199DBM



# WORKING CLOTHES

## APRONS



199CCQ

### Polyurethane apron

Colour : white ; with adjustable straps and loop on back.

Ref : 199CCQ

**With loops in X**, nitrile height : 115 cm  
(good resistance, thick model) White colour.

**N.B : STAINLESS STEEL Eyelets**

Ref : 199CCO

**With loops in X**, nitrile height : 130 cm  
(good resistance, thick model) White colour.

**N.B : STAINLESS STEEL Eyelets**

Ref : 199CCP



199CCO/199CCP

## WHITE TEE SHIRT

Material : 100 % Cotton.

	<b>Size</b>	<b>Ref.</b>
XS	Size 0	199KAA
S	Size 1	199KAB
M	Size 2	199KAC
L	Size 3	199KAD
XL	Size 4	199KAE
XXL	Size 5	199KAF

## WHITE COATS

Material : 67% Polyester, 33% Cotton - Tergal – With plastic buttons.

	<b>Size</b>	<b>Ref.</b>
36-38	Size 0	199HAA
40-42	Size 1	199HAB
44-46	Size 2	199HAC
48-50	Size 3	199HAD
52-54	Size 4	199HAE
56-58	Size 5	199HAF



## WHITE JACKETS

Material : 100% Cotton. With plastic buttons.

<b>Size</b>	<b>Ref</b>
36/38	199IAD
40/42	199IAF
44/46	199IAJ
48/50	199IAN
52/54	199IAR
56/58	199IAV

## WHITE PAINTS

Material : 100% Cotton. With plastic buttons.

<b>Size</b>	<b>Ref</b>
38	199JAD
40	199JAF
42	199JAH
44	199JAJ
46	199JAL
48	199JAN
50	199JAP
52	199JAR
54	199JAT
56	199JAV
58	199JAX



## WHITE CAPS

Material : 100% Cotton

<b>Size</b>	<b>Ref</b>	<b>Head size</b>	<b>Size</b>	<b>Ref.</b>	<b>Head size</b>
1	199AKB	52 cm	4	199AKE	62 cm
2	199AKC	56 cm	5	199AKF	66 cm
3	199AKD	60 cm			

# DISPOSABLE WORKING CLOTHES

## CAP

Not weaved, white . Bag of 100.  
Ref : 199LAY

**WHITE COAT FOR VISITORS** In opaque plastic polyethylene ; single unit.  
Ref : 199HBA

**WHITE COAT FOR VISITORS** In polyethylene woven and breathable fiber ; single unit.  
Ref : 199HAQ

## APRON

In white polyethylene, bag of 100.  
Dim : 80 x 125 cm.  
Ref : 199FAY

## OVERSHOE

Polyethylene blue sole, bag of 25 pairs.  
Ref : 199RAB



# GLOVES

**DISPOSABLES GLOVES** Natural vinyl , powdered. Box of 100.

Size 6/7	Ref : 199GBA
Size 7/8	Ref : 199GBH
Size 8/9	Ref : 199GBI
Size 9/10	Ref : 199GBJ



## WASHING GLOVES

GLOVES	Length : 40 cm	Good insulation ; very soft.
	Small Size 8	Ref : 199GAI
	Medium Size 9	Ref : 199GAJ
	Large Size 10	Ref : 199GAK

# WIPING



205BAA

**DISPENSER** of wiping roll, with central unwinding.  
Dimensions : Diam. 180 mm ht. 200 mm.  
Ref : 205BAA

**HAND TOWEL PAPER** White colour, 450 sheets size 20 x 23 cm.  
Double thickness.  
**For dispenser above (Ref : 205BAA)**  
Ref : 205AAA



**WIPING ROLL** White colour, 1000 sheets size 36 x 23 cm.  
Ref : 205FBA

## DISINFECTANT WIPES ARVO 21 SR

- Single-use, without rinsing.
  - Box of 200 wipes.
- Ref : 100ABQ



100ABQ



205FBA

205AAA

# INSECTS EXTERMINATORS



109AIA 16 Watts



109AJA 30 Watts



109AKA 40 Watts

<b>STAINLESS-STEEL</b>					
<i>Models</i>	<i>Power (WATTS)</i>	<i>Power of grid (WATTS)</i>	<i>Surface of treatment</i>	<i>Number and Power of lamps</i>	<i>Ref</i>
<b>Small</b>	16	33	5 to 10 m <sup>2</sup>	2 x 8 w	109AIA
<b>Medium</b>	30	33	15 to 25 m <sup>2</sup>	2 x 15 w	109AJA
<b>Large</b>	40	33	30 to 50 m <sup>2</sup>	2 x 20 w	109AKA

<b>STAINLESS-STEEL SPARE LAMPS</b>					
<i>Power</i>			<i>Dim. In mm</i>	<i>Ref</i>	
<b>8 W</b>	For device	109AFA/109AIA	300 mm	109BFA	
<b>15 W</b>	For device	109ADA/109AJA	after 01/01/10	450 mm	109BDA
	For device	109ADA	before 31/12 /09	300 mm	109BDB
<b>20 W</b>	For device	109AEA/109AKA	600 mm	109BEA	

<b>ALUMINIUM SPARE LAMPS</b>				
<i>Power</i>			<i>Dim. in mm</i>	<i>Ref</i>
<b>6 W</b>	For device	109AAA	225-210	109BAA
<b>15 W</b>	For device	109ABA	450-435	109BBA
<b>20 W</b>	For device	109ACA	595-585	109BCA

**For a good efficiency we recommend averaged to change the spare lamps every 16 months**

# BOXES FOR TRANSPORT

## WHITE PERFORATED BOXES 600 x 400 mm (exterior)

Height in mm :	exterior	interior	Ref
	55	50	154JAA
	90	78	154JBB
	150	135	154JAC
	200	195	154JAD



## WHITE FULL BOXES 600 x 400 mm (exterior)



Height in mm :	exterior	interior	Ref
	55	50	154IAA
	90	85	154IAB
	120	115	154IAC
	170	165	154IAD

**Lid** white for box 600 x 400 Ref : 154GAA

## WHITE FULL BOX 11 litres

Dim. Int./ Ext. In mm : Length : 365/397 Width : 265/292 Height : 118/120  
Ref : 154FSA



**Lid** white for full box 11 L Ref : 154FSB



## BOX FOR DRAINING CURD

(See page 58)  
Ext. Dimensions 600 x 400 ht 155mm.  
Drilling in angle and evacuation pipe to collect the whey.  
Stackable for draining and nestable for pressing.  
(with 10 to 12 kg of curd minimum).

Ref : 154MAA



# DISPLAY BOXES

**3L Box** Dimensions : 350 x 235 x 73 Colour : white  
Box only Ref : 154LKA  
Lid only *Transparent* Ref : 154LKB  
Grid Ref : 154LLA

**5L Box** Dimensions : 435 x 285 x 80 Colour : white  
Box only Ref : 154LAA  
Lid only *Transparent* Ref : 154LCB  
Grid Ref : 154LBA

**8 L Box** Dimensions : 490 x 335 x 80 Colour : white  
Box only Ref : 154LGA  
Lid only *Transparent* Ref : 154LHB  
Grid Ref : 154LDA

**10 L Box** Dimensions : 540 x 385 x 80 Colour : white  
Box only Ref : 154LEA  
Grid Ref : 154LFA



# SMALL BOXES FOR CHEESES



## PLASTIC CASES for ripening or sale of cheeses

Dim : 315 x 235 x 40  
Can be stacked – perforated bottom.  
Ref : 910AAZ

# ISOTHERMAL CONTAINERS FOR LIQUID

Isothermal.  
Suitable for food contact.  
With a tap.  
Opening on top.  
Easy cleaning thanks to its removable gasket.

## COLOUR DEPENDING ON ARRIVALS

**Capacity 19 litres** Weight : 6 kg  
Dim. ext. : L x w x h : 295 x 465 x 460 mm  
Ref : 180CAA

**Capacity 25 litres** Weight : 8 kg  
Dim. ext. : L x w x h : 310 x 455 x 588 mm  
Ref : 180CBA

*For retail sale of  
milk*



## ISOTHERMAL BOX

### ISOTHERMAL BOX GELBAC

Dim. ext. : L 600 x lg 400 x h 460 Dim. int. : Length 502 x width 302 x height 322 mm  
Weight : 12 kg Safe load : 20 kg  
Ref : 180BCA

**SMALL BOX** stackable, perforated for box 180BCA .  
Colour : blue Ref : 180BDA

An isothermal box can receive 3 small boxes

**Eutectic plate (-3°C)** for box above.  
L 480 x w 280 x h 33 mm  
Ref : 180BFA



## ISOTHERMAL CONTAINER

### 150 L Container. Not refrigerated

Capacity : 148 litres.  
Dim. Int. : Width 430 x Depth. 650 x Height 530 mm.  
Dim. Ext. : Width 570 x Depth 790 x Height 720.5 mm.  
Unloaded weight 23 kg.  
Frontal opening.  
Can receive boxes 600 x 400 mm  
Ref : 180AAA



### Stainless-steel shelving

For facilitating the tying of boxes 600 x 400 mm  
Ref : 180ACA

### Eutectic plate (-3°C)

Dim. L 530 x D 320.5 x H 30 mm  
Ref : 180ABA



NB : Container delivered without box



# ISOTHERMAL REFRIGERATED BOXES FOR TRANSPORT

## Features :

Boxes are equipped with a refrigerating compressor 12 V and 230 Volts. Simple and economical devices able to produce a cold between +2°C and +5°C. They work with the car battery if your vehicle runs for about 2 hours. Stainless-steel inside ground boxes, the exterior is lacquered white steel. From 647 L boxes are fitted with a remote control box, of ventilated cold air.

## LEGISLATION:

The 200 L box 190DAA is considered as a chest but not as a box. It cannot be used over 80 km from home.

The high capacity boxes, above 647 L., are in accordance with the legislation of temperature controlled transport and can be delivered with an ATP certificate.



190DAA

## MARKET STALL

Showcase to be put on trestle or on table.  
6 parts when disassembled.  
Power supply 220V / 50 Hz  
Dimensions : 990 x 880 x 460 mm  
Total weight: 59 kg

Ref : 200CAB



## Refrigerated removable boxes

Volume	Vehicles	Ref
<b>200 L</b>	- Citroën C15 and Berlingo and Partner - Renault Kangoo - Fiat Doblo - Ford Courier - Volkswagen Caddy - Opel Combo <b>Ext. Dimensions : L.74 X D.83 X H.96 cm</b>	<b>190DAA</b>
<b>647 L</b>	- Citroën C15, Berlingo and Partner - Renault Kangoo - Fiat Doblo - Opel Combo - Ford Courier - Volkswagen Caddy	<b>190GAA</b>
<b>800 L</b>	- Citroën C15, Berlingo and Partner - Renault Kangoo - Fiat Doblo - Opel Combo - Ford Courier - Volkswagen Caddy	<b>190GBA</b>
<b>956 L</b>	- Citroën C15 extended, Berlingo extended & Jumpy - Renault Kangoo extended - Peugeot Partner extended and Expert - Fiat Doblo and Scudo	<b>190GCA</b>

## OTHERS CAPICITIES ON REQUEST

### Specific options for 190DAA

- Stainless-steel shelf + fixings Ref : 190FBA
- Additional shelf Ref : 190FCA

### Options for 190GAA to 190GFA

- Stainless-steel shelf with 4 fixings Ref : 190BCI
- Stainless-steel shelf only Ref : 190BDA
- Socket permitting to use the box out the vehicle. Ref : 190BGA

## SHOWCASE ON A TRAILER

Better presentation, better visibility of products.  
Includes 2 sliding windows, 1 stainless-steel shelf and a 1m stainless-steel tray of presentation to put in front of.  
Digital temperature display. Ventilated cold air.

Power supply : 171 Watts  
Supply : 230V 2P+G  
Length overall : 2.30 m  
Vitrine surface (L X w x h) : 136 x 68 x 52 cm

Ref : 200CJA

## OPTIONS :

- Anti-theft system.
- Plastic bumper skirt (printing as an option).
- Parasol.
- Spare wheel.
- LED lighting.

## OTHERS MODELS

## ON REQUEST



# CONTROL EQUIPMENT

## LABORATORY EQUIPMENT

### TITRABLE ACIDITY

- 133AAA **Acidimeter** 0/100°D  
 133AAF **Syringe** 10 ml  
 133AAG **Phenolphthalein flask** of 60 ml  
 133AAJ **Dornic soda** by 1 L  
**Titration set** 133AAA + 133AAF + 133AAG + 133AAJ
- 133AAB **Spare column** 10 ml for acidimeter  
 133AAC **Flow tip** in glass
- 133AAD **Milk pipet** 10 ml in glass



133AAA

### PH MEASURING

- 134AAU **Monoblock portable pH-meter** for milk and yoghurts with integrated T°C probe. Delivered with buffer solutions. Not suitable for hard cheeses.
- 134AAT **Waterproof portable pH-meter**  
 Supplied with an electrode 134AAE for liquid (water, milk, whey) With casing, temperature probe, buffer solutions.
- 134AAL **Geled penetration electrode (milk, yoghurt, cheese)** (FC 200B)  
 For pH-meter 134AAT
- 134AAE **Epoxy electrode for liquid (water, milk, whey)** (HI 1230 B)  
 For pH-meter 134AAT
- 134AAW **Temperature probe** For pH-meter 134AAT
- 134AAG **Buffer solution pH 7** 500 ml  
 134AAH **Buffer solution pH 4** 500 ml
- 134AAJ **Wash-bottle** 500 ml



133AAU



134AAT

### TEMPERATURE MEASURING

- 136AAB/AAC  
 136ABD **Thermometer** for dairy 0 to 60°C / 0 to 120 °C  
**Plastic protection** for the thermometer above
- 136AAE **Laboratory thermometer.** -10 to +60°C  
 136AAF **Laboratory thermometer.** -10 to +110°C
- 136ABI **Electronic portable thermometer**  
 -20 to + 150°C with + or - 0.3°C
- 136AAN **Thermometer for wall** length 40 cm -30 to + 60°C  
 136AAO **Thermometer for wall** MINI MAXI length 21 cm
- 136AAJ **Recording thermometer for pasteurization vat**  
 Daily or weekly recording  
 Powered by batteries  
 Probe PT 100 length on request
- 136AAL **Disk for thermometer recorder**  
 Daily - Box of 100
- 136BHA **Disk for thermometer recorder**  
 Weekly - Box of 100



136AAB

136AAC+136ABD

136ABI



136AAJ

**WATERPROOF THERMOMETERS FOR CHEESE VATS**

- 136ABF **Plunging length 300 mm** powered by battery
- 136ABG **Plunging length 500 mm** powered by battery
- 136ABH **Plunging length 800 mm** powered by battery
- 136AAR **Stainless-steel support** for fixing on edge of the vat



136ABF

**DENSITY MEASURE**

- 141AAA **Densimeter** scale 1000/1300
- 141AAB **QUEVENNE's lactic densimeter**

**HYGROMETRY MEASURE**

- 142AAC **Hair hygrometer**
- 142AAA **Psychrometer** dry thermometer / humid thermometer with direct reading



142AAC

**TEST OF FAT AND PROTEIN RATE**

- 135AAA **Milk pipet** 11 ml
- 135AAE **Milk butyrometer** 0/50 g/l of fat
- 135AAG **Tensil cap** for milk buty
- 135AAJ **Button cap** for milk buty
- 135ABN **Iso Amylic alcohol** 98 % by 1 litre

**CONTAINERS FOR MEASURING AND SAMPLING**

- 143AAA **Graduated beaker Polypro** 100 ml
- 143AAB **Graduated beaker Polypro** 250 ml
- 143AAC **Graduated beaker Polypro** 1000 ml
- 143AAD **Graduated test tube Polypro** 25 ml
- 143AAE **Graduated test tube Polypro** 50 ml
- 143AAF **Graduated test tube Polypro** 100 ml
- 143AAG **Graduated test tube Polypro** 250 ml
- 143AAH **Graduated test tube Polypro** 500 ml
- 143AAI **Graduated test tube Polypro** 1000 ml
- 143ABK **Sterile bottles 30 ml** by packet of 100



138AAA

**LABORATORY SCALE**

- 138AAA Safe load: 2000g Reading at 0.1g
- 138AAO Safe load : 30 kg Reading at 10 g (see page 58)



138AAJ

**DESICCATOR / MOISTURE MEASURE**

- 138AAJ Measure of dry matter in 15mn from a sample of 5 to 10g of product to be controlled
- 138AAK Aluminium cups weighing for recharge (box of 80 Cups)

**INCUBATOR CUPBOARD FOR LABORATORY**

**For bacteriological controls and preservation tests ( 20/30/37°C )**

Ref : 139BAA

Inner volume : 52 Litres  
 Outside dimensions : Width 345 mm  
 Depth 485 mm  
 Height 750 mm

Using heat up to 40°C – Accuracy ± 1 °C.  
 Using cold from 14 to 20°C up to 10°C in the room temperature.



**CHEESE TASTERS**

- 179AAA **CHEESE TASTER** with stainless-steel handle diameter : 8 to 13 mm - useful length about 10 cm
- 179AAB **CHEESE TASTER** with stainless-steel handle diameter : 9 to 15 mm - useful length about 12 cm



179AAA

# WATER TREATMENT FOR BREEDINGS , MILKING ROOMS AND CHEESE DAIRIES

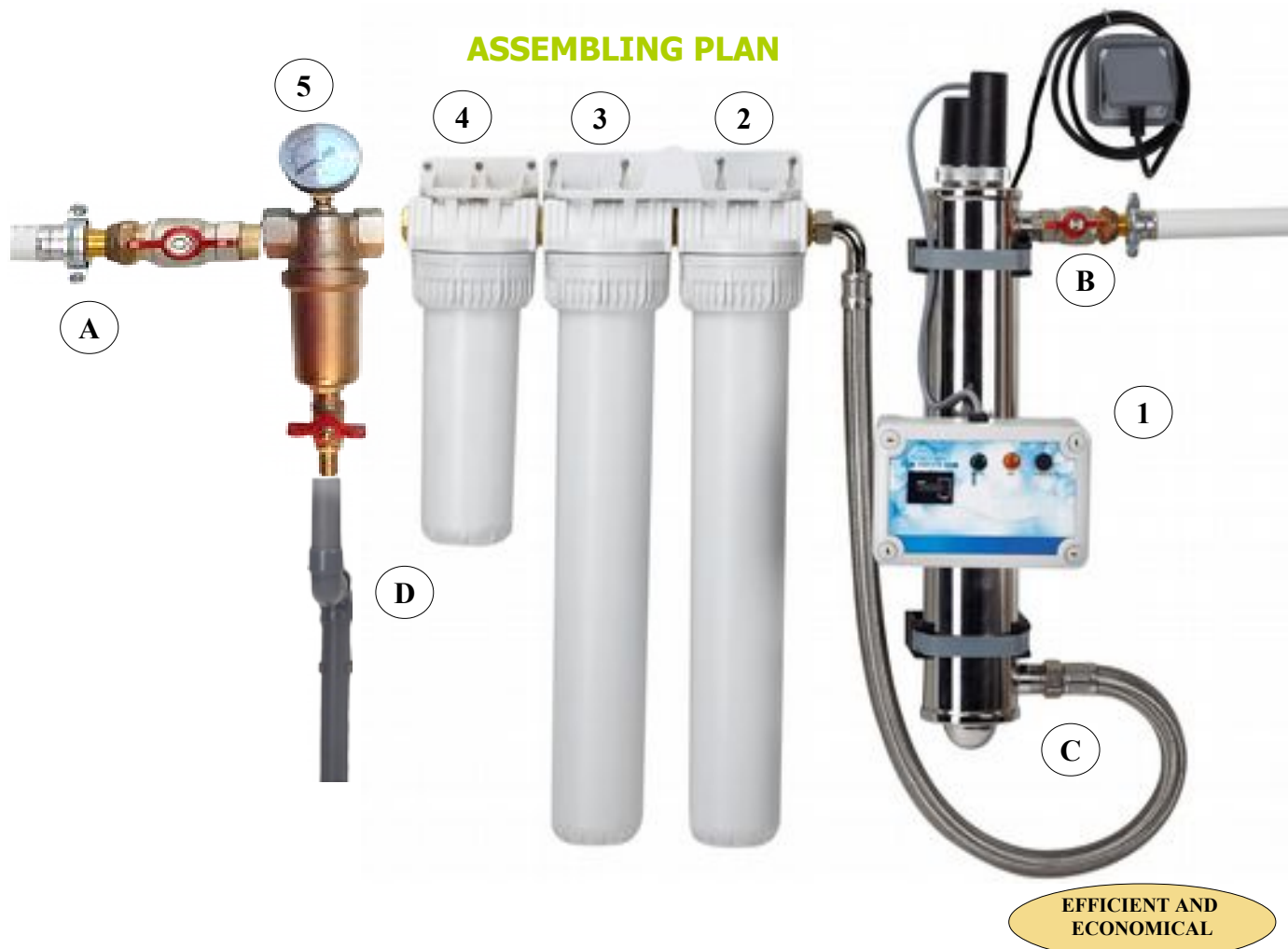
Water treatment by Uvc rays means :

- Recognized efficiency against *Pseudomonas fluorescens*.
- Important action against viruses.
- No physico-chemical change of water.
- No chemical residue in water (example : chlorine).
- No risk of overdose.
- Easy to install, to control, to follow up.

Rules to respect for an efficient treatment :

- Ensure a water treatment of breeding, milking room and cheese dairy.
- Ensure an efficient filtration before treatment by Uvc.
- Respect the maximum flow rate of 3 m<sup>3</sup>/Hour (50L/mn).
- Water-pipes disinfection before Uvc treatment processing.
- Control and monitor the system : filters, UV Lamp, quartz, scale, pipes.

## ASSEMBLING PLAN



- 1) Uvc treatment Lamp 56 watts instant max flow 3000L/hour ( Ref : 320AAB )
- 2) Organoleptic treatment 10 microns on active charcoal ( Ref : 320ABA )
- 3) Micro pollutants treatment 25 microns for visible particles ( Ref : 320ACA )
- 4) Big particles treatment 65 microns, washable ( Ref : 320ADA )
- 5) Manual cleaning filter 90 microns for big particles type « clay » optional if water is highly turbid ( Ref : 320ALA )

**A)** Inlet tap for water to treat, diameter  $\frac{3}{4}$ .  
**B)** Outlet tap for water to treat diameter  $\frac{3}{4}$ .

**C)** Hose stainless-steel structure inner diameter 20 mm.  
**D)** Filters evacuation to the sewer diameter 32 mm.

**Brackets, connections, valves and pipes are not supplied**

Equipment delivered on kit, ready to assemble. The Uvc lamp can be assembled horizontally or vertically.


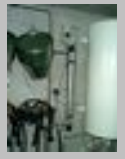




**Price of a standard set = 320AAB + 320ABA + 320ACA + 320ADA + 3 BRACKETS 320ABC**

**Price of a complete set = Price of a standard set + 320AIA + 320AKA + 2\*320AJA + 320ALA**







### Compose yourselves your equipment

**1, 2 and 3 are essential , 4 and 5 according to your needs.  
 Brackets are not supplied , to order separately.**







## BACTERIA TREATMENT

BACTERIA	DEVICE	Price	SAV	Pieces	Duration	
 	<b>Sterilizer type MRUV56</b> UV Treatment device Treated flow : 3.000 l/h Protection of cheese dairy or home	The set :  Ref <b>320AAB</b>		Lamp UVc	8760 hours	Ref : 320AAC
	<b>UVc TREATMENT</b> <b>BACTERIA, MOULDS</b> <b>FUNGUS</b>			Quartz	In case of breaking	Ref : 320AAD
				Ballast	In case of breaking	Ref : 320AAE
				Starter	In case of breaking	Ref : 320AAF







## ORGANOLEPTIC TREATMENT (TASTE, COLOUR ... )

FILTER	Device	Price	SAV	Pieces	Duration	
	<b>FILTER CAE 10 MICRONS</b> <b>TYPE 20 "</b> <b>CONNECTION : 3/4 M / M</b> <b>FLOW 3000 L / H</b>	The set :  Ref <b>320ABA</b>		Cartridge CAE 10 µ	Depending on the load	Ref : 320ABB
	<b>VISIBLE PARTICLES</b> <b>Taste, color, smell</b> <b>Turbidity</b> <b>Chlorine</b>			Corner plate for fixing		Ref : 320ABC
				Head nut	In case of breaking	Ref : 320ABD
				Joint for bowl	In case of breaking	Ref : 320ABE
	<b>FILTRATION</b> DELIVERED WITH ITS CARTRIDGE			Bowl	In case of breaking	Ref : 320ABF


## MICRO POLLUANTS TREATMENT

FILTER	DEVICE	Price	SAV	Pieces	Duration	
	<b>FILTER 25 MICRONS</b> <b>TYPE 20 " CONNECTION : 3/4 M / M</b> <b>FLOW 3000 L / H</b>	The set :  Ref <b>320ACA</b>		Cartridge 25 microns	Depending on the load	Ref : 320ACB
	<b>VISIBLE PARTICLES</b>			Corner plate for fixing		Ref : 320ABC
				Head nut	In case of breaking	Ref : 320ABD
				Joint for bowl	In case of breaking	Ref : 320ABE
	<b>FILTRATION</b> DELIVERED WITH ITS CARTRIDGE			Bowl	In case of breaking	Ref : 320ABF

## BIG PARTICLES TREATMENT

FILTER	DEVICE	Price	SAV	Pieces	Duration	
	<b>FILTER 65 MICRONS</b> <b>TYPE 9 " CONNECTIONS : 3/4 M / M</b> <b>FLOW 3000 L / H</b>	The set :  Ref <b>320ADA</b>		Cartridge 65 microns 9.3/4	Washable In case of breaking	Ref : 320ADB
	<b>SAND</b> <b>SILT</b> <b>BIG PARTICLES</b>			Corner plate for fixing		Ref : 320ABC
				Head nut	In case of breaking	Ref : 320ABD
				Joint for bowl	In case of breaking	Ref : 320ABE
	<b>FILTRATION</b> DELIVERED WITH ITS CARTRIDGE			Bowl	In case of breaking	Ref : 320ADF

### MANUAL CLEANING FILTER (For very charged waters)

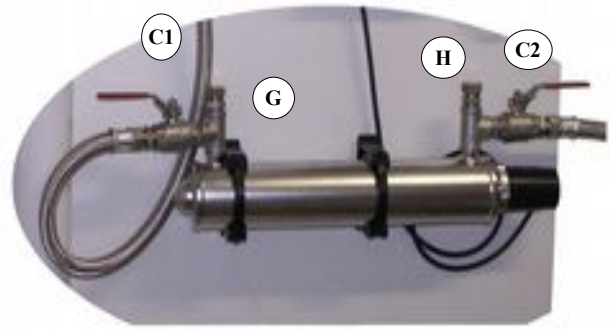
FILTER	DEVICE	
	<b>MANUAL CLEANING FILTER 90 MICRONS</b> <b>CONNECTIONS : 1" S/S</b> <b>FLOW 3000 L / H</b>	Ref : <b>320ALA</b>
	<b>MUDDY WATERS, CLAY</b> <b>BIG PARTICLES</b>	
	<b>FILTRATION</b> STAINLESS-STEEL GRID 90 Microns	

## OPTIONS FOR UV TREATMENT

### DESCALING KIT

All stainless steel (elbows, tees, valves).  
 C1 + C2 = Descaling kit : to proceed an acid descaling.  
 Close the entrance and exit valves of the UV system.  
 Remove the 2 stainless-steel taps.  
 Add a dose of acid with a funnel (G).  
 Keep act during 10 à 12 hours then rinse abundantly.  
 Evacuate to sewer by (H).

Ref : 320AIA



### SECURITY ELECTROVALVE

To connect on UV lamp power supply.  
 Permits to turn off water supply in case of electricity failure.  
 Permits to avoid the contamination of water supply network with non-treated water.

### FLOW CONTROLLER

Assembling by 2 in parallel (2 X 1800L/Hour).  
 Prevents to exceed the acceptable limit of waterflow of 3000 L/H for the UV 56 watts treatment.

## BIBLIOGRAPHY

### LA FROMAGERIE À LA FERME

How to conceive, carry out, equip your milk farm processing unit.  
 Co-published by : centre fromager de Carmejane / Methodes and Communication  
 Book of 200 pages Ref: 350AAA  
 In french



### LA TRANSFORMATION FROMAGERE CAPRINE FERMIERE

A complete book for cheese farmers already in place or who are going to settle.  
 Milk production, regulation, cheese processing, conception and equipment for dairies.  
 Written by Magali PRADAL / Published by TEC & DOC  
 Book of 295 pages Ref : 350AAI  
 In french

### TRANSFORMER LES PRODUITS LAITIERS FRAIS À LA FERME

How to process farmhouse dairy products  
 Hygiene, quality, cooling chain  
 Current regulation  
 Publishing house : Educagri Ref : 350AAC  
 Book of 230 pages  
 In french



### FABRIQUER DES YAOURTS ET DES LAITS FERMENTES A LA FERME

How to make yoghurts and fermentated milk on the farm  
 Published by : Actalia Ref : 350AAH  
 Book of 58 pages -  
 In french

**GENERAL SALES AND FABRICATION TERMS**

**PRELUDE :**

The fact, for a customer, to place an order by Ets COQUARD for the purchase of products involves the full acceptance and without reserve of these following « general sales and fabrication terms ».

**LIABILITY :**

A / Conditions of use of our products and/or devices are dependent on legislation in effect, in places and times considered. So, the whole liability of their use falls on the user.

B / All texts, informations, characteristics or photographic reproductions present in catalogue or in specification sheets are valid on the date of edition. In any case, they can't involve our responsibility in case of inaccuracy. We reserve the right to make changes without notice. We reserve the right to remove a product of sale and to replace it or not by a similar product.

C / In all cases, Ets COQUARD assume an obligation of means only.

D / When the customer asks for a made-to-measure work to Ets COQUARD, he has to provide a detailed technical specification.

**TAKING OF ORDER – RATE :**

A / All the prices on catalogue are generally valid for 1 year and are in euros; however, the customer has to make sure of their validity for each order.

B / Unless agreed between the parties, all our prices are net of tax, departure from the factory EX WORKS (Incoterms 2010) without discount.

C / Every order accepted by Ets COQUARD cannot be canceled or modified without a prior agreement of Ets COQUARD. In all cases, the customer will compensate Ets COQUARD for all damage that the establishment would suffer with the cancelling or the modification of the order. The means of placing the order is left to the customer but cannot give rise to any particular conditions.

D / The transport costs are charged to the buyer. These costs are proportional to the weight of merchandise and the distance of transport. We work with several carriers in order to obtain the best conditions of rate. So, the customer can choose between a delivery by normal or express way, post or refrigerated transport.

E / Minimum of order : the minimum of invoicing is set to 50€ (net of tax) for order in France, 200€ for an order outside France. Otherwise, Ets COQUARD will be allowed to charge these amounts according to the country of destination.

**DELIVERY :**

A / The consignee has to check the state of the goods at the moment of delivery. All reservations must be mentioned in the delivery slip of the carrier, in accordance with the article 105 of the French commercial law. We will not accept any complaint without these reservations.

B / The products, even sent carriage paid, travel at the consignee own risks; He has to make necessary noticings in case of delay in the delivery, stealing or damaged on the way. Noticings have to be made before 48 hours by registered letter with acknowledgement to the carrier, the only one responsible.

C / Every noticing of the customer, for being valid, must be addressed to Ets COQUARD, by registered letter with acknowledgement, in the 48 hours following the delivery of goods.

D / Delay of delivery does not allow the customer to cancel, even partially, the orders or the deliveries. The times allowed for delivery are indicative, any delay cannot give damages, penalties, deduction or replacement.

E / In case of defect in delivered products, Ets COQUARD are only obliged to replace the products, excluding any other compensation or damage.

F / For perishable products, rennets, lactic and ripening cultures, we recommend, for important orders, shipment by refrigerated transport. For the small parcels, we provide a system of ice + packing with insulating and express transport; in spring and in summer ; the cost of this is for the customer.

G / For order balance : 50% of transport costs will be paid by our company and 50% by the customer.

**WEIGHT OF ARTICLES :**

All the weights mentioned on our administrative and commercial documents are given as an indication except our products billed by kilo. In no way, they can be invoked to refuse or contest a delivery.

**ADMINISTRATIVE COSTS :** A fixed rate of 500€ will be billed for every administrative file for export.

The sending of specific document (certificate, attestation...) in France or for export, will be billed 30€.

For exportations to USA, Canada, insurance and administrative costs will be billed up to 10% of the invoice amount.

**INSURANCE FOR TRANSPORT :**

If the sent goods have a value superior to the value insured by the carrier, an insurance for losses and damages is automatically taken out.

**GUARANTEE:**

Our equipment is guaranteed against all manufacturing defects and non apparent dysfunction at the time of initial sale, except for wearing parts, for a period of 1 year. The guarantee starts the day of the invoicing date.

This guarantee applies to replacement of parts or equipment recognized defective by us (postal charges for the round trip are for the buyer). In these conditions, the replacement of parts or equipment will be free of charges.

The complaints for manufacturing defects and others must be transmitted immediately and, at the latest, one week after the receipt of merchandise at the destination point.

If a return to the workshop proves to be necessary, a diagnosis will be made out. If it's proved that the defect is due to a bad use, an estimate will be made for acceptance by the customer.

This guarantee does not give any right to compensations for charges, damages or losses of running.

**RETURN - CLAIMS :**

A/No return will be accepted without the absolute agreement of Ets COQUARD.

The returned merchandise must be in a strictly new state and in the original packaging. The buyer is responsible for charges of return.

Assuming that the equipment would require to be repaired, the repair will be invoiced on the basis of the pre-established estimate. Ets COQUARD reserve the right to invoice, from tariff in effect, the equipment used and so unsaleable in the state.

B/All complaints must be sent to Ets COQUARD, by registered letter, within the 8 days following the receipt of the order ; referring to number and date of invoice (or in lack, the commercial offer), to the reference and the quantity, and by setting out the motives of the request. After this time limit, the complaints will not be taken into consideration.

**CONDITIONS OF PAYMENT – ABSENCE OF PAYMENT :**

A/For any opening of account or for no activity on an account for 2 years, payment is required before shipment through a proforma invoice .

B / The products are payable cash on receipt of the invoice to « Ets Coquard, 478 rue Richetta 69400 VILLEFRANCHE sur Saône ». Every other payment must be negotiated before and validated by a written agreement from us.

C / Ets COQUARD don't allow discount for anticipated payment of the invoices.

D / Ets COQUARD reserve the right to ask for a down payment of 30% of the amount for every order resulting from the making out of an estimate or for an amount of order higher than 1500€ and 50 % for every order for an amount of order higher than 5000 €.

E / Only a discount of 3% is given at the shop when the products are taken and paid cash on, in our company. Could not be combined with all other negotiated discounts.

F / For some commercial transactions, Ets COQUARD reserve the possibility to deliver on payment before shipment or on cash on delivered merchandise. The additional expenses for cash on delivery stay on the charge of the customer.

G / For the sales to export, goods and transport are payable before shipment on presentation of the « pro-forma » invoice. The costs of insurance of goods are on the charge of customer. Otherwise, an insurance credit can be suggested on consultation. This remains on the charge of the customer.

Moreover, administrative charges will be billed according to a rate fixed by the importance of the file to constitute.

H / In case of delay for the payment, and in accordance with article L.441-6 of French Commercial Code, the customer will be totally accountable for a penalty calculated « prorata temporis » on the wholness amount that he has to pay. An amount equal to 3 times the legal interest rate.

Moreover, by express agreement and without any formal notice, the customer promises to pay, as an indemnity of penal clause ,in accordance with the article 1226 of french Civil Code, an increase of 15% of the amount that he has to pay.

**PROPERTY RESERVE CLAUSE**

The property transference of sold goods is subject to the full payment of their price.

Until full payment, the buyer is considered as a simple depositary. However he can use the goods normally.

Nevertheless, the buyer assumes alone all loss or destruction from the delivery that had been made.

Without full payment of the price for goods, in the time fixed by contract, the seller keeps the right to claim the property and to require the return, without any formality or particular formal notice.

With this last hypothesis, the customer will have to, in addition to transport and proceeding charges returned necessary and subjected to the good state, to pay a conventional indemnity that represents 20% of the goods value concerned by the claim.

If the claim goods have been sold or used, the customer expressly agrees to our company a security on the amount that the « under customers » has to pay and gives us the debt he has with them.

**WAYS OF PAYMENT**

- By money order
- By bank transfer
- By debit card via our website for distance payment : [www.coquard.fr](http://www.coquard.fr)  
For a maximal amount of 1500 Euros.
- By cash or debit card in our shop
- By documentary remittance or documentary credit for export ONLY if there is a pre-agreement

**ATTRIBUTE CLAUSE OF ABILITY**

All complaint, execution difficulty or interpretation of sales, including export, are only ability of french Court.

The exclusive territorial ability is allocated to Trade Court of Villefranche-Tarare, even if there is a guaranty call and plurality of respondents.

Any contrary clause, except written agreement of parts, is totally non-invocable to our company.

# Établissements COQUARD



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69400 VILLEFRANCHE SUR SAONE

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