

Make your staff  
experts

GETTING YOU  
STARTED



# GEA MegaSlicer Training

Operation, troubleshooting  
and cleaning

# Welcome to GEA

## Course outline and agenda

A good understanding of the design and function of a machine is the basis for a systematic troubleshooting. Moreover, a comprehensive system know-how of the operator is essential to keep the production running without interruptions. You will acquire a sound basis for your daily work as you will be able after the course to operate the system on your own. You will also learn details of the control panel and how to avoid malfunctions by correctly adjusting the machine. For this purpose, you will be doing the settings on the training machine and learn how to optimize it further under the guidance of a professional trainer.

### Course title / date

Kempton MS BF – 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

Operational 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

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 9:00 a.m.	<b>Welcome and safety briefing</b> <b>Presentation of training objectives</b>	<b>Training room /</b> <b>Technology center</b>

- Health and safety aspects of the machine
- GEA MegaSlicer – function and design
- GEA CheckWeigher – function and design
- Control panel – menu navigation
- Start the machine and run production
- Control panel, loading recipe
- Settings for a new application
- Create a new recipe

4:30 p.m.	<b>End of the first day</b>	
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Time	Course content	Location
Day 2 9:00 a.m.	<b>Review of day 1</b>	<b>Training room /</b> <b>Technology center</b>

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

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

4:30 p.m.	<b>End of training</b>	
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## We live our values.

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](#)



### GEA Service

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