



wine solutions



- ● ● reception
- ● ● winemaking
- ● ● storage
- ● ● pumping
- ● ● grape presses





- Reception
- Winemaking
- Storage
- Pumping
- Pressing

Skills



Arsilac offers all wine-making equipment from reception of the harvest to bottling. Our team will work with you to define the material at the best value for money for your project.



Arsilac offers the best brands in each area, all our equipment meets the latest qualitative requirements of the wine world.





Expertise ● ● ●

- Project
- Conception
- Implementation
- Installation
- Turnkey

Regarding the rest of our supplies, you will find on our site www.arsilac.com all the major equipment or custom-made equipment.



Turnkey : this is our asset, for your entire project you will only have one contact until commissioning.





Revaluation

Repurchase

Renewal

Dismantling

Handling

Transport



Founded in 2006, in Provence, the Arsilac company specializes in the recovery of used wine equipment.



From the reception of the harvest to the bottling, we will help you to make the most of your unused or obsolete assets. This cash will allow you to develop your new projects and your investments.



The Arsilac company takes care of everything: dismantling, handling and transport. Our unique know-how is essential for your satisfaction.





Economics ●●●

- Availability
- Reconditioning
- Upgrading
- Delivery
- Installation

Opportunity is the best way to grow inexpensively. Indeed, you can acquire quality equipment at a reduced price.

All second-hand equipment may be revised, modified or brought up to standard. All the equipment can be delivered and set up thanks to our handling and transport service.

You can find all our availabilities on our website : www.arsilac.com



Grap reception

from 5 T / h to 40 T / h, receiving hopper, harvest pump, destemmer, vibrating sorting table, elevator, receiving conveyer, automatic sorting table ...



Grape presses

from 20 HL to 100 HL, all stainless steel pneumatic press with stainless steel single-body frame. Open or closed cage. Control panel with touch screen ...



Heating and cooling solutions

Refrigeration unit, reversible or not, iced or glycol water. Harvest exchanger, air heater, temperature control of the wine-making tank, etc.



Storage and mixing tank

Stainless steel or fiberglass, from 1 HL to 1000 HL. Storage or vinification, with shell circuit, honeycomb. Insulation, pegging, automatic draining ...



Pumps

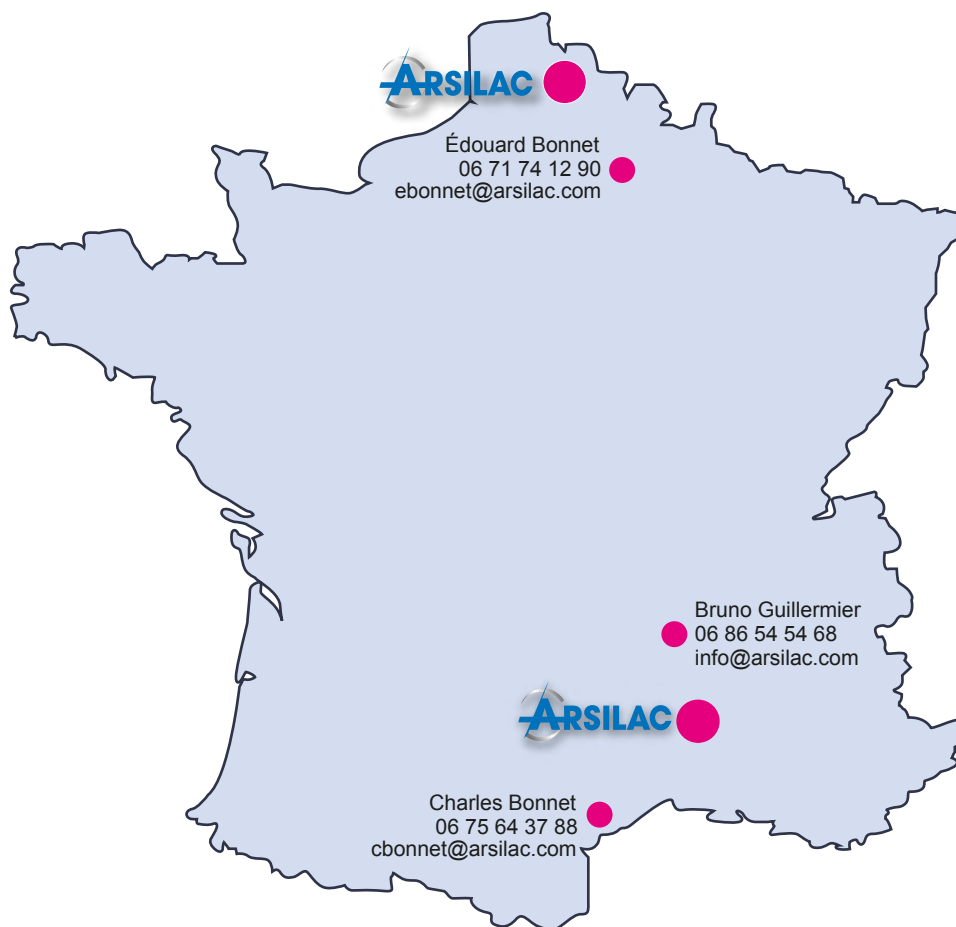
Peristaltic pump, impeller pump, pigtail pump, piston pump, grounds pump, olive oil wine pump, centrifugal pump ...



Various equipment

Tuyauterie, raccord, vannes, traitement des vins, oxygénation, réseau azote, instruments de mesure, hygiène et protection, nettoyage, désinfection ...





Headquarters

754 Chemin du Marquis
84100 Orange
Tél. : 04 90 340 938
Fax. : 04 90 296 987
Port. : +33.(0).675.643.788
Email : cbonnet@arsilac.com

Northern agency

Parc de la Cimaïse
14, rue du Carrousel
59650 Villeneuve-d'Ascq
Tél./fax. : +33.(0).320.054.099
Port. : +33.(0).671.741.290
Email : ebonnet@arsilac.com

www.arsilac.com