



# CUSTOMIZED ELASTOMER SOLUTIONS FOR THE WINE INDUSTRY

## PNEUMATIC PRESSURE MEMBRANE AND SEALING SOLUTIONS

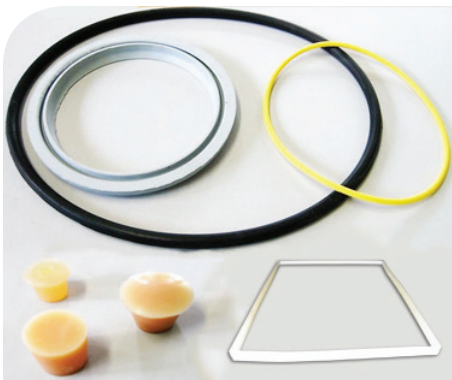
**Ensure the best pressing for grape juice extraction and get the best protection for your wine from external environment during the different stages of winemaking!**

Hannecard's pneumatic wine press membrane solutions are designed with an elastomer specially developed to meet customers' specifications.

4 good reasons to use Hannecard elastomer solutions:

### CUSTOMER REQUIREMENTS :

- Resistance to pressure
- Resistance to deformation
- Resistance to grape juice
- Maintenance of characteristics over time
- Robustness for better longevity



### 1. A product range unique in the market

A range of manufacturing tools allowing us to offer a complete range of pneumatic wine press membranes (from 10 to 130 HL). Other dimensions possible on request.

A complete range of sealing solutions in all stages of winemaking, from fermentation to storage, including transport: barrel plugs, molded seals, extruded seals (rubber, silicone)

### 2. Technical support

- Technical advices for the choice of materials, hardness and dimensioning.
- R&D in own laboratory to define a tailor-made material.

### 3. Our solutions

- Formulation of a specific elastomer for resistance in a wine environment
- Possibility of providing elastomeric solutions in confection, molding and extrusion
- Available rubber quality with food requirements

### 4. Our references

- Whole range of Schneider wine press from 10 HL to 130 HL
- More than 30 years of experience
- Supply of silicone plugs and molded / extruded seals

### MORE INFORMATION?

More information, please contact your local Hannecard partner or visit our website at:

[www.hannecard.com](http://www.hannecard.com)