

HIGH LIGHT

60 years

GRUNWALD[®]
Dosing · Filling · Packing



GRUNWALD's customer magazine no 35 / July 2016



16 pages
EXTRA LARGE!



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60
years

UF-White Cheese filling and closing line

The new filling and closing line for a popular product with new potential for dairies

EDITORIAL



COVER

The blooming dandelions in the Allgäu are a natural spectacle which fascinate anew every spring. The photo shows the view over the yellow pastures to the pilgrimage church in Pfärrich – a small village between Wangen and Amtzell.

Publisher's imprint
HIGHLIGHT is topical information for customers, potential customers and partners of GRUNWALD GMBH and is published three times a year.
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Photo on the right: Workshop of the dairy industry during our "open days" in May.

From left to right:
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Gerhard Schier, ALPMA Alpenland Maschinenbau GmbH
Roger Nyffeler, Emmi Schweiz AG
Markus Häfliger, Emmi Schweiz AG
Peter Aalund, GRUNWALD GMBH

Grunwald customers benefit from our competence, our know-how and the high quality of our cup and bucket filling lines. Our motto "Follow the problem, think ahead in serving our customers" is our daily claim for reliable and customer-oriented operations. This is our benchmark for the further or new development of Grunwald filling machines.

The continuing high level of orders at hand shows that our new machine technologies meet the expectations. Our machine concepts are very successful and our customers give us numerous positive feedback.

The cup and bucket filling machines, in particular, which could be inspected during our "Open day presentation" met with an overwhelming popularity and huge interest. In numerous individual talks and workshops experts could exchange their ideas. This exchange of ideas among experts, in particular, is an important part of our business. For the second week of exhibition in May alone we were able to arrange more than 80 appointments.

On this occasion we would like to thank you all for your visit and the great interest you showed. We are convinced that we made a huge step forward in the development of our machine design and the hygienic-oriented machine technology – above all the

hygienic concept of the cup filling machine Grunwald-FOODLINER 20.000 UC. Further details on the presented Grunwald filling machines

- cup filling line UF-White Cheese
- rotary-type bucket filler GRUNWALD-ROTARY XL and
- 8-lane cup filler GRUNWALD-FOODLINER 20.000 UC

are available in this issue of the Highlight customer magazine.

Our motto also stands for the continuous improvement of our service performance. With regard to a reliable and customer-oriented performance we launched a new optimisation a few weeks ago: the internet-based machine documentation. Thereby, we have significantly improved our service performance. A service we are glad to provide to our customers. The advantages the Grunwald customers may expect with this new service can be read on page 7. Be curious which new technical services "made by Grunwald" will be offered. Should you have any questions or wish to be consulted we are looking forward to your phone call or email at any time.

Yours
Ralf Müller
and the GRUNWALD team



GRUNWALD developed their UF white cheese cup filling line further and thus adapted it to the requirements of new markets. When you read this article, such a new UF white cheese filling and closing line will already have been built and commissioned successfully.

During the last years the interest for producing UF White Cheese (FETA) has been increasing also in countries where this product normally would not be produced and therefore it is a relatively unknown product. But the current markets trends are changing all the time and thus also new products such as White Cheese will be more and more a commonly used product.

The advantages by using the UF (Ultra Filtration) technology for producing UF White Cheese (FETA) compared to traditional white cheese production is:

- lower investment cost
- lower running cost
- less space requirement as the cheese after fermentation will be packed and cooled right away
- higher yield i.e. less milk per one kg cheese

Photo below:
Coagulation tunnel with lidding machine
(on the right)



- the product is faster out in shops
- possibility of adding herbs/flavours to the cheese

The new Grunwald UF White Cheese filling and closing line is equipped for cups with 250 g, 500 g and up to 1 kg sizes. Additionally the machine is prepared for fast format change over for further cup sizes.

As standard the filling and closing line is supplied in two sizes: for 1,000 kg or 2,000 kg UF Retentate per hour but can be modified according to special requirement with regard to capacity and cup sizes.

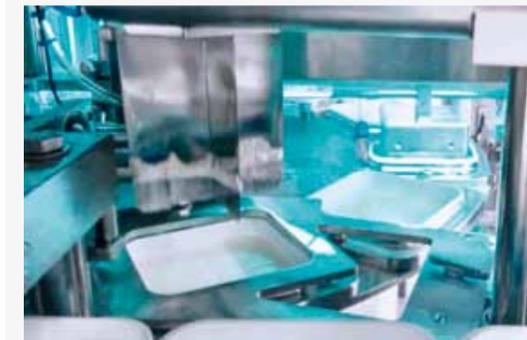
The Grunwald UF White Cheese filling and closing line can also be used for production of other types of UF cheeses such as Domiati, Queso Fresco, Burgoz, Telemea and similar cheese which is filled and incubated in the cups.

Grunwald offers various options for the UF White Cheese filling and closing line.

Capacity / speed: 1.000 - 4.800 cups/hour, depending on volume, product consistency, product characteristics, remaining headspace in the cup and packing material.



Spraying station for anti-stick



Cheese cutting section for dividing the cheese into 4 or 6 blocks

CONTACT

If you are interested in this Grunwald UF White Cheese filling and closing line and in receiving further information or if you are looking for a solution for your filling application please do not hesitate to contact us.

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Aseptic or not – that is the question

We will present the alternative:
 The new GRUNWALD-FOODLINER 20.000 UC



UC – Ultraclean is a designation which has been controversially discussed in the dairy industry for years. There is no other technical explanation which is used in such a manifold way without having a precise definition. We would like to show you the new hygiene concept developed by GRUNWALD. We are convinced that this will set a new standard in terms of hygiene. Thus a hygiene level is achieved which meets the maximum requirements for ultraclean cup filling machines without costly aseptic technology.

This overall concept on the basis of this efficient and flexible inline machine Grunwald-Foodliner 20.000 guarantees a sterilisation rate of at least log4 without using peroxide. This applies to all standard cup sizes and for the maximum production speed. Maximum production speed means production outputs of up to 25,000 cups/h in a format flexible production. When handling just one cup size a production speed of up to 50,000 cups/h can be achieved.

Maximum hygiene standard at the maximum production speed

The maximum hygiene standard at the maximum production speed can only be achieved with a very format flexible inline machine if various technology components result in a "smooth" overall concept due to the optimum combination of assembly groups, design know-how and innovative technology.

The new Grunwald hygiene concept is the result of the combination of the following technical developments and innovations:

- Double pulsed light high-performance UV(C) cup sterilisation with a guaranteed sterilisation rate of at least LOG 4 for all standard cup sizes of the dairy industry, partially \geq LOG 5, at the maximum cycle speed – evaluated by the Fraunhofer Institut, as per first quarter of 2016, the reference germ is *aspergillus niger* DSM1957

- Pulsed light high-performance UV(C) radiator for lid sterilisation - evaluated by the Fraunhofer Institut, as per first quarter of 2016
- Pre-filler and main filler in aseptic design type "Grunwald-Easyclean" – EHEDG-certified by the University of Weihenstephan (in accordance with guideline 89/392/EWG of the EC council for machinery for food products as well as DIN EN 1762-2, ISO 14159 and EHEDG guideline)
- Laminar cabin, designed as semi-tunnel, clean room class 5, Hepa filter EN ISO 14644.

The tunnel is clean

Further decisive factors for the development of the new ultraclean hygiene concept were

the basic further developments and improvements with regard to the design of the inline machine GRUNWALD-FOODLINER 20.000. At the same time the optimum handling of the product and maximum production reliability was achieved.

Essential part of the overall concept is to completely newly design the complete hygiene area – this means from the "intelligent" cup storage up to the final interface defined by the customer – in order to achieve the maximum possible minimisation of parts. All drive components, all supply lines and almost any assembly group are consequently mounted outside the hygiene zone and thus outside the tunnel. The tunnel is sort of "clean". Except for the filling nozzles of the dosing stations almost no parts are within the hygiene area.

The relocation of parts and drive components outside the hygiene zone has another positive effect: they are no longer part of the cleaning process and thus are subject to less wear and tear. If the amount of components is reduced, the amount of maintenance will be lower accordingly.

Product diversity due to flexibility

The format changeover which can be carried out very easily is advantageous in view of the necessary product diversity and thus the frequent product changes as it can even be carried out during the intermediate cleaning.

To call this technical innovation a mere format changeover would be an understatement.

It is worth mentioning that – depending on the design – the complete format changeover on this cup filling machine (e. g. from \varnothing 75 to \varnothing 95 cup) including format changeover of the integrated packer can be made within only 5 minutes.

This is another important contribution to short standstill times and higher availability of the cup filling machine.

The all-round supervisory system

Due to the minimisation of parts the operator has a good view of the hygiene zone and it is easy to access – an essential facilitation for the operator. The enormous minimisation of parts has a positive effect with regard to time required for maintenance and cleaning. This also considerably reduces the standstill times and increases the availability of the machine.

Maintenance, risks and operational safety are issues with aseptic machines with peroxide sterilisation system which influence more and more the decisions for investments. It is time-consuming practice that daily tests and evaluations in the laboratory have to be made when using these sterilisation systems in order to control and observe the sterilisation rates.

The ultraclean standard defined by Grunwald offers an enormous facilitation due to the automatic adjustment of the speed via the con-

trol, depending on the operating hours. This means after the defined maximum operating hours have been achieved a message for exchanging the UV(C) radiator appears on the display. In addition to this automatic control it is recommended to carry out an intensity measurement with a spectrometre once a week. This takes 5 – 10 minutes, the life of the UVC radiators will be 3,000 – 3,500 hours.

The laminar cabin, the heart of the ultraclean machine, is controlled in the same way. The display shows the operator in good time when the Hepa filter of the laminar cabin has to be exchanged. These messages cannot be ignored and therefore the hygiene standard will not be endangered. The operator is compelled to react with regard to all issues related to maintaining a constantly high hygiene standard. Otherwise the machine will be automatically switched off.

Due to this new ultraclean standard it is possible to fill food naturally, i.e. without using preservatives, chemical additives or

- see next page -

Photo on the left: the new 8-lane linear cup filler GRUNWALD-FOODLINER 20.000 UC

Photo on the bottom: The view of the tunnel clearly shows the newly designed hygiene zone – the tunnel is clean!



eETK – the new service from GRUNWALD

GRUNWALD spare part catalogue – now retrievable online



the disinfectant H_2O_2 and to guarantee a long shelf-life. The danger of an overdosage of preserving or disinfectant additives is completely excluded. With an increasing number of skeptical consumers and a growing demand for products which are left in their natural state these factors are essential in order to assure the market and hence the customers that we are able to deliver healthy and 100 % natural products at an affordable price.

Guaranteed production reliability – “foreign body protection”

In times when consumers are more and more confused by increasing food recalls technical risks must be avoided and production reliability must be increased further. The new filling machine Foodliner 20.000 UC has a very high production reliability especially with regard to open cups because **there are no small parts such as e. g. overhead mounted screws**. The slogan for the simple but innovative solution says: What is not fitted cannot loosen or even fall into the cups. **The danger of a foreign body in the product can thus clearly be excluded!**

Considering the technical innovations and the cleaning of the hygiene zone – which can be easily carried out – it is recognised that this new machine concept can also meet **the highest requirements with regard to product safety and product life**.

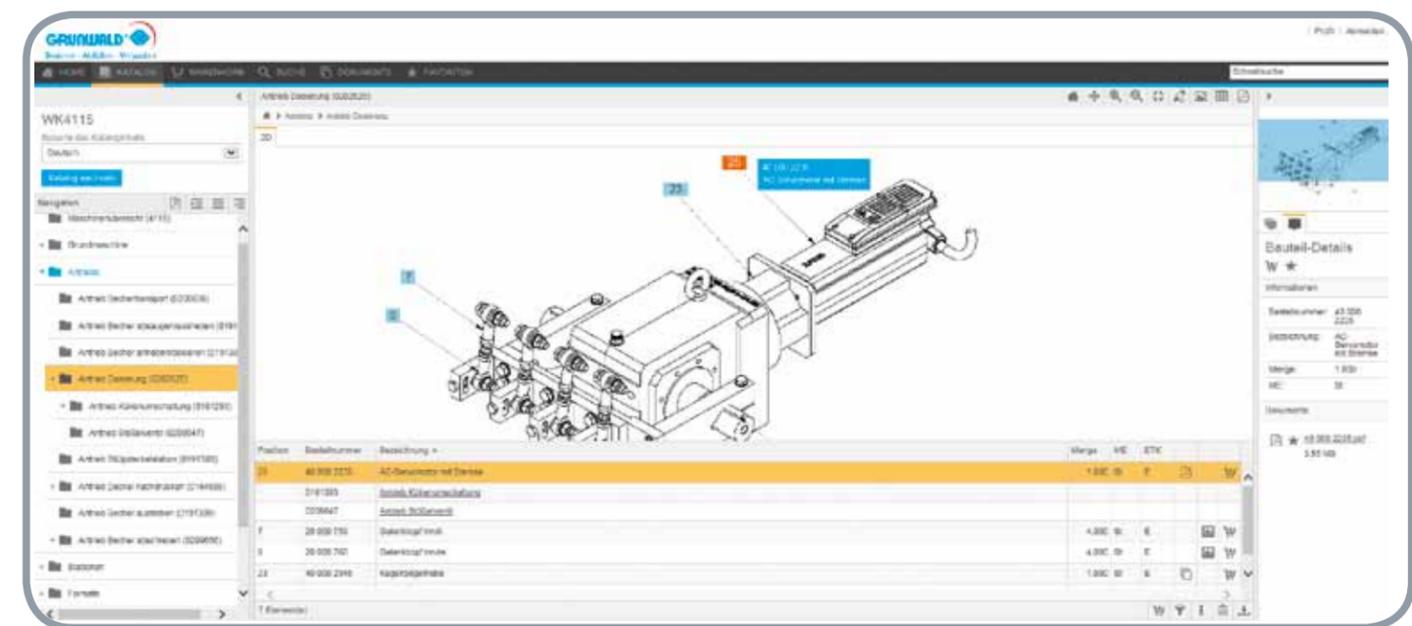
Which excellent innovative performance has been accomplished with this cup filling machine becomes clear if the overall concept of our developmental performance and its additional key aspects are taken into consideration.

The new Grunwald Foodliner 20.000 UC is the ideal packing machine for maximum requirements when being equipped with an integrated and flexible tray packer. This filling machine disposes of an excellent development potential and a modern process technology which is orientated towards maximum hygiene standard, system optimisation and cost reduction.

All things considered the cup filling machine **Grundwald Foodliner 20.000 UC is the perfect complement to the modern process technology** which demands for a versatile, flexible and reliable machine technology with the maximum hygiene standard.

CONTACT

For further information on this new GRUNWALD-FOODLINER 20.000 UC please get in touch with your contact person at GRUNWALD. We look forward to your phone call or e-mail
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So far Grunwald spare part catalogues were prepared as print versions and digital on CD. A few weeks ago a further version was established: The eETK – the electronic spare part catalogue.

This third internet-based version will be established for all new Grunwald cup and bucket filling machines delivered from April 2016 onward. This is an additional service provided free-of-charge for Grunwald customers and it offers many advantages.

Each Grunwald cup filling machine and each Grunwald bucket filling machine is built according to the individual requirements and needs of the customers. This is the reason why Grunwald does not have a universal spare part

catalogue. We are therefore proud of offering this new additional service as one of the few mechanical engineering companies.

The customers have free choice for the type of device. Once activated you can access this e-catalogue via the stationary computer or even mobile e.g. by notebook, or smartphone. The online version of your spare part catalogue is available at any time and above all it is always up-to-date because our colleagues continuously update and extend this catalogue. You may be assured that the data of our eETK are always up-to-date when you send your requests for quotation to our Spare Part Sales automatically by e-mail via the shopping cart.

This eETK is supplemented with additional documentations on bought-in parts such as e. g. motors. This information is attached as pdf file. Furthermore certificates as well as the Grunwald machine documentations are stored in standard pdf format.

Upon decision for this eETK and its introduction attention was paid to the easy handling of this online spare part catalogue. Should our customers still have any questions our colleagues will be pleased to assist them with helpful advice. Please do not hesitate to call us if you need any support. We look forward to receiving your enquiry.

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Photos top down:

01. Ideal access to the cup setter
02. View of the newly developed hygiene tunnel with maximum possible minimisation of parts
03. Double pulsed light high-performance UV(C) cup sterilisation with guaranteed sterilisation rate LOG4



60
years

A good turn from now on!

High-performance rotary-type bucket filler – independent of formats and with hardly any change parts

In autumn last year we showed our newly developed rotary-type bucket filling machine Grunwald Hittpac XL for the first time at Fachpack exhibition.

This newly developed machine was an important step with regard to machine technology and a milestone in the field of bucket filling machines for us but especially for our customers.

Meanwhile some Grunwald Hittpac XL machines smoothed the way for our customers to extend their portfolio and to fill their products in bigger containers.

This rotary-type bucket filling machine achieves a considerably higher production speed. Depending on the product an increase in the production output of 25 % – 30 % is possible.

The extended machine solution

Those who know Grunwald also know that when developing such innovative machine concepts our engineers and designers are always eager to top previous results.

This was also the case with the development of our rotary-type bucket filling machines. The result was an extended machine solution where the main focus was again set on the reduction of space and standstill times: the big sister Grunwald Rotary XL.

Due to its dimensions of 2,200 x 2,200 mm the newly developed bucket filling machine type Rotary XL is only slightly bigger than its little sister HITTPAC XL. Due to further options and equipment such as e.g. the universal cup slats newly developed for this rotary-type bucket filling machine even more flexibility and convenience is achieved.

The Grunwald Rotary XL offers unbeatable advantages as against the customary range of inline filling machines, e.g. much less space necessary as well as the new possibility to change packaging materials completely with hardly any change parts needed.

Purchased from the spot

The rotary-type bucket filling machine delivered in the meantime offers the customer the advantage of a higher production speed and thus a higher productivity. Especially the easy changeover which can be carried out in only 3 minutes is a big bonus.

Always one step ahead with Grunwald

The rotary-type bucket filling machine delivered in the meantime offers the customer the advantage of a higher production speed and thus a higher productivity. Especially the easy changeover which can be carried out in only 3 minutes is a big bonus.

Due to the use of state-of-the-art technology time-consuming modification work finally is a thing of the past. This technology includes the specially developed cup slats which can be used universally for several packing materials of different dimensions.

In order to carry out the packing material changeover without change parts and thus without time-consuming modification work the "one touch function" for denesting buckets which has been successfully used for Grunwald linear bucket filling machines for several years was also used for the rotary-type bucket filling machine.

In figures: Compared to the previous old linear machine the customer can reduce the standstill times incurred with the necessary changeover by approx. 85 % – 90 % with the Rotary XL.

The fact that the buckets can be sealed to be peeled off in this new machine concept is an interesting innovation in any respect. That means that it is no longer necessary to cut in the foil all around. The foil can simply be peeled off without a tool. Another user-friendly and time-saving application!



Photos on this page:
View in the machine with clearly represented and easily accessible design

The photo on the left shows the sterilisation station for buckets, the photo in the middle shows the bucket denesting station and the photo on the right shows the snap-on lid station with home pressing station and bucket discharging station.



Dosing station with maximum dosing accuracy



Double cutting /sealing station for closing buckets with peelable film from the reel.
Via the "one touch function" the cutting/sealing station suitable for the bucket size to be handled is automatically selected.



Leak test control of the sealing
Buckets which are not correctly sealed will not be lidded and can therefore be easily detected by the operators

Photo on the left:
The new rotary-type machine independent of formats – bucket filler Grunwald-ROTARY XL

DETAILS ON THE MACHINE

Grunwald-ROTARY XL

Width of the machine: 2,200 x 2,200 mm
12-station rotary table
1-lane
Approx. 700 buckets per hour
(with 5-kg buckets)
Dosing range: 3 kg – 14 kg

Equipment of this advanced rotary-type bucket filler:

- Packing material sterilisation by means of H₂O₂ and UV(C)
- Weigh cell controlled main filling station
- Cutting/sealing station with 2 different sealing heads for format changeover by the push of a button
 - Leak test control
 - Combined snap-on lid-/home pressing station

Compared to standard bucket filling machines available on the market production increases of 25 %– 50 % are possible with this rotary-type bucket filler – and a reduction of the changeover time of up to 70 % at the same time.

CONTACT

If you are interested in this rotary-type bucket filler and would like to receive further information on this machine, or if you are looking for a solution for your filling application please do not hesitate to contact us.

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A 'GLORIOUS!' new Grunwald Machine for TSC Foods

Grunwald UK were delighted to have the opportunity to work with TSC Foods and provide a new machine to fill and lid their wide range of **GLORIOUS!** soups.

The first part of the project was straightforward – to provide TSC with a machine to fill and lid their soup pots.

The additional need was more challenging – to ensure that all pots, prior to filling, were 100% particle free. To find a solution proved an exciting challenge for Grunwald.

The perfect solution.

Grunwald devised a unique system to meet this requirement. The pots are de-nested upside down using a vacuum system to ensure each pot is completely free from dust. Simultaneously the pots are pick and placed. This innovative solution fulfilled the needs of TSC.

This requirement to clean the pots prior to filling, along with the need for flexibility,

accurate filling, low wastage and a quick changeover made the Grunwald Foodliner 6.000 4-lane machine the perfect choice for TSC Foods. The layout works well for them and this new machine is able to run at a rate 30% faster than the machine that was used previously. The added advantage of the Foodliner 6.000 only needing to have the pots restacked every 15 minutes means no additional staff are required to run the machine.

Some key features of the Foodliner 6.000

- Integral Cup Cleaning
- Servo controlled filling system with Agitation
- Slide In/Slide Out filler for quick cleaning.

With the success of the new 'GLORIOUS!' machine we hope there will be more opportunities to work with TSC Foods in the future.



North Lincolnshire based company, TSC Foods, the newest member of The Billington Group, prides itself on being at the cutting edge of chilled and frozen food product development.

TSC Foods specialise in delivering innovative added-value chilled and frozen food products to the foodservice, retail and food manufacturing markets.

The business was founded more than two decades ago, producing chilled soups and sauces for its customers.

Today, its portfolio has expanded to consist of a wide range of products including risottos, prepared cooked vegetables, dips, dressings, gravies, marinades, recipe dish, sous vide meats, couscous, fresh pickles and chutneys, sweet sauces and compotes.

The **GLORIOUS!** ready-made soups, in convenient, microwaveable pots come in either 'meal' soups or 'skinnylicious' soups in unique flavours that have been inspired from around the world and include vegetarian, vegan and gluten-free options.

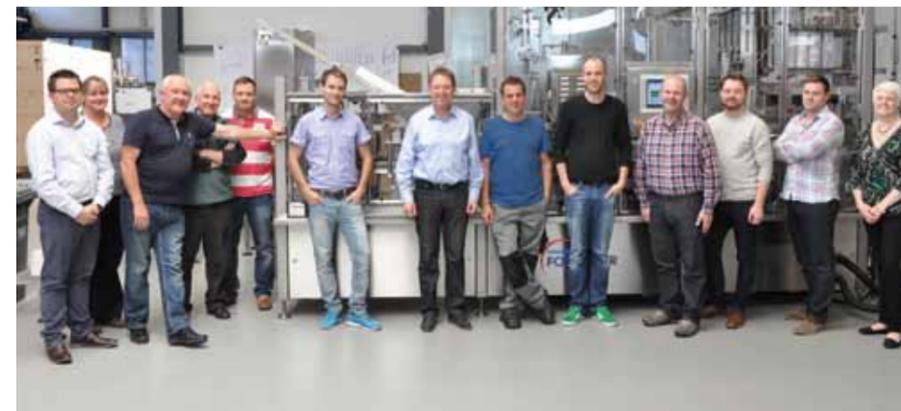


Photo top left: Foodliner 6.000/4-lane

Photos bottom left: Upside down vacuum cup de-nesting for 100 % particle free pots and Slide In/Slide Out filler for quick cleaning

Photo top right: Product examples of TSC Foods

Photo bottom right: The representatives of all parties involved (Grunwald UK, TSC Foods, Grunwald) gathered together for a group photo after the successful pre-acceptance test.



DETAILS ON THE MACHINE

GRUNWALD-FOODLINER 6.000
 Width of the machine: 1,380 mm
 2- to 6-lane version
 Approximately 7,200 – 21,600 cups/h
 Dosing range: 20 – 1,700 ml

CONTACT

If you are interested in the GRUNWALD-FOODLINER 6.000 and would like to receive further information on this particular machine, or if you are looking for a solution for your filling application please do not hesitate to contact us.

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DELIMAX

INFO

Today's company Delimax, the holder of the Varmuža brand, stands on the foundations of a small wine shop that was founded by Professor Jan Varmuža in 1913 in Hodonin.

Today, the Delimax joint stock company employs over 400 people, who produce up to 130 tones of finished products per day, on a production area of 6,000 qm.

The current assortment includes 110 kinds of products. And it is not just fish products. In the food processing industry, Delimax stands as a respected producer of non-fish delicacies as well.



Delimax belongs to one of the largest fish processors not only within the Czech Republic, but also in Slovakia, Austria and Hungary. Company representatives regularly participate in all the world's major fish markets to personally negotiate with suppliers. All this, with the rule that only the best is good enough.

Foto above:
The present-day Delimax buildings

Confidence is the basis for success

Czech market leader relies on Grunwald

In the very south of the Czech Republic, at the border to Slovakia, a delicatessen company in the small town Hodonin has secretly and quietly managed to become the market leader for delicatessen salads in the Czech Republic: The private company Delimax.

In the last 20 years Delimax has developed rapidly due to a consequent market orientation, extensive modernisation of the buildings and the production sites as well as constant innovations in the product range and the products themselves. In the year 2013 another innovation in the field of cup packaging was realised.

Eye-catching on the shelves

Up to this date Delimax packed the majority of their delicatessen salads on form-fill-seal machines as it was standard in the Czech Re-

public and the neighbouring Eastern-European countries. In order to distinguish from the competitors' products at the POS, the products should no longer be presented in less attractive thermoformed packages but in injection moulded plastic cups with IML label in the future. Based on the order from a big trade chain Delimax made an investment in a new packing machine.

Product-oriented flexibility

During the subsequent selection process the decision was made in favour of Grunwald. Besides the high quality of the machines and the long-standing experiences of Grunwald in the delicatessen industry above all the flexible machine solution played an important role. The new 4-lane cup filling machine Grunwald-Rotary 12.000 should not just offer format flexibility but also the quick and easy

changeover to other types of product. Due to the big variety of products Delimax have to make many product changeovers every day. Here the innovative Mobifill solution from Grunwald came in. All product parts of this machine are mounted on the mobile dosing unit.

Hand in hand to success

Both, the success of the product on the market and the satisfaction of Delimax with the machine supplied and the service of Grunwald were the reasons why two more 4-lane Grunwald Rotary 12.000 machines with additional format sets for new cup shapes have meanwhile been ordered and delivered. Delimax requirement was that both, the format sets and the mobile dosing systems Grunwald Mobifill could be used for all three Grunwald rotary-type machines and could be

variably exchanged between the cup fillers. This offers the customer utmost flexibility in order to react on customer demands and short-term orders.

It has to be pointed out that due to the cooperative and target-oriented handling of the orders in the last 2 ½ years the business connection between Delimax and Grunwald has developed into a relationship of trust and friendship.

Delimax especially appreciates the high qualification of the Grunwald employees in design, programming, assembly as well as service and spare part sales. Furthermore, the motivation and helpfulness of the employees is assessed extremely positively.

We on our part would also like to thank the staff of Delimax for the very cooperative and reliable teamwork. We are looking forward to a continued and reliable partnership for many years.



DETAILS ON THE MACHINE

Grunwald-ROTARY 12.000
Dimensions: 2,000 x 2,000 mm
2-lane – 6-lane design

Approx. 6,000 – 18,000 cups/h,
depending on the product and
packing material
Dosing range: 10 ml – 2,000 ml

CONTACT

If you are interested in this rotary-type machine and wish to receive more information or if you are looking for a solution for a filling application, please do not hesitate to contact us.

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GRUNWALD NEWS

GRUNWALD NEWS

The Grunwald donation in December 2015

... and what has come out of it

It has already become a tradition that – at the end of the year – Grunwald donates the equivalent amount which would otherwise have been spent for the customary Christmas presents at Santa Clause for a social purpose.

In December 2015 we continued our tradition and donated 5,200 Euros to the association in Wangen called "awamu - Together for Uganda e.V.", an association which supports the population in Uganda through various projects.

In 2008 we first made a donation to "awamu" and the first Grunwald wells were built. Since then a total of 13 wells have been built in

various villages in Uganda with the help of the Grunwald donation money. With last year's donation four of the 13 wells could be built. They bear the names of valuable and long-standing GRUNWALD employees.

The names are Klaus Bobinger († 29th January 2015), Beat R. Beck, Wolfgang Nienstedt and Norbert Zeh.

Margareta Riese, the Chairperson and thriving force of „awamu“ sent us photos of the wells which were built in May in order to document the success of our joint commitment.

She wrote us:

"We are very glad that there are now 4 new

wells. Now the population has clean water and people will no longer fall ill so often due to polluted water. They are very grateful for your help and sent their regards".

Photo left: Previously the inhabitants had to supply themselves with water out of ponds of minor quality.

Photo in the middle and right row: Since May high-quality water has been flowing out of the wells of the villages Mbale-Kinoni-, Bukalasa-, Bulando- und Kyabazuka Village every day.



Apprentices' day at GRUNWALD

Apprentices and their trainers give insights into the vocational training and the apprenticing company

On the 2nd Saturday in June we opened our doors for interested pupils, parents and teachers in order to give them the opportunity to inform themselves about the vocational job training offered as well as about our company.

The informative gathering which took place for the 4th time was highly accepted. Nearly 100 visitors availed themselves of the opportunity of getting to know the job trainings as well as the mechanical engineering company Grunwald personally in a 45-minute tour through the company.

Upon a general presentation of the company

by the apprentices of the commercial professions the apprentices of the different departments together with their trainers presented their vocational trainings with interesting demonstrations and interactions.

The visitors were very interested and many of them took the chance of an individual talk. Detailed questions concerning the education or the vocational school were asked. Parents also wanted to know how the chances and the job prospects of a technical product designer or mechatronic were assessed. For the adolescents the question of being taken into permanent employment upon completion of the education was an important topic.

Due to the great success the AZUBI Tag (apprentices' day) is planned to take place again next year.

Photo left row: visitors wait for the next company tour; individual talks in the foyer after the round tour

Photo in the middle: presentation of the vocational job "mechatronic" in the training shop

Photo right row: information on the education for "technical product designer" was provided in the design department; the apprentices of the 3rd year of apprenticeship delivered important information on mechanical engineering during the guided tour through the assembly hall



60 years

GRUNWALD®



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GRUNWALD NEWS

New member of the Grunwald family

Some visitors of our company may have wondered where our colleague Carolin Feigenbaum who has welcomed our guests and visitors for many years has gone? The explanation is quite easy: Carolin has given birth to a baby girl and is now dealing with totally different but not less important tasks!

Born on 20 March 2016 at 9.13 a.m. in Memmingen Stella has meanwhile increased her birth weight of 2,675 g as well as her birth size of 49 cm by far.

The family photo which Carolin sent us shows that she and her husband Stephan are very proud and happy about their offspring.

We wish you all the very best for the future! You are always welcome to visit anytime you wish, so we can again have a look at the youngest member of the Grunwald family. The door is always open here for you at Grunwald.



A GRUNWALD has arrived!

In addition, the employees at Pots and Co Ltd. in Great Britain were delighted to welcome their new cup filling machine GRUNWALD-HITPAC AKH-019SE/3-lane into the company!

What a wonderful snapshot! This is their first step into full automation and in the meanwhile the machine is running well in full production.



Efficiency of filling machines

At the Ahlem Expert Meeting our knowledge and experience was in great demand. Our sales manager Martin Rädler gave an insight into the ideas and plans of an engineering company in order to reduce changeover times. He informed the audience how Grunwald can best control format and product changeover times. He described our means and the technical innovations for influencing lowest possible product losses and packaging consumption in the best way.

The two-day event took place on 7 and 8 June 2016 in Hanover. It was held for the first time as a workshop with the topic "efficiency of lines and the problem of production batches". The next Ahlem Expert Meeting is planned to take place on 9 and 10 May 2017.

Photo (from left to right): in discussion Prof. Heinrich Wiebrauk, Martin Rädler and the host of the meeting Prof. emeritus Hannes Weindlmaier



Photo: mi)

In discussion with High School graduates

It was an exciting meeting in June when 32 interested High School graduates of the Technical University Dresden and the University of Erlangen came to visit Grunwald on their trip through the economic region Lake Constance- Upper Swabia.

The students who predominantly came from the fields engineering, electrical engineering and economic engineering were very interested and made first contacts in order to learn more about their career chances and the need of qualified employees at Grunwald.

