

# HIGH LIGHT



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GRUNWALD-  
ROTARY 20.000 UC

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GRUNWALD-ROTARY 6.000

## EDITORIAL



The interpack exhibition in Düsseldorf was an outstanding start to 2023 for Grunwald. We were able to conclude important business transactions and have very good follow-up business since then.

As a leading supplier of format-flexible cup and bucket filling machines, the filling lines we showed at **interpack 2023** are good examples of our promise to our customers to develop innovative and sustainable solutions in the field of filling and packaging technology and to constantly optimise them with the latest technology available.

The "GRUNWALD ultraclean (UC) rotary-type machine with hygiene tunnel and unlimited flexibility", announced as a world first, was a crowd favourite. Please find a detailed description of this machine on pages 6 and 7. The visitors' interest in this cup filling machine, as well as the new development for **vacuum-free sealing of cups with < 0.5 % remaining oxygen**, were the "hot spots" and meeting point for customers and trade visitors from all over the world.

High format flexibility and the quick changeover is the strength of GRUNWALD

## COVER

The front cover photo was taken during a hike from Ofterschwang via Alpe Eck to the peak of Ofterschwanger Horn. It is the most northern peak of the Allgäu Horns group of mountains with an altitude of 1,406 meters. In winter, it is a beautiful skiing region and in summer it offers challenging mountain hikes, as well as relaxing walks on paved paths and numerous alpine huts with catering where you can have a break. In summer, this region is also very popular with mountain bikers and paragliders.

Photo: Elmar Schennach



filling machines. This allows our customers to respond in a very flexible way to the end consumers' requirements. Even in cases of frequently necessary format changes GRUNWALD machines have an extremely high availability! In times when skilled workers and employees in all fields of work are sought desperately, the further development of fully automatic processes in filling and packaging machines is even more important.

Grunwald offers pioneering technical solutions that set the following standards:

- supreme flexibility and machine availability
- ultraclean hygiene design for environmentally friendly sterilisation of all packaging materials with at least LOG4
- mobile fillers that guarantee allergen free filling
- unique machine concepts for increase in production as well as easy handling
- good accessibility, as well as handling of environmentally friendly packages on GRUNWALD filling machines

You may be assured that Grunwald will continue developing ideal custom solutions for each individual customer in the future and further set the standard for filling and packing machines.

We look forward to a continued close cooperation with you and receiving your enquiries for future projects.

Yours  
Ralf Müller  
and the **GRUNWALD**-Team

*View on the GRUNWALD premises with completed hall 4 and newly installed photovoltaic system with an output of 600 kWp (kilowatt peak).*



Others do what they know,  
we know what we are doing

## Delivery of another highly flexible GRUNWALD cup filling machine to a leading German dairy

Custom-made, customer-oriented filling technology. Unlimited, product-oriented flexibility. Sophisticated and space-optimised design. Those were the requirements of one of the most renowned dairies from Northern Germany when placing their order with Grunwald for a highly flexible cup filling machine.

### Always gaining the competitive edge!

Our main focus was maximum flexibility and minimum space requirements, without compromising production speed. The goal was achieving a production output of approx. 10,000 cups/h. In addition, maximum hygiene requirements had to be met. Therefore, the final machine concept included the sterilisation of the cups by a 2-phase UV(C) sterilisation prior to the filling and sealing process. This sterilisation station with two pulsed high-performance UV(C) radiators is completely housed to avoid emission of scattered radiation to the environment. The

hygienic design of the rotary-type cup filling machine also includes the UV(C) sterilisation of seal lids in order to guarantee optimum hygienic conditions with a **sterilisation rate of  $\geq \log 4$** .

### GRUNWALD's pioneering filling technology installed

The central component of the 4-lane filling system **GRUNWALD-ROTARY 20,000E** is undoubtedly the complex main filling station. With this, the dairy company achieves maximum flexibility in the daily production of their dairy and yogurt products, both milk-based and plant-based, when it comes to assembling mixed cartons and determining their quantities.

The filling station is designed for **filling 4 flavours** (see photo on the right) and, with a dosing range of 120 – 600 ml, it allows for enormous flexibility. The dairy can fill up to 4 different flavours simultaneously with



the filling machine **GRUNWALD-ROTARY 20.000E**. This offers our customer clear advantages:

- no expensive downstream sorting equipment required
- mixed cartons as required by the retail sale can be produced at any time as desired

An additional quality control station after the cup sealing station is another outstanding feature. This station is used for the thermic leak test control that guarantees 100 % verification of the sealed cups. Subsequently the date is coded on the cups to meet maximum quality standards.

Last but not least, attention was paid to the ergonomic loading of the cup, seal lid and snap-on lid magazines. The extended cup storage magazine with a storage time of up to 20 minutes facilitates the operation of the machine.

## CONTACT

For further information on this rotary-type cup filling machine as well as solutions for filling your products, please contact :

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## – a partner in innovation

### More than 70 years of innovation



Over the years, ALPMA has combined quality and performance to develop a multitude of innovative solutions. Today they support their customers globally and offer the following machinery:

- packaging machines
- cutting machines
- wrapping machines for cheese as well as
- packaging solutions for vegan products.

Like GRUNWALD, ALPMA is the world of a true pioneer and a market leader. The solutions they developed are innovative, customer-oriented and aim to maximise performance (time and material savings etc.).

#### Working together to achieve top performance

Through shared values, GRUNWALD and ALPMA worked together on the development of several technologies, such as:

- **Cup filling line for the production of UF white cheese** (see photo below)  
The technology of this filling, coagulation and closing machine allows for filling different types of UF white cheese in ready-made plastic cups, such as Feta, Domiaty, Queso Fresco and all types of cheese based on UF concentrate.

- mechanisation of the cheese production
- automation of production lines
- continuous production
- innovation in cheese cutting and packaging
- new process and cheese production technologies



- The development of the **ALPMA Freshpack**, an airtight paper packaging for soft and pasty products (butter, mixed fat, cream cheese etc.). A GRUNWALD dosing machine is used for filling the pre-formed foil packaging in this unique packaging solution.

In addition, **ALPMA FRANCE S.A.S.**, the French subsidiary of ALPMA, has been directly working together with GRUNWALD for several years.



UF white cheese-GRUNWALD cup filling line

Filling area

Coagulation area

Closing machine

#### ALPMA FRANCE S.A.S. – a team representing GRUNWALD

ALPMA can now be found all over the world. In 1965, their subsidiary ALPMA France S.A.S., located in Langeais, in the Centre Val de Loire region in France was founded. The office in Paris is the headquarters for trips and meetings with customers.

At present, ALPMA FRANCE has more than 20 employees and offers specialised services, such as retrofitting, audit, industry 4.0 and training for their customers.

Since 2022, ALPMA FRANCE also has a production workshop with a space of 2,500 m<sup>2</sup>. Five employees manufacture stainless steel and aluminium plates, distributors, cheese cutting machines and other components and assembly groups for the food industry every day by using a new welding robot.

ALPMA FRANCE has been representing Grunwald in France since 2016. A team of four is responsible for sales and project management. The engineers of ALPMA FRANCE are continuously trained on GRUNWALD filling machines. This enables us to support our French speaking customers in sales, after-sales and customer service by French-speaking contact persons.

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The ALPMA FRANCE team



The ALPMA FRANCE management team in front of the GRUNWALD-Alm; from left to right: Edouard Subra (spare parts representative), Michael Müller (General Manager), Cédric Mestreau (Technical Sales Engineer)



The production workshop with a space of 2,500 m<sup>2</sup>



View into the ALPMA FRANCE company building in Langeais in the Centre Val de Loire region



ALPMA FRANCE office with conference room in Paris, near the Place de la République

## Game-changing stage of development

### GRUNWALD-ROTARY 20.000UC in a new ultraclean machine concept

A 2-phase cup UV(C) sterilisation to achieve sterilisation rates of  $\geq$  LOG 4 and a fully-automatic tunnel cleaning have been the hygiene standard with GRUNWALD inline machines for years. Due to the integration of a clean air tunnel (that can be cleaned during full operation), we increased the high ultraclean (UC) hygiene standard of the rotary-type cup filler **GRUNWALD-ROTARY 20.000UC** further to reach a new level in hygiene.

Looking to the future, this new hygiene design will be the new standard for rotary-type machines GRUNWALD-ROTARY 20.000UC.

The wide range of additional equipment and technical options, such as:

- sealing with film from the reel or
- pre-cut foil seal lids,
- headspace gas injection,
- suction of particles and

- dust extraction,
- format quick-change systems and much more allows for unlimited flexibility that was previously unknown.

#### The new game-changing ultraclean machine concept

The 4-lane GRUNWALD-ROTARY 20.000UC has been designed for handling cups with a diameter of up to 115mm. This ultraclean (UC) rotary-type machine combines all of the functions that have been implemented on GRUNWALD inline machines so far, on a footprint of only 9 square metres.

The GRUNWALD-ROTARY 20.000UC is a highly flexible high-performance filling machine with clean air tunnel in hygienic design and numerous performance features, such:

- guaranteed reliability of the production process due to "foreign body protection"
- low level cup storage
- 2-phase UV(C) cup sterilisation
- fillers in aseptic design (EASYCLEAN)
- main filler: up to 4 flavours can be selected
- seal lid station with UV(C) sterilisation and many more performance features.

#### Fully automatic interior cleaning

In times when skilled workers and employees in all fields of work are sought desperately, the further development of fully-automatic processes in filling and packaging machines is even more important.

The fully-automatic interior cleaning in the clean air tunnel of the ultraclean (UC) rotary-type machine offers:

- Automatic foam cleaning of the tunnel interior in the filling station and rotary table area

- Up to 3 chemicals (alkaline + acid detergent and disinfectant) can be inserted via nozzles in automatic mode
- In addition, manual cleaning is possible by using a hand lance with a hose of 25 metres
- The interior cleaning can be made at the same time as the CIP
- The filling nozzle area and the rotary table are foamed via nozzles and rinsed with water after a certain reaction time
- The cleaning medium is collected in a vat in the machine frame and drained off.
- After cleaning the clean air tunnel and the rotary table are automatically dried

The idea of the hygiene design for this rotary-type machine is impressive. Even though the complete, extensive UC technology had to be housed in a confined 360° space, optimum access for operators and service engineers is still available.

#### Aseptic design type "GRUNWALD-EASYCLEAN"

The aseptic design of pre-fillers and main fillers type "GRUNWALD-EASYCLEAN" is another of numerous features of the GRUNWALD-ROTARY 20.000UC.

It was EHEDG certified by the University of Weihenstephan and is in accordance with the guideline 89/392/EWG of the Council for the sector of food processing machines as well as DIN EN 1762-2, ISO 14159 and EHEDG guideline.

The continuous monitoring of the CIP cleaning and the cleaning of the dosing systems ensures that all parts and surfaces in contact with the product are 100% sterile for when production starts. Thus, the cleaning in the filling area meets aseptic standard and is another quality

feature of GRUNWALD ultraclean (UC) filling machines.

#### The alternative is UV(C)sterilisation!

The hygiene concept we developed for GRUNWALD cup filling machines and bucket filling machines already set new standards in terms of hygiene years ago. It is a health friendly alternative for the sterilisation of all packaging materials. The pulsed light high-performance UV(C) sterilisation guarantees a sterilisation rate of at least LOG 4 for cups, buckets, lids and seal lids.

The sterilisation system works without the use of peroxide – in a guaranteed and reliable way. It has been tested by several independent German institutes. They confirmed that "it works completely without chemicals and does not have any impact on environment and employees". In addition, the problem with the over dosage of chemicals has been solved with the **pulsed light high-performance UV(C) sterilisation!** Another advantage is that this method can be used for all standard cup and bucket sizes used by the food industry.

We stick to our high quality standards and continue relying on environmentally friendly and peroxide-free UV(C) technology for the sterilisation of all packaging materials.



*In the middle of the picture one of the spraying nozzles of the fully-automatic interior cleaning for foaming and rinsing the rotary table; optional supplementary equipment: complete interior cleaning with heated laminar air*



*The high-performance radiators of the 2-phase pulsed light high-performance UV(C) sterilisation procedure in the hygiene tunnel of the UC rotary-type cup filler*



*EASYCLEAN for 4 flavour filling*



*4-lane GRUNWALD-ROTARY 20.000UC with fully-automatic interior cleaning and 2-phase UV(C) cup sterilisation achieving a sterilisation rate of  $\geq$  LOG 4*

## CONTACT

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## "Potato salad from the region – for the region"

### Automated filling of traditional Swabian potato salads on a GRUNWALD filling machine

#### INFO



The origin of this family business goes back to 1946 when Leo and Maria Steinhauser managed an agricultural farm with an area of 17 acres (approx. 6.9 hectares). Over the years, Kartoffelhof Steinhauser has developed into more than 40 hectares of potato cultivation.

This family business produces 6 days a week and supplies its products within a radius of approx. 100 kilometres. Their customers are big canteens, hospitals, old people's homes, restaurants, retail stores and organisers of club parties.

The Steinhauser family attaches great importance to the production of a good and sustainable product. Consequently, they are committed to natural, sustainable cultivation of their potatoes. In addition, hygienic production is also important to the family. These are the preconditions for achieving a good quality of the products.  
[www.kartoffelhof-steinhauser.de](http://www.kartoffelhof-steinhauser.de)

Potato salad in portions of 250 grs, 500 grs, 750 grs and 1 kg



Kartoffelhof Steinhauser is known for their premium quality potato salads. Their products which are freshly produced every day and according to Swabian housewife style are mainly supplied and sold regionally in southern Germany.

Due to increasing demand, the automation of the filling process was imperative. In cooperation with GRUNWALD, they found a solution to fill the traditionally produced Swabian potato salad in a gentle way and avoid damage to the potato slices. A compelling advantage of the 1-lane cup filler type GRUNWALD-HITTPAC AKH-029 (see photo below) was the design of this rotary-type filler which allows for very flexible production.

The flexibility of this machine allows for handling a wide range of packaging sizes with filling volumes of 250 g– 5,000 g. Quick cleaning times and extremely short format changeover times are the preconditions for such an efficient production.



We would like to take this opportunity to thank the Steinhauser family for the trust they have placed in us. We very much enjoyed their potato salad at our company party, which enabled our employees to see for themselves the excellent quality of this traditional Swabian potato salad.

We look forward to a continued successful collaboration and exciting projects in the future.

#### CONTACT

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## DODONI opts for a GRUNWALD machine

### Automated sealing and lidding of pre-filled cups

The DODONI company started in 1963. Today, DODONI S.A., based in Ioannina - the capital of the Epirus region, is one of the biggest Greek dairy companies and a leading exporter of cheese products. All their dairy products are made from 100% Greek cow, sheep or goat milk.



**Production of traditional Greek yoghurt**  
 Traditional Greek yogurt is the result of lactic acid fermentation which is popular in all Balkan countries and the Middle East. It is a yoghurt with "skin" on its surface and with the typical lactic acid taste and flavour. It is the highest nutritional product type of its kind and is easily digested.

The production process of traditional Greek yoghurt follows the following stages:

- Pasteurisation of milk
- Filling in cups at 95° C
- Cooling down the product in the open cup to 45°C
- Addition of thermophilic lactic acid cultures without destroying the product skin
- Cooling and
- Closing of the cups

In order to achieve a longer shelf life, only a minimum of oxygen should remain in the cup. This is where the GRUNWALD machine makes the difference.

Thanks to the gas injection system developed by GRUNWALD in 2022 and already established on the market, residual oxygen values < 0.5 % are guaranteed - without any reduction in

performance and. This process also extends shelf life, in this case > 40 days.



#### Sealing and lidding of the cups

The 2-lane GRUNWALD-HITTPAC AKH-019SE guarantees an output of 3,600 cups/h with the fully-automatic sealing and lidding of cups. The pre-filled cups are manually placed on the infeed conveyor and fed to the GRUNWALD machine. Subsequently, the cups are automatically indexed and closed with sealing film and snap-on lid. This turnkey solution offers the advantage of a smooth integration without interfaces that might cause errors. In addition, the lidding machine that requires a footprint of slightly more than one square metre (incl. infeed and outfeed conveyor) is characterised by high flexibility in terms of filling different cups. The complete format changeover takes max. 10 minutes.

#### GRUNWALD HELLAS

GRUNWALD Hellas is the official representative of GRUNWALD GMBH in Greece. Four of the 10 employees are sales representatives, each of them with a high level of technical knowledge, especially the mentor and owner of the company Evangelos Ioannides who has more than 40 years of experience in the food and dairy industry.

Three employees are skilled service engineers who support GRUNWALD on site with service and maintenance, as well as installation and commissioning. Three employees are

responsible for after sales support and administration.

We – GRUNWALD in Wangen and GRUNWALD HELLAS – would like to thank the staff at DODONI S.A. for the trust they have placed in us. We would be pleased to contribute further to their success story with our packaging technology and look forward to a continued cooperation.



Elias Tzimopoulos and the field service engineer Haris Margaritis from GRUNWALD-HELLAS after the first production start with the cup sealing and lidding machine GRUNWALD-HITTPAC AKH-019SE/2-lane

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## GRUNWALD rotary-type machine for the world of indulgence of Isana NaturFeinkost GmbH & Co KG

### Filling of products to "feast like the gods in Athens"

#### INFO

The motto of Isana Naturfeinkost GmbH & Co KG is: Maximum indulgence! Since the company's foundation in 1983, they have committed to sustainable and fair production and prioritised gentle processing and supreme hygiene standards.

To guarantee supreme quality, 100% organic raw products and excellent taste, they exclusively process premium raw materials that originate from controlled organic farming and contribute to maintaining the regenerative capability of the environment. Flavours, sugar or other additives are not used at all. All Isana Naturfeinkost's actions are based on long-standing business relations with their suppliers and partners, while their production plant must comply with strict hygiene requirements of the EU.

For more information just have a look at their website "bio-verde.de". Get a culinary voyage of discovery and learn more about the high-quality products, their processing and production of our customer Isana Naturfeinkost GmbH & Co KG.

A true world of indulgence will open up "to feast like the gods in Athens" – to describe it in the words of our customer.

#### Product examples

Photos: Isana Naturfeinkost GmbH & Co KG



Starting in May 2021, we developed a new high-performance 3-lane rotary-type GRUNWALD-ROTARY 6.000 for filling hummus in collaboration with Mr. Schöpf, technical manager at Isana Naturfeinkost GmbH & Co KG. This new rotary-type machine should replace an existing machine with lower production speed.

First we had to find a solution that would fit their limited space available. The existing, subsequent interface with 2-lane transfer to a Multivac tray sealer had to be taken into consideration as well. The planning for the integration of this machine was quickly and successfully implemented in close cooperation with Mr. Schöpf so that the order placement could be released shortly.

We would like to take this opportunity for a big thank-you to Heinz Schöpf for his direct, target-oriented and fast communication as this was crucial for our joint success.



GRUNWALD-ROTARY 6.000 while filling hummus with toppings

#### Successful overall concept

At present the machine handles one cup size. In view of possible future requirements one important feature of this cup filler was to offer the possibility for increasing the production output. The customer's requirement was to feed both empty cups from the stack on 3 lanes as well as pre-filled cups on 1 lane to this rotary-type machine via indexing conveyor. This should be possible alternatively and without modifications.

Another important requirement was to consider docking stations for 3 mobile fillers in this rotary-type machine.

#### 1. a 3-lane mobile filler

**GRUNWALD-MOBIFILL** for filling hummus products

#### 2. a subsequent mobile filler

**GRUNWALD-SEMIDOS VT-S** in 3-lane version for dosing marinades on top.

These two fillers were equipped with single servo drives so that production in 3-lane mode and 1-lane mode would be possible with the tendency control.

The integration of three weigh cells completed this option in order to allow for a tendency control. Thus a very weight accurate production was achieved as well. The weight of the individual cups is determined, analysed and automatically optimised within the filling machine.

3. another open space for the integration of a mobile **topping filler** completes the overall concept of this filling machine.

The filled cups are discharged onto a 2-lane outfeed conveyor via a distributing diverter and transferred to a downstream Multivac machine.

The production speed of this machine is up to 8,000 cups/h with 3 lanes.

Finally, a big thank-you to the persons responsible at Isana Naturfeinkost GmbH & Co KG for the pleasant cooperation, support and release of this report for publication.



GRUNWALD-ROTARY 6.000 with connected dosing machines GRUNWALD-SEMIDOS VT-S (on the left) and GRUNWALD-MOBIFILL

#### DETAILS OF THE MACHINE



#### Features of this ROTARY 6.000:

- Products: Hummus and spreads, toppings, marinades, brine
- Cup size: round plastic cup Ø 95 mm of different heights (up to max. 125 mm)
- 3-lane cup setter
- Indexing conveyor for pre-filled cups
- 3-lane dosing machine GRUNWALD-MOBIFILL for hummus, with single servo drive
  - for fine tuning of each lane and
  - changeover to 1-lane operation in case of cup indexing
- Hopper with scraper agitator
- Cup lifting station
- Bin lift system included in the scope of supply; capacity up to 350 kg



- Integrated weigher with tendency control for downstream brine/dressing filler GRUNWALD-SEMIDOS VT-S/3-lane
- Cup lifting station
- Open space for a mobile topping filler such as
  - Chamber filler for product decoration with tuna, prawns, pieces of pepper etc.
  - Vibratory filler for product decoration with products such as herbs, chive etc.
  - Chickpea filler for precise dosing of chickpeas to achieve perfect, varied decoration images
- Lifting/discharge onto 2-lane outfeed conveyor with
- Distributing diverter onto downstream Multivac tray sealer



#### Facts and figures:

- Number of lanes: 1 - 3
- Production speed:
  - 3-lane: 6,000 – 8,000 cups/h
  - 1-lane: 1,200 cups/h
- Dosing range of MOBIFILL: : 80 - 300 ml
- Dosing range of SEMIDOS VT-S: 10 - 80 ml

#### CONTACT

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## New dimension of highly efficient parts manufacturing

### Latest generation machines for the GRUNWALD parts manufacture

High-quality filling and packaging machines require premium quality parts. They have to be manufactured in a precise, flexible and reliable way and promptly so that the rotary-type and inline machines on hand can be manufactured without delay. Our customers benefit from short delivery times resulting from our inhouse parts manufacture. These are good reasons for us to further investment in our machinery.

Our milling machines and lathes meet supreme requirements and are in accordance with the latest production technology. Meanwhile in-house manufacture amounts to more than 90% of parts required. In practice, our parts manufacture is independent of external suppliers, we can control production processes in a better way and reduce costs. However, highly-qualified personnel is required for the precision manufacturing with state-of-the-art production technology. We therefore do our utmost to attract skilled personnel and train them further, create optimal working conditions and processes and implement necessary technical changes.

*View into hall 2 of the parts manufacture.*

#### Permanent investments in the future

In October 2016, we made an investment of 400.000 euros in one of the world's biggest milling machines. It is the **long bed milling machine type DMF 180** with integrated NC round table and X traverse path up to 1,800mm. At the beginning of 2017 we purchased a lathe and another milling machine.

#### 2022 – three at once

Last year, another investment of more than one million euros was made for the machinery in the parts manufacture. Two of these new machines are **CNC milling machines type DMC 1850 from the supplier DMG MORI**. This vertical machining centres with their large workspace can be used for milling metal, plastic or composite. Their high table loading allows for very efficient working. This means several format parts can be clamped and milled simultaneously. These CNC milling machines allow a high degree of flexibility and achieve a fast lead time.

The third machine purchased in 2022 is a universal lathe type CLX 450 TC also from DMG MORI. This lathe has three axes and is equipped with a continuously adjustable milling head which can be turned by  $\pm 120^\circ$ . The automatic change between 60 tools allows for very short changeover times. The tools are managed independently and inserted at the push of a button. The very high positioning accuracy and performance as well as the minimum idle time are further highlights of this machine.

The new **CLX 450 TC** now allows to manufacture components with a diameter of up to 400 mm and a length of 1.1 m for our fillers in fully-automatic operation and within a very short time. Compared to turret lathes, this universal lathe offers a significant economic advantage, especially due to the considerably shorter changeover time.

#### Our parts manufacture:

##### The heart of our production

Each investment strengthens and improves the competence of our parts manufacture and expands their flexibility further. Meanwhile, 16 people are working in our manufacturing halls, including one trainee. They are experts for manufacturing and machining technology and high demands are made on them while they operate 11 milling machines, seven lathes and one milling/lathe centre.

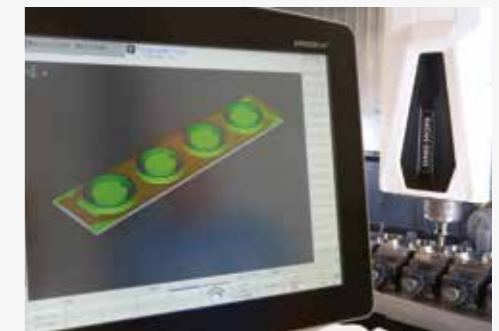
##### "Unmanned production"

We are really enthusiastic about the possibility for "unmanned production" offered by the new CNC milling machines. At the end of the working day, our colleague Leon Forstehäusler loads one or two milling machines with the metal pieces to be machined. The programme for controlling and supervising the production process has been installed and he starts it at the end of his working day. The milling work takes place in fully-automatic operation during the evening and night.

This function considerably expands our production possibilities. Working processes can be expedited and extended without the personnel being tied to a certain working time. The "unmanned production" with the two CNC milling machines also guarantees efficient, precise and high-quality processing without the presence of any personnel as both milling machines are equipped with many in-machine safety controls and thus the working processes are reliably monitored.



*View onto and into one of the two new fully loaded CNC milling machines type DMC 1850 and operator panel.*



*Leon Forstehäusler operates and supervises one of the CNC milling machines type DMC 1850.*



*View onto the new universal lathes type CLX 450 TC; Michael Zaharanski at the operator panel.*



*View into the tool changer of the universal lathe for 60 tools.*



*Michael Zaharanski clamping a sleeve.*



*Machining of the sleeve on the universal lathe type CLX 450 TC.*



## Start for the new training year

### Multiple apprenticeship training positions and dual courses of studies on offer

On 1st September, there was a warm welcome for another 6 adolescents who started their education and studies at Grunwald in Wangen.

The training of young skilled workers has always been of high value at Grunwald. Therefore, we offer a qualified and complex training in different apprenticeship professions:

- mechatronics (m/f/x)
- cutting machine operators (m/f/x)
- technical production designer (m/f/x) branch of study engineering industry
- industrial clerk (m/f/x) with additional qualification
- Bachelor of Engineering (m/f/x) branch of study mechanical engineering
- Bachelor of Engineering DHBW (m/f/x) branch of study industrial engineering
- Bachelor of Engineering DHBW (m/f/x) branch of study electrical engineering – automation

Young people are offered a professional perspective and we, as the training company, secure our qualified employees of tomorrow.

At present, it is even more challenging to find suitable applicants for training and studies. That is why we are very pleased that all vacancies for the 2023 training year could be filled.

The apprentice training positions for the start of the 2024 training year have already been posted. We look forward to welcoming motivated and dedicated young people who are willing to benefit from first-class training and study opportunities.

We attach great importance to an attractive training environment, exciting projects and good support for our trainees and students. In addition to training our own skilled

personnel, we specifically concentrate on further training of our employees. After having successfully completed their training and qualification measures they may expect professional prospects with various career options at GRUNWALD.

*On the first day of the new training year, adolescents and their trainers took part in an unique photo shoot, featuring a historical vehicle on the GRUNWALD premises.*



## Vocational training without borders

### Daniel Stingl reports about his internship in Spain

Those who learn the profession of an "industrial management assistant" with the additional qualification "international business management with foreign languages" can look forward to an additional three week internship abroad in the second year of their apprenticeship.

The internship offers an opportunity to get to know the people and culture of a country, extend the knowledge of languages and gain experiences in a profession.

This year, our trainee Daniel Stingl travelled to Spain. He noted down for us his impressions and experiences during his internship abroad.

During my 2.5 years' training I had the opportunity to undertake a three weeks internship in Spain. The preparation for this internship took place in the vocational school. With a group of 20 students, my stay abroad began with a weekend in the capital of Spain – Madrid. We could choose either to visit the palace of the Spanish king or one of the biggest parks in Madrid, 'El Parque de Retiro'.



*The 18th century Palacio Real of Madrid*

At the end of the first day, we really entered the Spanish culture by attending a genuine Flamenco evening. The Flamenco is a beautiful dance. It is the dance of the Spanish Sinti and Roma expressing many emotions, such as grief, love and joy.

The next day, we travelled to Cuenca by bus which was the town where all of us would spend the next 3 weeks. The host families were already waiting for us and gave us a warm welcome. My host mother has been living in Spain for 16 years, originating from the Dominican Republic which was reflected in delicious meals.

During the week, the internship period was from 10am – 1pm. I was working at the reception of a hotel and thus could develop further my knowledge of Spanish but also English.

In the afternoon, we attended the language school from 4 pm – 7 pm every day. The



*Daniel with the lettering of the city of Cuenca; in the background the Old Town*

teaching included one hour of grammar and two hours of communication. The rest of the day and the evenings were off to explore Cuenca and its night life. Another weekend we had the opportunity of visiting Valencia. This was a great chance for us to relax on the beach and indulge in culinary specialties on Europe's biggest market.

However, we did not only experience and get to know much about the culture and life in Spain but we also enjoyed seeing how Spanish families live, through our host families. For example, relatives and friends visit almost every evening. They all cook and eat together. I enjoyed experiencing people being close and celebrating together.

In summary, I have to say that this internship contributed to improving my language skills and advancing interpersonal skills. I can really recommend an internship abroad. It is interesting and offers the opportunity of getting to know and understand other cultures in a better way.



*Ciutat de les Arts i les Ciències – a cultural and architectural complex of buildings and parks in Valencia*



Sender

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In case of any changes please return to:  
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Fax: +49 7522 9705 999

## GRUNWALD-HIGHLIGHT

Please inform us of any changes to enable us to update your contact details.

- our address has changed
- the contact person has changed
- further contact person(s)
- We would like to receive the GRUNWALD-HIGHLIGHT in digital form (PDF) in the future.

Family name | first name: \_\_\_\_\_

Position / job title: \_\_\_\_\_

Company: \_\_\_\_\_

Town/City | Postal Code: \_\_\_\_\_

County: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Phone: \_\_\_\_\_