

Equipment and supplies for farm dairy

Catalogue 2019



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French, English and Spanish



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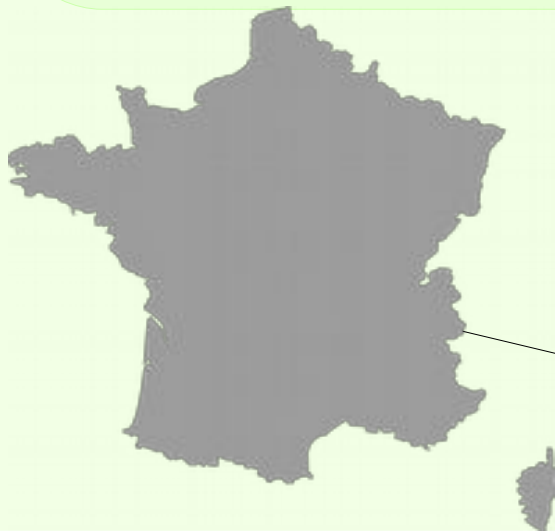
Our shop

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.***

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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

by 1 x 1 L

by 6 x 1 L

by 12 x 1 L

by 18 x 1 L

001AGA

BEAUGEL 50

Strength 1/1000

Liquid rennet (simple)

50 mg of active chymosine

14 IMCU

Coagulant extracted from **calf's** stomach

by 1 x 1 L

by 6 x 1 L

by 12 x 1 L

by 18 x 1 L



001BJC

MARET 50MG RENNET

Strength 1/1000

Liquid rennet (simple)

14 IMCU

Coagulant extracted from **calf's** stomach

by 1 X 1 L

by 6 x 1 L



001EAC

BEAUGEL 5

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

Strength 1/3000

Recommended for

Goat's milk

150 mg of active chymosine

by 1 x 1 L

by 6 x 1 L

by 12 x 1 L

by 18 x 1 L



001DAC

BEAUGEL 6

Strength 1/4000

Recommended for sheep's milk

200 mg of active chymosine

Coagulant extracted from **lamb's** stomach

by 1 x 1 L

by 6 x 1 L

by 12 x 1 L



001VBC

BEAUGEL CHARDON 100 % vegetable coagulant (thistle)

Equivalent to

50 mg chymosine

For cow-goat-sheep milk

To expand your range, this coagulant allows :

- A finer cheese paste
- Different and stronger flavours

by 1 X 1 L

by 6 X 1 L

by 12 X 1 L



MORE TASTY
MORE FLAVOURS

POWDER RENNET AND COAGULANT



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 suitable for the production of vegetarian cheeses
 1 Box of 60 g to obtain 1 litre of coagulant

Box of 60g
 By 20 boxes
 By 80 boxes



MIXTURES OF RENNET 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.frwww.ya-tout-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 tomette 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 pasteurized 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

by 1 x 1 L

by 18 x 1 L

003ADC

CALCIUM CHLORIDE POWDER (Export only)

Bag of 25 kg

Price on request

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 exception)

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

**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

Discount from 60 tubes All references of cultures taken together either DL1 or DL3.5	6%
Discount from 120 tubes 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 Streptococcus thermophilus	20%

Use : Soft cheese, pressed cheese, lactic curd.
Goat, cow, sheep.
Replaces whey.



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

MESOPHILIC CULTURES

Strains :**ALPHA 3****References :****DL1** 002ACC**ALPHA 6****DL1** 002AFC**ALPHA 10****DL1** 002AJC**ALPHA 12****DL1** 002AKC**References :****DL3.5** 002ACD**DL3.5** 002AFD**DL3.5** 002AJD**DL3.5** 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%

Use :

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

Acidifying activity : medium



NEW
SPECIAL BLUE CHEESE

APHA BLEU 1**DL1** 002APC**DL3.5** 002APD**Composition :**

Acidifying mesophilic strains and heterofermentative :

Lactococcus diacetylactis
Leuconostoc
Lactobacillus brevis

Use :

**Fresh cheese, blue-veined cheese and soft cheese
Particularly suitable for gaz production to develop
holes in blue-veined cheeses .**

Acidifying activity : medium

**BETA 1****DL1** 002BAC**DL3.5** 002BAD

Rustic strain

BETA 5**DL1** 002BEC**DL3.5** 002BED

New strain more aromatic and more phagic resistant

BETA 6**DL1** 002BFC**DL3.5** 002BFD

New strain more aromatic and more phagic resistant.

BETA 8**DL1** 002BHC**DL3.5** 002BHD**BETA 9****DL1** 002BIC**DL3.5** 002BID**Composition :**

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

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.

Strains :
References :
DELTA 1
DL1

002DAC

Fast strain
Culture of *Streptococcus thermophilus*
**for pressed cheese, cooked cheese
for Mozzarella**

DL3.5

002DAD

DELTA 2
DL1

002DHC

Fast strain
Culture of *Streptococcus thermophilus*
**for pressed cheese, cooked cheese,
for Mozzarella**

DL3.5

002DHD

DELTA PM1
DL1

002DJC

Culture of *Streptococcus thermophilus*
for soft cheese, uncooked pressed cheese

DL3.5

002DJD

DELTA PM2
DL1

002DKC

Culture of *Streptococcus thermophilus*
for soft cheese, uncooked pressed cheese

DL3.5

002DKD



THERMOPHILIC CULTURES FOR COOKED AND PRESSED CHEESES

KAPPA 1 DL1

002KAC

Culture of : *Streptococcus thermophilus*
Lactobacillus delbrueckii and *helveticus*
Lactococcus lactis

70%

20%

10%

For cooked pressed cheese
DL3.5

002KAD

KAPPA 2 DL1

002KBC

Culture of : *Streptococcus thermophilus*
Lactobacillus delbrueckii and *helveticus*

25%

75%

**For typical cooked pressed
cheese : Abondance, Beaufort.**
DL3.5

002KBD

KAPPA 3 DL1

002KCC

Culture of : *Streptococcus thermophilus*
Lactobacillus delbrueckii and *helveticus*
Propionibacterium

15%

65%

20%

**For Bargkass and small
Gruyere with open texture**
DL3.5

002KCD

NB : Kappa 1,2 and 3 DL1 : 1 dose for 50 to 100 L of milk
DL 3.5 : 1 dose for 150 to 300 L of milk


KAPPA 4 DL1

002KDA

Culture of : *Lactobacillus Helveticus* + *Lactis*

DL3.5

002KDB

For pressed cooked cheese
To add to KAPPA 1 or 2 or 3.
Improves the proteolysis and
production of flavours on a long
ripening time.
To use also in brine for Feta.

NB : Kappa 4 DL1 : 1 dose for 500 L of milk
DL 3.5 : 1 dose for 1500 L of milk

CULTURES FOR YOGHURTS/ CHEESES

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

Strains for soft cheeses and yoghurts.

LAMBDA 3	DL1 002LCC	DL3.5 002LCD	LB/ST 50% - 50%
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Strains for pressed, blue-veined cheeses and yoghurts .

LAMBDA 4	DL1 002LDC	DL3.5 002LDD	} LB/ST 20% - 80%
LAMBDA 5/2	DL1 002LEC	DL3.5 002LED	
LAMBDA 5/3	DL1 002LEG	DL3.5 002LEH	

**« LAMBDA 3, LAMBDA 4 , 5/2 and 5/3 »
are aromatic strains advised for sheep's milk yoghurt.**

**« LAMBDA 4 , 5/2 and 5/3 »
are particularly used for soft pressed cheeses type St Nectaire, Reblochon and blue-veined cheeses.**

NB : Dose for yoghurts : Lambda DL1, one dose for 20 L and DL3.5, one dose for 150 to 180 L of milk
Dose for cheeses : Lambda DL1, one dose for 100 to 200 L and DL3.5, one dose for 350 to 700 L of milk.



CULTURES FOR YOGHURTS

Advised sowing for yoghurt production :

DL1 : one dose for 20 L of milk

DL3.5 : one dose for 150-180 L of milk

Aromatic strains advised for traditional firm yoghurts.

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



**The performances of every strain being very close
it is advised to test after 3, 10, 20 days to select 1 or 2 strains according to your tastes.**

CULTURES FOR YOGHURTS

Advised sowing for yoghurt production :

DL1 : one dose for 20 L of milk

DL3.5 : one dose for 150-180 L of milk

Fast strains for sweet, stewed and stirred yoghurts.

LAMBDA 13 **DL1** 002LSC

DL3.5 002LSD

LAMBDA 14 **DL1** 002LTA

DL3.5 002LTB

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

LAMBDA 10 **DL1** 002LPC

DL3.5 002LPD

LAMBDA 12 **DL1** 002LQC

DL3.5 002LQD

LAMBDA 15 **DL1** 002LUA

DL3.5 002LUB

LAMBDA 16 **DL1** 002LVA

DL3.5 002LVB

**The performances of the strains being close,
it is advised to test after 3, 10, 20 days to select 1 or 2 strains according to your tastes.**



Strains for long-life fermented milks. (enriched in *Lactobacillus plantarum*)

LAMBDA 21 **DL1** 002MBC

DL3.5 002MBD For stewed, coagulated products.

LAMBDA 25 **DL1** 002MFC

DL3.5 002MFD For stirred, smooth products.

Strains for fermented milks type Kefir.

IOTA KEFIR 2 **DL1** 002IOG

DL3.5 002IOH

For more typical Kefir

IOTA KEFIR 3 **DL1** 002IOI

DL3.5 002IOJ

For smooth Kefir

Strain for fermented milks with addition of probiotics

(LB, ST, Bifidobacterium and Lactobacillus acidophilus)

IOTA PROBI 1 **DL1** 002IWA

DL3.5 002IWB



CULTURES FOR TYPICAL TASTY CHEESE

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 002IDD

IOTA 5 (Rustic Tomme)

DL1 002ICC

DL3.5 002ICD

Composition : Thermophilus (ST Thermophilus, LB Helveticus)

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 rustic 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 St.Xylosus. Not acidifying.**Use :** For milk maturation for a postponed milking
For flavouring and texturing in pressed and soft cheeses.
Particularly for rind washed cheeses.
Brings a little yellow/orange colour**Doses :** 1 Dose DL1 for 1000L of milk

IOTA type Salers

DL1 002IUA

DL 3.5 002IUB

Composition : Homofermentative and heterofermentative mesophilic strains

Streptococcus thermophilus

Use : For pressed cheese.

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

Doses : 1 tube DL1 for 100 to 200 L 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 cheeses 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 : Streptococcus thermophilus, 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 : Streptococcus thermophilus, 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.

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
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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
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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
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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 bleaching

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

RHO 4	002RDC	}	Mixed culture for soft cheese, lactic curd, butter and cream. Composition : Lactococcus Cremoris and Lactococcus Lactis. 66%
RHO 5	002REC		Lactococcus Diacetilactis and Leuconostoc Cremoris. 34%
RHO 7	002RGC	}	Homofermentative culture for fresh cheese and pressed cheese Without eye formation.
RHO 8	002RHC		Composition : Lactococcus Cremoris and Lactococcus Lactis 95% Lactococcus diacetilactis 5%
RHO Flora Danica	002TAC		Composition : Lactococcus Lactis + cremoris and Leuconostoc mesenteroides Flora Danica for subculturing at 22°C

PROTECTIVE CULTURES

Anti-butyrics



a) GAMMA 1 freeze-dried culture	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) LYSOZYME HYDROCHLORIDE : liquid preparation (not allowed in organic production)
Protection from paste blowing defects due to butyrics; for pressed cheese.
Concentration 10% bottle of 1 L Ref : 017AAC

Anti-yeasts and moulds

GAMMA 21	Tube : For 100 L	Ref : 012CDA
	For 500 L	Ref: 012CDB
	For 1000 L	Ref : 012CDC
GAMMA 22	Tube : For 100 L	Ref : 012CDE
	For 500 L	Ref : 012CDF
	For 1000 L	Ref : 012CDG
GAMMA 23	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

GAMMA 3 freeze-dried culture Tube for 300 to 500 kg of cheese Ref : 012DBA

This bacterium inhibits the development of Listeria monocytogenes.
To put into the washing water, the cheese smear, or in spray
Recognized preventive action.

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



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



FREEZE-DRIED CULTURES FOR DIRECT SOWING

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

Strain penicillium roqueforti see our moulds range page 17.

Range of cultures not available for export

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

CULTURES FOR YOGHURTS

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

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

BIOPROTECTION CULTURES

FRESH Q2	100U	003VAB	Box of 25	Bioprotection cultures against yeasts and moulds for fresh cheese, feta and cream.
FRESH Q4	100U	003VAC	Box of 25	

For fermented milk type yoghurts.



Range of cultures not available for export

MESOPHILIC CULTURES

Recommended dose for cheese : 1 bag of 50U for 500 L

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

THERMOPHILIC CULTURES

STI 12	50U	003GJK	Box of 30	Streptococcus thermophilus for : soft cheese and mozzarella. Replaces STM5/STM6.	
STI 13	50U	003GJM	Box of 30		
STI 14	50U	003GJO	Box of 30		
STB01	50U	003GJD	Box of 30	Streptococcus thermophilus for : soft, solubilized and pressed cheese.	
LHB02	50U	003ZKD	Box of 30	Lactobacillus helveticus for : Pressed and firm cooked cheese.	



10U Bottle :
1000 L

GEOTRICHUM CANDIDUM

Price by bottle

GEO CA	10U	005LFB
GEO CB	10U	005LGB

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



Range of cultures not available for export

RIPENING CULTURES



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 FOR LACTIC CHEESE

SIGMA 13

Penicillium ALBUM

(liquid)

Dose

500 L

Use

Goat's milk
lactic cheese

Ref.

005ACC

Surface mould.
White colour during growth,
Turn into light blue during ripening.



YEASTS

Result of tests with packaging under plastic film :

Recommended : ■ **Not recommended :** ■



SIGMA 21

Debaryomyces YEAST



(liquid) 500 L

Rennet curd
Lactic curd

005BAC

- Develops on surface. Is very neutralizing. To use with Brevibacterium 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
Lactic curd

005BBC

- Develops on cheese surface. To use with Brevibacterium linens.
- Produces aroma, efficient against mucor.
- It dries efficiently the cheese surfaces. Can be used in blue-veined cheese.

SIGMA 23

Blend of 3 yeasts



(freeze-dried) 500 L

Rennet curd
Lactic curd

005BCC

- 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
Washed cheese

005BIC

- 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 (kluy-marxianus)



(freeze-dried) 500L

Saint Paulin
Pressed cheese

005BDC

- 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
blue-veined cheese

005BJC

- Helps the opening of the paste of blue-veined cheeses.

PENICILLIUM ROQUEFORTI

SIGMA 12 *Penicillium ROQUEFORTI* (liquid) 500 L

Blue veines in the cheese paste.
Bright blue colour.

Mild blue cheese 005ABC

SIGMA 15 *Penicillium ROQUEFORTI* (freeze-dried) 100-200L

Blue veines in the cheese paste
Light blue colour. Very small proteolysis.
Important methyl-ketone aroma.

For little blue cheese 005AEC
And Fourme
Fat cheese

SIGMA 17 *Penicillium ROQUEFORTI* (freeze-dried) 100-200 L Fourme

Blue veines in the cheese paste.
Medium blue colour – Constant proteolysis.

005AJC



SIGMA 18 *Penicillium ROQUEFORTI* (freeze-dried) 100-200 L

Roquefort bleu des Causses technology.
Dark blue colour.
Strong lipolysis and proteolysis.

For Blue cheese
and Fourme

005AKC

PENICILLIUM ROQUEFORTI CSL (liquid, flask of 25 ml)

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

GEOTRICHUM CANDIDUM

SIGMA 50 CL (lactic cheese) *Geotrichum CANDIDUM* (liquid) 500 L

- Mixed geotrichum. Beautiful ivory color. Appropriate for lactic curds.
- **Very good anti-mucor activity**

Lactic curd
Goat cheese, Picodon
St Marcellin, Peral

005EGC

Anti-mucor efficiency

SIGMA 51 *Geotrichum CANDIDUM* (liquid) 500 L

- Cream to white colour. Short and yeast type aspect.
- Fast growth. Good resistance against salt. Anti-mucor activity.

Lactic curd 005EAC
Soft cheese



SIGMA 52 *Geotrichum CANDIDUM* (liquid) 500 L

- Mixed geotrichum. The strain that tolerates better the salt.
- Gives a white, short and no powdery rind.
- **Very good anti-mucor activity.**

Mixed rind 005EBC
(St Nectaire,
Reblochon)

Anti-mucor efficiency



SIGMA 54 *Geotrichum CANDIDUM* (freeze-dried) 100-200 L

- Gives a white short rind.
- Yeast type, slower development than the liquid cultures.

Lactic curd
Soft cheese

005ECC

SIGMA 55 *Geotrichum CANDIDUM* (freeze-dried) 100-200 L

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

Lactic curd
Soft cheese

005EDC



SIGMA 56 *Geotrichum CANDIDUM* (freeze-dried) 100-200 L

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

Lactic curd
Soft and acid cheese

005EHC

PENICILLIUM CANDIDUM

SIGMA 71 **Penicillium CANDIDUM** (freeze-dried) 250-500 L All soft cheeses 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, white strain.
 Medium proteolytic activity.

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

PENICILLIUM FOR PRESSED CHEESES



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

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.

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.

NATURAL COLORANT

ROCOU (orange)

For surface colouring : Raclette, soft, pressed cheese type St Paulin or for paste coloration : Edam and Mimolette.

Ref : 010AAC 1 x 1 L
 18 x 1 L



SPECIFIC MIXTURES

19

SIGMA 93 Camembert culture (freeze-dried) 250-500 L

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.

Camembert
And soft cheeses 005KCC



SIGMA 94 Mix of STRAINS (liquid) 500 L

Association of *Geotrichum* and yeasts.
Good activity against blue mould and mucor.

All soft cheeses 005KDC

Anti-mucor efficiency



SIGMA 95 P Pérail culture (freeze-dried) 500 L Pérail and small size cheeses 005KEC

Association of *Kluyveromyces*, *Debaryomyces*, and *St. Xylosus*.

Anti-mucor efficiency

SIGMA 96 SP Raclette culture (freeze-dried) 250-500 L St Paulin natural rind 005KFC

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 natural rind 005KGC

Association of *Brevibacterium Linens*, *Debaryomyces*, *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.



SALTS

FINE SALT

PACKAGING : **BUCKET OF 7 kg**

Ref : 014BAB

BUCKET OF 20 kg

Ref : 014BBC



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

BUCKET OF 25 kg
Ref : 014CAE

PINK SALT FOR WASHED RIND CHEESE

- Iron enriched salt.
- 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



ASHES



FINE ASH SALT

Mix of ash and 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 litre of water before spraying.



(see page 100)



ASH for direct use on cheese (Morbier)

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



CASEIN PLATES

Plates of casein that permit the identification of batch number

Boxes of 250 plates numbered between 1 and 9999 by group of 250 consecutive numbers.

Ref : 018AAH Box of 250 plates of diameter 35mm from 1 to 9 blisters
from 10 to 19 blisters
from 20 to 30 blisters



Personalized labels on request for a minimum of 2000 labels



Casein numbers number from 0 to 9 (height of figures 27 mm).

Pack of 10 bags of 100 units Ref : 018AAM



STRAPS FOR CHEESE

Spruce bands

Packed in 25 straps pack



Dimensions

45 cm x 3 cm Ref : 013AAC

64 cm x 3 cm Ref : 013ZAC

100 cm x 3 cm Ref : 013DAC

ORGANIC SPICES

21

SIMPLE SPICES, ORGANIC CONDIMENTS AND SEEDS

Simple spices, organic condiments and seeds

(in bag of 500 g or 1 kg 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.



SIMPLE ORGANIC SPICES	Quantity by bag	Ref
GARLIC SMALL SEMOLINA	1 kg	014LAA
GARLIC BIG SEMOLINA	1 kg	014LAB
WILD GARLIC	0,5 kg	014LAC
CHIVE	0,5 kg	014LAF
ENTIRE CUMIN SEEDS	1 kg	014LAG
CURRY JAIPUR	1 kg	014LAI
ENTIRE FENUGREEK	1 kg	014LAJ
ONION SEMOLINA	1 kg	014LAN
SOFT CHILI (PAPRIKA)	1 kg	014LAP
CRUSHED BLACK PEPPER	1 kg	014LAR
RED PEPPER FLAKES	1 kg	014LAS
CHOPPED ROSEMARY	1 kg	014LAU
CHOPPED GREEN THYME	1 kg	014LAV
TOMATO SEMOLINA	1 kg	014LAW

ORGANIC SPICES AND DRIED FRUITS COMPOSITIONS

Organic spices and dried fruits compositions

(in bag of 500 g or 1 kg 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
ONION MIX



ORGANIC COMPOSITIONS	Quantity by bag	Ref
GARLIC AND HERBS WITH SALT	1 kg	014LCA
GARLIC AND HERBS WITHOUT SALT	1 kg	014LCB
PROVENCE HERBS	1 kg	014LCC
PEMPA	1 kg	014LCD
SALAPEMPA	1 kg	014LCE
TODDLERS SAVOUR	1 kg	014LCG
GARDEN SAVOUR	1 kg	014LCH
INDIAN SAVOUR	1 kg	014LCJ
ITALIAN SAVOUR	1 kg	014LCK
MEXICAN SAVOUR	1 kg	014LCL
ORIENTAL SAVOUR	1 kg	014LCM
PEPPER DUO	1 kg	014LCO
THE POTAGERE	1 kg	014LCP
BRUSCHETTA MIX	1 kg	014LCQ
ONION MIX	1 kg	014LCS

ORGANIC FRUITS	Quantity by bag	Ref
APRICOT CUBES	1 kg	014LDD
FIG CUBES	1 kg	014LDE
RAISIN	1 kg	014LDF

Certified by Bureau Veritas Certification-FR-BIO-10

Etablissements COQUARD - 69400 Villefranche sur Saône

STANDARD 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.



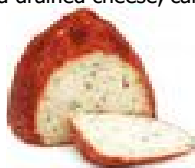
SIMPLES SPICES	Quantity/bag	Ref
GARLIC SMALL SEMOLINA	1 kg	014HAA
GARLIC BIG SEMOLINA	1 kg	014HAB
PINK BERRIES	0,5 kg	014HAD
CARAWAY SEEDS	1 kg	014HAE
CHIVE	0,5 kg	014HAF
TUBULAR CHIVE	0,5 kg	014HAG
ENTIRE CUMIN SEEDS	1 kg	014HAH
ENTIRE FENUGREEK	1 kg	014HAI
MADRAS CURRY	1 kg	014HAJ
SHALLOT SEMOLINA	1 kg	014HAK
WILD GARLIC	0,5 kg	014HAL
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
PEPPER 4 SEASONS CRUSHED	1 kg	014HAU
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 500 g or 1 kg according to references)

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



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



NEW
GREEN PEPPER/LEMON
SAVOUR



FRUITS AND NUTS	Quantity by bag	Ref
CHOPPED WALNUTS	1 kg	014HDA
GRILLED AND CHOPPED HAZELNUTS	1 kg	014HDC
CRANBERRIES	1 kg	014HDD
FIGS CUBS	1 kg	014HDE
PAPAYA CUBS	1 kg	014HDF
RAISIN	1 kg	014HDG



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

FLAVOURS FOR YOGHURTS

We propose you several range of flavours to make your flavoured yoghurts

- Natural flavour of « X » :

Legal status : Natural flavour of « named source ».

Means that more than 95% of the flavouring component comes from the acknowledged source (from the vanilla pod for example).

The other flavouring agents (in the part 5%) are also natural

Example : Natural vanilla flavour

Vanilla flavoured yoghurt or vanilla yoghurt,



- NATURAL FLAVOUR OF VANILLA WITH OTHER NATURAL FLAVOURS :

Legal status : Natural flavour of « named source » with the other natural flavours

Means that less than 95% of the flavouring component comes from the acknowledged source

The other flavouring agents are also natural

Example : Yoghurt with vanilla taste , vanilla flavour yoghurt or vanilla aroma yoghurt



- FLAVOUR :

Legal status : Aroma

Mix of flavouring agents natural and/or not natural

Example : Vanilla aroma.

Yoghurt with vanilla taste , vanilla flavour yoghurt or vanilla aroma yoghurt

NATURAL FLAVOURS OF "X"

Natural fruits and vanilla flavours for yoghurts.

Legal status (to indicate on the finished product) : Natural flavour of «named source ».

NEW
Natural blackberry flavour

Advised dosage 0,5%

1 kg Bottle

DESIGNATION	Quantity/ bottle	Ref
NATURAL MADAGASCAR VANILLA FLAVOUR	1 kg	016AAA
NATURAL LEMON FLAVOUR	1 kg	016AAB
NATURAL STRAWBERRY FLAVOUR	1 kg	016AAC
NATURAL RASPBERRY FLAVOUR	1 kg	016AAD
NATURAL COCO NUT FLAVOUR	1 kg	016AAE
NATURAL BLUEBERRY FLAVOUR	1 kg	016AAF
NATURAL APRICOT FLAVOUR	1 kg	016AAG
NATURAL PEAR FLAVOUR	1 kg	016AAH
NATURAL CHERRY FLAVOUR	1 kg	016AAI
NATURAL WILD STRAWBERRY FLAVOUR	1 kg	016AAJ
NATURAL PEACH FLAVOUR	1 kg	016AAL
NATURAL BLACKCURRANT FLAVOUR	1 kg	016AAM
NATURAL MANDARIN FLAVOUR	1 kg	016AAO
NATURAL BLACKBERRY FLAVOUR	1 kg	016AAQ

5 kg Can

DESIGNATION	Quantity by can	Ref
NATURAL MADAGASCAR VANILLA FLAVOUR	5 kg	016BAA
NATURAL LEMON FLAVOUR	5 kg	016BAB
NATURAL STRAWBERRY FLAVOUR	5 kg	016BAC

Very concentrated ,
Advised dosage 0,5 to 0,8%

NATURAL VANILLA FLAVOURS WITH OTHER NATURAL FLAVOURS

Legal status (to indicate on the finished product) : Natural vanilla flavour with other natural flavours

1 kg Bottle

DESIGNATION	Quantity by bottle	Ref
VANILLA FLAVOUR	1 kg	016FAB

5 kg Can

DESIGNATION	Quantity by can	Ref
VANILLA FLAVOUR	5 kg	016GAB

FLAVOURS

Flavours for yoghurts.

Range particularly for the export market

Price on request.
Minimum of 100 kg by reference.
25 kg Can

DESIGNATION	Ref
VANILLA FLAVOUR	016EAA
LEMON FLAVOUR	016EAB
STRAWBERRY FLAVOUR	016EAC
RASPBERRY FLAVOUR	016EAD
COCO NUT FLAVOUR	016EAE

FRUITS PREPARATIONS FOR YOGHURTS DRINKS

STANDARD FRUITS PREPARATIONS FOR YOGHURTS DRINKS

Fruits preparations for yoghurts drinks in 3 kg can

FRUITS	Ref	Price/kg by 3 kg
STRAWBERRY	015CAA	4,01 €
RASPBERRY	015CCA	4,13 €



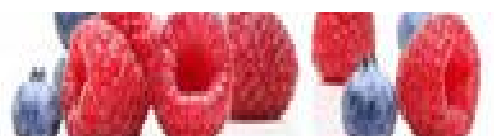
ORGANIC FRUITS PREPARATIONS FOR YOGHURTS DRINKS

Fruits preparations for yoghurts drinks in 3 kg can

FRUITS	Ref	Price/kg by 3 kg
RASPBERRY	015DCA	6,01 €
BLUEBERRY	015DEA	6,11 €



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



STANDARD FRUITS PREPARATIONS FOR YOGHURTS

Fruits preparations in 3 kg cans



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
BANANA	015AOE
PINEAPPLE/COCONUT	015APA
APPLE/CHERRY/CINNAMON	015AQA
APPLE/KIWI	015ARA
EXOTIC FRUITS	015ASA
APRICOT/HONEY	015ATA
RHUBARB*	015AUA
CHESTNUT	015AVA
SPECULOS CREAM	015AVE
COCO NUT	015AWA
FIG	015AXA
MANDARIN	015AYA



**NEW
BANANA**

* Rhubarb : in 2,9 kg can

* Vanilla : preparation with natural flavours



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

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

Extra discount for direct shipment from supplier from 432 kg (and 72 kg by reference minimum).



Lid for fruits preparation
Ref : 039BLD



ORGANIC FRUITS PREPARATIONS



ORGANIC FRUITS PREPARATIONS FOR YOGHURTS

(without conservative, colouring and without aroma)



Fruits preparations in 3 kg cans



**New changing range
With more fruits,
Without aromas**

FRUITS	Ref
STRAWBERRY	015BAD
PINEAPPLE	015BCA
BLUEBERRY	015BDD
BLACK CURRANT	015BEA
RASPBERRY	015BFD
LEMON	015BGA
CHERRY	015BMC
APPLE/CINNAMON*	015BRA
EXOTIC FRUITS	015BSA
RHUBARB*	015BUA
ORANGE	015BZC

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

* Rhubarb and apple/cinnamon : in 2,9 kg can



ORGANIC FRUITS PREPARATIONS FOR YOGHURTS

(without conservative and without colouring)



Fruits preparations in 3 kg cans

With natural flavours

FRUITS	Ref
APRICOT	015BBA
PEACH	015BHA
FOREST FRUITS	015BIA
PEAR	015BJA
VANILLA	015BKE
BLACKBERRY	015BLA
PEACH/PASSION FRUITS	015BNA
PEAR/BANANA	015BOA
FRUITS OF ORCHARD	015BPA
APPLE/CHERRY/CINNAMON	015BQA
CHESTNUT CREAM	015BVA

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



Nb : Forest fruits is composed of blackberries, strawberries, raspberries and blueberries.
Fruits of orchards is composed of apples , pears, peach and apricots.

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

An extra discount is granted for direct shipment from the supplier from 432 kg
(and 72 kg by reference minimum).



PREPARATIONS FOR DESSERTS

READY FOR USE PREPARATIONS FOR CREAM DESSERT in bag

Preparation for 10 litres of whole milk.

For the content of the bag in 10 litres of whole milk and cook 20 minutes at 85°C while continuously agitating.



PREPARATIONS FOR STANDARD CREAM DESSERTS



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



NEW
COFFEE

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**



CARAMELS AND CHOCOLATE

CARAMEL / CHOCOLATE



Liquid preparation in bottle of 1 kg
for cream desserts, flans, rice pudding...

DESIGNATION	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**



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

COATING FOR PRESSED CHEESE

PLASTI-ENROB

Emulsion made with acetate, antifungal + colouring.

To protect from freezing

COLOURLESS PLASTI-ENROB for cold application
Packaged 5 Kg can

(Dosage 1000 ppm of Natamycine)
Ref : 012FAC

ORANGE PLASTI-ENROB for cold application
Packaged 5 Kg can

(Dosage 1000 ppm of Natamycine)
Ref : 012FBC

BLACK PLASTI-ENROB for cold application
Packaged 5 Kg can

(Dosage 500 ppm of Natamycine)
Ref : 012FCC

To apply with a sponge at cold temperature.

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

Not suitable for frozen T°C .



CIR-ENROB

Colourless wax 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 wax depending on the dose

Ref : 010EAC

SURFACE CHEESE RED COLOURING

Packaged in 100 g bottle
Suitable for 5 to 10 kg of wax depending on the dose
100 g of red and 50 g of yellow colouring for 10 kg of bright red paraffin.

Ref : 010EAJ



Paraffining table on request

Other colourings on request.

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



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



Optional valve

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

Characteristics of vats :

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

Optional :

- Valve of diameter 51 and connection for flexible hose (see page 35, 37).



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	3,00	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

STAINLESS STEEL AND SPINNED MILK FILTERS

Paper milk filter for milking machine Ø 60 mm

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

L. 320 mm Ref : 034CEA

L. 450 mm Ref : 034CEB

L. 620 mm Ref : 034CEC

Quantity/ box : 250



Spinned milk filter 250 microns

Length 315 mm diameter 38 mm

Ref : 034CDA

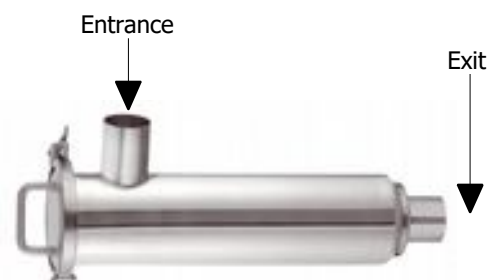


Stainless steel milk filter , diameter of filtration holes 1 mm

Filter entrance /exit 25 SMS Ref : 034CBC

Filter entrance /exit 38 SMS Ref : 034CBE

RECOMMENDED WHEN YOU WORK WITH RECONSTITUTED MILK



MILK CANS

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



Capacity : 5 L Ref : 034FDA
10 L Ref : 034FAA
20 L Ref : 034FBA

Lid for can of : 5 L Ref : 034FFA
10/20 L Ref : 034FEA

Aluminium can

With 2 handles and an 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



In destocking



Stainless-steel can

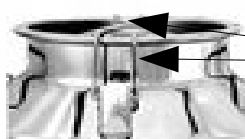
Do not use as a pot for milking machine.

Capacity : 10 L Ref : 034GGA

Stainless-steel can with hinges

Do not use as a pot for milking machine.

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



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 170 Box of 200

Milk strainer not spinned

Diameter	Packaging	Ref
200	Box of 200	034CBA
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



Not isolated vat on pallet for milk transfer and storage



Stainless-steel 304 L vat

2 available capacities : 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

Options :

- Double wall exchanger for cold or icy cooling.
- Motorized agitation for the cooling.

Isolated tank for transport (without cooling device)

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

Option:

- Set washing ball Ref : 037AAA (see page 35).
- 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



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 35)

PUMPS AND ACCESSORIES

PUMP TRANSFER of milk 58 L/min.

Single phased 220 V 50/60 Hz
Electric power 0,45 kW.
Entrance/Exit 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

PUMP 64 L/min for liquid and viscous products

Single phased 230 V 50/60 Hz Puiss. 0,56 kW.
Entrance/Exit plug SMS Diam 38
Slow rotation with reverser, impeller EPDM.
Temperature of 0°C to 80°C.
Easy activation but must not run dry ;

Ref : 035FAB

Ref : 035FAC

Impeller EPDM.



035FAB

TRANSFER PUMP of milk 100 L/min.

Power supply three-phased 400V Electric power 0,75 kW
Centrifugal pump with stainless-steel turbine
Stainless-steel AISI-316 L. 1 rotation way, naked without on/off switch
Entrance 38 SMS/Exit 25 SMS.
Maximum temperature of use : 90°C.
Flow 6 m³/h to 1.2 Bar (no automatic starting).

Ref : 035FFA



035FFA

TRANSFER PUMP of milk 17 L/min.

To supply a separator or a packaging machine
Power : single phased -.230 V. 50 Hz. Electric power 0,37 kW.
Stainless-steel frame
Entrance/exit 25 SMS plug
Slow rotation with reverser, EPDM impeller. Suitable for the transfer of stirred yoghurts. Works from 0°C to 80°C.
Easy activation but must not run dry.

Ref : 035GAA

Ref : 035GAE

Impeller EPDM.



035GAA

STAINLESS STEEL TROLLEY for pump :

035FAA, 035FAB, 035FFA and 035GAA
Mounted on 2 wheels with stainless steel frame
Ref : 035FEC

Stainless steel protective housing on request



STAINLESS STEEL WALL BRACKET for pump :

035FAA, 035FAB, 035FFA et 035GAA
2 fixing methods :

- By dowelling if the wall allows it
- By bolting through-wall and by blocking on the other side of the lock.

Ref : 035FED



**The pumps 035FAA, 035FAB et 035GAA
Can be connected to a plug operating by remote control**



WASHING BALL ALONE

Drilling at the top

Ref : 037CAA



037CAA

WASHING SET BALL + ASSEMBLING

1 washing ball 037CAA + 1 elbow + 1 nose plug
SMS 38.

In case you assemble yourselves foresee a drilling
Ø 29 mm.

Ref : 037AAA

GOOSE NECK

Spacing of 70 mm, SMS plug 25.

Ref : 038QAE

Spacing of 80 mm, SMS plug 38.

Ref : 038QAF



VALVES

* **Ball valve for milk vat** Ø 51 SMS socket ball valve Ø 20/27 elbow exit Ø 15 mm

Ref : 037LNA



037LJA

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

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



037LFA

* **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 : 25 x 40 Ref : 035LDB

Diameter : 32 x 50 Ref : 035LDA



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

Stainless-steel 304 Ref : 035YAA



STAINLESS-STEEL 304 L SMS CAP

Female 25 Ref : 035HMG

Female 38 Ref : 035HME

Female 51 Ref : 035HMF



SMS PLASTIC CAP material PE.

Female 25 Ref : 035HIC

Female 38 Ref : 035HIA

Female 51 Ref : 035HIB



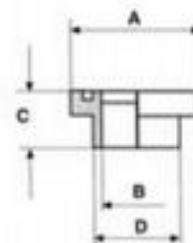
CORRESPONDENCES TABLE

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

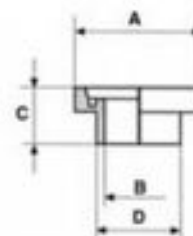
Norme SMS

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



Norme DIN

DIN	DN (B)	Ø extérieur (A) sur filet du Nez fileté	Ø intérieur sur filet de l'écrou
25	25	51 mm	48 mm
32	31	58 mm	55 mm
40	37	65 mm	61 mm
50	50	77 mm	74 mm
65	65	94 mm	92 mm
80	78	110 mm	107 mm
100	96	129 mm	126 mm



HOSES – HOSES SUPPORTS

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



TRICOLAIT Ins/out diameter	Ref
19-27	047LJA
25-36	047LMA
30-41	047LNA
38-48	047LPA

SPIRALAIT Ins.diameter	Ref
32	047GBA
35	047GCA
38	047GFA
50	047GEA

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



ALFALAIT : Maximum temperature of use **60°C**
Transparent flexible PVC hose for milking machine
Roll of 25 m.



ALFALAIT Diameter ins/out	Ref
14-24	047RAA

ROLL OF HOSE
For central washing unit (see page 100)
Roll of 20 m.

Ref : 100AEB

STAINLESS STEEL SUPPORT FOR HOSES

Included 3 drillings for wall fixing
Dimensions : length 405 mm
depth 210 mm
height 200 mm

Ref : 114FEA



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

STAINLESS-STEEL STRAIGHT CONNECTION

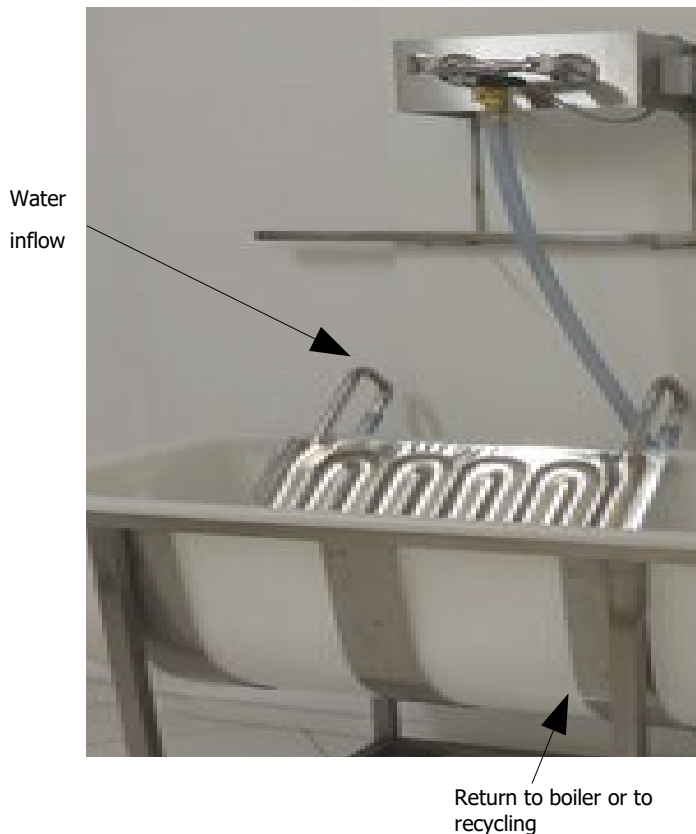
DESCRIPTION	REF	
One side diameter 51 SMS socket / Exit fluted nozzle diameter 51	035HJA	
One side diameter 51 SMS socket / Exit fluted nozzle diameter 38	035HJB	
One side diameter 51 SMS socket / Exit fluted nozzle diameter 25	035HLA	
One side diameter 38 SMS socket / Exit fluted nozzle diameter 51	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	035HMI	
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	

DESCRIPTION	REF	
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	

DESCRIPTION	REF	
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	
51 SMS plug/25 SMS socket	035HPQ	
38 SMS plug / 25 SMS socket	035HEA	

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

Entrance and exit gas plug 15/21.



Width: 225 mm Ref: 037SMA
Width: 325 mm Ref: 037SMB
Width: 530 mm Ref: 037SMD

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

OPTIONS :

- Electronic thermostat :

To improve the accuracy. Power supply 230 V. (see page 42)
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



STAINLESS STEEL FLAG 800*430 mm for 200 L Vat

Ref : 037SNA



ALUMINIUM ELECTRIC HEATER

Electric supply : 230 Volts/Power 2300 W. 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 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



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

SEPARATOR 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 regulation
on the hopper
- Height under hopper = 1300 mm

Includes :

- 1 stainless steel hopper 20 L
- 1 pump 17 L/min
- 1 stainless steel plate + connections
and gaskets
- 1 level regulation (electric box + electrodes)

Ref : 038RAA



40 **OPTION automatic pumping of skimmed milk**

Suitable : - for the automatic pumping of skimmed milk at 315 L/h or 500 L/h
- for the whey collection at outlet of a moulding vat

Includes : 1 100 L collecting receptacle
1 level control
1 pump 17 L/min + connections, seals and clamps
1 pump support + control unit

Ref : 038RBA



CHURNS

Capacity determined by the volume of cream :



Churn without kneading

CHURN 12 L of cream

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

CHURN 19 L of cream

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

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
on request.

HORIZONTAL KNEADING CHURNS

Models with kneading fonction

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



KNEADING CHURN

Capacity : 100 litres
Entirely stainless steel 304, vat and screws treated
Power supply 2,2 kW. Three phased power supply 400 Volts
Allows kneading, washing of 45 to 100 L.
Manual shifting by lever

Ref : 037CPA



Wooden decorated BUTTER MOULDS

Designation	Shape	Pattern	Dismounting	Weight mini	Weight maxi	Ref
MOULD 90 g	oval	flower	yes	85 g	95 g	058KDA
MOULD 150 g	round	cow	yes	150 g	160 g	058KAA
MOULD 300 g	oval	flower	yes	300 g	320 g	058KBA
MOULD 125 g	rectangular	cow	no	120 g	135 g	058KEA
MOULD 230 g	rectangular	cow	no	215 g	230 g	058KFA
MOULD 230 g	rectangular	without	no	215 g	230 g	058KFB



Weight values are indicative
Essential to weight butter before shaping



058KDA



058KAA



058KBA



058KEA



058KFA



058KFB

STAINLESS STEEL MOULDING MACHINE for butter and curd



Stainless steel frame.
Capacity 10 kg.
Easy cleaning.

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

To fix on the edge of a draining or packing table

Ref : 037CMA



Butter spatula
Without handle.

Ref : 041CKB



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 bucket of 22L

Useful capacity 20 litres bucket
Ref : 037HPA

Thermometer -10/+110°C

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

Stainless-steel lid

with manual agitator.
Ref : 037HPB

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.

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 $\pm 0.1^\circ\text{C}$.
Ask for technical sheet.



**OPTIONS ALLOWING
A SEMI AUTOMATIC OPERATION**

	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

43



045CBA

0.5 L MEASURE

Ref : 045CBA

In aluminium

1 L MEASURE

Ref : 045CAA

In aluminium



045CDA

1 L STAINLESS-STEEL MEASURE

Ref : 045CCA

Graduated measure

2 L STAINLESS-STEEL MEASURE

Ref : 045CDA

Graduated measure

MANUAL DOSING SYSTEM MILK AND FRUITS



PISTON FUNNEL WITH SUPPORT

suitable for the milk
Capacity of 3,3 L.
Available volume 3 L.

Ref : 038PAB



MANUAL PISTON FOR THICK PRODUCTS DOSING

Suitable for dosing your fruits
preparations, creams desserts.
Capacity of 0,75 L.

Ref : 038PBA



BOX OF 6 Tips

Different for manual piston

Ref : 038PBB

MILK FILLING MACHINE

2 Pumps Filling machine 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

Stainless-steel piston measuring machine for milk, yoghurt, fresh cheese, fruits yoghurts, thick products : jam, milk jam, cream dessert

Air powered only – No electricity is required
Can be continuously supplied, directly from a vat or from a high hopper (see page 39).

Possible rates of work :

- 125 ml : 500 to 700 cycles/hour
- 250 ml : 400 to 500 cycles/hour
- 500 ml : 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 + spout Ref : 038HAS

Equipment for thick products :

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

Accessories :

- Hopper 15 L Ref : 038HAI



DOSING UNIT ON TROLLEY

All stainless-steel piston funnel for milk, yoghurt, fresh cheese...

Allows :

- an easy filling of the hopper.
- a semi-automatic dosing on table.
- the 5 litres buckets filling.

Pneumatic power supply.
Very simple cleaning.
Can be supplied directly from a vat.

250 g to 5 kg dosing device

Ref : 038HDA

30 L Hopper.

Ref : 038HDB

Liquid products valve.

Ref : 038HDD

Thick products valve.

Ref : 038HDE



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

MULTIPURPOSE SEALING MACHINES POTS / CONTAINERS AND ALVEOLATED TRAYS 45

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 strainers 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 91)



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 strainers 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 91)

BAGS SEALING MACHINES

Bags for milk

1 L all purpose bag (thickness 160 microns). Box of 2500.

Ref : 038EDA

1 L white bag (thickness) 120 microns). Box of 2500.

Ref : 038EBS

Personalized printing of the bag on request.

SEALING MACHINE FOR BAGS

Stainless-steel 316.

Power supply : 230 Volts 50 Hz.

Electric power : 120 Watts.

Ref : 038FIA



AUTOMATIC BAG SEALING MACHINE

Automatic bagging machine M1100 for pasteurized milks bags, curdled milk, yoghurt drink and fermented milk

Speed 1000 to 1500 bags/hour according to the format
For bags 100 ml to 1 litre.
Directly supplied with reel film

Power supply (230 Volts/50 Hz)
Plan pneumatic power and cooling water

Process including : - bag forming
- dosing of product.
- bag sealing
- date coding bag .
- evacuation in box
- Clean in place device (CIP)

Ref : 038DAA

Film reel : on request
Neutral or printed.
Standard width : 320 mm.



FLEXIBLE POUCHS FILLING MACHINE

Milk filling machine BIB'UP For soft pouchs 5 and 10 litres.

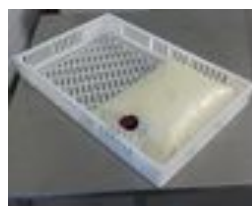
For collectivities, canteens, restaurateurs...
Suppress cans empty returns, reduce waste.

Power supply 230 Volts/50 Hz.
Semi-automatic operation
Clean in place device (CIP)
Speed 200 to 250 pouches/hour.

Ref : 038OTA

Transparent plastic pouches :

Designation	Ref	Quantity by box
5 L Pouch	900DAB	400
10 L Pouch	900DAC	300



5 L Pouch



10 L Pouch

**Other filling machines and
other capacities of pouches
Contact us**

AUTOMATIC FILLING AND PACKAGING MACHINE 47

Automatic filling and packaging machine AXIA 1800 for incubated, stirred yoghurts, fresh cheeses and creams.

Production rate 1800 pots/hour for 125 g yoghurt.
Double-layers dosing.
CIP cleaning unit without daily dismantling.
External dosage for fresh cheeses pots, bottles of milk...
Remote support with direct handling on automation by Wi-Fi internet connection.



Remote batch controller for other formats, for bottles of milk.



Touch screen controller



Other possibilities :

- Multi-purpose tray (100 g, 125 g, 250 g and 500 g).
- Automatic power supply of the hopper.
- Machine with braked wheels.

Contact us

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

040BAA

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



040CDA

037YCA

040CHA

MOULDING EQUIPMENT

ROUND LADLE with horizontal welded handle.

Ref :

Diameter 60 mm 041CAD

Diameter 70 mm 041CFA

Diameter 80 mm 041CBA

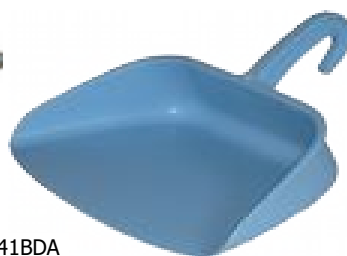
Diameter 90 mm 041CGA

Diameter 100 mm 041CCA

Diameter 120 mm 041CDA



041CBA



041BDA

AGITATION AND SAMPLING LADLE

Ladle diameter 80 mm.

Flat handle 20 mm, thickness 3 mm, length 580 mm.

Ref : 041CJB



041CJB

CURD SCOOP

Rectangular, width about 30 cm

Ref : 041BDA

« DRAWER » CURD SCOOP

Material : white plastic

Ref : 041BFA

Capacity : 2 litres



041BFA

SCOOP-BREAKER stainless-steel, perforated

Diameter 240 mm with turned handle.

Holes Ø 5 mm.

Ref : 041BAA



041BAA

SCRAPER WITH HANDLE

Length 25 cm.

Ref : 115MEB



115MEB

HAND SCRAPER

Length 25 cm

Ref : 115MEA



115MEA

VATS AND BOWLS

49

In white plastic, food quality grade

	Dimensions en 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 vat 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

PLASTIC BUCKETS

In white plastic, food quality grade

	Capacity	Ref.	Number by bundle	Number by palett
039BEE	3 L BUCKET	039BLE	45	1350
039BCE	5 L BUCKET	039BCE	40	600
039BFE	LID FOR BUCKET 3 L/5 L	039BLF	100	
039BLE	10.5 L BUCKET	039BFE	25	600
	LID FOR BUCKET 10.5 L	039BFF	100	
	16.5 L BUCKET	039BEE	40	320
	22 L BUCKET	039BME	20	320
	LID FOR BUCKET 16.5L/22 L	039BEF	60	

Stainless steel support with swivelling wheels for 22 L or 16,5 L buckets
039CAA

GRADUATED BUCKETS

In white plastic, food quality grade

039BAA	13 L graduated bucket with spout, stainless steel handle, without lid Ref : 039BAA
039BGA	10 L graduated bucket with spout, stainless steel handle, without lid (very resistant) Ref : 039BBA
	14 L graduated bucket without spout, stainless steel handle, without lid (very resistant) Ref : 039BGA

In stainless steel

12 L graduated bucket without spout, without lid, stainless steel handle, with foot Ref : 039LAB
15 L graduated bucket without spout, without lid, stainless steel handle, without foot Ref : 039MAC
Lid for 15 L bucket Ref : 039MAD



Removal operation

STAINLESS STEEL BUCKETS

Stainless steel non graduated buckets with lid (no lid for the 18 litres bucket)

Useful volume :	10 litres	Ref : 039LFA
	18 litres	Ref : 039LHA

COAGULATION VATS WITH STAINLESS STEEL ROLLING SUPPORT

73 L Hemispherical vat :

73 L HEMISPHERICAL VAT

In white thick plastic.
(Ins.diam : 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 with 4 swivelling wheels for 73L vat

Total height : 830 mm.
Ref : 039ECA

Total height support + vat : 990 mm.

200 L Half cylindrical vat :

200 L HALF CYLINDRICAL VAT

In white thick plastic.
Total volume : 220 L.

Ref : 039DAB

(Ins. diam : 1010 x 545 mm ht. : 495 mm).



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



039DVA



039DWA

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 38)



**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.
Emptying nose plug 51 + plastic tap.

Ref : 039NBC

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



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.

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

STAND FOR 80 L STOCKPOT

3 feet stainless steel stand with adjustable jacks.

Provided with a stand for the gas burner (not provided).

Ref : 037YHE

Stirring crossbar for stockpot and small cauldron.

Allows mik stirring (20 to 150 litres).

Vat diameter from 370 to 600 mm.

Weight : 10 kg.

Agitation speed 22 rpm

1 way rotation

Ref : 037HHA

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

**Thick bottom
special
gas burner**

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

STAINLESS STEEL CAULDRONS

Simple caudron to make tomme cheese

Stainless steel 304. 3 welded feet

With or without emptying

Ref	Capacity in litres	Int.diam in mm	Int. Height in mm
037YAA	200	700	600
037YCA	300	900	550

Options :

- Lateral exit diameter SMS 38 plug
Ref : 037YDB
- Stainless steel lid .
- Stirring crossbar. (see page 52)
- Wheels mounting



COPPER 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

Stainless steel handles on request



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

Ref : 037XVA



037XTA

Cleaning product for copper (see page 99)



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 to 65 rpm).è
- A power switch to select the rotation sense.

Ref : 038LIA



Blade with an adjustable height



When ordering, thanks to specify :

- The depth of the vat.
- The inside 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



WHEELS

POLYAMID SWIVELLING WHEELS DIAMETER 100

Ref : 045IAA



POLYAMID WHEELS DIAMETER 100 WITH STAINLESS STEEL SCRED (to bolt or to weld)

Diameter 100 Fixed
Diameter 100 Swivelling
Diameter 100 Swivelling with brake

Ref : 045EAA
Ref : 045EBA
Ref : 045ECA

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

Diameter 100 Fixed
Diameter 100 Swivelling
Diamètre 100 swivelling with brake

Ref : 045EFA
Ref : 045EGA
REF : 045EHA



OPTIONS / EQUIPMENTS FOR PASTEURIZATION VAT



SIMPLE CENTRAL BRACKET

For a manual cutting of coagulum
Allows to cover the vat with 2 half-lids when heating
Available on 100 to 1000 L. pasteurization vats

Simple central bracket

<i>Ref.</i>	<i>Capacity of the vat in litres</i>	<i>Ref.</i>	<i>Capacity of the vat in litres</i>
037WMB	100	037WMG	650
037WMC	200	037WMH	800
037WMD	300	037WMI	1000
037WMF	500		

SCRAPE STIRRER

Specific half scrape stirrer for rice pudding and cream dessert.
Available on 100 L, 200 L and 300 L. pasteurization vats

Scraping pale	
<i>Ref.</i>	<i>Capacity of the vat in litres</i>
037WLA	100
037WLB	200
037WLC	300



VATS FOR PASTEURIZATION MILK / YOGHURT

Ref.	Capacity (L)	Dimensions in mm			Weight in kg
		Diameter	Height of vat	Total Height	
037WB	100	Ø 750	930 mm	1350 mm	125
037WC	200	Ø 850	1010 mm	1380 mm	195
037WD	300	Ø 1000	1010 mm	1450 mm	230
037WF	500	Ø 1130	1030 mm	1450 mm	310
037WG	650	Ø 1280	1010 mm	1500 mm	360
037WH	800	Ø 1400	1010 mm	1550 mm	440
037WI	1000	Ø 1540	1030 mm	1600 mm	490



Equipment 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 résistances.
- **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.
- SMS diam 51 plug outlet
- With exchanger in ferrule and on bottom.
- Insulation on bottom and in ferrule.
- Automate with digital display.
- 4 programmes : 3 automatic programs .
1 manual program.
- Heating/cooling manual operation in case of control automate malfunction.
- Manual tilting of the vat .

Standard automation



Options :

- Rotation speed of agitation+ potentiometer (from 15 to 25 rpm).
- Power selector (1/2/3 resistances). Ref : 037VCI
- Delayed starting up programme for heating cycle. Ref : 037VAK
- Disk temperature recorder (daily disk). Ref : 136AAJ (see page 113)
- Agitation by a stirring blade for cream dessert and rice pudding.

Accessories :

- Butterfly valve Ref : 037LFA (see page 35).
- Working platform allowing to raise the vat (see page 71).

PLC pannel
In option



**More
Programms**

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

ACCESSORIES FOR CHEESE VATS

GRIDS FOR TAPPING OF SERUM

Simple vat		Cheese vat	
Capacity of the vat	Ref.	Capacity of the vat	Ref.
330 L	037PAC	200 L	037VCR
520 L	037PAE	300 L	037VDR
		500 L	037VFR
		650 L	037VGR
		800 L	037VHR
		1000 L	037VIR

GRIDS FOR PRE-PRESSING

037PBC

037PBE

VATS FOR PASTEURIZATION AND CHEESE MAKING

Ref	Capacity (L)	Dimensions in mm			Weight in kg	SMS outlet Diam
		Diameter	Height of vat	Total Height		
037VC	200	Ø 750	1010 mm	1380 mm	195	51
037VD	300	Ø 1000	1010 mm	1450 mm	230	51
037VF	500	Ø 1130	1030 mm	1450 mm	310	51
037VG	650	Ø 1280	1010 mm	1500 mm	360	51
037VH	800	Ø 1400	1010 mm	1550 mm	440	63
037VI	1000	Ø 1540	1030 mm	1600 mm	490	63

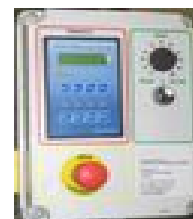


VERSION D : MAXI TEMPERATURE 90°C. WITH RESISTANCES

- 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 500 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 programs : 3 automatic programs.
1 manual program.
- 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 500 L vats, inclination of the vat by a pneumatic jack.
- Heating/cooling manual operation in case of control automate malfunction.
- Outlet plug SMS diam 51 or 63



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 113)

Accessories :

- 3 stirring shovels of the curd
- 1 Central blade for milk maturation and pasteurization with 2 half lids.
- Full passing valve SMS 51 (for the curd) Ref 037LBA or SMS 63 Ref 037LBD (see page 35).
- Work platform permitting to raise the vat for gravity moulding.(see page 71).

DRAINING BAG FOR LACTIC CURD

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

DRAINING FILTER FOR THE CURD

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

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



COTTON CHEESE CLOTHES



Reblochon	35 x 45 cm	Ref : 048DAA
Tommette	40 x 60 cm	Ref : 048DBA
Tomme 5 kg	90 x 70 cm	Ref : 048DCA
Fourme-St Gorgon	120 x 120 cm	Ref : 048DEA
Tomme	70 x 70 cm	Ref : 048DFA
Tomme	80 x 80 cm	Ref : 048DDA
Tomme 2 kg D=190	50 x 70 cm	Ref : 048DMA
Cloth	120 x 150 cm	Ref : 048DGA
Cloth	70 x 100 cm	Ref : 048DHA
Fine cloth (Cantal)	90 x 150 cm	Ref : 048DIA
Cotton cloth	150 x 90 cm	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 99).

FILTRATION BAG FOR WHEY

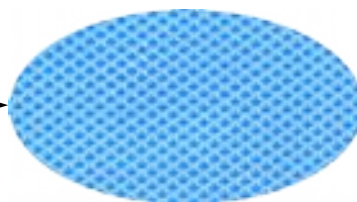
To filter the dust of whey before creaming
In fine nylon (250 microns)

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

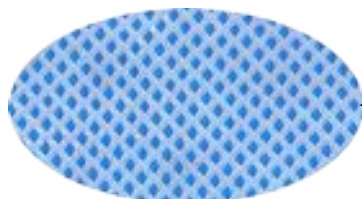
FLEXIBLE DRAINING MATS

WHITE PLASTIC DRAINING MATS, food quality grade.

Very thin width of the roll : 65 cm (5323).
Length of the roll : 200 m.
Ref : 049BAA
Size of the mesh : 0.5 mm.



Fine width of the roll : 1 m (5740).
Length of the roll : 25 m.
Ref : 049BBA
Size of the mesh : 1 mm,



Medium width of the roll : 50 cm (5205).
Length of the roll : 25 m.
Ref : 049BFA
Size of the mesh : 1.5 mm.



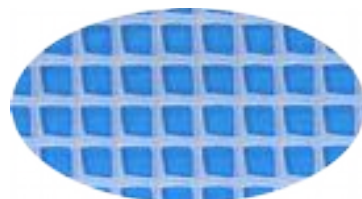
Type draining mat (draining mat for mould) width of the roll : 69 cm (5408).
Length of the roll : 25 m.
Ref : 049LBA
Size of the mesh : 8 mm x 1 mm.



Large width of the roll : 1 m (5208).
Length of the roll : 20 m.
Ref : 049BJA
Size of the mesh : 10 mm



Medium width of the roll : 1 m (5216).
Length of the roll : 20 m.
Ref : 049BHA
Size of the mesh : 5 mm.



Medium width of the roll : 50 cm (5015).
Length of the roll : 25 m.
Ref : 049BGA
Size of the mesh : 5 mm x 3 mm.



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

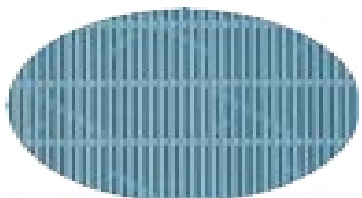
STICK DRAINING MATS

« STICK » DRAINING blue PEHD, food quality.

Dimensions 625 x 505 for stainless steel tray 630 x 510.
Ref : 049BKB

Dimensions 605 x 475 mm for plastic tray 054JLE.
Ref : 049BKC

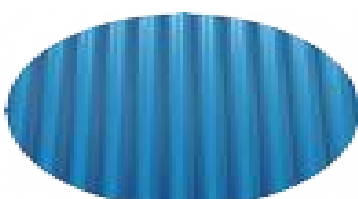
Other dimensions on request (minimum 20 pieces)



FULL AND CORRUGATED DRAINING MAT

PS BLUE CORRUGATED DRAINING MAT, food quality.

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



INDIVIDUAL MOULDS ...WHEY STRAINERS

59

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)



058BBA



058BFA

058 BAA	MACON	65/50/80	Bottom drilled with 57 holes
058 BBA	THOISSEY	78/57/97	Bottom drilled with 88 holes
058 BCA	CABRION SMALL	60/50/55	(6)
058 BDA	RIGOTTE	70/60/58	(7)
058 BEA	CABRION LARGE	76/64/64	(8P)
058 BFA	CREUSOIS	110/95/95	(11)
058 BGA	CREUSOIS	135/110/130	(14)

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



058BIA

058BIA



058CFA



058BRA

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

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



058CKA

058CGA



058DEB



058DBA

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

Designation of the mould with inner dimensions (in mm)

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



058GAA

058 GAA
058 GBA
058 GCA

PYRAMIDE
PYRAMIDE
PYRAMIDE

85/57/80 (MG 3343)
87/30/120 (MG 3822)
100/50/130 (MG 3594)



058GCA

058HAA

**058 HAA****HEART**

height : 45 (MG 6014)

058 JEA**PERAIL**

108/108/58 (MG 6011)

058 JAA**CAMEMBERT WITHOUT BOTTOM**

100/100/100 (MG 3658)

058 JCA**CAMEMBERT WITHOUT BOTTOM**

110/110/110 (MG 3864)

058 JFA**COULOMMIERS WITHOUT BOTTOM**

130/130/111 (MG 3863)

058 UBA**CAMEMBERT/TOMMETTE WITHOUT BOTTOM**

115/115/130 (MG 3520)

058 UBB**FOLLOWER FOR MOULD 058UBA**

113/113/5



058JEA



058UBA + 058UBB



058LDA



058LBA

058 LAA**BUCHE WITHOUT BOTTOM**

55/55/200 (MG 3582)

058 LBA**BUCHE WITHOUT BOTTOM**

48/48/200 (MG 3952)

058 LCA**BUCHE WITHOUT BOTTOM**

63/63/138 (MG 3639)

058 LDA**MOULD FOURME WITHOUT BOTTOM**

130/130/300 (MG 4003)

058 LEA**HALF-CAMEMBERT WITHOUT BOTTOM**

85/85/100 (MG 3531)

058 LFA**HALF-CAMEMBERT WITHOUT BOTTOM**

83/83/110 (MG 3924)

058 LGA**MOULD WITHOUT BOTTOM**

90/90/130 (MG 3878)

058 OAA**BRIQUE DU FOREZ**

80/160/70 (BAR)

058OAA



058OFA + 058OGA

058OFA

058 OBA**CHAROLAIS**

80/70/130

(8C)

058 OCA**CHAROLAIS**

73/63/140

(MG 3603)

058 ODA**CROTTIN**

69/58/118

(MG 3394)

058 OEA**CHAROLAIS**

82/70/135

(MG 6006)

058 OFA**CHAROLAIS**

80/68/125

(MG 3412)

058 OGA**EXTENSION Ht : 50 (FOR 058BBA-058OFA-058BLA-058CKA)**

(MG 3706)

058 OHA**BABY TRUNCATED**

80/55/165

(8T)

058 PAA**REBLOCHON WITH BOTTOM**

135/135/65 (MG 4069)

058 PBA**FOLLOWER FOR REBLOCHON**

90/132/45 (MG 3726)

058 PEA**DISK FOR REBLOCHON**

132/132/5 (MG 4141)

058 PCA**CHEVROTIN**

99/92/78 (MG 3402)

058 UPA**DISK FOR CHEVROTIN**

95/95/5



058PAA

058PBA

058 PFA**STE MAURE (APPELLATION)**

65/50/260 (MG 4357)



058PGA



058PFA

058 PGB**SQUARE WITH BOTTOM**

110/100/85

058 PGA**SQUARE WITHOUT BOTTOM**

100/100/110 (MG 3842)

058 PPA**SQUARE WITHOUT BOTTOM**

190/190/150



058PGB

058 RAA	BROUSSE MINI 0.5 L	110/85/65	(MG 4226)
058 RBA	BROUSSE 0.6 L	115/90/82	(MG 3700)
058 RCA	BROUSSE MEDIUM 1.1 L	145/110/93	(MG 3709)
058 RDA	BROUSSE LARGE 1.2 L	155/122/86	(MG 3710)
058 REA	BROUSSE DU ROVE	32/22/85	(from 1 to 2499) (more than 2500)



058RBA



058REA



058TJA

058 TAA	MOULD EDAM 650 g	105/120	(MG 3839)
058 TBA	FOLLOWER FOR MOULD 058TAA	104/45	(MG 3840)
058 TJA	MOULD EDAM 1 kg (WITH FOLLOWER)	128/14	
058 TCA	MOULD EDAM 2 kg (WITHOUT FOLLOWER)	160/165	(MG 4015)
058 TDA	FOLLOWER FOR MOULD 058TCA	153/75	(MG 4016)
058 TIA	MOULD EDAM 3 kg (WITHOUT FOLLOWER)	195/190	(MG 4017)
058 TIB	FOLLOWER FOR MOULD 058TIA	d : 190	(MG 4018)

058 UAA	MOULD FOR TOMME (WITHOUT FOLLOWER)	191/180/93	(MG 3524)
058 UEA	FOLLOWER FOR MOULD 058UAA	140/188/50	(MG 4035)
058 UCA	ST NECTAIRE/TOMME (WITHOUT FOLLOWER)	200/200/150	(MG 3889)
058 UFA	FOLLOWER FOR MOULD 058UCA	140/200/50	(MG 3888)
058 UHB	DISK FOR MOULD 058UCA	200/200/5	
058 UDA	MOULD ST NECTAIRE WITH BOTTOM	210/210/90	(MG 3859)



058UAA

058UEA



058UOA

058 UOA	MOULD BLEU D'AUVERGNE WITHOUT BOTTOM	200/200/170	(MG 3865)
058 UOB	MOULD BLEU D'AUVERGNE WITHOUT BOTTOM	200/200/190	(MG 3771)



058QAA

058 QAA	BASKET FOR ROQUEFORT	204/195/103	(RPM)
058 QBA	BASKET FOR ROQUEFORT	212/205/200	(RGM)
058 QCA	MOULD ROQUEFORT	202/187/99	(MG 6015)

058 UGA	MOULD TOMME NO BOTTOM (WITHOUT FOLLOWER)	180/180/100	(MG 3876)
058 UHG	FOLLOWER FOR MOULD 058UGA	178/178/5	
058 UGB	MICROPERFORATED MOULD (WITHOUT FOLLOWER)	180/180/155	
058 UNA	MOULD TOME DES BAUGES (WITHOUT FOLLOWER)	196/180/96	
058 UHA	DISK FOR MOULD 058UNA	185/185/5	
058 VDA	FROMAGE SUD-OUEST (WITHOUT FOLLOWER)	198/173/110	
058 VEA	TOMME 800 g (WITHOUT FOLLOWER)	140/137/85	(15)
058 WDA	EXTENSION FOR MOULD 058VEA	ht : 75	(RE15)



058VEA

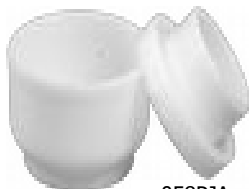
Designation of the mould with inner dimensions (in mm)

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

058 UJA	MOULD PYRENEES (ROUND BOTTOM)	d : 235 / ht : 120
058 UKA	FOLLOWER MOULD PYRENEES 058UJA	
058 ULA	MOULD PYRENEES (ROUND BOTTOM)	d : 254 / ht : 120
058 UMA	FOLLOWER MOULD PYRENEES 058ULA	



058 RWA	MOULD BABY GOUDA 0.250 kg (WITH FOLLOWER)	96/65
058 PJA	MOULD BABY GOUDA 0.350 kg (WITH FOLLOWER)	112/60
058 PIA	MOULD BABY GOUDA 0.500 kg (WITH FOLLOWER)	130/70
058 PLA	MOULD TOMETTE/GOUDA 0.500 kg (WITH FOLLOWER)	113/90
058 PUA	MOULD TOMETTE/GOUDA 0.800 kg (WITH FOLLOWER)	128/90
058 PMA	MOULD GOUDA/SMALL PYRENEES 1 kg (WITH FOLLOWER)	145/85
058 PNA	MOULD GOUDA 1.200 kg (WITH FOLLOWER)	147/110
058 PNB	MOULD TOMME/GOUDA 1.500 kg (WITH FOLLOWER)	160/115
058 NAA	MOULD GOUDA 1.800 kg (WITH FOLLOWER)	205/85
058 NBA	MOULD GOUDA 3 kg (WITH FOLLOWER)	205/150
058 NCA	MOULD GOUDA 4 kg (WITH FOLLOWER)	220/190
058 NFA	MOULD GOUDA 4.500 kg (WITH FOLLOWER)	255/150
058 NKQ	MOULD GOUDA 15 kg (KADOVA) WITH PLASTIC CLOTH AND FOLLOWER	425/205



058PJA



058NAA



058NCA

058 PHA	MOULD BARGKASS (WITH FOLLOWER)	320/320/120
058 PKA	MOULD BARGKASS (WITH FOLLOWER)	320/320/180
058 QDA	MOULD RACLETTE (WITH FOLLOWER)	320/320/120
058 UOG	EXTENSION FOR MOULD BARGKASS/RACLETTE (FOR 058PHA-058PKA-058QA)	300/350
058 VAB	SQUARE MOULD CHEDDAR 10 to 20 kg	295/295/320
058 POA	STAINLESS-STEEL MOULD TYPE CHEDDAR 30 to 45 kg	380/380/455



058PHA + 058UOG



058UOG

Perforated extension tube for fast gravity molding



058PHA



058PRA

058 PRA	MOULD MOZZARELLA 0.600 kg (WITH FOLLOWER)	105/170
058 PSA	MOULD MOZZARELLA 0.750 kg (WITH FOLLOWER)	115/185
058 VZA	MOULD MOZZARELLA 1 kg (WITH FOLLOWER)	70/240
058 PTA	MOULD MOZZARELLA 1.100 kg (WITH FOLLOWER)	130/205

058 PJB	CORONA MOULD 0.600/0.800 kg (WITH FOLLOWER)	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)

	058 RFA	MOULD FOR SOFT CHEESE 500/800g CONICAL (NO FOLLOWER)	138/130/103
	058 RGA	MOULD FOR SOFT CHEESE 1.500/2 kg CONICAL (NO FOLLOWER)	162/136/150
	058 RHA	MOULD FOR SOFT CHEESE 225 g	102/91/53
	058 RJA	MOULD BANON	87/73/77
	058 RKA	MOULD TOMETTE 500/700 g STRIATED (NO FOLLOWER)	95/84/76
	058 RLA	MOULD FOURMETTE 300/600 g STRIATED (NO FOLLOWER)	80/74/98
	058 RNA	MOULD FOR SOFT CHEESE/TOMETTE 300/500 g	110/94/103
	058 ROA	MOULD TOMETTE/CAMEMBERT 300/800 g	120/106/106

058 SAA	RECTANGULAR MOULD FETA (WITH FOLLOWER) 1.800 kg	216/95/130
058 SBA	RECTANGULAR MOULD FETA (WITH FOLLOWER) 1.500 kg	230/100/100
058 SMA	RECTANGULAR MOULD FETA (WITH FOLLOWER) 4 kg	285/110/165



058SAA

058 VAA	TOMME WITH ARTISOUS 300/500 g WITH FOLLOWER	107/124
058 VBA	MOULD TOMETTE 0.500/1 kg WITH FOLLOWER	140/110
058 VFA	MOULD TYPE « TETE DE MOINE » WITH FOLLOWER	145/125
058 VGA	MOULD TOMME 0.900 kg WITH FOLLOWER	128/95
058 VHA	MOULD TOMETTE 1.100 kg WITH FOLLOWER	138/100
058 VCA	MOULD TOMETTE 0.800/1.500 kg WITH FOLLOWER	170/110
058 VIA	MOULD TOMME 1.800 kg WITH FOLLOWER	170/130
058 VPA	MOULD TOMME DE PAYS 2.250 kg WITH FOLLOWER	185/130
058 VQA	MOULD MANCHEGO WITH FOLLOWER (AS WICKER)	225/145
058 VRA	MOULD MANCHEGO WITH FOLLOWER WITH FRAME	220/150
058 VSA	MOULD TOMME DE PAYS 2.500 kg WITH FOLLOWER	210/110
058 VTA	MOULD TOMME DE PAYS 3.200 kg WITH FOLLOWER	210/150
058 VVA	MOULD TOMME DE PAYS 4.000 kg WITH FOLLOWER	205/176
058 VOA	MOULD TOMME DE PAYS 3 to 5 kg WITH FOLLOWER	210/140
058 WEA	MOULD BIG TOMME WITH FOLLOWER	260/150



058VAA



058VGA



058VIA



058VRA



058YAA

058 YAA	MOULD BRIE WITHOUT BOTTOM	250/115
058 YAB	MOULD BRIE WITHOUT BOTTOM	320/60
058 YAC	EXTENSION FOR MOULD BRIE 058YAB	320/40



058YAB

Set for mould brie see page 67

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



STAINLESS-STEEL PRESSING WEIGHT FOLLOWERS

See page 72.



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
043MCA	60mm	58mm	81	9 X 9 Staggered rows	901AAA	043MTA	86mm 85mm 85mm 85mm	80mm 80mm 78mm 80mm	30	5 X 6 on line	058OBA 058BLA 058BRA 058OFA
043MFA	70mm	65mm	60	6 x 10 Staggered rows	058BAA	043MSA	87mm 87mm 86mm	82mm 80mm 80mm	30	5 x 6 on line	058OEA 058BIA 058BJA
043MEA	73mm 73mm	70mm 69mm	56	8 x 7 on line	058BDA 058ODA						
043MKA	78mm	65mm	54	9 x 6 Staggered rows	058PFA	043MZA	95mm 94mm 93mm	90mm 90mm 90mm	30	5 X 6 on line	058CCA 058BNA 058CBA
043MIA	76mm	73mm	52	7 lines from 7 and 8 Staggered rows	058CAA	043MDA	93mm 92mm	87mm 87mm	28	4 x 7 Staggered rows	058CGA 058CDA
043MMA	77mm	73mm	52	7 lines from 7 and 8 Staggered rows	058OCA	043MDB	115mm	110mm	20	5 x 4 Staggered rows	058DEA
043MBA	76mm	74mm	49	7 x 7 Staggered rows	901ADA	043NSA	Rectangular 80x160		21	3 x 7 on line	058OAA
043MHA	79mm 78mm	72mm 74mm	48	8 x 6 on line	058BMA 058BHA	043MJA	112mm	108mm	20	5 x 4 Staggered rows	058JEA
043MRA	84mm 84mm	80mm 80mm	42	6 X 7 Staggered rows	058CKA 058OHA	043MAA	106mm 104mm 103mm	100mm 98mm 98mm	20	4 x 5 on line	058JAA 058BSA 058CLA
043MYA	82mm	77mm	42	6 X 7 on line	058CIA	043NHA	121mm	115mm	20	4 x 5 on line	058UBA
043MLA	83mm	78mm	42	6 x 7 on line	058BBA	043MBB	127mm	120mm	16	4 x 4 Staggered rows	058DAA 058DCA
043MXA	75mm	69mm	42	6 X 7 on line	058CJA	043MAE	143mm	135mm	16	4 X 4 Staggered rows	058PAA
043MGA	84mm	80mm	36	6 x 6 on line	058OFA	043MWA	147mm	140mm	12	3 X 4 on line	058VEA
043NCA	82mm	80mm	30	5 X 6 on line	058BEA	043MAD	160mm	156mm	10	4 lines from 3 and 2	058DEB
043NBA	94mm	89mm	30	5 X 6 on line	058CHA	043MVA	198mm	191mm	6	2 x 3 Staggered rows	058UAA
043NAA	101mm 100mm	96mm 94mm	30	5 X 6 on line	058CFA 058CMA	043MEB	221mm	215mm	6	3 X 2 Staggered rows	058UDA

For other dimensions : estimates on request



DRAINING-MOULDING OF LACTIC CURD 65

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 109).
Drilling in angle and evacuation pipe to let the whey.
Ext dimensions 600 x 400 height : 155mm.

Ref : 154MAB



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



WEIGHT 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

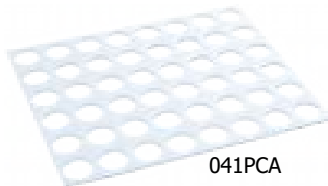


MOULDING PLATES

BLOCK-MOULD 240 holes for aperitif cheeses

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

Ref : 058ZDA



041PCA



058ZDA

MOULDING PLATE FOR ROCAMADOUR TYPE 48 holes

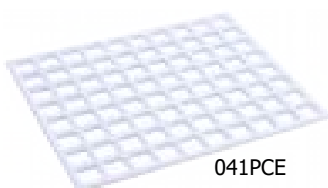
Dim 630 x 500 mm Thickness : 15 mm.
6 x 8 holes of diam. 60 mm.

Ref : 041PCA

MOULDING PLATE FOR « HEART CHEESE » 72 holes

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

Ref : 041PBA



041PCE



041PBA

MOULDING PLATE FOR « SQUARE CHEESE » 80 holes

Dim 630 x 510 mm Thickness : 25 mm.
Dimensions square 50 x 50 mm.

Ref : 041PCE

OTHER FORMS OF MOULDING PLATES ON REQUEST

STAINLESS-STEEL BELT OF MOULDING ON PLATE

Dim 600 x 400 mm
Dim 630 x 500 mm

Ref : 060CAB
Ref : 060FBD

MOULDING PLATES FOR BROUSSE



058REA

For moulds brousse Ref : 058REA.

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

- plate to put on a box 600 x 400 ht. 90 mm (see page 109) for the moulding.
- plate to put on a box 600 x 400 ht. 55 mm (see page 109) to remove the strainers.



MOULD BROUSSE DU ROVE

Ref : 058REA

PLATE 300 X 400 for 35 strainers 058REA
STAINLESS-STEEL BELT of moulding

Ref : 041PHB

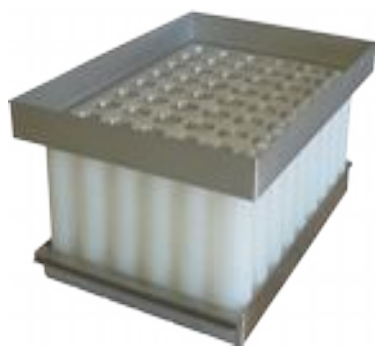
Ref : 060FDA

PLATE 600 X 400 for 70 strainers 058REA
STAINLESS-STEEL BELT of moulding

Ref : 041PHA

Ref : 060FDB

SET FOR MOULDS BUCHE/CROTTIN



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

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

MOULDING PLATE FOR STE-MAURE



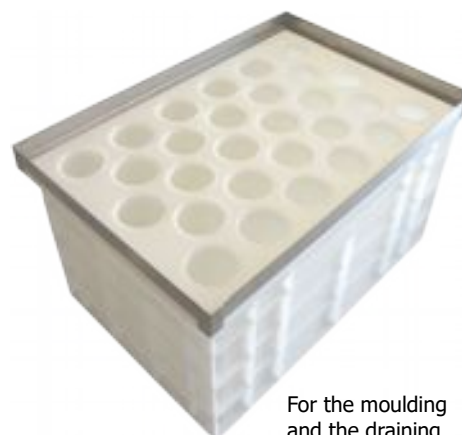
058PFA

For moulds Ste-Maure Ref : 058PFA

- Allows :
- an easier setting up of the moulds.
 - fast curd scoop moulding.
 - regular distribution of the curd.
 - space saving in draining.
 - an easier outlet of the moulds.
 - easy cleaning

- plate to put on a drilled box (4 holes on each side)
600 x 400 ht 300 mm for the moulding.

- plate to put on a box 600 x 400 ht. 200 mm (see page 109) to remove the strainers for unmoulding.



For the moulding
 and the draining

MOULD STE MAURE

Ref : 058PFA

PLATE 620 X 420 for 28 moulds 058PFA

Ref : 041PCB

STAINLESS-STEEL BELT of moulding

Ref : 060FCA

BOX 600*400 ht. 300 mm drilled

Ref : 154FQA



For the unmoulding



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.**

SET FOR MOULD BRIE



MOULD BRIE without bottom, diam 320 mm, ht 60 mm, perforated.

Ref : 058YAB

EXTENSION FOR MOULD BRIE diam 320 mm, ht 40 mm, perforated.

Ref : 058YAC

STAINLESS-STEEL DRAINING PLATE for mould Brie 350 x 350.
(edge 15 mm).

Ref : 054JDB

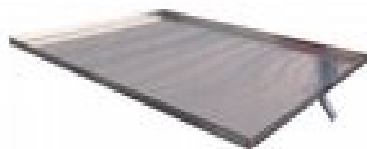


STAINLESS-STEEL AND POLYPROPYLENE TRAYS

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

Ref : 054JDA



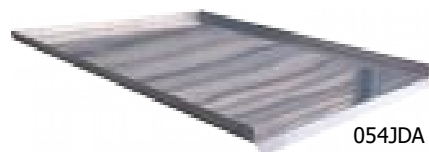
With evacuation pipe L=30 mm (edge 15 mm).

630 x 510 X 15

Ref : 054JAA

700 x 510 X 15

Ref : 054JCA



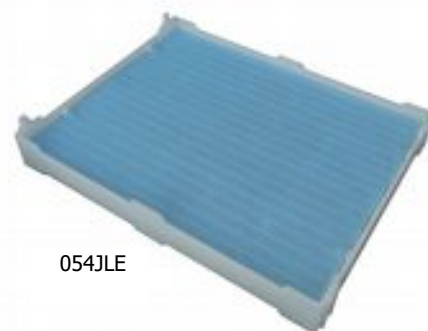
054JDA

POLYPROPYLENE TRAY

Ins. dimensions 612 x 475 ht 20 mm.

ONLY for block-moulds ref : 060DAA, 060DAC, 060DAG, 060DAI, 060DAK

Ref : 054JLE



054JLE



054JJA

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

Ref : 054JJA

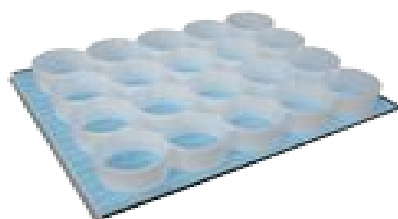
PLASTIC BLOCK-MOULDS WITHOUT BOTTOM

Utilisation with draining mats and trays, for cheeses with straight bottoms.

DIAMETER	DESIGNATION	BLOCK-MOULDS WITHOUT BOTTOM	EXTENSION	STAINLESS STEEL DISTRIBUTOR
Ø 200 mm	SMALL BRIE COULOMMIERS	060DAC Ins.height : 70 Layout : 2 x 2 Original drilling	060DAD Ins.height : 40 Layout : 2 x 2 Original drilling	043NPA Layout : 2 X 2
Ø 130 mm	SOFT CHEESE BRILLAT COULOMMIERS	060DAI Ins.height : 75 Layout : 4 x 3 OPTION : drilling 060DBE	060DAJ Ins.height : 35 Layout : 4 x 3 OPTION : drilling 060DBF	043NRA Layout : 4 X 3
Ø 107 mm	CAMEMBERT	060DAG Ins.height : 70 Layout : 5 x 4 OPTION : drilling 060DBA	060DAH Ins.height : 35 Layout : 5 x 4 OPTION : drilling 060DBB	043NMA Layout : 5 X 4
Ø 105 mm	MUNSTER PERAIL	060BDA Ins.height : 45 Layout : 4 x 5 Original drilling	060BCA Ins.height : 45 Layout : 4 x 5 Original drilling	043BDA Layout : 4 x 5
Ø 95 mm	SMALL CAMEMBERT	060JAC Ins.height : 45 Layout : 4 x 5 Original drilling	060JAB Ins.height : 45 Layout : 4 x 5 Original drilling	043BDB Layout : 4 x 5
Ø 82 mm	SMALL MUNSTER	060ADA Ins.height : 30 Layout : 5 X 6 Original drilling	060ACA Ins.height : 30 Layout : 5 x 6 Original drilling	043ADA Layout : 5 X 6
Ø 78 mm	SMALL LANGRES	060GAD Ins.height : 30 Layout : 7 x 5 Original drilling	060GAC Ins.height : 30 Layout : 7 x 5 Original drilling	043NOB Layout : 7 X 5
Ø 64 mm	CHABIS CABRION SMALL GOAT	060EAD Ins.height : 44 Layout : 6 x 8 Original drilling	060EAB Ins.height : 44 Layout : 6 x 8 Original drilling	043NOA Layout : 6 X 8
80 x 80 mm	SQUARE	060DAA Ins.height : 70 Layout : 5 x 4 OPTION : drilling 060DBC	060DAB Ins.height : 25 Layout : 5 x 4 Not perforated	043NQA Layout : 5 X 4

STAINLESS STEEL trays and draining mats for block-moulds without bottom : Tray 630 x 510 x 15 mm : Ref : 054JDA (see page 67)
"STICK" Draining mat 605 x 505 mm : Ref : 049BKB (see page 58)

Polypropylene trays Ref : 054JLE **only** for block-moulds Ø 107, 130, 200 mm and square 80 x 80 mm (see page 67)



Block-moulds



Block-moulds + extension



set stainless-steel distributor + extension + block-mould

PLASTIC BLOCK-MOULDS WITH BOTTOM

69

Use without draining mats and trays, for cheeses with rounded bottoms.

DIAMETER	DESIGNATION	BLOCK-MOULDS WITH BOTTOM	EXTENSION	STAINLESS STEEL DISTRIBUTOR
Ø 105 mm	ST FELICIEN	060BAA Ins.height : 20 layout : 4 x 5 Original drilling	060BCA Ins.height : 45 layout : 4 x 5 Original drilling	043BDA layout : 4 x 5
Ø 95 mm	ST FELICIEN	060JAA Ins.height : 20 layout : 4 x 5 Original drilling	060JAB Ins.height : 45 layout : 4 x 5 Original drilling	043BDB layout : 4 x 5
Ø 82 mm	ST MARCELLIN	060AAA Ins.height : 12 layout : 5 x 6 Original drilling	060ACA Ins.height : 30 layout : 5 x 6 Original drilling	043ADA layout : 5 X 6
Ø 78 mm	PICODON	060GAA Ins.height: 15 layout : 7x 5 Original drilling	060GAC Ins.height : 30 layout : 7 x 5 Original drilling	043NOB layout : 7 X 5
Ø 64 mm	PELARDON CROTTIN	060EAA Ins.height : 10 layout : 6 x 8 Original drilling	060EAB Ins.height : 44 layout : 6 x 8 Original drilling	043NOA layout : 6 X 8



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.



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.



**Prices on request,
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**



Table
Distributor with tubes
Mould

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

**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 : 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 vat Ø 500 to 700 mm dim. 1900 x 1300 x ht 750 mm
Deadweight 450 kg.

Ref : 037XWA

Platform for vat Ø 800 to 1100 mm dim. 2300 x 1700 x ht 750 mm
Deadweight 1000 kg.

Ref : 037XWB

Platform for vat 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 .**



PRESSING EQUIPMENT

STAINLESS STEEL PRESSING WEIGHT FOR FOLLOWERS

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

Ref : 042GAA



PNEUMATIC CHEESE PRESS

CHEESE PRESS 1 JACK Height 1700 mm

- Capacity : 12 cheeses (4 x 3) Tomme type, diam. 200 mm.
3 cheeses Raclette type, diam. 320 mm.
- Pneumatic jack with distributor and pressure limiter.
- 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 1,2 or 3 JACKS Height 2250 mm

- Capacity by jack : 20 cheeses Tomme type.
5 cheeses Raclette type.
- Pneumatic jack with distributor and pressure limiter.
- Pre-pressing 1 to 5 bars according to the moulds and technology.
- 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)

CHEESE MILL FOR CHEDDAR



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 49).

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.

Ref rack : 037GTB

Ref grates : 054FGB



037GTB + 054FGB



037GTA

FIBERGLASS POLYESTER RECTANGULAR VAT WITH FOOD QUALITY GRADE

For brining and storage of brine.
Capacity : 300 litres.
Dim. int. : L. 1100 mm W. 620 mm Depth 520 mm.
Weight : 14 kg.
Color : 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

STAINLESS-STEEL TRAY WITHOUT SUPPORT (edge with turn-down fold of 50 mm)

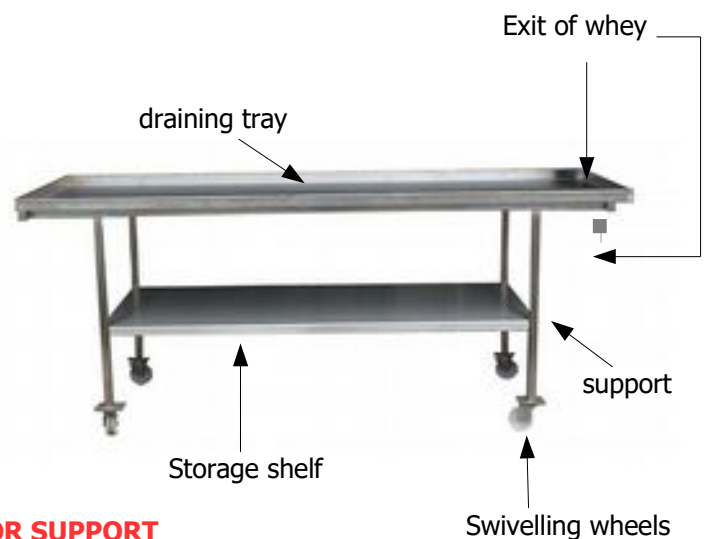
Central exit for whey at the end of the table, diameter 30 mm

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

STAINLESS-STEEL SUPPORTS

For draining trays.
Maximum deadweight 500 kg.
With feet. Height : 800 mm
(Possibility to put them on wheels)

- | | |
|---------------------------|--------------|
| - support for tray 044BBA | Ref : 044ABA |
| - support for tray 044BDA | Ref : 044ADA |
| - support for tray 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 (other types of wheels, see page 53)

Ref : 045EGA

OTHER SUPPORTS :

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)
- to re-cut according to your use.

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 |

On request : swivelling wheels with brake for packing table



TROLLEYS AND ROLLING PLATFORMS

STAINLESS-STEEL PLATFORM 600X400

with 4 swivelling wheels.

Ref : 050FBA



050HAG



050FBA

PLASTIC PLATFORM 600 X 400

with 6 fixed wheels, including 2 shifted wheels to facilitate the rotation.

Ref : 050FFA



050FFA

SLIDING TROLLEY 600 X 400 15 floors

All stainless-steel - for grids 600 x 400 mm.

Delivered disassembled with 4 swivelling wheels.

Load 150 kg.

Possible use with box 600 x 400 ht 90 mm for sweating plastic pots.

Ref : 050JAA

SLIDING TROLLEY 630 X 510 13 floors

All stainless-steel - for grids 630 x 510 mm.

4 swivelling wheels.

Load 300 kg.

Ref : 050HBA

SLIDING TROLLEY 650 x 600 15 floors

All stainless-steel - For ripening grates and grids 645 x 550 mm.

Delivered disassembled with 4 swivelling wheels.

Load 150 kg.

Use with ripening grids

Ref : 050JBA



050HBA

GRIDS / GRATES FEET / PLATFORMS



STAINLESS-STEEL GRIDS WITHOUT FEET

600 x 400 30 wires

Ref : 054FAA

630 x 510 50 wires

Ref : 054FEA

645 x 550 51 wires

Ref : 054FGA



Grids identification
see page 95

STAINLESS-STEEL CHEESE GRATES 630 x 510 WITH FEET

- feet 100/120 51 wires

Ref : 054HCA

- feet 60/80 31 wires

Ref : 054HAB

- feet 100/120 31 wires

Ref : 054HAA



Grates identification
see page 95

STAINLESS-STEEL ROLLING PLATFORM

with 4 swivelling wheels diam. 100 mm.

For transport of stainless-steel cheese grates 630 x 510.

Ref : 050FCA

Stainless-steel FEET

Ref : 054FIA



Rolling platform
Ref : 050FCA

RIPENING SUPPORT

STAINLESS-STEEL RIPENING SUPPORT for wooden boards of 650 mm length
2 fixed wheels – 2 swivelling wheels with brakes.
Ext dimensions : Length. 800 mm - Width. 650 mm – Ht. 1650 mm

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

Ref : 050IAA



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

Ref : 050IAB

CHEESE TASTERS

CHEESE TASTER with stainless-steel handle
diameter : 8 to 13 mm, useful length about 10 cm

Ref : 179AAA

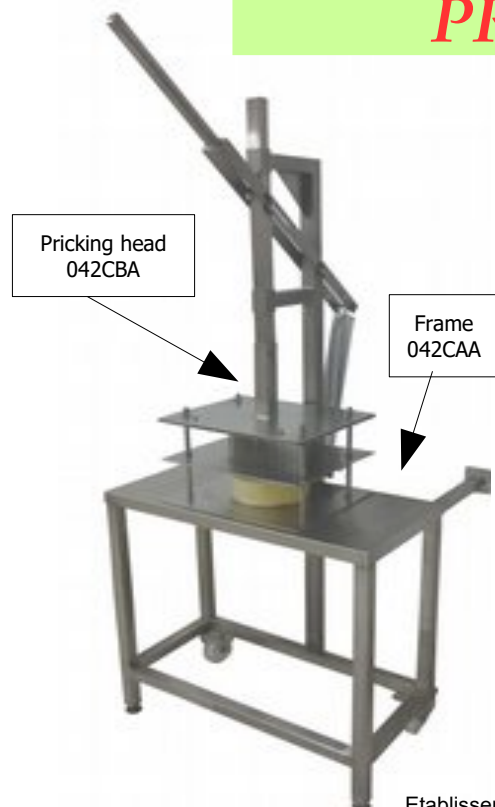
CHEESE TASTER with stainless-steel handle
diameter : 9 to 15 mm, useful length about 12 cm

Ref : 179AAB



179AAA

PRICKING EQUIPMENT



042CDC



HAND PRICKING 3 TIPS

Stainless-steel.
width 120 mm.
Ref : 042CDC

MANUAL TABLE PRICKING 2 TO 5 NEEDLES

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

Ref : 042CEA

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

Ref : 042CAA
Price : 1909.00 €

Pneumatic model

Ref : 042CCA

Entirely stainless-steel pricking head

Can be entirely dismantle.
Ref : 042CBA

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 grate

Ref : 053DBB

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

Ref : 054FGA

Sliding trolley 650 x 600 15 floors

(see page 75)

Ref : 050JBA

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 grids 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 ambient temperatures between +18°C and +32°C.

Ref : 053DAA

OPTIONAL :

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 75)

Ref : 050JBA

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

Ref : 111AJA (see page 78)



Electronic thermostat



HUMIDIFICATION AND DRYING



Ripening cupboard

PLASTIC MODEL

Power supply 230 Volts 50 Hz
With automatic water supply.
For 75 m3 maximum.
Humidification by fog production.
Dimensions : diam. : 36 cm ht : 23 cm

Ref : 111AAA



On request : control box
with hygrostat

HUMIDIFIER Stainless steel model + support With hygrostat

Power supply 230 Volts 50 Hz
With automatic water supply and integrated hygrostat.
For 15 to 20 m³ maximum.
Humidification by fog production.
Dimensions : L=340 mm ; d =275 mm ; h=205 mm
For automatic control of wanted hygrometry.
Adjustment between 25/95 % of hygrometry.

Ref : 111AJA

Without hygrostat

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

DEHUMIDIFIER

Permits to eliminate the air moisture content by condensation.
With hygrostat, 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 m³ / hour.
Dimensions : height : 600 mm ; width. : 380 mm ; depth. : 360 mm
Frame 600 X 400 (see page 75)

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 200 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

79

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

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 49 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 : Width 740 mm x Depth 720 mm x Height 1770 mm

Ref: 053MAA

STAINLESS-STEEL GRID WITHOUT FEET 51 Wires

Ref : 054FGA



038AAB



053MAA

Vats 154FRA and lids 154GBA not supplied see page 49

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 or the equivalent of 2 X 20 L of milk or 320 to 400 yoghurt pots.

Standard cupboard is delivered with 5 plastic grids 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 : Width 740 mm x Depth 720 mm x Height 2050 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
- manual temperature change

Ref : 053NAA

OPTION:

ADDITIONNAL PLASTIC GRID

Ref : 053DBB

STAINLESS-STEEL GRID WITHOUT FEET 645 X 550 51 wires

Ref : 054FGA



053NAA

Boxes 154JBB not supplied see page 109

INCUBATOR AND COOLING UNIT FOR YOGHURTS

Capacity : 150 litres of milk to incubate so nearly 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 unit (+45°C)

Fitted with a lateral hot air aggregate

Electric power : 1500 Watts

Ref : 053RAA

Fast cooling unit (+2°C)

Fitted with a cold air group ceiling installation.

Electric power : 3400 Watts

Ref : 053RBA

Can contain 2 platforms as below of 16 openwork boxes 600*400 (ref : 154JBB) (see page 109)



PLASTIC PLATFORM 600 X 400

with 6 fixed wheels, including 2 shifted wheels to facilitate the rotation.

Ref : 050FFA

STAINLESS STEEL PLATFORM 600 X 400

with 4 swivelling wheels

Ref : 050FBA



050FFA



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 ³	038AEA
8 batteries*14 boxes = 4480 pots = 600 litres	1900 mm	1880 mm	2260 mm	8 m ³	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	100 to 200 L of milk
2,3 kW	038AFC	200 to 400 L of milk

DRYING AND HEATING RAMP (43°C) FOR CHEESES AND 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 m³ / 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



053LAA



053KAA

Option : deported control and display box

Ref : 053LAC

With handles

DISPOSABLE INDIVIDUAL STRAINERS

Type	Capacity	Number/ box	Ref.
N° 0	10 cl	2142	901AAA
N°00	13 cl	1920	901ABA
N°250	25 cl	800	901AMA
N°1	20 cl	1150	901ADA
N°3	High 400 g	600	901AKA
N°4	500 g	850	901AGA
N°10	1,2 kg	384	901AHA



ALVEOLATED TRAYS

Sealable alveolated trays

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

Sealing machine
see page 45



Sealing film
see page 91

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

Type	Number/ box	Ref.
4 STRAINERS N°0	300	903AAY
6 STRAINERS N°0	200	903AAW
12 STRAINERS N°0	84	903AAE
6 STRAINERS N°00	90	903AAO
12 STRAINERS N°00	70	903AAK
6 STRAINERS N°1	95	903AAL
12 STRAINERS N°1	70	903AAB



Alveolated trays by 4 and 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

F 10 1,2 kg

Pot F10 White

384

905AAE

Strainer N°10

384

901AHA

Lid D.145

384

906AAA



PACKAGES FOR BROUSSE AND RICOTTA



Packaging 250 g

250 g Ricotta strainer

**Number/
box**

1300

Ref.

907AAC

250 g Ricotta pot

640

907AAD

Ricotta lid 250 g

1275

907AAE

Lids diam. 95,5mm

aluminium color blister of 850

Ref : 915AAA (see page 86)

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. Not allowed in organic farming.

To use jointly with Gamma 21,22 and 23.

57 mm neutral Packet of 500

Ref :

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





910AAT+906AAH

POTS FOR FRESH CHEESE

Capacity

Number by box

Ref.

Pot 25 cl
Lid D.116
Pot 50 cl
Flat Lid 50 cl

615
600
800
1320

910AAT
906AAH
904AAY
904AAP



904AAY+904AAP

Capacity

Number by box

Ref.

Pot 50 cl
Flat lid 50 cl

500
1320

908AAB
904AAP

Possibility to seal an aluminium lid : lids diam. 116.5 mm

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



908AAB+904AAP

CREAM POTS

White or transparent pot + white flat lid

Capacity

Number by box

Ref.

12.5 cl Transparent
12.5 cl White
Lid for pot 12.5 cl
20 cl White
25 cl White
Lid for pot 20 et 25 cl
50 cl White
50 cl Transparent
Lid for pot 50 cl
100 cl White
100 cl Transparent
Lid for pot 100 cl

1332
1332
1332
1000
1000
1000
600
600
600
375
375
375

904AAA
904AAE
904AAI
904AAB
904AAF
904AAJ
904AAC
904AAH
904AAK
904AAD
904AAQ
904AAL



904AAC+904AAK

All purpose printing pot + white flat lid

Capacity

Number by box

Ref.

Pot 25 cl
Lid for pot 25 cl

992
2304

904AAZ
904ABO

Possibility to seal an aluminium lid : lids diam. 95.5 mm

Pot 50 cl
Lid for pot 50 cl

500
1320

904AAO
904AAP

Possibility to seal an aluminium lid : lids diam. 116.5 mm

Printed pot : Marking : "crème fraîche"
Printing : only one possible : a village in a mountain landscape
White lid (neutral)



909DAB+909DAG



904AAO+904AAP

YOGHURTS POTS

400 g white or transparent pot + white flat lid

Capacity

Number by box

Ref.

400 g Transparent
400 g White
Lid for pot 400 g

640
640
2622

909DAA
909DAB
909DAG

Possibility to seal an aluminium lid : lids diam. 95.5 mm

Printing from 23040 pots (2 pallets)

YOGHURT POTS

Transparent pot

100 g yoghurt pot (to the line) Diameter 68 mm

Color : transparent

Ref : 909AAX Box of 2275/pallet of 18 boxes



Suitable for sealing and for lids

Possibility to seal an aluminium lid : lids diam. 68 mm blister of 2000 (see page 86)

125 g yoghurt pot (to the line) Diameter 67.5 mm

Color : transparent

Ref : 909CAA box of 2275/pallet of 18 boxes



Possibility to seal an aluminium lid : lids diam. 68 mm blister of 2000 (see page 86)

White pot

125 g yoghurt pot (to the line) Diameter 67.5 mm

Color : white

Ref : 909CAB

Carton de 2275/pallet of 18 boxes



Possibility to seal an aluminium lid : lids diam. 68 mm blister of 2000 (see page 86)

All purpose printing pot

125 g yoghurt pot (to the line) Diameter 67.5 mm

Color : transparent

Ref : 909CBC

Carton de 2275/pallet of 18 boxes



Possibility to seal an aluminium lid : lids diam. 68 mm blister of 2000 (see page 86)

Printed pot : Marking : "le yaourt de la ferme".

Printing : only one possible : "meadow with poppies".

Customized printing pot

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



LIDS FOR YOGHURT POT

Lid : Diameter 67.5 mm Color : white

Ref : 904AAS

box of 1332

Ref : 904ABP

Box of 3000



Easy clip



reinforced clip

ALUMINIUM LIDS FOR PLASTIC POTS

PS (polystyrene), PP (polypropylene)

Neutral lids



<i>Diameter</i>	<i>Color</i>	<i>Quantity by blister</i>	<i>Ref.</i>
68mm	aluminium	2000	913AAA
68mm	golden	2000	913DAA
68mm	white	2000	913AAC
95,5mm	aluminium	850	915AAA
116,5mm	aluminium	2000	917AAA

Printed lids with pictures in 4 colors for Plain yoghurt :



Nature
Ref : 913HAK



Nature sucré
Ref : 913HAW



0 % matière grasse
Ref : 913HAV

Printed lids without decor



Vanille
Ref : 913HCA



Chocolat
Ref : 913HCB



Fromage frais
Ref : 913HCF

NEW

Printed lids with coloured fruits pictures for flavoured or fruits yoghurts :



Framboise
Ref : 913HAA



Fraise
Ref : 913HAB



Cassis
Ref : 913HAC



Fruits des bois
Ref : 913HAD



Pêche
Ref : 913HAE



Poire
Ref : 913HAF



Ananas
Ref : 913HAG



Myrtille
Ref : 913HAH



Abricot
Ref : 913HAI



Citron
Ref : 913HAJ



Vanille
Ref : 913HAL



Cerise
Ref : 913HAM



Mûre
Ref : 913HAN



Caramel
Ref : 913HAO



Banane
Ref : 913HAP



Noix de coco
Ref : 913HAQ



Chocolat
Ref : 913HAR



Café
Ref : 913HAS



Mangue
Ref : 913HAT



Pruneau
Ref : 913HAU



Châtaigne
Ref : 913HAX



Fruits exotiques
Ref : 913HAY



Rhubarbe
Ref : 913HAZ



Figue
Ref : 913HBB



Packaging : blister of 2000

Customized decor from 200 000

CONSOLIDATORS AND BASKETS FOR YOGHURT POTS Ø 67,5 mm

87

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	736



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

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



CARDBOARD CONSOLIDATORS FOR YOGHURT POTS Ø 67,5 mm

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, very resistant cardboard.

Consolidator neutral white	Ref.	Number/ pack
---------------------------------------	-------------	-------------------------

4 pots	910AIJ	200
---------------	--------	-----

Consolidator all purpose printing	Ref.	Number/ pack
--	-------------	-------------------------

4 pots	910AIB	200
---------------	--------	-----

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



**NEW
CARDBOARD CONSOLIDATOR
White or all purpose
printing**



Printing on request, from 20 000 consolidators.

MILK BOTTLES

1/4 litre milk bottle Color : white.
Material : PP.
Packaging : 181 bottles.
16 bundles per pallet : 2896 bottles.

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



25 cl

Ref :

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



50 cl

1/2 litre milk bottle Color : white.
Material : PP.
Packaging : 136 bottles.
18 bundles per pallet : 2448 bottles.

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

Ref :

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

1 litre milk bottle Color : transparent.
Material : PP.
Packaging : 144 bouteilles under plastic dust sheet.
5 bundles per pallet : 720 bottles.

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

Ref :

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



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 color : translucent.
Packaging : under dust sheet.
Material : HDPE.
Box of 46 / palett of 460.

Screwing cap With inviolability ring.
Color : red.

Ref :

Bottle		900ABV
Cap	●	900ABU

5 litres milk bottle Color : translucent.
Packaging : under dust sheet.
Material : HDPE.
Not graduated.
Box of 18 / palett of 144 or 180 (no reconditioned in box).

Screwing cap With inviolability ring.
Color : red.

Ref :

Bottle		900ABT
Cap	●	900ABU



5L

RYE STRAW MATS

Size (in cm)	Quantity by box	Ref.
- 20 x 50 length of straw 20	125 straws	049AMA
- 30 x 30 length of straw 30	200 straws	049AGA
- 30 x 40 length of straw 30	150 straws	049ABA
- 51 x 31.5 (for stainless grids)	175 straws	049AEA
- 45 x 55 length of straw 45	100 straws	049AFA



PLASTIC STRAW MAT



Width : 0.30 mètre

box of 100 or 120 linear metres. Depending on consignment.

Ref : 049CBA

STRETCH FILMS

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



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.

Ref : 911BAA

To use with film 911ABK or 911ABL (see above)



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.
Permits to seal the film under the container.
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 above)

PACKAGING PAPERS

GREASEPROOF PAPER

45 g/m² (to use on the both sides).
Fresh cheese, half-fresh, butter, freezing.

SIZE :	65 x 100	Ref : 911AAA
	65 x 50	Ref : 911AAB
	32 x 50	Ref : 911AAC
	32 x 25	Ref : 911AAD
	33 x 32	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/m², treated in the mass (to use on both sides).
Dry cheese, ripened cheese.

SIZE :	65 x 100	Ref : 911AAF
	65 x 50	Ref : 911AAG
	32 x 50	Ref : 911AAH
	32 x 25	Ref : 911AAI
	33 x 32	Ref : 911AAK

PACKAGING : 10 kg packed under kraft brown paper.

PARAFFIN PAPER

50 - 55 g/m², 1 face treated. Use : Cheese on paraffined side.
Half-fresh, dry, ripened cheese. Advised for long storage under paper.

SIZE :	65 x 100	Ref : 911AAL
	65 x 50	Ref : 911AAM
	32 x 50	Ref : 911AAN
	32 x 25	Ref : 911AAO
	33 x 32	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/m², 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/m² (1 face paper, 1 face PE).
Fresh cheese, butter.

SIZE :	65 x 50	Ref : 911ABT
	32 x 50	Ref : 911ABU
	32 x 25	Ref : 911ABV

PACKAGING : 10 kg packed under kraft brown paper.



Sealing machine for paper
Ref : 038FKA

DUPLEX

55 g/m² (1 paper sheet stuck on 1 film, use on the film side).
Ripened cheese with moulds, dry cheese.

SIZE :	32 x 50	Ref : 911AAR
	32 x 25	Ref : 911AAS

PACKAGING : 10 kg packed under kraft brown paper.



CAMEMBERT PAPER

40 g/m² (1 opaque sheet stuck on a paraffin sheet).

by pack of 1000 sheets

SIZE :

Sheet of **210 x 210** mm Ref : 911AAU

Sheet of **245 x 245** mm Ref : 911AAT



COULOMMIERS PAPER

40 g/m² (1 opaque sheet stuck on a paraffin sheet).

by pack of 1000 sheets

SIZE :

Sheet of **300 x 300** mm Ref : 911ABY



SEALABLE CONTAINERS

CONTAINERS Translucent rectangular sealable Material Polypropylene

Capacity :

- 250 ml L : 137 x w : 95 x H : 30
Per packet of 100 or per box of 1200

Ref : 910AFB

- 500 ml L : 137 x w : 95 x H : 63
Per packet of 100 or per box of 1200

Ref : 910AFE

- 750 ml L : 190 x w : 137 x H : 38
Per packet of 100 or per box of 600

Ref : 910AFG

- 1 L L : 190 x w : 137 x H : 53
Per packet of 100 or per box of 600

Ref : 910AFH

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 PP.

Ref : 038FHA

Sealing film for polypropylene containers above ; film to use with 038FEA device.

- _ Width 280 mm.
- _ Length 300 metres.
- _ Thickness 40 microns.
- _ Material PP.

Ref : 038FHB

SEALING FILM for alveolated trays

Sealing film for PSPE alveolated trays (see page 82) ; film to use with 038FQA device.

- _ Width 150 mm.
- _ Length 500 metres.
- _ Thickness 52 microns.
- _ Material PP + PE.

Ref : 038FHC

Sealing film for PSPE alveolated trays (see page 82) ; film to use with 038FEA device.

- _ Width 280 mm.
- _ Length 300 metres.
- _ Thickness 40 microns.
- _ Material PP + PE.

Ref : 038FHD



Sealing machines and plates see page. 45

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.** by 10 or per box of 1000

- 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



WHITE CUP

diam : 106 - Ht : 15

Ref : 910AJA

Per pack of 100 or per box of 3300

SMALL DISH for fresh demolded cheeses (sealing not possible) – box of 1000



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

Ref : 910AAK

Per pack of 250 or per box of 1000



« MONOSHELL » BOX for one cheese (embossed bottom + lid with hinges and closing clips)



Ref.	Ø in mm	Useful height	Material	Number/ 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
910AHB	L = 160; w = 50		PET	900

DOUBLE BOX for two cheeses (embossed bottom + lid with hinges and closing clips)

Ref.	Ø in mm	Useful height	Material	Nb/ box
910AEB	60	31	PET	1260



EXPANDED POLYSTYRENE TRAYS

TRAYS

Expanded polystyrene trays black or brown colour.

Ref.	color	Dim. Bottom In mm	Dim top In mm	Qty By box
910CAA	Black	100x65x15	135x100x21	1200
910CBA	Black	90x90x16	135x135x19	1000
910CBB	Brown	90x90x16	135x135x19	1000
910CCA	Black	140x95x18	180x135x17	1000
910CDA	Black	180x90x160	225x135x17	1000



910CAA

910CBB



910CBA

910CCA



910CDA

WOODEN PUNNETS AND BOXES

WOODEN PUNNETS

Standard poplar wood. On request « with greaseproof paper counter stucked ».

Ref.	Dim. Bottom In mm	Dim top In mm	Qty By packet
910ACP	120X55 ht 20	150X85	180
910ACD	150x60 ht 15	172x77	240
910ACN	186x50 ht 21	215x80	200
910ACK	60X120 ht 9	133x72	250
910ACY	107x105 ht 18	130X135	160
910ACX	Diam. 80 ht 30		-



910ACP

910ACX



910ACN

910ACK



910ACY

910ACD



CAMEMBERT WOODEN BOX

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.

By 10 or per box of 320



Lids labelling possible from 10 000 Boxes – Contact us.

Etablissements COQUARD - 69400 Villefranche sur Saône

BAGS IN BUNDLES



911AEB

BAGS IN BUNDLES

Thickness 13 microns, semi opaque.
box of 6 bundles of 500 : 3000 bags.

Size : L 17 cm x D 22 cm

Ref : 911AEA

By bundle of 500 or per box of 6 bundles



911AEA

Size : L 23 cm x D 31 cm

Ref : 911AEB

By bundle of 500 or per box of 6 bundles

SALES BAGS

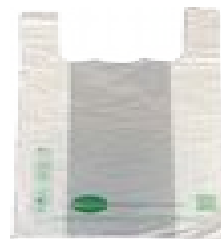
BAGS WITH STRAPS

Thickness 13 microns, material biosourced, biodegradable.
Box of 20 bundles of 100 : 2000 bags.

Size : Width. 26 cm x Gusset 6 x Height. 45

Ref : 911ADF

Colors : green or white + All purpose printing
 By bundle of 100 or per box of 20 bundles



911ADF



911ADC

REUSABLE AND RECYCABLE PLASTIC BAGS

Thickness 50 microns,
Box of 5 bundles of 100 : 500 bags.

Size : Width. 27 cm x Gusset 14 x Height. 48

Ref : 911ADC

Colors : green or white + All purpose printing
 By bundle of 100 or per box of 5 bundles

**NEW
 PLASTIC BAGS
 IN ACCORDANCE WITH
 THE STANDARD
 CASH BAGS**

KRAFT PAPER BAGS

Size : Small bag Width. 16 cm x Gusset 10 x Height. 28

Material : White kraft paper. Without handle.

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

INK PAD / ALIMENTARY INK

Cartridge for pneumatic converter (food ink)

Application : lids, metallic bottom can.

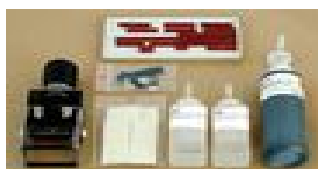
Ref : 200EAD



Pad + complete set

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

Ref : 200EAA



LABELLING MACHINES

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 :

Composed of 10 rolls of 1000 labels + 1 inker

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

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 1st line blank and 2nd line printed in red :

Composed of 10 rolls of 1000 labels + 1 inker

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

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 :

Ref : 200DAP

Composed of 10 rolls of 1000 labels + 1 inker

IDENTIFICATION LABELS



200DAE

Synthetic paper labels for identification of piles of grates

Waterproof and tearproof material

Dimensions : 100 x 150 mm.
Drilled 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

SALES LABELS

« Coat of arm » shaped

with stainless-steel pike.

Dimensions : 6 x 8 cm.

In PVC for food contact.

Ref : 200DAT

200DAT



White label

Dimensions : 6 x 8 cm.

Permits to batch the price by a system with disk.

To fix with a stainless-steel flexible clip.

Ref : 200DAD

200DAD



Rectangular white label

withouth stainless-steel pike,

To fix with or without support.

Dimensions : 6 x 8 cm.

In PVC for food contact.

Ref : 200DCC

200DCC



Label rectangular board

withouth stainless-steel pike, to fix with or without support.

Dimensions : 6 x 8 cm.

In PVC for food contact.

Ref : 200DCD

200DCD



Rectangular slate label

withouth stainless-steel pike, to fix with or without support.

Dimensions : 10,5 x 7 cm.

In PVC for food contact.

White marker writing or chalk.

Ref : 200DCE

200DCE



Transparent label support

In PVC for food contact.

Ref : 200DCA

200DCA



White felt pen for writing on labels.

Medium point, erasable with a wet cloth.

Ref : 200DAB

Black felt pen for writing on labels.

Medium point, erasable with alcohol.

Ref : 200DAC

PLASTIC SHELF

Plastic 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. Color : Beige.
Quality : food contact, very easy and fast assembling.

Ref : 201EAA



201GAA

Stainless-steel feet

raise the shelf from 10 cm.
(for shelf 201EAA)

Ref : 201EAB



201EAA

ALUMINIUM SHELF

Anodized aluminium shelf

Aluminium structure of 4 levels with polypropylene shelves.
Length : 935 mm – Width : 555 mm – Height : 1750 mm.
Removable and machine washable shelves.
Height flexible of levels.
Capacity 60 kg by level.
4 ajustable feet with jacks.

Ref : 201GAA

STAINLESS-STEEL SHELVES

Stainless-steel full shelves

To bolt on a wall, width 300 mm.
Back plate of 40 mm.
Length 600 mm

Ref : 201EBA

Length 1200 mm

Ref : 201ECA



Photo example : composed of one base 201EDB and three shelves 201EDA.

Stainless-steel adjustable shelves

Dimensions : 1200 mm x 450 mm x ht 430 mm.
Safe load for each shelf : 50 kg.
Conceived for being easily assembled by bolting to form a shelving.

Ref : 201EDA

Stainless-steel base for adjustable shelf 201EDA

Dimensions : 1200 mm x 450 mm x ht 160 mm.
Safe load 50 kg.
Conceived for being easily assembled with a shelf 201EDA by bolting,
It can be used as shelving.
Assembled with 4 adjustable jacks for a good stability of the unit.

Ref : 201EDB

Adjustable feet for shelves : set of 4

Recommended for making level and for a good stability.

Ref : 201EEA

DETERGENT SOLUTIONS FOR DAIRY

CAUTION : never mix an acid product with an alkaline product
 Use the protections adapted to the dosage of detergents
 (body : boots and apron, hands : gloves, eyes: mask or glasses)

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 2010/01/15

MANUAL CLEANING FOR WASHING-UP

BASO MANUCLEAN Neutral and very degreasing detergent (liquid).

Jerry can de 5 kg
 Ref : 100ACB

Use : For washing of small equipment.

**More effective
 Very degreasing**



ALKALINE



BASO CTC Disinfectant (chlorinated) and alkaline detergent.

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 detergent (chlorinated) alkaline (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

BASO SEPTACID 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.

DISINFECTION

ARVO 21 SR *Bactericidal and alcoholic disinfectant of surface (liquid).*

Utilisation : To apply pure by sprinkling or by soaking.
Without rinsing.

Jerry can of 4,5 kg
Ref : 100ABR



DISINFECTANT WIPES ARVO 21 SR

Single-use, without rinsing.

Box of 200 wipes.
Ref : 100ABQ

ARVO SEPT *Disinfectant with bactericidal and fungicidal properties (moulds) (liquid).*

Use : To apply on cleaned (with an acid and/or a base) and rinsed surfaces.

For soaking, circulation or sprinkling.

Disinfection of all cheese dairy equipment.

Non corrosive product.

PS : Product much more effective than bleach against moulds.

Jerry can of 20 kg
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

HAND CLEANING

RC MANO SEPT *Antiseptic soap for hands (liquid)*

Decontaminating, deodorizing and softening.

Jerry can of 5 kg
Ref : 100ABX



SOAP DISPENSER

Capacity : 1 litre (to fix on the wall).

Ref : 100AAW

NEW
Softer for
the hands



HAND DISINFECTION

DISINFECTANT FOR THE HANDS *Hydroalcoholic gel*

Refill of 0,8 L.

Ref : 100ABV



DISPENSER for refill of hands disinfectant.

Ref : 100ABU



CLEANING OF MILKING EQUIPMENT

INDAL SUPERMILK *Detergent, disinfectant, chlorinated, alkaline product (liquid).*

Use : Washing in circuit, non foaming product.

Jerry can of 24 kg
Ref : 100ABP



INDAL PRO TOP *Detergent, acid descaling (liquid).*

Use : Washing in circuit, non foaming product.

Jerry can of 24 kg
Ref : 100AAY



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.
Suitable for milking towels.
Suitable for use in food contact.

Bucket of 8 kg
Ref : 100ABW

AIR DISINFECTION

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

15-30m³

Ref : 100BAB

50-100m³

Ref : 100BAD



RETENTION CONTAINER / DOSING PUMPS

RETENTION CONTAINER

Suitable for 1 can of 20 to 30 kg, alkaline or acid 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 : walls and ceiling)

Created for cheese factories , packaging rooms, cheese ripening rooms. Permits the protection of surfaces against moulds.

Acrylic, white and bright paint

Output : 10 m² 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)

Efficient
against
moulds



Packaging : 4 Litres

Ref : 113ADA

MANUAL SPRAYER



045GCA

1 LITRE SPRAYER

Entirely washable.

Ref : 045GCA



045GAB

1.5 LITRES SPRAYER FOR FOOD PRODUCTS

Food quality. Suitable to spray liquid ash, colouring and ripening solution.

Ref : 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

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



114KEA

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



114KDA

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

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
Delivered 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.

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 : 1000 mm

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. x height 360 mm

Capacity : 150 L

Color : 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

Etablissements COQUARD - 69400 Villefranche sur Saône

WASHING MACHINE "farm dairy"



Aperitive
block-moulds



73 L Vat



Distributors



Glass milk bottles



Block-
moulds



Trays



Extensions



New control panel



Cheese
grates



20 - 30 L Cans



Whey
stainers



Perforated
boxes

Ref : 114AUA

Suitable for washing of dairy equipment. All stainless steel made. Opening by double « sash-window » and wheel that permits 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 :	2/4/6 minutes
Capacity washing/rinsing vat :	60 litres/12 litres
Washing pump power :	2,2 kW

Power heating/ washing/rinsing :	9 kW/6 kW
Total power :	11,2 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

WASHING MACHINE “artisanal cheese dairy”



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



114AFA

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) Ref : 115GBA
Broom 50 cm soft fibres (length 60 mm) Ref : 115HAA

STRAIGHT BROOMS

26 cm, long bristles, soft fibres (length 90 mm) Ref : 115KCA
26 cm, long bristles, hard fibres (length 90 mm) Ref : 115KDA

BRUSHES FOR MILK VAT

Soft fibres
Hard fibres

Ref : 115LAA
Ref : 115LBA



FOAM FLOOR SQUEEGEES

50 cm, black foam Ref : 115MCA
Spare foam 50 cm Ref : 115MDA
70 cm, black foam Ref : 115MAA
Spare foam 70 cm Ref : 115MBA

BROOMSTICKS

White broomstick in glass fibres for scraper 1.40 m Ref : 115RAA
Blue broomstick in glass fibres for brush 1.30 m 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



HAND SCRAPER

length 25 cm Ref : 115MEA

115MEA

HAND SCRAPERS WITH HANDLE length 25 cm Ref : 115MEB



115MEB

TUBULAR FLEXIBLE BRUSHES, with stainless-steel rod

FOR WASHING HOSES

	Diameter		Diameter
Ref : 115SAA	10 mm	Ref : 115SEA	50 mm
Ref : 115SBA	20 mm	Ref : 115SFA	60 mm
Ref : 115SCA	30 mm	Ref : 115SGA	70 mm
Ref : 115SDA	40 mm	Ref : 115SHA	80 mm

Small brushes for washing test tubes
Diam : 20 mm
Ref : 115SJA

THREADED ROD for brush 1 m, stainless-steel
Ref : 115SKA

EXTENSION for rod, 1 m, stainless-steel
Ref : 115SLA



BOOTS

In P.V.C nitrile, color white, special for dairy.

36	199AAB	42	199AAH
37	199AAC	43	199AAI
38	199AAD	44	199AAJ
39	199AAE	45	199AAK
40	199AAF	46	199AAL
41	199AAG	47	199AAM



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, color white, washable at 50°C.

36	199BBA	42	199BBG
37	199BBB	43	199BBH
38	199BBC	44-45	199BBJ
39-40	199BBE	46	199BBK
41	199BBF	47	199BBL



CLOSED CLOGS at the back

In P.V.C, color white.

36	199CBB	41	199CBG
37	199CBC	42	199CBH
38	199CBD	43	199CBI
39	199CBE	45	199CBK



LEATHER CLOGS opened at the back

Leather on top, thick and non-slip sole, toe cap white color.

35	199CCA	41	199CCG
36	199CCB	42	199CCH
37	199CCC	43	199CCI
38	199CCD	44	199CCJ
39	199CCE	45	199CCK
40	199CCF	46	199CCL
		47	199CCM



MOCCASINS

Leather on top, thick and non-slip sole, toe cap, white color.

36	199DBB	42	199DBH
37	199DBC	43	199DBI
38	199DBD	44	199DBJ
39	199DBE	45	199DBK
40	199DBF	46	199DBL
41	199DBG	47	199DBM



WORKING CLOTHES

APRONS



199CCQ

Polyurethane apron

Color : white; with adjustable straps and loop on back.

Ref : 199CCQ

With loops in X, nitrile height : 115 cm
(good resistance, thick model) White color.

N.B : STAINLESS STEEL Eyelets

Ref : 199CCO

With loops in X, nitrile height : 130 cm
(good resistance, thick model) White color.

N.B : STAINLESS STEEL Eyelets

Ref : 199CCP



199CCO/199CCP

WHITE TEE SHIRT

Material : 100 % Cotton.

	Size	Ref.
S	1	199KAB
M	2	199KAC
L	3	199KAD
XL	4	199KAE
XXL	5	199KAF

WHITE COATS

Material : 67% Polyester, 33% Cotton - Tergal – With plastic buttons.

	Size	Ref.
36-38	0	199HAA
40-42	1	199HAB
44-46	2	199HAC
48-50	3	199HAD
52-54	4	199HAE
56-58	5	199HAF



WHITE JACKETS

Material : 100% Cotton. With plastic buttons.

Size	Ref.
36/38	199IAD
40/42	199IAF
44/46	199IAJ
48/50	199IAN
52/54	199IAR
56/58	199IAV

WHITE PANTS

Material : 100% Cotton. With plastic buttons.

Size	Ref.
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

Size	Ref.	Head size	Size	Ref.	Head size
1	199AKB	52 cm	4	199AKE	62 cm
2	199AKC	56 cm	5	199AKF	66 cm
3	199AKD	60 cm			

DISPOSAL WORKING CLOTHES

CAP

Not weaved, white. Bag of 100.
Ref : 199LAY

WHITE COAT FOR VISITORS

Ref : 199HBA

In opaque plastic polyethylene single unit.

WHITE COAT FOR VISITORS

Ref : 199HAQ

In polyethylene woven and breathable fiber; single unit.

APRON

Ref : 199FAY

In white polyethylene, bag of 100.
Dim : 80 x 125 cm.

OVERSHOE

Ref : 199RAB

Polyethylene blue sole, bag of 25 pairs.



GLOVES / MASK

DISPOSABLE GLOVES

Natural vinyl, powdered. Box of 100.

Size 6/7
Size 7/8
Size 8/9
Size 9/10

Ref : 199GBA
Ref : 199GBH
Ref : 199GBI
Ref : 199GBJ



WASHING GLOVES

GLOVES Length : 40 cm Good insulation; very soft.

Small	Taille 8	Ref : 199GAI
Medium	Taille 9	Ref : 199GAJ
Large	Taille 10	Ref : 199GAK

EYE PROTECTION MASK

For use of detergents and other dangerous products for eyes.
Allows the wearing of prescription glasses under the mask.
Ref : 199GAL



WIPING

DISPENSER

of wiping roll, with central unwinding.
Dimensions : Diam. 180 mm ht. 200 mm.
Ref : 205BAA



HAND TOWEL PAPER

White color, 450 sheets size 20 x 23 cm.

Double thickness.

For dispenser above (Ref : 205BAA)

Ref : 205AAA



205BAA



205AAA

WIPING ROLL

White color, 1000 sheets size 36 x 23 cm.
Ref : 205FBA

205FBA

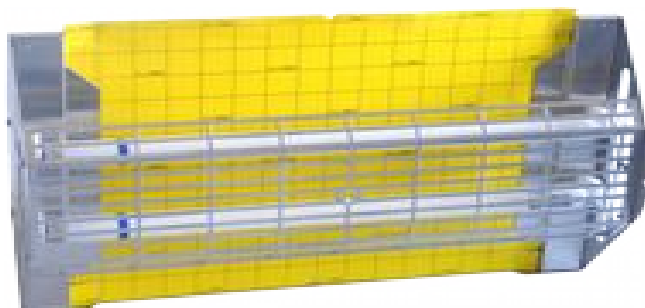
INSECTS EXTERMINATORS

EXTERMINATOR BY GLUE PLATES in stainless-steel

<i>Models</i>	<i>Power (WATTS)</i>	<i>Surface of treatment</i>	<i>Number and Power of lamps</i>	<i>Ref</i>
Medium	30	15 to 25 m2	2 x 15 W	109ALA
Large	40	30 to 50 m2	2 x 18 W	109ALB

<i>SPARE LAMPS AND GLUE PLATE</i>			
<i>Power</i>		<i>Dim. in mm</i>	<i>Ref</i>
15 W	for device 109ALA	450 mm	109BDA
18 W	for device 109ALB	600 mm	109BEA
GLUE PLATE by pack of 6 plates	for device 109ALA	395*310 mm	109ALD
GLUE PLATE by pack of 6 plates	for device 109ALB	540*310 mm	109ALE

To fix on the wall, or to hang horizontally.



NEW
Less fragments

EXTERMINATOR BY ELECTROCUTION in stainless-steel

<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>
Small	16	33	5 to 10 m2	2 x 8 W	109AIA
Medium	30	33	15 to 25 m2	2 x 15 W	109AJA
Large	40	33	30 to 50 m2	2 x 18 W	109AKA

<i>SPARE LAMPS</i>			
<i>Power</i>		<i>Dim. in mm</i>	<i>Ref</i>
8 W	for device 109AFA/109AIA	300 mm	109BFA
15 W	for device 109ADA/109AJA	after 01/01/10 450 mm	109BDA
	for device 109ADA	after 31/12/09 300 mm	109BDB
18 W	for device 109AEA/109AKA	600 mm	109BEA



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
	135	115	154JBC
	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 : Lenght : 365/397 Width : 265/292 Height : 118/120
Ref : 154FSA

LID white for full box 11 litres

Ref : 154FSB



BOX FOR DRAINING CURD

(See page 65).
Dim. ext. 600 x 400 ht 155 mm.
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 : 154MAB



DISPLAY BOXES

3 L Box Dimensions : 350 x 235 x 73 Color : white

Box only	Ref : 154LKA
Lid only <i>Transparent</i>	Ref : 154LKB
Grid	Ref : 154LLA

5 L Box Dimensions : 435 x 285 x 80 Color : white

Box only	Ref : 154LAA
Lid only <i>Transparent</i>	Ref : 154LCB
Grid	Ref : 154LBA

8 L Box Dimensions : 490 x 335 x 80 Color : white

Box only	Ref : 154LGA
Lid only <i>Transparent</i>	Ref : 154LHB
Grid	Ref : 154LDA

10 L Box Dimensions : 540 x 385 x 80 Color : 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.

COLOR 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 w 400 x h 460. Dim. int. : L 502 x w 302 x h 322.
Weight : 12 kg. Safe load : 20 kg.
Ref : 180BCA

SMALL BOX stackable, perforated for box 180BCA.
Color : 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 litres not refrigerated

Capacity : 148 litres.
Dim. Int. : Width 430 x Depth 650 x Ht. 530 mm.
Dim. Ext. : Width 570 x Depth 790 x Ht. 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 x ht 55 mm.
Ref : 180ACA

Eutectic plate (-3°C)

Dim. W 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.

Ref : 190GIA



190DAA

MARKET STALL

Showcase to be put on trestle or on table.
6 parts when disassembled. Power supply 220 V/50 Hz
Dimensions : 990 x 880 x 460 mm total weight 59 kg

Ref : 200CAB



Refrigerated removable boxes

Volume	Vehicles	Ref
200 L	- Citroën C15, Berlingot et Partner - Renault Kangoo - Fiat Doblo - Ford Courier - Volkswagen Caddy - Opel Combo Ext. Dim. : L. 74 x D. 83 x H. 96 cm	190DAA
647 L	- Citroën C15, Berlingot et Partner - Renault Kangoo - Fiat Doblo - Opel Combo - Ford Courier - Volkswagen Caddy	190GAA
800 L	- Citroën C15, Berlingot et Partner - Renault Kangoo - Fiat Doblo - Opel Combo - Ford Courier - Volkswagen Caddy	190GBA
956 L	- Berlingot rallongé et Jumpy - Renault Kangoo rallongé - Peugeot Partner rallongé et Expert - Fiat Doblo et Scudo	190GCA

OTHER CAPACITIES ON REQUEST

Specific options 190DAA

- Stainless-steel shelf + fixings Ref : 190FBA
- Additional shelf Ref : 190FCA

Options for 190GAA to 190GCA

- 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 : 230 V 2P+T

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.



CONTROL EQUIPMENT

LABORATORY EQUIPMENT

ACIDITY MEASURING

133AAA **Acidimeter** 0/100°D
 133AAF **Syringe** 10 ml
 133AAG **Phenolphthalein flask** of 60 ml
 133AAJ **Dornic soda** in 1 L
Measuring Acidity set 133AAA + 133AAF + 133AAG + 133AAJ

133AAB **Spare column** 10 ml for acidimeter
 133AAC **Flow tip** in glass
 133ABA **Spare rubber discharge pipe**
 133AAD **Milk pipet** 10 ml in glass



133AAJ

133AAA

PH MEASURING



134ABB



134AAT



134AAG



134AAI

134ABB **Tester monoblock portable pH-meter** for milk and yogurt with integrated temperature probe.
 Not suitable for hard cheese.

134AAT **Waterproof portable pH-meter** HI 9125
 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 HI 9024, 9025, 9124, 9125

134AAE **Epoxy electrode for liquid (water, milk, whey)** (HI 1230 B)
 or pH-meter HI 9024, 9025, 9124, 9125

134AAW **Temperature probe** for pH-meter HI 9124, 9125

134AAG **Buffer solution pH 7** 500 ml

134AAH **Buffer solution pH 4** 500 ml

134AAI **Conservation solution** KLC 250 ml

134AAJ **Wash-bottle** 500 ml

TEMPERATURE MEASURING

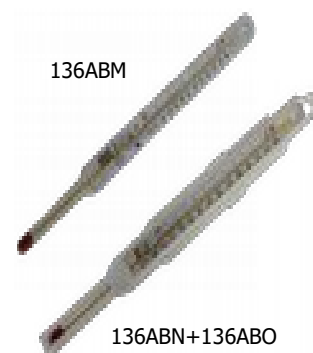
136ABM/ABN **Thermometer** for dairy **0 to 60°C/0 to 120 °C**
 136ABO **Plastic protection** for the thermometer above

136AAF **Laboratory thermometer. -10 à +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



136ABM

136ABN+136ABO



136ABI

THERMOMETERS FOR CHEESE VATS

- 136ABF **Waterproof thermometer plunging 300 mm** powered by battery
 136ABG **Waterproof thermometer plunging 500 mm** powered by battery
 136ABH **Waterproof thermometer plunging 800 mm** powered by battery
 136AAR **Stainless steel bracket** for fixing on the edge of the vat
 136AAJ **Recorder thermometer for pasteurization vat**
 Daily or weekly registration
 Battery powered
 Probe PT 1000, length on request
 Stainless steel glove finger
 136AAL **Disk for Recorder thermometer**
 Daily/Box of 100
 136BHA **Disk for Recorder thermometer**
 Weekly/Box of 100



136AAJ

136ABF

DENSITY MEASURE

- 141AAA **Densimeter** scale 1000/1300
 141AAB **QUEVENNE's lactic densimeter**

HYGROMETRY MEASURE

- 142AAC **Hair hygrometer**
 142AAG **Psychrometer** dry thermometer / humid thermometer
 with direct reading



142AAC

CONTAINERS FOR MEASURING AND SAMPLING



143AAH



143AAB

- 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

SCALE

- 138AAA **Laboratory scale** Safe load: : 2000 g Reading at 0.1 g
 138AAO **Stainless-steel production scale**
 Safe load : 30 kg Reading at 10 g (see page 65)
 138AAP **Homologation** for the sale, for scale 138AAO

138AAA



138AAJ

DESICCATOR / MOISTURE MEASURE

- 138AAJ Measure of dry matter in 15 mn from a
 sample of 5 to 10 g 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)

Inner volume : 65 litres
 Outside dimensions : Width 465 mm
 Depth 540 mm
 Height 825 mm
 Using heat up to 40°C – Accuracy $\pm 1^\circ\text{C}$.
 Using cold from 14 to 20°C up to 10°C in the room temperature.
 Ref : 139BBA

Etablissements COQUARD - 69400 Villefranche sur Saône

WATER TREATMENT FOR BREEDINGS, MILKING ROOMS AND CHEESE DAIRIES

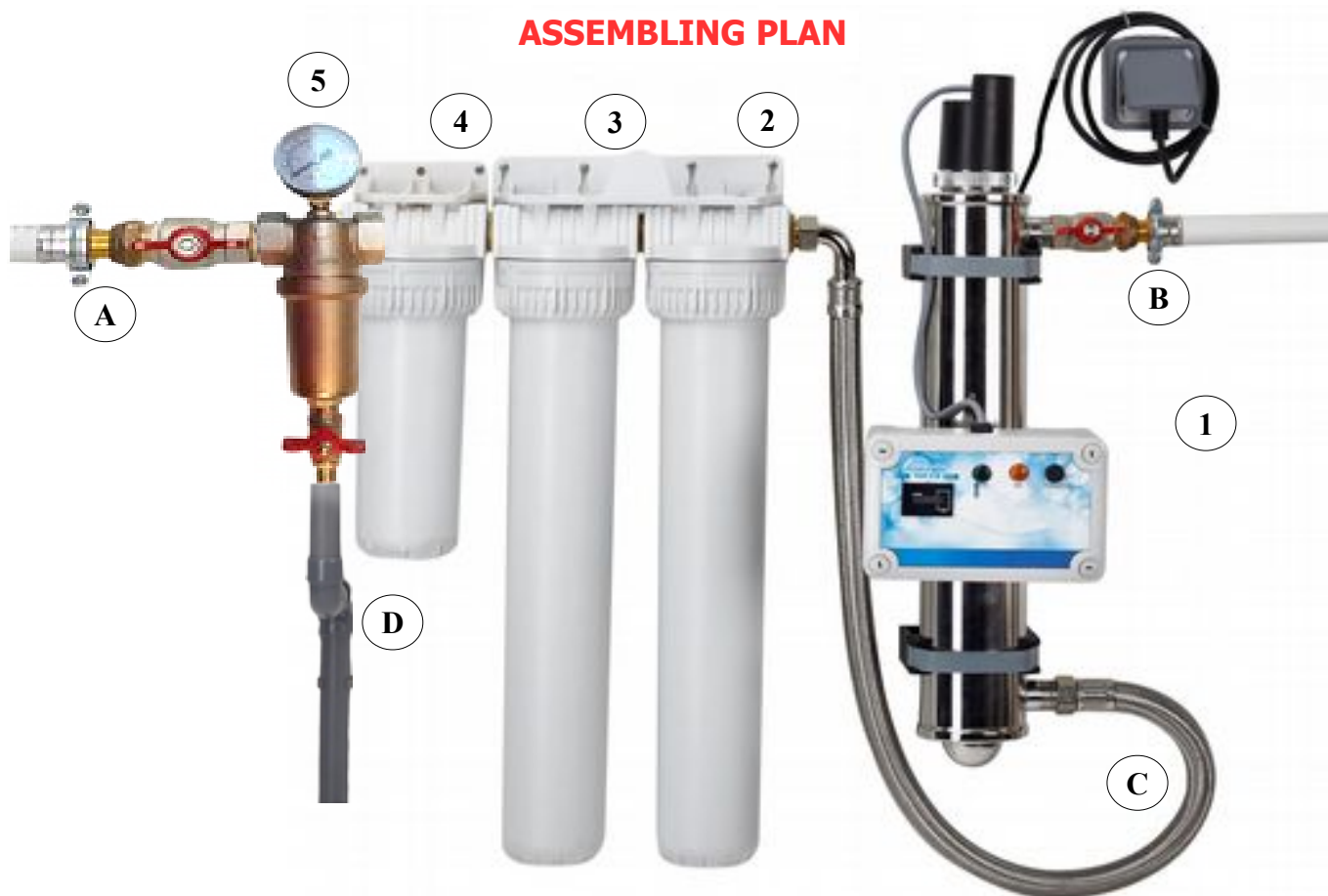
Water treatment by Uvc rays means :

- 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 overdosage.
- Easy to install, to control, to follow up.

Rules to respect for an efficient treatment :

- Ensure a water treatment of breeding, milking room and la cheese dairy.
- Ensure an efficient filtration before treatment by Uvc.
- Respect the maximum flow rate of 3 m³/Hour (50L/mn).
- Water-pipes disinfection before Uvc treatment processing.
- Control and monitor the system : filters, UV Lamp, quartz, tartre, 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.

**EFFICIENT AND
ECONOMICAL**

**Brackets, connections,
valves and pipes are
not supplied**

Equipment delivered on kit, ready to assemble. The Uvc lamp can be assembled horizontally or vertically.

Standard set = 320AAB + 320ABA + 320ACA + 320ADA + 3 BRACKETS 320ABC

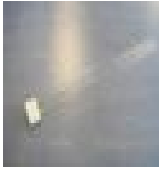
Complete set = Price of a standard set + 320AIA + 320AKA + 2*320AJA + 320ALA

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

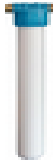
115

Device	Designation	Picture	Ref
Sterilize type MRUV56 UV Treatment device Treated flow : 3.000 l/h Protection of cheese dairy or home	Uvc full Treatment		320AAB
TREATMENT UVC BACTERIA, MOULDS FUNGUS	Uvc Lamp To be replaced every 8760 hours		320AAC

ORGANOLEPTIC TREATMENT (TASTE, COLOR...)

Device	Designation	Picture	Ref
FILTER CAE 10 MICRONS TYPE 20 " CONNECTIONS : ¾ M / M FLOW 3000 L/h	Organoleptic treatment		320ABA
VISIBLE PARTICLES Taste, color, smell Turbidity Chlorine	Corner plate for fixing		320ABC
FILTRATION DELIVERED WITH ITS CARTRIDGE	Cartridge CAE 10 µ To be replaced according to the load		320ABB

MICRO POLLUANTS TREATMENT

Device	Designation	Picture	Ref
FILTER 20 MICRONS TYPE 20 " CONNECTIONS : ¾ M / M FLOW 3000 L/h	Micro pollutants treatment		320ACA
VISIBLE PARTICLES	Corner plate for fixing		320ABC
FILTRATION DELIVERED WITH ITS CARTRIDGE	Cartridge 20 microns To be replaced according to the load		320ACB

BIG PARTICLES TREATMENT

Device	Designation	Picture	Ref
FILTER 65 MICRONS TYPE 9 " CONNECTIONS : ¾ M / M FLOW 3000 L/h	Big particles treatment		320ADA
SAND SILT BIG PARTICLES	Corner plate for fixing		320ABC
FILTRATION DELIVERED WITH ITS CARTRIDGE	Washable cartridge 65 microns To be replaced if torn		320ADB

MANUAL CLEANING FILTER(for very charged waters)

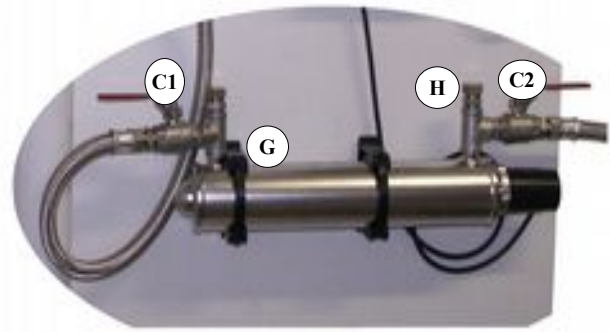
Device	Designation	Picture	Ref
MANUAL CLEANING FILTER 90 MICRONS CONNECTIONS : 1" F / F FLOW 3000 L/h	Manual cleaning filter		320ALA
MUDDY WATERS, CLAY BIG PARTICLES			

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 to 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. Ref : 320AKA

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.
 Ref : 320AJA

BIBLIOGRAPHY

LA FROMAGERIE À LA FERME

How to conceive, carry out, equip your milk farm processing unit.
 Co-published by : centre fromager de Carmejane / Methods 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 A LA FERME

How to process farmhouse dairy products
 Hygiene, quality, cooling chain
 Current regulation
 Publishing house : Educagri
 Book of 230 pages Ref : 350AAC
 In french



FABRIQUER DES YAOURTS ET DES LAITS FERMENTES A LA FERME

How to make yoghurts and fermented milk on the farm
 Published by : Actalia
 Book of 58 pages Ref : 350AAH
 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 by registered letter with acknowledgement to the carrier, the only one responsible within 3 days holiday periods not included.

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 will be taken.

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 wholeness 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
For a maximum 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

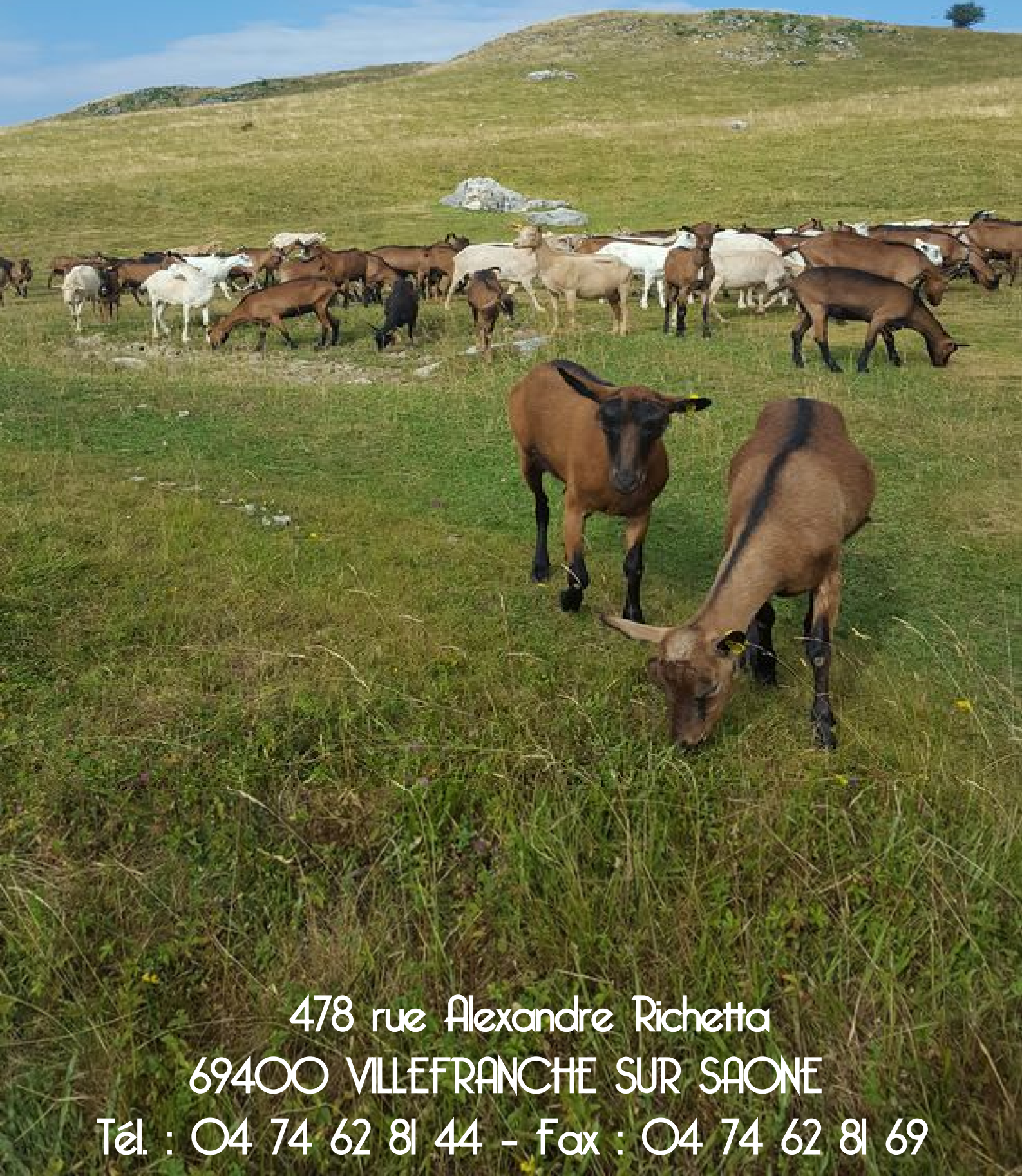
ATTRIBUTE CLAUSE OF ABILITY

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.

Etablissements COQUARD



478 rue Alexandre Richetta

69400 VILLEFRANCHE SUR SAONE

Tél. : 04 74 62 81 44 – Fax : 04 74 62 81 69