

One-Shot-Workshops: Take your machine output to the max!

Goals of the workshop

- Handling of the One-Shot machine
- Understanding of the parameters and their influences
- Effect to the product with “One-Shot”
- Different One-Shot applications



Available dates

21/22 September 2023

09/10 October 2023

30/31 October 2023

Price

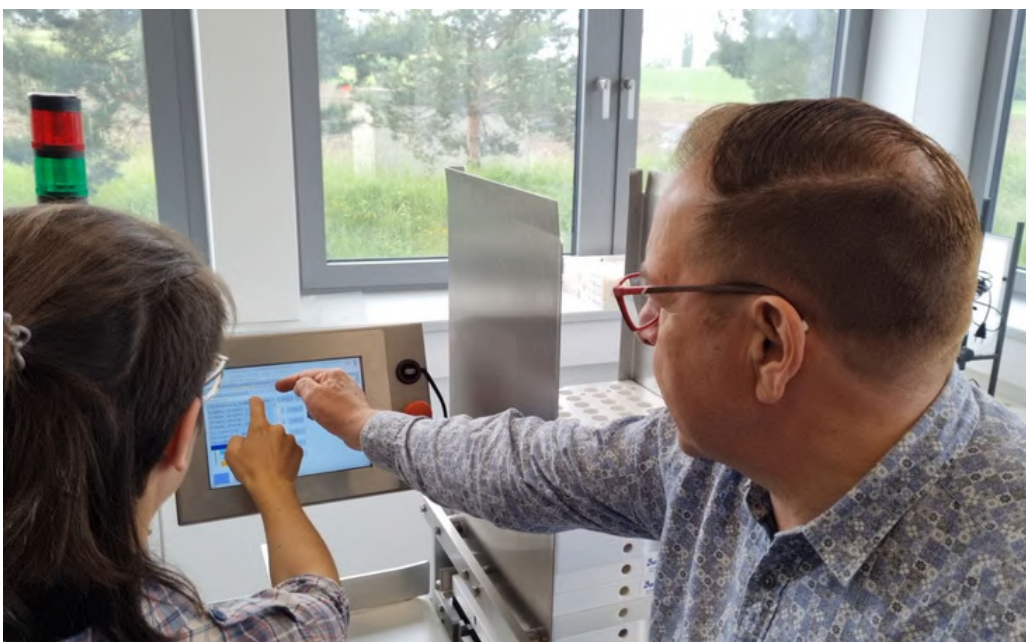
CHF 980.00 per person, max. 5 persons

- discount for several participants of the same company
- the workshop will be credited towards the purchase of a new machine

Book your workshop place now

office@awema.com

+41 43 288 70 00



Programm One-Shot-Workshop

1st day

- Introduction into the One-Shot system
- Brainstorming One-Shot possibilities
- Software of the One-Shot system
- Practical work at the dosing machine
- Dinner with all participants

2nd day

- Cooling techniques with regards to One-Shot
- Practical work and continuation of projects
- Tips and tricks for cleaning of the system
- Concluding discussion

Frequently asked questions

Who is the workshop aimed at in particular?

Production Managers, Engineers, Technologist and System Operators

What can you expect from this Workshop?

In small groups up to 5 participants you produce One-Shot Pralines or other chocolate specialities from A to Z together with our specialists. You gain valuable know-how for your practical work in the production of filled products in One-Shot.

Where can you get further information?

You can contact AWEMA at +41 (0)43 288 70 00 or email office@awema.ch.

What's included in the fee of CHF 980.00?

The entire 2-day-workshop, the material, documentation, two lunches and one dinner are included. The reservation of the hotel and the transfer will be organized by AWEMA.

Where does it take place?

At the AWEMA laboratory:
AWEMA AG, Brüel 11
CH-8526 Oberneunforn



