



Wafer baking technical course

Sept., 8 – 10, 2026
Bühler Leobendorf, Austria

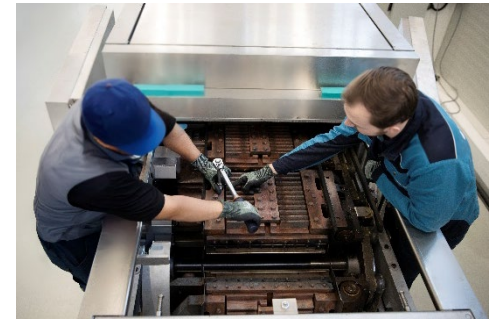
Innovations for a **better world.**

BÜHLER

Content of the course

You will...

- gain a solid understanding of key wafer baking production processes and machine operation.
- get familiar with inspection routines, parameter setup, and fine-tuning.
- learn how to adjust baking plates, locking systems, burners, and temperature control to improve quality and productivity.
- understand wafer baking process fundamentals and practical troubleshooting methods.
- experience practical demonstrations at the Wafer Training Center in Leobendorf.



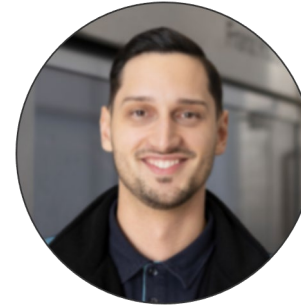
Wafer Baking Technical Course - 2026					
	Tuesday		Wednesday		Thursday
08:30-09:00	Welcome & Introduction	08:30-09:00	Recap Day 1	08:30-09:00	Recap Day 2
	Process overview & Mechanisms of baking: What happens inside the baking plate.		Hands-On Adjusting tapered locking hook & Equalisation		Batter main ingredients
10:30	Break	10:30	Break	10:30	Break
	Overview Wafer baking machines and their functions		Adjusting plain locking hook & Equalisation		Batter mixing
	Main functionalities wafer oven and different types, (SWAKT, SWAKT – Eco, OptiBake)		Hands-On Baking plate thickness adjustment		Depositor settings, impact on the product
12:00-13:00	Lunch Break	12:00-13:00	Lunch Break	12:00-13:00	Lunch Break
	Company Tour		Introduction to gas heating systems		Wafer sheet defects & how to fix them
	Different baking plates and locking systems - overview		Heating system troubleshooting & setup Temperature measurement		Spreading machine basic operation
14:45-15:00	Break	14:45-15:00	Break	14:45-15:00	Break
	Workshop part 1: What technical issues have you experienced?		Blower settings		Workshop part 2: How could your issues be solved?
			Hands-On Venting strips, baking ledges adjustment		
16:00	End of day	16:00	End of day	16:00	End of day

The Experts



Richard Lehr

- Hands-on experience with many customers and real-world challenges.
- Strong technical expertise and passion for mechanical engineering.
- Mechatronics background, focused on training, service quality, and customer success.



David Gross

- Strong technical education and solid engineering foundation.
- Broad expertise from diverse technical roles and experiences.
- Passionate trainer focused on effective, valuable, and engaging learning.

Further information

What is included:

-  Digital training materials
-  Classroom and hands-on training
-  Lunch and refreshments each day
-  One traditional Austrian dinner
-  Free WiFi
-  Safety shoes can be provided
-  Course certificate

Event language

- English

Required skill level

- From beginner to experienced

Pricing

- 2.990 EUR

Click [here](#) to visit the website for further info or contact our Consumer Foods Academy:

ConsumerFoods.Training@buhlergroup.com



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