

HIGH LIGHT

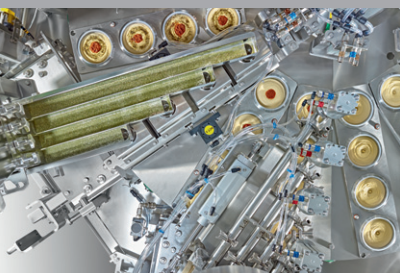
GRUNWALD®
Dosing · Filling · Packing



GRUNWALD's customer magazine no. 46 / May 2020



16 pages
EXTRA LARGE!



Editorial	2
Customised filling technology for Kraft Heinz	3 - 5
Maximum hygiene level without using peroxide	6 - 7
When food becomes a form of art	8 - 9
Univer in Hungary relies on GRUNWALD's ultraclean concept	10 - 11
Fuchs Dairy 5.0 – going ahead into the future	12
Compact and flexible filling machine for direct sellers	13
GRUNWALD-NEWS	14 - 15
Obituary Neil Muncey	16



EDITORIAL



The global crisis caused by the COVID-19 pandemic is an unprecedented challenge for GRUNWALD, for you and for all our partner companies.

We will take all necessary steps and will together take care that our work flow is safe and the production in our site as well as at the customers will keep going so that the supply of food will be guaranteed in these difficult and critical times.

Our service engineers will visit our customers for the necessary service under the strictest hygienic and security measurements provided that our responsibility and our fiduciary duty as well as the official directives such as e.g. existing travel restrictions allow it.

In these times where distance to your neighbours is demanded to protect us all your contact persons at GRUNWALD will continue to be at your disposal personally – but from the distance – be it on the phone, by email or in a video conference.

Please do not hesitate to contact us if we can be of help. We are still happy to help you!

Even though 2020 is a difficult and extraordinary year we will continue to do our utmost to advance our location Wangen. This includes setting up new buildings on the company site newly acquired last year and utilise them. Internal processes are to be organised anew and digital systems are to be integrated. These investments enable us to continue to guarantee a reliable and on-schedule order processing. It's the customers who are and have always been in the focus of our dealing and thinking. This distinctive customer orientation is very important for us – and will always be!

The next UC machine generation

Our development work will be continued! We have been hard at work developing the next phase of our ultraclean hygiene concept. Please see page 6 and 7 for more information.

All the best
and please stay healthy!

Yours
Ralf Müller
and the **GRUNWALD** team



COVER

The blooming dandelions in the Allgaeu are a natural spectacle which fascinate anew every spring.

The photo shows the view over yellow meadows, up to the wooded mountain range in a beautiful valley near Isny in the Allgaeu.

Foto: Marlies Hodrius

Publisher's imprint
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Customised filling technology for **KraftHeinz**

GRUNWALD-ROTARY XXL – Technology with a great potential for the future



Kraft Heinz Company, better known as Heinz Ketchup is today represented in more than 40 countries and leading in the food industry. This is actually not surprising as the company has produced some of the most popular products for more than 150 years. The most well-known product of all is certainly Heinz-Tomato-Ketchup. The fact that Kraft Heinz does not only deliver products to the end-consumers but also to consumers in food service, wholesalers, the processing industry as well as to professional kitchens and large consumers is less known. For these consumers the products are filled into buckets.

Custom made consumer design

First to begin with, we received an enquiry from H.J. Heinz France S.A.S. for the flexible filling of different bucket sizes. The bucket filler was expected to fill ketchup and sauces as well as mayonnaise of different recipes.

When we introduced the concept of our rotary-type bucket filling machine GRUNWALD-ROTARY XXL to our contact, its advantages in

view of format flexibility, space requirements as well as higher performance in comparison to the 1-lane inline machine quickly became obvious:

- **3 l bucket**
approx. 1,200 buckets/h
(up to 20 buckets/min.)
- **5 l bucket**
approx. 1,000 buckets/h
(up to 16.6 buckets/min.)
- **10 l bucket**
approx. 600 – 720 buckets/h
(up to 12 buckets/min.)

depending on the speed of the product feeding pump, the product consistency, the remaining headspace in the bucket and the bucket packing materials.

Another advantage, compared to a similar inline machine, is the considerably lower space requirements of this rotary-type filler, with a footprint of approx. 2.75 x 2.65 m (without storages, outfeed conveyor and control box).

The performance characteristics and the future potential of this rotary-type machine concept were enough to convince representatives from H.J. Heinz France S.A.S. and finally resulted in an order being placed. In fact, we had the added bonus of another order being placed for a comparable rotary-type bucket filling machine to be delivered to a location in the Netherlands at almost the same time.

GRUNWALD-ROTARY XXL – the rotary-type bucket filler with a great potential for the future

The whole project was notable for the trust, cooperation, experience and knowledge shared between us and our contacts at H.J. Heinz France S.A.S. The existing machine concept was adapted to the special requirements of the customer and specified to maximum flexibility and minimum manpower requirements. ►





The above photos show the two rotary-type bucket fillers delivered to Kraft Heinz GRUNWALD-ROTARY XXL

Innovative ideas and knowhow in product development resulted in highly interesting new developments which GRUNWALD customers will benefit from in the future. In the following, we will introduce them in short:

The combined 3-fold protection for guaranteed product safety

Product recalls due to foreign particles in the product are a horror scenario for every food producer. The fear is justified because due to a static charge of the inner surface of the bucket foreign particles which might still be left could not be removed from the buckets completely.



This scenario belongs to the past thanks to the concept newly developed by GRUNWALD.

The additional station is an **absolute innovation**. The technical application is based on the brilliant idea of "bucket ionisation combined with particle suction station" and turning of the buckets by 180°.

This new development guarantees 100 per cent product safety for it offers 3-fold protection. Each individual bucket is turned, ionised and blown out in the filling machine at full cycle speed prior to being filled.

Due to the bucket ionisation the static charge is neutralised and any small particles such as dust are blown out.

Due to the subsequent turning of the buckets by 180° foreign bodies of each size are completely and reliably removed as they just simply fall out of the buckets.

What seems simple when you read it is actually an extremely reliable, consistently effective innovation which does not need any format change parts resulting in no changeover times.

New development "Automatic bucket and snap-on lid storage"

Due to the achievable storage times of 20 – 25 minutes the machine can be operated by a minimum of operators. In addition the low loading height of the storages allows for the operation of the machine without using platforms.



Optimised product feeding

Due to the fact that the product feeding pump in CIP / SIP design with buffer container is controlled by the weigh cell of the GRUNWALD-ROTARY XXL this guarantees



- constant product feeding
- a maximum production speed as well as
- an optimum weight accuracy (0.1 % standard deviation).

In this case the distance between the customer's existing processing machine and the bucket line does not really matter.

Universal bucket cup slats

The solution with universal cup slats is suitable for up to 3 different bucket diameters.

For this rotary-type bucket line this means that 3, 5 and 10 litre buckets can be filled without having to exchange the cup slats.



Further advantages of this solution are the maximum speed of the rotary table and thus increased production output compared to the standard cup slat transport of inline machines.

Further optional equipment for the model GRUNWALD-ROTARY XXL:

- Mechanical or thermic leak test control
- Motorised height-adjustable spraying unit for alcohol resp. preservatives
- Laminar cabin
- UV(C) sterilisation systems for buckets, sealing film and snap-on lids (≥ LOG4)

In the case of this machine order GRUNWALD was the "turnkey supplier" and did not only supply the bucket line and the product feeding system but also the downstream checkweigher and labeller.

Thanks to the good working relationship with the project team of H.J. Heinz France S.A.S. and the active support from ALPMA FRANCE during the project and start-up phase this order could be concluded on schedule and to the complete satisfaction of the customer.

CONTACT

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Maximum hygiene level without using peroxide

Sophisticated GRUNWALD sterilisation system for the dairy of the future



1- to 2-lane rotary-type filler type
GRUNWALD-ROTARY XXL; fully-automatic
bucket filling and closing machine in ultraclean
design for 1, 5 and 10 litre buckets

Respecting the environment, more ecology in food production, wider range of natural products, avoiding chemical additives – the consumers' list of requirements is extensive and could be extended. Moreover trade has demanded extremely long shelf lives for their products – and also for highly sensitive products of the dairy and food industry – for a long time. Such long shelf lives can only be achieved if the products are filled at a guaranteed high hygiene level and if procedures are used which reliably sterilise the packing materials (cup, bucket, lid and film) during the filling process.

GRUNWALD design engineers have been aware of these requirements for a long time as the development of dosing and

filling technology has always been of great significance. Therefore a reliably high product safety and the adherence to statutory hygiene regulations are one of the most important issues at GRUNWALD for the development of new machines.

Ultraclean technology for higher demands

Four years ago GRUNWALD set new standards with regard to hygiene with the certified and peroxide-free sterilisation procedure developed. This ultraclean concept meets all requirements for observing maximum hygiene levels in the production of dairies and the food industry. Up-to-date machine technology guarantees a reliably higher product safety and combines maximum possible flexibility

with maximum performance and reduction of running costs on the basis of maximum hygiene standards at the same time. The hygiene concept developed by GRUNWALD **does not use peroxide** and therefore respects above all the health of the machine operators to a large extent.

The biggest advantage of this guaranteed reliable and certified sterilisation system is **not using any chemicals which means it is free of peroxide** and does not have any impacts on the environment and personnel. In addition the issue with the overdosing of chemicals has been solved!

The pulsed light high-performance UV(C) sterilisation was tested by several independent German institutes and they also confirmed its effectiveness. They certified that this UV(C) sterilisation was an ultra-modern and efficient alternative sterilisation procedure which presents no health hazards and which gives reliable service without using peroxide and guarantees maximum sterilisation rates.

Ultraclean sterilisation for cups and buckets

The pulsed light high-performance UV(C) sterilisation rate for cup filling machines was well tried and tested over the past few years. In the meantime it has been further developed by us and now it can also be used on rotary-type and inline bucket fillers for handling buckets up to 20 litres. A sterilisation rate of at least LOG4 is guaranteed for buckets from 1 to 10 litres. In addition this procedure can be generally applied for all standard cups and lids used by the food industry.

Peroxide-free machines since 2019

The advantages predominate and we are convinced that basically there is only one sterilisation system which can be thoroughly recommended: the pulsed light high-performance UV(C) sterilisation.

The number of customers who made the decision for this ultramodern and efficient sterilisation system which presents no health hazard and who have used this successfully for a long time increases continuously. The reason for this is not only due to the fact that we have manufactured cup and bucket filling machines exclusively with this peroxide-free hygiene concept confidently since January 2019 but that both, we ourselves and the customer also consider the pulsed light high-performance UV(C) sterilisation system to be THE trendsetting technology of the future.

If the conditions for investment are focussed on the requirements for a modern and flexible production, the health of the machine operators and the reduction of the running costs, then an ultraclean machine with

peroxide-free hygiene concept proves to be a future-proof investment.

The central point of the hygiene concept developed by GRUNWALD is the guaranteed reliable sterilisation system of pulsed light high-performance UV(C) sterilisation. It variably guarantees a sterilisation rate of at least LOG4 for cups, buckets and lids. With this procedure the packing materials are sterilised with pulsed UV(C) radiators and not with H₂O₂.



The next GRUNWALD-ultraclean (UC) machine generation

Our development engineers have now implemented the next stage of the GRUNWALD ultraclean (UC) concept:

GRUNWALD-FOODLINER 20.000 UC

The 10-lane inline cup filler – an intelligent filling and packing machine

- in ultraclean (UC) design with peroxide-free hygiene concept
- maximum hygiene standard and at the same time maximum speed (sterilisation rate ≥ LOG 4 at 40 cycles/min.)
- fully-automatic tunnel cleaning
- highest possible flexibility
- up-to-date, fully integrated industry 4.0 solution guarantees maximum process reliability in order to entirely avoid production downtimes.

With pleasure we were looking forward to showing you this innovation at interpack 2020 exhibition in May 2020. However, interpack exhibition was postponed to 25 February – 3 March 2021 due to the world-wide coronavirus pandemic.

The machine will not be delivered before late summer. Until then and if travelling is possible again, the GRUNWALD-FOODLINER 20.000 UC could be viewed in our factory in Wangen.



Photo on the left:
The next ultraclean (UC) machine generation:
fully-automatic cup filling and closing machine
GRUNWALD-FOODLINER 20.000 UC
in 10-lane design with integrated tray packer for
dairy products

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When food becomes a form of art

The art to form food and to consider nutrition as an art form

INFO

Deldiche, registered in Ternat in Belgium, is a food company which has developed the concept and the market for Mediterranean gourmet food. Since it was founded in 1990, the company has been striving to set itself apart from the "others". This is reflected in the passion and love for delicacies, their insistence for high quality products, the quality of production and as an excellent supplier of its in-house creations. What really distinguishes Deldiche is the persistent search for topical trends on the market and for innovative ideas for its products – its form of art.

Deldiche and the art of cooking

It is not just food that is the foundation at Deldiche's – it's gourmet food! Fresh, high quality tasty delicacies which can be purchased all over Europe. Sales, production and development of in-house creations – all from one source. Each Deldiche product is described as a "dream product" which is suited for every kitchen artist because it supports the "art of cooking" and helps create a delicious masterpiece – a form of art. www.deldiche.be

Deldiche is one of the biggest producers for leading retailers in Belgium. This company supplies some of the best delicatessen food stores in Belgium and in the Netherlands. They mainly produce fresh hummus, pesto, tapenades as well as Deli-Dips and spreads. These delicacies enjoy increasing popularity in modern kitchens. Deldiche has been a well-known brand name for Mediterranean delicatessen in Belgium for a long time. Perhaps the company's success is that both the food and the way it is prepared are considered as a kind of art. According to the company's philosophy cooking is "painting with ingredients".

In order to meet the increasing demand for their delicatessen products production capacity was extended considerably and recently a fully-automatic rotary-type cup filling machine was purchased – a 4-lane GRUNWALD cup filler type ROTARY 20.000.

In cooperation with our Belgian representative Decatech NV in Herentals we supplied Deldiche with a second filling machine in 2019.

This new cup filling machine with its extremely flexible machine technology guarantees that the high-quality delicatessen products – in this case hummus in numerous variations – can be produced and delivered with the high production output required and with enormous product flexibility.

By the way: Deldiche thus has the biggest high-performance GRUNWALD delicatessen line in Belgium.

Topping as one pleases

The 4-lane GRUNWALD-ROTARY 20.000 in combination with several stand-alone mobile fillers allows for a multiplicity of different toppings and fillings.

The main filling station is also a 4-lane mobile filler. Therefore the main filling station also allows for an extremely quick product change: the complete dosing system is just replaced by another dosing system which has already been cleaned and filled. The connection and disconnection can be made without tools and without much effort.

Further advantage: Due to the exchange of the complete dosing system with all product contact parts the GRUNWALD filling machine will be free of allergens in less than 5 minutes. Four mobile piston fillers type GRUNWALD-SEMIDOSVT, developed by GRUNWALD, as well as the dosing machine for the topping of dry spices and herbs which has been successfully used for many years can be connected to the machine.

The order of the toppings can be chosen. Depending on the requested product presentation mobile fillers can easily be connected at the two free spaces of the cup filler or exchanged, if requested. Thus a large number of different kinds of toppings on the products is possible in an easy, quick and flexible way.

The hummus product can be modified in a very flexible way and with the requested frequency by changing the order of the topping.

Our customers expect that the servo-driven main filling station from GRUNWALD rotary-type machines can also be used for other delicatessen products, that the filling machine is equipped with several quick-change systems

(e. g. for sealing plates, cup slats, snap-on lid station) and that they can be retrofitted to other cup sizes very quickly due to the use of latest technology.

Suitable machines and adequate service for GRUNWALD customers

Our representative Decatech NV in Herentals is located just 80 kilometres from Deldiche. They have almost 40 years of experience with the food industry and due to the cooperation with GRUNWALD for many years Decatech can offer the GRUNWALD customers in Belgium quick and sophisticated customer service. The Decatech team is the competent contact for technical issues and is happy to provide support by phone or on site because of their experience, expertise and dedication to excellent customer service.

*Photos left page:
Hummus – a kind of art*

View into the GRUNWALD-Rotary 20.000 during the filling and topping of hummus

*Photos below:
Partial view and overall view of the 4-lane filling machine GRUNWALD-ROTARY 20.000*

DETAILS ON THE MACHINE

With the GRUNWALD-ROTARY 20.000 and its mobile dosing machines we offer an extremely flexible machine and also a high-performance machine due to its production speed of more than 10,000 cups/h. This enables the customers to adapt to changing market requirements at any time.

Dimensions: 2,300 x 2,300 mm
4- to 6-lane versions
Approximately 12,000 – 18,000 cups/h

2 x 3-lane up to 2 x 4-lane versions
Approximately 15,000 – 20,000 cups/h
depending on product and packaging material

Dosing range: 10 – 1,000 m

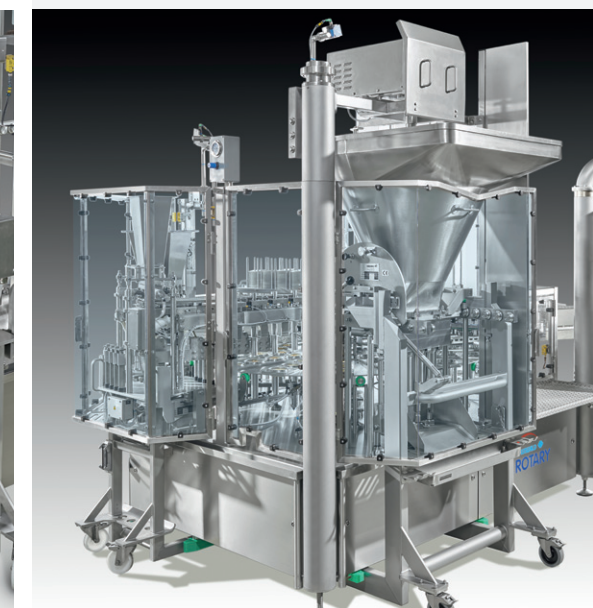
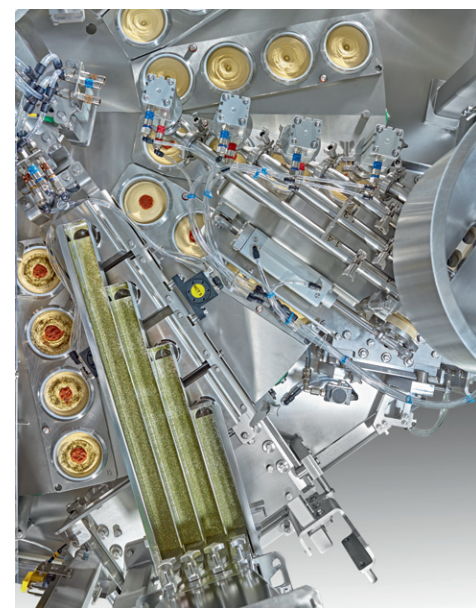
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©Deldiche





in Hungary relies on GRUNWALD's ultraclean concept

INFO

The Univer Group, based in Kecskemét, was founded in 1948 and is today a major supplier to the food industry and trade partners in Hungary. Univer is the market leader in several product categories such as mayonnaise, mustard, ketchup and other seasonings and, with 1300 employees, a significant employer in Kecskemét.

The name Univer is primarily known for typically Hungarian products and thus for ingredients that are popular and even indispensable in Hungarian cuisine. Its product range includes mayonnaise, mustard, ketchup, salad dressings and sauces as well as premium jams, juices and tomato-based products and even sugar-free and non-allergenic baby food. Development and innovation have always played a prominent role. In some areas of the Hungarian food industry, Univer has been truly pioneering – e.g. as the first to market ready-to-use mayonnaise in Hungary in 1975. Having won many awards, some of the Hungarian products are already the stuff of legends.

www.univer.hu

Ketchup, mustard, mayonnaise and countless other sauces are products that are available worldwide, but taste different from place to place. This is due to the use of regional ingredients and the diverse, often secret recipes. Experience in the production process, in some cases extending over decades, and the selection of ingredients, which is often kept secret for generations, combine to make these sauces premium products in their sector.

Fine food from Hungary

Nobody looking into the Hungarian food sector today with regard to ketchup, mustard, mayonnaise and many other sauces and dressings could fail to come across the name Univer.

For several years, Univer has been supplying small single-serving packages to a variety of restaurant chains – reliably filled to the exact weight required using GRUNWALD technology. We are proud to have been able to count the successful company Univer among our customers for many years.

Since 2019, Univer has also been supplying the restaurant sector with buckets of different volumes, filled using a GRUNWALD ultraclean bucket filler. Production is carried out at the highest hygiene level. All buckets are therefore sterilised with UV(C) high-performance radiators. Bucket sterilisation via pulsed UV(C) high-performance radiators (pulsed light), developed specifically by GRUNWALD, guarantees a sterilisation rate of at least LOG4 even for 10 kg buckets.

The GRUNWALD-FLEXLINER XL-UC ultraclean bucket filler supplied to Univer is equipped with two bucket storage magazines. This 1-lane linear machine not only offers the advantage of an increased storage time, but also the possibility of changing the packing materials at the push of a button. With the cutting and sealing station, which is now easier to use and has fewer parts, format changeover takes no time at all. The ultraclean equipment concept also provides for a pulsed UV(C) high-performance radiator for the cutting and sealing station and, here too, ultimately guarantees a sterilisation rate of at least LOG4.



Photo, top of right-hand page:
1-lane FLEXLINER XL-UC bucket filler

Photo, bottom of right-hand page:
View of the ultraclean hygienic area of the
FLEXLINER XL-UC bucket filler

On the left of the image, the double pulsed light
high-performance UV(C) bucket sterilisation with a
guaranteed sterilisation rate of at least LOG 4

Photo, left:
Examples of the Univer product range for the
restaurant area



Ultraclean hygienic area – "foreign body protection"

Univer from Kecskemét has always used state-of-the-art technology in its production. For those in charge, using state-of-the-art production technologies means increasing efficiency in production, extending the product range and producing their products, such as mayonnaise, mustard, ketchup and salad dressings with no added preservatives and with longer shelf lives. These are requirements that the GRUNWALD FLEXLINER XL-UC bucket filler meets 100 %.

This linear machine is equipped with a special hygienic area along its entire length. Like the ultraclean cup fillers, this ultraclean bucket

filler also achieves a very high level of safety and production reliability, as there are no small parts, such as vertically mounted screws, in the area of the open buckets. The risk of foreign bodies getting into the product and resulting in the risk of expensive recall campaigns is therefore clearly ruled out. Technical risks are avoided and production reliability is increased.

We are proud that Univer trusts in GRUNWALD's expertise and ultraclean technology. With this bucket filler, the Kecskemét-based company is well equipped to conquer further markets, as the machine concept is designed to enable retrofitting to allow for buckets of up to 18 kg to be filled.

Thank you for your trust in us, and we wish our partner continued success.

CONTACT

If you are interested in this bucket filling machine 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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Fuchs Dairy 5.0 – going ahead into the future

The sustainable dairy for dairy products in Eastern Switzerland

INFO

If you have ever been to Lake Constance you may have visited the town Rorschach, a small town on the Swiss side of the lake, opposite the German city Friedrichshafen. Since 1883 Fuchs Dairy, a family-owned company with a long tradition, has been based there with 67 employees.

Every year they produce and fill butter, yoghurt, buttermilk, milk, quark, whey drinks and other fresh milk specialities from 24 million litres of regional milk in the "foxhole" and deliver these products with their own logistics. Due to their quality and freshness these dairy products are not only known in their region but also in many parts of Switzerland.



In 2015 we supplied Fuchs Dairy in Rorschach with the first machine, a 2-lane rotary-type cup filling machine type GRUNWALD-HITTPAC AKH-059. Of course we were very pleased about their second order in 2018 for a rotary-type cup filling machine. It testifies a high degree of satisfaction with the machine supplied and our services when our customers become "repeaters".

Such trustworthy and faithful business relationships are important for us as there are even more important issues in addition to the delivery of machines. GRUNWALD is also committed to the time after delivery of the machine.

Our responsibility also refers to services, quality and customer satisfaction.

Again they chose the model GRUNWALD-HITTPAC AKH-059 with the same technical equipment. However, they also intended to fill fibrous fruit on this new rotary-type machine.

As we have also focussed on the development of different dosing technologies for many years we could soon give the go-ahead for this application and offer the corresponding technical solution.

GRUNWALD as a family-owned company was especially pleased to be a part of the future for the family-owned Fuchs Dairy. We are pleased to be present when they try something new in the "foxhole". We will be glad to continue supporting the foxes with our knowledge and knowhow.

We thank them again for their confidence in GRUNWALD and our technology. We wish them ongoing great success and look forward to a continued cooperation with them based on partnership.

Fuchs Dairy 5.0

From 1st January 2020 Dominik Fuchs has taken over the operational management of the company in the 5th generation of family management. Patrick Fuchs who has been actively working in the company for almost 40 years is now his proxy. He is still responsible for certain projects and tasks. However he is going to reduce his working hours. www.fuchsmilch.ch



*Photo at the top:
View into the "foxhole" as Fuchs Dairy like to call themselves and on the two rotary-type cup fillers type GRUNWALD-HITTPAC AKH-059*

*Photo on the left:
Going ahead into the future together in the 5th generation: Dominik and Patrick Fuchs*

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Always the right decision – GRUNWALD-HITTPAC AKH-019

Compact and flexible filling machine for direct sellers

The increased health awareness and the wish of many consumers to buy their food directly from the producer have for years increased the trend to buy food which was produced in harmony with nature.

It was not only yesterday that the farmers have learnt to produce for the markets besides their own needs as direct marketing meets the consumer's demand for ecological, regional and nature-oriented food.

The demands on the direct seller have increased, the framework conditions are manifold. The client in the farmer's shop is well-informed and sceptical – he expects products of first-class and delicious quality. A wide range of products as well as varying and increasing products are highly appreciated. Last but not least: professionalism is an important step for customer loyalty. The direct seller as well must be flexible enough to react on customers' wishes in order to secure his sales accordingly.

Small, compact and reliable

The cup filling and closing machine type **GRUNWALD-HITTPAC AKH-019** is the fully-automatic solution for manifold filling requirements of direct marketers. Whether

dairy products, delicatessen salads or meat products have to be filled: this very compact and modular designed rotary-type machine is an efficiently working all-purpose machine.

GRUNWALD customers appreciate the easy operation, the ideal accessibility and the rapid changeover of this rotary machine to different products and packing materials.

A large number of features and equipment makes this compact rotary-type machine unbeatable:

- automatic handling of the packing materials
- protective cover according to CE regulations
- handling of different plastic containers with different types of lids
- different filling valves for filling pasty and liquid products
- dosing volume of up to 2 kg is possible
- careful, non-spilling transport of the cups
- drip-free and precise filling
- rapid product change without product loss



- quick cleaning of the dosing station
- quick format changeover without tools
- hygienic design for sterile filling and packing

A large number of accessories and optional equipment is available and can be retrofitted at any time.

The production speed of this rotary-type machine in 1-lane, 2-lane or 3-lane design is approx. 2,500 up to approx. 7,500 cups/h.

CONTACT

Contact us and let us know your requirements. We will be pleased to provide you with adequate information at any time. Our sales team will submit an interesting and ideal solution which suits your filling requirements.



Semester abroad at the University of South Wales

Nils Nothhaft reports on his semester abroad during his dual mechanical engineering work-study programme

GRUNWALD-NEWS



As part of my dual studies as an economic engineer at GRUNWALD I had the opportunity to spend my 5th term abroad. Thus, I went to the University of South Wales in Treforest around 15 miles north of Cardiff for 4 months. This term abroad allowed me to combine my German final degree with the English double degree as a Bachelor of International Management.



At the beginning of September I started in Wales with the International Welcome Week. In this first week the new international students are acquainted with the systems, structures and lectures of the university. The numerous events during this week made it easy for me to make international contacts and advance my English skills at the same time.



The lectures, which were held in English, of course, widened and internationalised my horizon as an economic engineering student. In the lectures the theories, models and strategic bases for work in and contacts between international enterprises were dealt with. Furthermore, the global working environment of international enterprises and the cultural aspects of international cooperation were discussed. Strategic international decision-making was also a topic. At the University of South Wales I could deepen academic working and thus how to deal with problems strategically and internationally. It turned out that this term abroad was an ideal supplement to my practically-oriented studies at the DHBW (dual studies).



Making presentations, writing scientific papers and sketching the bachelor's thesis, which is necessary for the double degree, contributed to broadening my command of the English language. Besides the additional professional benefit I gained, the term abroad

also expanded my private horizon. Numerous trips to Cardiff, the Welsh coast and Brecon National Park as well as to many other places in Great Britain offered me a possibility to get to know the country and its people.

During the 4 months in Wales international friendships developed very quickly. Through common activities such as cooking of country-specific meals (e.g. my Kässpätzle) we gained an insight into the cultures of different countries. Contacts all over the world and friendships for life – I do hope – developed through our common time in Wales.

I would like to take the opportunity to say thank you to all those responsible for education at GRUNWALD who gave me support during my term abroad and allowed me to have this fantastic experience (abroad).

Photos top down:

In front of the main building of the University of South Wales

„Kaesspaetzle“ dinner with fellow students from all over Europe

Visit to Cardiff Castle

Trip to the beach of Barry on Sunday

Walking-tour in the Brecon national park

Together up and running

Two departments under new management

At the beginning of the new year there was a change in personnel in the **control panel construction department** and **programming department**. Both departments are now under new management. The senior management was handed over to the next generation.

Simon Maurus is now the head of the "control panel construction" department. He is the successor of **Herbert Holzer** who celebrated his 30 years service in the company on 5 March 2020.

Pascal Mayer now is the new head of the programming department and thus successor of **Andreas Gotsch**. It is an amazing coincidence that Andreas Gotsch will also celebrate his 30 years service in the company soon – on 2 April 2020

Two generations in the same team

In order to have a smooth transition in both departments Herbert Holzer and Andreas Gotsch will still be a part of the company. Both will support their young colleagues in their function as deputy heads of department.

*Now the young generation is at the start – and together with the colleagues of the older generation they form a super team.
From left to right: Simon Maurus, Herbert Holzer, Pascal Mayer, Andreas Gotsch*

GRUNWALD-NEWS

On this occasion we want to congratulate Herbert and Andreas

We are proud to have such long-standing employees among us. We thank you for your longtime faithfulness to GRUNWALD. In three common decades two strong and amicable ties have come into existence in our GRUNWALD family. You belong to these employees who helped building up our company. With your competence and your commitment, you are a foundation stone of our success.



OBITUARY

GRUNWALD® UK 
Dosing · Filling · Packing

Blankney Grange Unit 1, Longwood Lane, Blankney, Lincoln, UK, LN4 3BD

10 March 2020

The passing of Neil Muncey.

We were sadly informed by our German colleague over the weekend that Neil Muncey sadly passed away.

Neil was the first UK salesperson for Grunwald in 1995 and set up Grunwald UK in 2001, successfully selling and delivering Grunwald UK's first 75 machines.

Neil retired and sold the business in 2015 to the current management team leaving great foundations for the successful business it has become.

We at Grunwald UK send condolences to Neil's family.


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*In thankful memory
of
Neil Muncey*



*... authentic and serious
salesman*

*and deep respect for
his achievements for
GRUNWALD* 

It was great to know Neil for more than 20 years as a sales manager. Since that time so much has happened: Neil founded his own company GRUNWALD UK and he has been successfully selling GRUNWALD cup filling machines in all these years. We had great success in all the years of our cooperation and, at the same time, improved our command of English.

Throughout the years Neil understood in a brilliant way to introduce and explain the technical solutions and innovations GRUNWALD can offer to accommodate the customers' requirements on cup filling and closing machines. In the meantime he continued his philosophy "discount is a dirty word" and thus he made a valuable contribution to the positive development and growth of GRUNWALD.



Neil also has set the compass for a successful future of GRUNWALD UK in good time by assigning the responsibility to his executives.

We will always remember Neil, our successful and trusting cooperation, his important career events and the nice parties and events we celebrated together with him.

In memory of Neil

Ralf, Anton and the GRUNWALD team