



Highlights

- Space-saving, semi-automatic cleaning at barrel site
- Integrated vacuuming of dirt water without separate pump
- Hot-water high-pressure supply up to 140° and 21 liter water per minute
- High mobility through compact dimensions and castors

Professional barrel cleaning without compromising quality for small and medium barrel quantities

Barrel cleaning device and high-pressure from the same supplier for highest standards regarding cleaning quality, efficiency and handling.

Siebe Dupf Winery

Established as wine shop in 1874, Siebe Dupf with its 30 employees also produces wine since 60 years and is the biggest in the Basel area today. The grapes for the wines which are honored "Best of Swiss Wine" on a regular basis come from their own vineyard as well from 100 local vine-growers.

Solution

MOOG Cleaning Systems combined two top products of its product range for the customer: BRA Standard for the barrel cleaning and Sync for the hot water high-pressure supply. Sync combines technology, quality and efficiency with high mobility in the cellar. For the limited quantity of wine barrels, the handheld device BRA Standard is perfect for Siebe Dupf.

After inserting the device into the bung-hole manually from above, the inside of the barrel is cleaned systematically and autonomously – the dirt water is fully vacuumed by the integrated injector System.

Challenge

Flavor, quality and indulgence are the values of the Siebe Dupf Winery. In accordance, the cleaning demand for the used 500 L wine barrels is high. They have to be cleaned thoroughly from deposition after acquisition and each use. For that a high-performance, reliable and mobile high-pressure supply with hot water is needed in addition to the barrel cleaning device.



«Siebe Dupf Winery needs a perfect solution for barrel cleaning as well as high-pressure supply in the cellar. The combination of BRA Standard and Sync is perfectly covering our technical and economic needs.»

Thomas Engel, head of production Siebe Dupf Winery