

The background of the entire image is a photograph of various wafers. In the foreground, there are several rectangular wafers with a grid pattern, some plain and some filled with chocolate and nuts. In the background, there are more wafers, some in a wooden bowl and others on a wooden surface. The text is overlaid on two semi-transparent circles: an orange one for the title and a green one for the dates and location.

Wafer baking technology course

Oct., 20 – 22, 2026

Wafer Innovation Center, Austria

in cooperation with:



Content of the course

You will...

- network with industry professionals, including colleagues from the field, raw material specialists, and technical experts.
- gain comprehensive knowledge of the entire flat and hollow wafer production process – from batter preparation and wafer baking to cream preparation, aeration, refining, spreading, cooling, and cutting.
- understand the raw materials used in wafer production, including their specifications and functional roles.
- explore the technical aspects of wafer production equipment and machinery.
- get hands-on experience in our state-of-the-art lab facilities, applying practical skills in real production scenarios.

in cooperation with:



WAFER BAKING TECHNOLOGY COURSE - 2026

	Tuesday			Wednesday			Thursday	
08:30 - 09:00	Welcome & Introduction	Bühler	08:30 - 09:00	Recap Day 1	Bühler	08:30 - 09:00	Recap Day 2	Bühler
09:00 - 10:15	Process Overview & Mechanisms of baking: What happens inside the baking plate.	Bühler	09:00 - 10:00	The Oven – Technical Overview	Bühler	09:00 - 10:30	Hands-On Batter Mixing & Wafer Baking	Bühler
	Break			Break			Break	
10:30 - 11:00	The Batter Part 1 – Main Ingredients, their function & specification	Bühler	10:15 - 10:45	Cream Technology – Ingredients Overview	Bühler	10:45 - 12:30	Hands-On Cream Mixing & Refining	Bühler
11:00 – 12:30	Flour as a main ingredient – function & specification	GoodMills	10:45 - 12:00	Fats & Their function in wafer creams	Bunge			
12:30 - 13:30	Lunch Break		12:00-13:00	Lunch Break		12:30 13:30	Lunch Break	
13:30 - 14:15	Company Tour	Bühler	13:00 - 13:45	Understanding Lecithin: Composition, Functionality, and Best Practices	Bunge	13:30 - 15:00	Hands-On Cream Spreading & Cutting	Bühler
14:15 - 15:00	The Batter Part 2: Small Ingredients, specifications, influence on texture and organoleptic properties	Bühler	13:45 - 15:00	Mixing, Refining, Aeration & Spreading	Bühler			
14:45 - 15:00	Break		15:00-15:15	Break			Break	
15:00 - 15:45	Mixer portfolio	Bühler	15:15 - 16:15	Cream equipment overview	Bühler	15:15 - 16:30	Hands-On Technical Adjustments	Bühler
15:45 - 16:30	Oven Portfolio	Bühler						
16:30 - 16:45	Discussion		16:15 - 16:45	Discussion		16:30 - 17:00	Wrap Up	

The Experts



Petra Zachár-Suloyk

Technical Sales Manager - Emulsifiers & Protein
Bunge



Han Kam Man

Food Technologist
Bunge



Mateusz Gutsche

Vice Chairman of the Executive Board
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Christopher Burk

Food Technologist
Bühler Wafer Solutions



Richard Lehr

Technical Trainer
Bühler Wafer Solutions



David Gross

Technical Trainer
Bühler Wafer Solutions



Andreas Clemenz

Dpt. Head Application Technology
Bühler Wafer Solutions

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

Registration

- Early bird offer: 2.691 EUR
valid until July 31, 2026
- Standard price: 2990 EUR
- Contact: Andreas Clemenzenz
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Register [here](#) via our website or scan the QR code.





INNOVATIONS FOR A BETTER WORLD