

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



Maximum hygiene level without using peroxide

GRUNWALD offers sophisticated sterilization systems for future dairy production.

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. In 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

The mechanical engineering company from the Allgäu set new standards with regard to hygiene with the certified and peroxide-free sterilisation procedure developed 4 years ago. The 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 standard at the same time. The hygiene concept developed does not use

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GRUNWALD® 
Dosing · Filling · Packing

GRUNWALD-FOODLINER 20.000 UC

The 10-lane inline cup filler – an intelligent production and processing machine

- in ultraclean (UC) design with peroxide-free hygiene concept
- maximum hygiene standard and at the same time maximum speed (sterilisation rate \geq LOG4 at 40 cycles/min.)
- fully-automatic tunnel cleaning
- highest possible flexibility without having a negative impact on the maximum dynamic of the individual stations
- up-to-date, fully integrated industry 4.0 solution guarantees maximum process reliability in order to entirely avoid production downtimes.

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!

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. It was developed further and 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 GRUNWALD is 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 ultra-modern and efficient sterilisation sys-

tem 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 GRUNWALD has manufactured their cup and bucket filling machines exclusively with this peroxide-free hygiene concept confidently since January 2019 but that both machine supplier and customer 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 with H₂O₂. ●

GRUNWALD

Market leader in Nordic Countries

GRUNWALD maintains the position as market leader in the Nordic market for filling machines based on documented pulsed light high-performance UV(C) sterilisation and reliable operation, says Peter Aalund, Sales Manager in GRUNWALD Nordic.

Since its foundation in 1956 the family-owned mechanical engineering company with more than 190 employees, located in Wangen im Allgäu, has become one of the leading suppliers of format flexible cup and bucket filling machines of the world. In total they have supplied more than 2,500 filling, dosing and packing machines to customers of the most diverse industrial sectors of the food industry.

And the success also includes the Nordic market, where most big and medium sized dairy companies has installed GRUNWALD plants. Sales Manager Peter Aalund sees for sure a trend for demand on high flexibility and higher hygiene level in the market.

- First of all we offer an outstanding technology and we can proof it. The pulsed light high-performance UV(C) sterilisation has been tested by several independent German institutes and they confirm its effectiveness as 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, he explains.

- Second we offer the most reliable filling plants with the best up-time level and production output, Peter Aalund says. He regrets the actual sale situation in the light of Corona. Recently he should have met several customers at the interpack 2020 fair in Düsseldorf.

- Now we must stick to Skype-meetings and of course everything is affected by high uncertainty. Fortunately we have well-filled order books. 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. ●

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