

# HIGHLIGHT



GRUNWALD's customer magazine no. 64 | April 2026

## "MUST-HAVE" TECHNOLOGY FOR THE LEADING-EDGE DAIRY INDUSTRY

Maximum product shelf life  
and performance

Read more  
on page 4



**interpack**

PROCESSING & PACKAGING  
07. - 13. MAY 2026  
HALL 6 | STAND B01

Maximum flexibility  
with a small footprint

Pages 4 - 5  
*interpack 2026 – Welcome to the  
GRUNWALD-ALM, Hall 6 | B01*

Page 8 - 9  
*Emmi invests in a GRUNWALD cup filling  
machine with high-end flexibility*

Pages 10 - 12  
*GRUNWALD and Milky Mist: Technology  
as a standard and trust as a basis*

# Editorial



Dear readers

In May, it will again be time for saying: **Welcome to interpack in Düsseldorf** – one of the world's leading exhibitions for the packaging industry. GRUNWALD will be one of approximately 2,800 exhibitors – come find us in **Hall 6 | Stand B01**.

Visit our **GRUNWALD-ALM** and see our latest developments of highly flexible, technically sophisticated cup filling machines for **dosing - filling - packaging**. Benefit from informative discussions with our experts and visitors from all over the world in the pleasant atmosphere of our cosy beer garden.

We are pulling out all the stops to ensure that your visit to the GRUNWALD stand will be successful! And because the GRUNWALD-ALM always offers that little bit extra, you can also look forward to some Alpine highlights. Events and little surprises are simply part of the package with us! We look forward to seeing you.

In general, 2026 will be a year with a lot of exhibitions. You can find an overview of all dates in the info centre of our website ([www.grunwald-wangen.de](http://www.grunwald-wangen.de)). We will keep you updated there.

Following interpack, we will also attend **SAUDIFOOD MANUFACTURING** in Riyadh (Saudi Arabia), the **CFIA** in Toulouse (France), **PackExpo** in Chicago (USA) and **Gulfood Manufacturing** in Dubai (United Arab Emirates) this year. We also look forward to **ANUGA FoodTec** in Cologne from 23-27 February 2027.

Meanwhile, we will be busy in our factory in Wangen. Following a remarkable number of orders received last year, that resulted in a turnover of more than 50 million euros, our capacities are well utilised into the year 2027. This success is both incentive and commitment for us to continue doing our best – in the interests of and for our customers.

In addition, we expect exciting follow-up business from our participation in international trade fairs, that promises further growth.

This HIGHLIGHT magazine will offer you an insight into our highly interesting projects that have already been implemented worldwide.

It includes detailed information on our new and further developments, interesting facts about some of the most exciting projects and issues that moved our customers.

We look forward to seeing you in Düsseldorf – at the **GRUNWALD ALM in Hall 6 | Stand B01**.

Yours  
Ralf Müller  
and the GRUNWALD team

# Table of contents

**GRUNWALD-ALM at the interpack 2026** 4 - 5  
with must-have" technology in Hall 6 | Stand B01

**New product range with GRUNWALD-ROTARY Vitalait in Tunisia** 6 - 7  
produces an almost unlimited diversity of yoghurt products on a footprint of 4 m<sup>2</sup>

**Compact. Ultraclean. Versatile.** 8 - 9  
**Emmi in Switzerland** invests in a GRUNWALD cup filling machine with high-end flexibility

**GRUNWALD and Milky Mist in India** 10 - 12  
A partnership:  
technically strong, personally close

**Precision meets ergonomics** 13  
**Vandemoortele** sets the future course for margarine filling at their Dresden site

**Better filling, or ...** 15  
... the quick way to get a mixed carton with four to six integrated fruit mixers

Cover picture:  
We would like to invite you to interpack 2026

*Publisher's imprint*  
HIGHLIGHT is topical information for customers, potential customers and partners of GRUNWALD GMBH and is published three times a year.  
Editorial Dept. and Layout: Marlies Hodrius

GRUNWALD GMBH  
Pettermandstr. 9  
88239 Wangen im Allgäu/Germany  
Phone +49 7522 9705-0  
[info@grunwald-wangen.de](mailto:info@grunwald-wangen.de)  
[www.grunwald-wangen.de](http://www.grunwald-wangen.de)



## “Must-have” technology for the leading-edge dairy industry



**Requirements from leading-edge dairies are growing rapidly: higher number of product types, smaller batches, ultimate hygiene standards while increasing efficiency.**

**Visit us at Interpack in Düsseldorf in Hall 6 | Stand B01 and experience live how GRUNWALD meets these challenges in a cutting-edge way.**

**We will display high-performance cup filling machines designed for hygienic safety and maximum flexibility as well as with a guaranteed sterilisation rate of LOG4 to enable dairies to be prepared for an increasingly varied product portfolio.**

The highlight of the exhibition will be the **8-lane high-performance cup filling machine GRUNWALD-FOODLINER 20.000UC** with a length of 10 metres dominating the 180 square metre stand area. This linear machine achieves production outputs of up to 20,000 cups/h with a dosing accuracy of  $\leq 0.3\%$ . This machine handles all round standard cups of the dairy industry with a diameter of 95 mm and filling volumes of up to 500 ml. These cups are either closed with aluminium or PP seal lids.

This machine is designed for the efficient filling of all kinds of standard dairy products such as yoghurt, mixed dairy products or desserts. The technical equipment with double advance feed allows

for the future handling of two cup formats. The format changeover is user-friendly and activated at the push of a button. With this forward-looking technology GRUNWALD supports their customers to react to changed market requirements in a flexible way.

### Ultraclean hygiene concept to achieve maximum shelf life and product safety

The GRUNWALD ultraclean hygiene concept that has been tried and tested for many years and used worldwide with numerous machines, guarantees maximum product safety. The packaging materials are sterilised with 2-phase pulsed high-energy UV(C) radiators that is the standard for all GRUNWALD ultraclean cup filling machines.

The GRUNWALD ultraclean hygiene concept guarantees a sterilisation rate of at least LOG4 for all standard cup sizes of the dairy industry and allows for the manufacture of products with extended shelf lives without the use of chemicals. The aseptic main filling station type EASYCLEAN is designed in accordance with EHEDG guidelines and meets all relevant standards of the food industry. This hygiene concept is complemented by a laminar cabin designed as a hygiene tunnel of cleanroom class 5 (EN ISO 14644).

Therefore, the GRUNWALD ultraclean hygiene concept is also specifically aimed at dairies that demand maximum hygiene standards combined with a sustainable operation of the machines and maximum production output.

We show the compact, flexible **cup filling machine GRUNWALD-HITTPAC AKH-029S** as a counterpart to the high-performance linear machine. On a footprint of less than **2.5 square metres** it shows its strength in filling and mixing. The rotary machine handles all standard cups, larger DUO cups as well as small buckets with filling volumes of up to 1,000 ml. They are either lidded with pre-cut aluminium seal lids or plastic snap-on lids with tamper evident closure.

Due to the fact, that this machine is completely in CIP design, it is particularly suitable for frequent product changes and short cleaning intervals. The production output is up to 5,000 cups/h.

### Integrated fruit mixer for a maximum variety of products and small batches

One central feature of the rotary machine concept is the integrated fruit mixer that allows for almost unlimited mixing and filling. This technology is particularly interesting for dairies that produce a **large variety of products with frequently changing types of fruit**. It is quite easy to fill liquid, set and stirred yoghurt with fruit layers or added fruit thanks to a quick change of the product types. Product loss and changeover times are reduced to a minimum and supports the efficient production of small batches.

Rotary and linear machines are the ideal application for the integrated fruit mixer technology for **filling up to six types of fruit**. Depending on the design, the changeover

on the cup filling machines is carried out within a few minutes either at the push of a button or by hand. The customer can choose between a very simple low-cost version – or the fully-automatic CIP/SIP version. Compared to mixing units that are connected outside the machine, our customers benefit from lower investment and production costs as well as significantly increased flexibility at the same time.

### Advanced product feeding: Flexible even with the smallest batches

This machine concept includes an advanced product feeding (e. g. for product preparations) for small and large product batches to guarantee maximum flexibility. The product can either be fed to the hopper from buckets or bags by hand or in fully automatic operation via containers.

The technical equipment for manual product feeding is ideally suited for dairies that frequently have to test new recipes or respond quickly to market trends. The advantages are minimum product residuals in the machine and high flexibility with reduced loss of raw materials. Thus, we support cost-conscious production, especially when production requirements vary considerably.

## New product portfolio with the GRUNWALD-ROTARY

**Vitalait produces an almost unlimited diversity of premium quality yoghurt products on a footprint of 4 m<sup>2</sup> for the Tunisian market**



Photo of all persons involved in the project, in front of the Vitalait headquarters in Tunisia, from left to right: Marc Mader and Nils Nothhaft (GRUNWALD), Sadok Sfar (Vitalait), Marcel Jöri and Matthias Näpflin (Emmi, Switzerland)

On the market since the late 1990s, Vitalait is now one of Tunisia's biggest dairies. Vitalait's business grew with the production of UHT milk and standard, flavoured yoghurt products. These yoghurt products are produced on FFS machines, this means machines that mould packages out of foil and fill and seal them directly. But to continue growing, new ideas are needed. The aim was to launch premium yoghurt in high-quality, ready-made packaging on the Tunisian market, offering a variety of flavours and a level of quality consumers have never experienced before.

The fact that Vitalait sought a filling machine with GRUNWALD was no coincidence. Emmi, the leading producer of premium dairy products in Switzerland, is affiliated with Vitalait by shareholdings and has been successfully using GRUNWALD cup filling machines in their own production for decades. This interaction opened doors but finally it was the machine concept of a 2-lane rotary filling machine GRUNWALD-ROTARY 6.000 that won the day.

### From proven standard to premium product

From the beginning, it was a project involving direct and close contact to the customer. There were numerous discussions and many ideas were exchanged with the contact persons in Tunisia – all in French.

The support of the experienced senior consultant Marcel Jöri from Emmi was very valuable. In cooperation, we sorted out Vitalait's product ideas, transferred them into cutting-edge technology and gradually refined the final vision. Numerous video conferences, one reference visit to Emmi, one meeting at GRUNWALD to view various solutions – then the final concept of the machine was ready.

After the design phase we had a meeting with Vitalait in Mahdia and clarified the interfaces in the plant as well as final details. Throughout the entire project, we remained in close contact via Teams. Vitalait visited our factory in Wangen for the FAT and training.

The machine was introduced to their team in Wangen at an early stage so that they could get familiar with its operation and handling.



### Feature of the cup filling machine GRUNWALD ROTARY 6.000UC for filling premium yoghurt products

- 2-lane ultraclean rotary machine in compact design
- Speed approx. 5,000 cups/h
- Format flexible for different cup sizes
- UV(C) cup and seal lid sterilisation at least LOG4
- Filler for flavoured yoghurt
- Filler 1 for fruit layers, fruit topping or as a pump for mixing fruit into the product
- Main filler for mono product or mixed product
- Inline mixer for fruit or flavour
- Side-by-side filling
- Possibility for swirl filling
- Optionally lidding with snap-on lid or top cap

This paid off later on site, as Vitalait was able to increase production soon after installation.

### Entire yoghurt production with ultraclean technology on a footprint of 4 m<sup>2</sup>

The result is the GRUNWALD-ROTARY 6.000 in ultraclean design as a complete yoghurt production, realised on less than 4 square metres. This machine concept allows for an almost unlimited diversity of premium yoghurt products:

1. "1-flavour dairy products" such as
  - drinking yoghurt
  - stirred yoghurt
  - Greek yoghurt
  - fermented milk
  - milk drinks
  - cream cheese
2. Flavoured yoghurt: first of all flavour is filled via a flavour filler and then liquid, set yoghurt is filled into the cups
3. Stirred yoghurt with
  - fruit layer
4. • fruit topping / fruit coulis
  - side-by-side filling with fruit
  - twisted fruit strips (swirl)
  - added fruit via inline fruit mixer
  - admixed flavour

In the meantime, the machine produces the first premium products for which there is already a great

demand. The rotary machine is operating at full capacity, additional premium yoghurt products will be launched to the market gradually.

Finally, it is more than just a machine. It is the realisation of a machine concept for the future market in Tunisia and a joint step forward.

We would like to take this opportunity to thank the Vitalait team and all involved in the project, whose commitment and expertise have turned ideas into a real market launch of premium yogurts previously unknown in Tunisia. ♦



Photo after successful FAT, from left to right: Luca Karg, Marc Mader (GRUNWALD), Marcel Jöri, Youssef Haj Mbarek (Vitalait), Nils Nothhaft (GRUNWALD)

## Compact. Ultraclean. Versatile

**Emmi invests in a GRUNWALD cup filling machine with high-end flexibility – the new machine concept for Petit Suisse, quark, skyr and crunchy mix in 2-chamber cups**



Successful FAT with the different products. Photo of the persons involved in the project (from left to right): Jonas Herz, Dominik Fink, Nils Nothhaft (all from GRUNWALD), Adrian Gander, Nue Biblekaj, Silvan Strimer (all from Emmi), Matthias Gottwald (GRUNWALD) and Beat Buob (Emmi)



For more than 30 years, the HITPAC cup filling machine in Emmi's plant in Emmen has provided reliable service. But when the requirements of cutting-edge production increased and new products were planned for the quark and yoghurt production, it was clear that it was time for a new era.

### The challenge: A "Swiss knife" of filling technology

From the beginning this project was a complex puzzle. The tried and tested HITPAC machine, that produced the popular "Petit Suisse", had to be replaced if they wanted to continue efficient filling. At the same time the requirements were increasing considerably as due to the relocation of the quark production from Ostermundigen to Emmen and the extended crunchy

mix production (2-chamber cup) Emmi was not looking for a standard filling machine but a technical all-rounder with an extremely high flexibility – with limited space remaining in the production hall.

Project Manager Matthias Gottwald and his team were facing a challenging task. The requirements called for a 4-lane ultraclean rotary machine capable of handling different products and containers:

1. from the iconic 6-cavity Petit Suisse package, that is filled with 3 types of products simultaneously,
2. to the filling of crunchy mix in 2-chamber cups and 95 mm cups,
3. as well as the reliable filling of standard rectangular quark cups with large (filling) volumes.

### One rotary machine, four formats, three fillers

The teams from Emmi and GRUNWALD prepared the response to this complex specification in cooperation during online meetings and face-to-face meetings on site. In a technical dialogue at eye level, the experts developed the flexible machine concept of a **4-lane GRUNWALD-ROTARY 20.000E-UC**, whose centrepiece is the integration of three different filling systems and tremendous flexibility thanks to the quick, tool-free change between four formats.

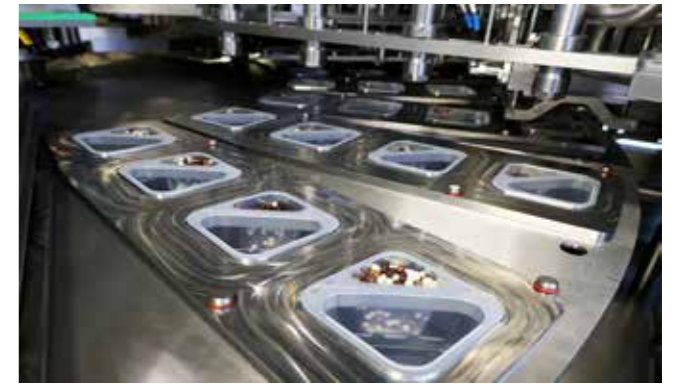
This ultraclean rotary machine impressively demonstrates how maximum flexibility can be achieved on a minimum footprint. With a production output of 10,000 cups/h the machine combines applications that would otherwise often require several machines.

### The human factor makes all the difference

The fact that technology at such a level starts up smoothly is no coincidence, but rather the result of precise planning and attention to detail. The GRUNWALD engineers who assembled and tested the machine, also attended the commissioning on site. Critical components such as the customer's laser coder had already been fully integrated in the machine and tested in the GRUNWALD factory in Wangen. In addition, the required hygiene safety (ultraclean) with a sterilisation rate of at least LOG4 by means of pulsed UV(C) was guaranteed from the very beginning. The production start was meticulously planned with Emmi upon mutual agreement. First of all, we revived the production of Petit Suisse, then the 95 mm cups were filled. The machine operators were trained gradually and the processes were optimised before the production was extended to additional products, formats and packaging materials. At the same time, the GRUNWALD team was on standby just in case their support might be needed.

Today, complexity has given way to routine. The machine is running successfully in 3-shift operation. The "new heartbeat" in Emmen shows that maximum hygiene standards (LOG4) and tremendous format flexibility are not mutually exclusive when the chemistry between the partners is right.

We would like to express our sincere thanks to Emmi for placing its trust in us once again. We are proud to be part of this success story and are already looking forward to the next challenge. ♦



View into the 4-lane ultraclean rotary machine  
GRUNWALD-ROTARY 20.000E-UC

### Features of the cup filling machine GRUNWALD-ROTARY 20.000E-UC for filling dairy products

- 4-lane ultraclean rotary machine in compact design
- Output: approx. 10,000 cups/h
- Format flexible for handling different cup sizes
- Cup storage for an autonomy of 15 minutes
- Double UV(C) cup and seal lid sterilisation  $\geq$  LOG4
- **Chamber filler** for crunchy mix incl. vacuum product feeding and product cooling
- **3-flavour filler** that fills 3 types of "Petit Suisse", either single variety or mixed variety, in 6-cavity composite cups
- **High-performance filler** for filling quark, skyr and yoghurt products in standard cups 95 mm as well as in the big chamber of the 86x86 mm 2-chamber cup
- Combined leak test control thermal / mechanical
- Integrated laser coding

## India. Pace. Confidence.

### How GRUNWALD and Milky Mist in Tamil Nadu built a strong relationship through projects, technology and respect



High-performance, 8-line cup filling machine  
GRUNWALD-FOODLINER 20.000 with integrated packer

India is moving fast as an economy, industry and society. And when markets pick up speed, new opportunities open up, especially where conditions become more reliable. The free trade agreement between the EU and India negotiated on 27 January 2026, is a strong signal for this.

This is even more than just political news for European mechanical engineering. It is an indication of how important solid partnerships with local players are and to what extent investments in cutting-edge production and packaging technology in India will continue to increase.

#### Tamil Nadu – where growth is part of daily routine

Those who travel to India, and especially to Tamil Nadu, will experience contrasts: rugged mountains, fertile plains, pulsating cities and everywhere you can feel the willingness to move things forward.

Milky Mist Dairy Foods has its headquarters in this region, near Erode. In India, this dairy represents an impressive variety of premium products: from paneer, cheese, butter, curd and yoghurt to ice-cream and chocolate as well as UHT products and additional food products in recent years.

In an environment where speed has become the benchmark, a partnership began that gradually turned into a real success story.

#### "Made in Germany" for the Indian market

When the initial contact was made in early 2014, Milky Mist was already characterised by a clear commitment to quality. They knew well and appreciated German technology. During specific project meetings, the expansion of filling flavoured set yoghurt in different round cups was discussed. After only a short time, they decided on the 4-lane rotary machine GRUNWALD-HITTPAC AKH-059, designed for precise processes, reliable speed and high hygiene safety. The order was concluded during an on-site meeting. A start that could not have been better, enabling them to shortly meet the increased processing capacity, that had previously increased to 5 million litres of milk.

#### Growth that immediately raises the next question

This rotary machine had only been in operation for a few months when they were already planning the next step. Milky Mist Dairy Food was growing rapidly as they have a feel for the customers' requirements! There were new product ideas, the demand increased and the capacities had to be expanded. Products that struck a chord with customers needed to scale up production very quickly. As a follow-up order, GRUNWALD supplied a 2-lane rotary machine GRUNWALD-HITTPAC AKH-19SE for filling natural yoghurt in 1 kg buckets.

This order showed the importance of trust. This time, the commissioning could be carried out without the presence of a GRUNWALD service engineer.

#### Technology as a standard and trust as a basis

Meanwhile, the technical know-how, efficiency and high product and packaging material hygiene of our high-performance cup filling machines have become standard for Milky Mist. Milky Mist knew the GRUNWALD technology, GRUNWALD knew the requirements on site – a combination that significantly speeds up projects.

Following the delivery of two GRUNWALD rotary machines (in 2015 and 2016) and one FOODLINER line, the next expansion took place in 2023: an 8-lane linear filling machine type GRUNWALD-FOODLINER 20.000 with integrated packer for handling 1 kg buckets as well as 500 g and 700 g cups with an output of up to 15,000 packages/h. In addition, this machine was equipped



View into the 8-lane linear filling machine  
GRUNWALD-FOODLINER 20.000 while filling cups



View of the integrated packer



## Precision meets ergonomics

### Vandemoortele sets the future course for their margarine filling

with a packaging material sterilisation of  $\leq \text{LOG}_4$  by means of UV(C) radiators to meet maximum hygiene requirements.

For Milky Mist, this represents dairy products produced at the highest standards. For GRUNWALD, it is a clear sign of a partnership based on multiple projects executed with precision.

#### If cooperation results in closeness

What makes the business relationship with Milky Mist very special, is the kind of social interaction. People think and act openly, with commitment and focused on solutions. And there are certain moments reflecting exactly this.

Such a moment and a very special experience was the invitation of our Sales Director Christoph Trunzer and his wife Heidi to the wedding of the son of Mr. Sathishkumar T, the Chairman & Managing Director of Milky Mist, at the end of last year.

Several days' wedding reception, traditional ceremonies with lots of Indian music, lively family culture and, above all, deeply touching hospitality. Even traditional Indian

clothing was tailor-made for the European guests! Christoph was wearing a dhoti and Heidi was happy about her colourful sari. They immersed in a community full of heartiness and cordiality and quickly became part of this traditional wedding reception lasting several days.

Moments like these cannot be planned. They arise when reliability in projects, in customer service and personal interaction is embodied for years on both sides.

#### Prospects: Speed requires reliable partners

India remains a rapidly developing market. For this reason, stable relationships are the key to success. Milky Mist is an important customer in India for GRUNWALD and, in addition, an example showing how technical projects are resulting in a true partnership. These projects are technically sophisticated and surprisingly close in social interaction.

We would like to thank Milky Mist and all involved in the project for their trust, cooperation and the joint success story. We look forward to future projects and technical challenges. ◆



Belgian family business, Vandemoortele is Europe's leading producer of margarine and shortenings, with roots dating back to 1899. Since 1921, they have been producing margarine and fats in Dresden. Today, approximately 90 employees work with state-of-the-art equipment and technologies to produce products that meet high quality standards.

Over the years, the factory has undergone extensive modernisations to their margarine filling, with clear technical specifications for performance, operability and future expansion. After approximately 20 years, one of their production machines "retired". For Vandemoortele, this farewell marked the beginning of a new era at their Dresden site.

#### Smart technology at eye level

The 5-lane cup filling machine GRUNWALD-FOODLINER 20.000 is centrepiece of this modernisation. However, setting the focus solely on performance figures means missing the point. Joint discussions quickly showed that the technology primarily must serve people. Ergonomics was the key issue. In the past, often platforms were required to reload packaging materials, all magazines are now designed in such a way that they

can be reloaded with packaging materials at a minimum height, that means at an ergonomic height. This is real added value for the employees on site who can now work efficiently and without straining their backs. At present, the 500 g cups are filled with premium margarine, yet the machine is already prepared for tomorrow's trends. In addition, butter spreads can be handled in the future as well. One specific technological highlight is hidden in the details: To handle sustainable PP mono material (polypropylene) in a reliable way from the very beginning, the innovative sealing system from Wattron was integrated. It allows for the precise temperature control that paves the way for environment-friendly future of the packaging materials.

#### A project that connects people

We are extremely proud to have been able to implement this challenging project in Dresden successfully. It was a cooperation at eye level, based on mutual trust and the common goal of creating something that lasts.

We would like to express our sincere thanks to the entire Vandemoortele team and everyone involved who put their heart and soul into making this project a success. Here's to the next 20 years! ◆



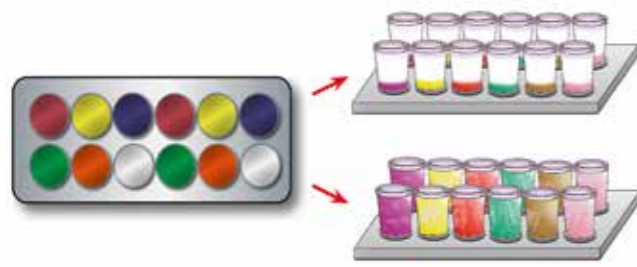
*This wedding was a very special experience*



*5-lane linear cup filling machine  
GRUNWALD-FOODLINER 20.000 with ergonomically  
loadable packaging material storage magazines for  
filling margarine in 500 g PP cups*

## Better filling, or ...

... the quick way to get a mixed carton with four to six integrated fruit mixers



Stirred yoghurt as well as yoghurt with fruit mixtures beneath can be filled in the assortments shown below:



Format 6 x 2 - on the left with six and on the right with three different types of fruit



Format 6 x 2 with two different types of fruit



Format 4 x 2 with four different types of fruit

Whoever sells his products to discounter markets or commercial chains knows the increasing demand for mixed cartons and/or trays. The products are to be delivered in several flavours in one package.

The challenge consists of the fact that every discounter wants a different product combination in the mixed

cartons. Customers' purchase behaviour is very flexible and transient. Hence, the combinations change continually. The customer is king - and he is the one who wants to have one flavour today another one tomorrow and something completely new the day after tomorrow. Such requirements cannot be fulfilled in ever shorter reaction times.

Not every production line is able to meet these ample requirements. The consequence is that the manufacturers have to pack the products manually or re-sort them in the cold room with substantial manpower. The other alternative, i. e. a sorting, repackaging or consignment machine involves high costs and moreover much space in the production hall.

### GRUNWALD has the technology!

How about mixing the types of fruit in the machine already! The problem of sorting and re-packaging would not arise!

How about arranging the types of fruit on the outfeed conveyor belts as the packer needs them for the mixed cartons?

### No problem! If you have the product - we have the technology!

For filling yoghurt products with different flavours, individually packed in mixed cartons GRUNWALD has the adequate machine concept for both rotary and inline cup fillers with up to six integrated fruit mixers.

This cup filling machine can be adjusted at any time to react on changing market requirements. These are filling machines which provides the necessary scope for our customers to assemble the types of fruit and the number of mixed cartons in which the cups are placed. Cup filling machines which produce the exact amount not more or less and assorts the exact types of fruit into the mixed cartons which are demanded by the consumer.

### Highest flexibility

The recipe control allows any filling task to be started extremely flexible and very quickly. By pushing a button the exact product is chosen out of the variety of products.

### The integrated fruit mixer

When developing the integrated fruit mixer we especially took care to keep the product transportation ways extremely short. In case of a change of types of fruit the mixing phase is reduced to a minimum. The hated loss of fruit is lowered substantially thereby.

That means: You are quickly able to switch from one sort to the next with a minimal loss of product and you are absolutely flexible if it comes to assort your mixed carton and the numbers. This can be done at any time even several times a day! On request, we can install up to six integrated fruit mixers, which can then be used individually as required.

### That's not the end of the story!

With this equipment GRUNWALD customers really have an enormous variety of production possibilities - with an extremely short changeover time of just a few minutes when switching from one type of fruit to another.

However, such a highly flexible filling line for products such as yoghurt can do far more. Our design engineers also came up with another technical solution to maximise the flexibility of GRUNWALD cup-filling lines, in order to present your products in a perfect way.

The mentioned variety can even be increased for you can always choose if

- up to 6 different types of stirred yoghurt (liquid or pasty) or
- yoghurt with fruit underneath with up to six different fruit assortments sorts shall be filled. All this for one and the same mixed carton!

The sketches on the left show how manifold the product combinations in the mixed cartons can be in case of a 6-coloured filling of stirred yoghurt or yoghurt with fruit mixtures beneath. They illustrate the enormous flexibility of GRUNWALD cup filling machines. ♦



GRUNWALD cup filler for four different types of fruit.

## Sender

---

---

---

In case of any changes please return to:  
reply@grunwald-wangen.de  
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).

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

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

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

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

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

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

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