



Make your staff
experts

GETTING YOU
STARTED

GEA PowerPak 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. Practicing on the training machine will give you the opportunity to hone your skills under the guidance of a professional trainer.

Course title / date

Wallau PP WF – EN

We have several fixed course dates throughout the year. Please contact your local GEA representative for information on upcoming courses or alternatively visit our website.

Duration

2 days

Target audience

Technical and maintenance staff

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.

Language

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

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
Im Ruttert 1
35216 Biedenkopf-Wallau, 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.

Hotel

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 9:00 a.m.	Welcome and safety briefing Presentation of training objectives	Training room / Show room / Production

Safety

- Safe handling of the machine
- Safety during maintenance work, hazardous energy, isolate and secure
- Safety circuit, safety covers / emergency stop devices
- Functional test of the safety circuit, concept and components used, troubleshooting of electrical faults, electrical diagram

Maintenance and wear

- Maintenance basics
- Maintenance checklist, presentation and handling
- Identification and evaluation of potential wear points, how to replace parts and replacement intervals
- Knowledge and recognition of wear limits

Bottom film feed

- Bottom film unwind, bottom film feed
- Film transport chain

Forming station and lifting device

- Forming station, forming tools
- Lifting devices, pneumatic or servo lifting

Top film feed and sealing station

- Top film feed, sealing station
- Vacuum system / vacuum valves

4:30 p.m. **End of day 1**



Time	Course content	Location
Day 2 9:00 a.m.	Review of day 1	Training room / Show room / Production
	<p>Operator panel</p> <ul style="list-style-type: none"> • Maintenance options • Focus on service, maintenance via control or operator panel, network connection (availability subject to software version) 	
	<p>Print registration</p> <ul style="list-style-type: none"> • Printed top film, registered print • Set print mark control • Set up new top film 	
	<p>Cutting and punching</p> <ul style="list-style-type: none"> • Cutting station, cross cutter, cross punch • Knife change, knife adjustment 	
	<p>Longitudinal cutting system and package discharge</p> <ul style="list-style-type: none"> • Slitter knives, longitudinal cutting system • Package discharge and trim waste handling 	
	<p>GEA PowerPak cleaning</p>	
	<p>Summary and final discussion Feedback and training evaluation Hand-over of the certificates</p>	
4:30 p.m.	End of training	

Learn more on our website



GEA Service

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