



LES PRESOIRS
COQUARD
PRESSES

The Quality Benchmark



PATENT REGISTERED

Embedded system to cool the juices immediately after pressing

The cold is a key feature of the hygiene of the grape juice. The principle of the new system developed by Coquard consists in cooling down the juice to about 15°C during it flows in the tray integrated into the press.

Refrigeration is ensured either by an existing cooling unit, or a small autonomous one. The Cooling trough is located under the press or on one side. It has a slightly tilted double-skin bottom where a coolant is flowing through at a temperature set between 0 and 10°C as needed.



Innovation Award

COQUARD PRESSES

MANUFACTURERS OF FINE PRESSES IN CHAMPAGNE SINCE 1924

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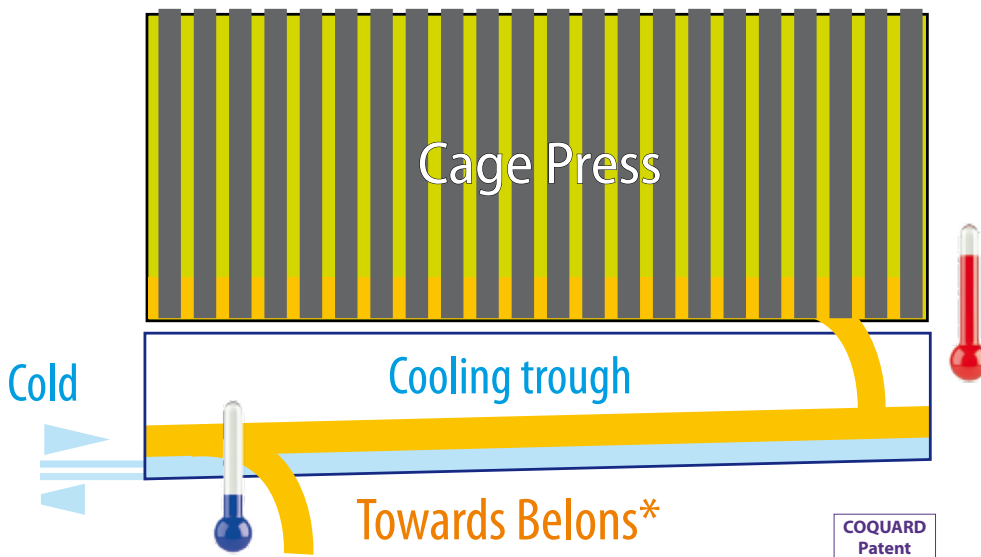


Cooling trough

> This new system provides significant benefits

- To lower the risk of the fermentation to start during and after pressing.
- To limit the oxydation of the juices.
- To improve the musts clarification made by eliminating course particles under a controlled temperature.
- To improve the quality of the musts by controlling the cold chain from the grapes pressing.
- Significantly reduces energy consumption to cool down the musts.

DATASHEET



Integrated into the press, that new system complements or replaces existing burdensome and binding cooling systems.

This innovation is easily adaptable to any type of automatic press of any manufacturer as well as traditional presses mounted on a stainless steel tray.

* Open tank for collection and separation of the press juices.



Implementation on PAI



Implementation on equipments of other trademarks



FOR ANY ENQUIRY, CONTACT US

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Automatic and traditional hydraulic presses / Turn key installations / Automatic and volumetric regulation / Distribution and cooling system of the juices / Stainless steel and polyethylene settling tanks / Automatic grape feeder / Trailer and stainless steel screws for grape marc / Cat walk or platform / Lifting table / Maintenance