

Training Classes with Hands-on Experience

Process Automation Mixing, Blending, CIP

The Application Training Center

Your competent partner for application training in process automation.

The ATC provides

- Training with extensive hands-on experience
- Training under real process conditions
- Learning in small groups
- A didactical proven concept

Our training under real process conditions guarantees sustainable training success.

Location

The Application Training Center is located in Reinach, Switzerland.

Profit from a 'hands on experience' with training courses from the Application Training Center.



Hands on lessons and a real production process guarantee the best learning result

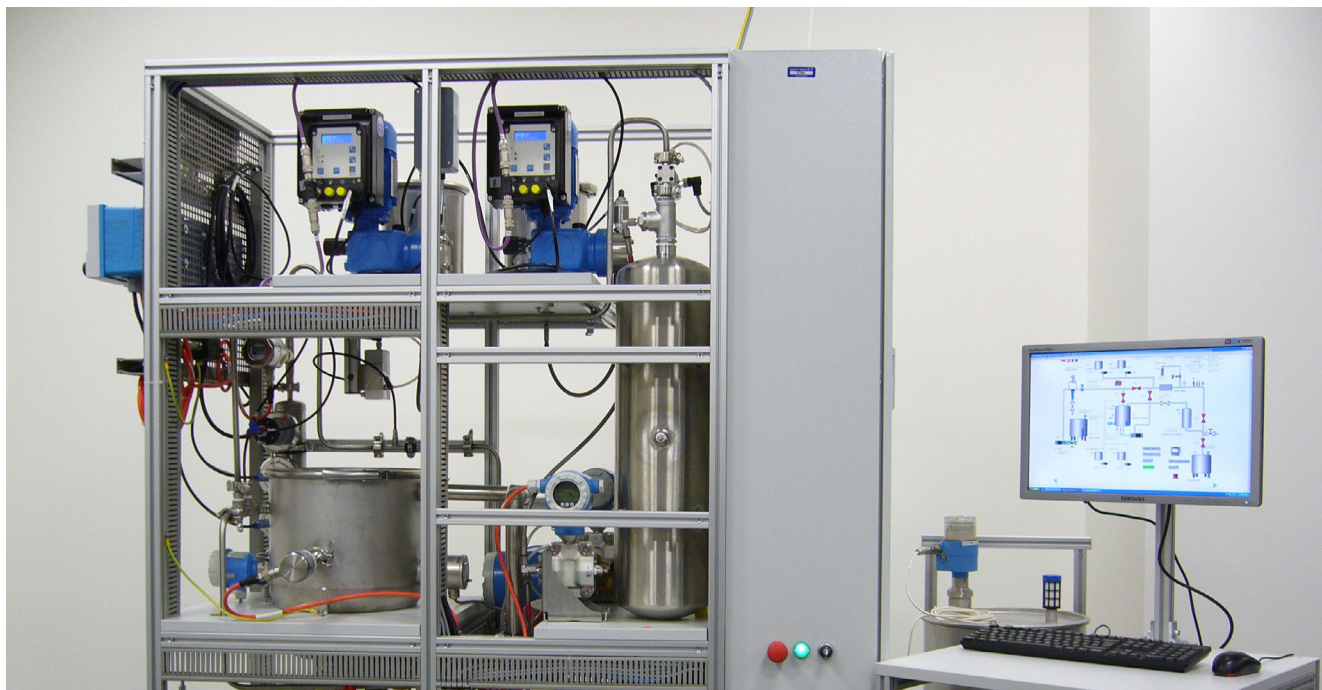
Automation and instrumentation concepts for hygienic processes.

Course content In food production, mixing, blending, recipe management and the cleaning of a production unit are very important process modules. In this training course you will learn how to select the right instrumentation and how to automate these production steps with respect to product quality, efficiency and cost reduction. Attention will be given to the customer benefit of using Endress+Hauser instrumentation together with a control system from Rockwell Automation.

Key benefits Participants will produce their own soft drink with a fully functional training rig, from mixing of the liquid sugar through to cleaning of the unit. In doing so they will learn about different automation concepts.

At the end of the course participants will understand the different function blocks of soft drink production and be able to judge if the correct measurement instruments and automation components have been selected, mounted and used. Furthermore, participants will learn the critical measuring points of such a process and how to handle them.

Focus topics We will look at the automation of a food production line with respect to hygienic regulations, FDA recommendations, product quality and energy/raw material consumption. We will focus on a mixing process: static, dynamic, inline, batch and the cleaning process with CIP procedure. The critical measuring points and the correct selection of field instrumentation and automation components based on a Rockwell Automation system will be discussed.



Two fully functional training rigs allow the production of soft drinks under realistic conditions

Target groups Plant operators and builders who want to get an insight into possible process improvements by using the 'best fit' instrumentation and control system.

Working methods A combination of presentations and workshops, hands-on training in small groups (max. 4)

Minimum participants for a course: 4

Language English

Time and location

1. Day from 09:00am to 05:30pm
2. Day from 08:30am to 04:00pm

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