

To improve its wine-bottling operations, E. & J. Gallo Winery found the perfect pairing – Noria’s lubrication engineering.



Jay Koser
Predictive Maintenance Tech.
E. & J. Gallo Winery

Overview

Challenge

- Disorganized lubrication procedures
- Equipment failure and downtime
- Status quo opposed to change

Solution

- Noria’s engineering design for machine optimum reference state (ORS)
- Retooling mindsets and methodologies for continuous lubrication improvement
- Company culture change for entire plant changing people and machine performance

Results

- Best practices for lubrication
- Fewer breakdowns, less downtime
- More skilled maintenance staff to handle lubrication-related issues
- Cultural change

As the largest winery in the world E. & J. Gallo Winery (Gallo) has a commanding view of its 16,000 acres of vineyards from its headquarters in Modesto, Calif.. Behind this picturesque scene lie Gallo’s wine-bottling operations, which are extensive, complex and world-class.

It wasn’t always this way. In terms of machinery lubrication, Gallo lacked the processes and procedures required for proper maintenance. That was until Noria provided Gallo with the blueprint for developing best practices for lubrication.

“For companies that don’t know what to do or how to start, Noria offers a fantastic experience.”

– Jay Koser

The Dirty Truth

Before Noria’s arrival, Gallo’s approach to machinery lubrication was disorganized and, in a word, dirty.

“Our lube room was basically a cabinet with crap thrown in it,” said Jay Koser, Gallo’s predictive maintenance technician. “There were dirty containers and dirt all over them. Our 5-gallon grease pump always had the top off and instead was covered with cardboard with dirt on top of that.”

Dirty, haphazard lubrication procedures resulted in frequent mechanical failures, contaminated samples and confused mechanics. ▼

Lubrication Engineering and Training

Noria performed the engineering design phase of its Lubrication Program Development, which included a new lube room design. Noria's team spent three days onsite teaching lubrication best practices and weeks developing a roadmap for Gallo to follow, as the winery opted to implement the design in-house.

For instance, Noria provided Gallo with examples of how to lubricate machinery and the best way to manage grease, from its use and storage to transporting the lubricant, as well as interval times based on run time and run hours.

In addition, Koser attended Noria's Fundamentals of Machinery Lubrication class where he earned his Machine Lubrication Technician (MLT) Level I certification. Later, he received an MLT Level II certification and became certified in ultrasonic, vibration and thermography.

“I was impressed with the in-depth study.” – Jay Koser

“My Noria instructors were very good at going over everything,” said Koser. “I was impressed with the in-depth study, the attention to detail and how instructors would say, ‘Study this part and make sure you know this and that,’ to be ready for the test.”

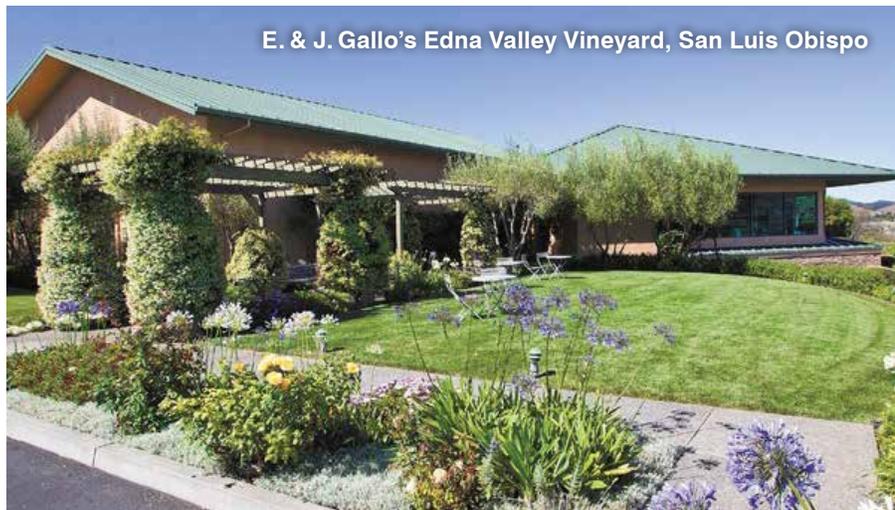
With Noria's engineering plans and technicians like Jay Koser trained, Gallo's machinery maintenance and lubrication procedures were set for a transformation.

A World of Difference

Gallo's wine-bottling operations haven't changed. A conveyor transports wine bottles along various stages such as “rinsers,” “fillers,” “corkers” and “labelers” before the bottles are processed and stored in the warehouse.

What have changed are how the wine-bottling machinery is maintained and the resulting impact on maintenance issues. According to Koser, the machinery runs better and is much more reliable. Samples come back cleaner with no contaminants.

“If the sample reveals something, we can go out and fix it before the machine completely dies and gives us downtime,” said Koser.



E. & J. Gallo's Edna Valley Vineyard, San Luis Obispo

Maintenance also has been simplified. Gallo reduced the number of different lubes in use from 30 to nine, while the number of greases dropped from 15 to three. As for the dirty lube room, it's now cool, dry, clean and neatly organized. One side is designated for food-grade lubricants, with the other side for non-food-grade lubes. Containers are color-coded, and grease is stored at the right temperature.

Noria's Lubrication Program Development also engineered something else – a cultural change at Gallo. Initial resistance to the new process actually brought about acceptance and proponents of the new way of doing things. How? You could say results speak for themselves.

“Once people saw that it was helping out the machines and easier to deal with, they actually liked it,” said Koser.

Based on the success of Gallo's wine-bottling operations, Noria's blueprint for lubrication is now being applied in Gallo's spirits plant.

For more on Noria's Lubrication Program Development, contact Noria at 800-597-5460 or visit www.noria.com.



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