Customer Testimonial

Quinplex® Food Machinery Lubricant (4025)

William Hill Winery – Napa, Calif.

Various Equipment

- Extended grease interval from every day to every three days

Customer Profile

William Hill Winery is a respected name in the wine business and also a market leader worldwide. They have now been an LE customer for about 3 months, and LE products have greatly enhanced their operation in this short period of time.

Application

The winery uses various types of equipment including a large drum press with 2 main bearings, various pump motors and bottling equipment. Their main piece of equipment is a Willmes grape press, model TP-15, which is used to squeeze the juice from the grapes using a membrane press procedure.

Challenge

The winery’s concern, while using a commercial grade grease, was relubrication. They were lubricating bearings each day, which was expensive not only in product, but also in labor costs.

LE Solution

The local LE lubrication consultant recommended Quinplex® Food Machinery Lubricant (4025) for this application. Quinplex 4025 is USDA authorized and rated H1 for food and beverage processing equipment. It is clean to use, water resistant, resists high temperatures, clings to metal, and is mechanically stable. It also contains Quinplex®, LE’s exclusive additive that enhances lubricant performance.

Results

Since using Quinplex 4025, the usage of grease has dropped significantly. They are now greasing the bearings only once every three days, which has saved approximately $50 per week in lubricant and labor costs.

Other Products Used

- Almagard® Vari-Purpose Lubricant (3752)
- Monolec® Synthetic Industrial Lubricant (9460)

Thank you to Calvin Chase, cellarmaster, and to the local LE lubrication consultant, for providing the information used in this report.
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Based on actual user experience. Individual results may vary. Not intended to supersede manufacturer specifications.