

Make your staff
experts

GETTING YOU
STARTED



GEA MegaSlicer Training

Technical training, troubleshooting
and cleaning

Welcome to GEA

Course outline and agenda

How to keep maintenance costs and unplanned downtime low? The key to this is preventive maintenance. This training provides you with the basic skills to perform maintenance and repair work safely and efficiently. You will learn the correct use of special tools during disassembling and assembling the machine as well as when replacing wear parts. The carefully designed training materials are an ideal basis for the detection and elimination of potential malfunctions occurring during operation. Practising on the training machine will give you the opportunity to hone your skills under the guidance of a professional trainer.

Course title / date

Kempton 2019 MS WF 1 – EN / 14-15 May 2019

Duration

2 days

Target audience

Technical and maintenance staff

Language

The course language is English; therefore, a reasonable ability to read and understand spoken English is required

Class size

Min. 4, max. 6 trainees.

Our courses are subject to a minimum number of participants. Therefore, we reserve the right to postpone or cancel the course.

Course fee

700.00 € + V.A.T. per participant and course. Every participant will receive a participation certificate, the training material as soft copy, lunch in our canteen as well as refreshments during the breaks.

Venue

GEA Food Solutions Germany GmbH
Ignaz-Kiechle-Str. 40
87437 Kempton, Germany

Registration

Please contact your local GEA representative for registration. We kindly ask you to provide the serial number of your machine as well which will help the trainer to prepare specifically for the respective course.

Cancellation

If the written cancellation is received at least 2 weeks prior to the scheduled date of the training, cancellation shall be free of charge. If the cancellation is received 2 weeks or less prior to the scheduled date of the training, the full course fee shall be charged. We will gladly accept substitute participants without additional cost.

Accommodation

In good time prior to the scheduled date of the training we will send a welcome letter which provides all relevant information about the training facilities and the training agenda as well as some recommended hotels near the training venue. Please be aware that hotel costs are not included in the above-mentioned course fee.

Time	Course content	Location
Day 1 09:00 a.m.	Welcome and safety briefing Presentation of training objectives	Training room / Technology Center

- Health and safety aspects of the machine
- GEA MegaSlicer – function and design
- GEA CheckWeigher – function and design
- Overview of drive components
- Spare parts catalog
- Reading diagrams

04:30 p.m.	End of the first day	
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Time	Course content	Location
Day 2 09:00	Review of day 1	Training room / Technology Center

- Keep the machine in production
- Potential maintenance-related malfunctions
- Error recognition and troubleshooting
- Validate quality of portions / slices
- Knife quality
- Knife grinding
- Cleaning of the GEA MegaSlicer

Summary and final discussion
Feedback and training evaluation
Hand-over of the certificates

04:30 p.m.	End of training	
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Excellence • Passion • Integrity • Responsibility • GEA-versity

GEA is a global technology company with multi-billion euro sales operations in more than 50 countries. Founded in 1881 the company is one of the largest providers of innovative equipment and process technology. GEA is listed in the STOXX® Europe 600 Index. In addition, the company is included in selected MSCI Global Sustainability Indexes.

[Learn more on our website](#)



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