

## EKATO SYSTEMS TRAINING

Vacuum Processing Units



Get your team qualified to operate your vacuum processing unit. EKATO offers a wide range of training modules. Just pick the modules that fit your needs. We will send you a quotation.

### Operation and Maintenance

- 1 Daily work with the equipment (operation)
- 2 Technical overview of the equipment
- 3 What to do if an unscheduled shutdown occurs?
- 4 Working with raw materials on the equipment

### Research and Development

- 5 Product development
- 6 Process optimization

### Recipe System

- 7 General handling of the recipe system

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# Operation and Maintenance Training

## 1. Daily work with the equipment (operation)

- General information for operation of the equipment
- Technical data of the equipment
- Safety instructions
- Explanation of individual functions and their parameters at the plant of the customer
- Explanation of system parameters
- Production in semi-automatic mode
- Production with recipes (if available)

## 2. Technical overview of the equipment

- General information regarding the technical data of the equipment
- General explanation of the mechanical structure
- General explanation of the safety appliance
- Execution of the regular maintenance work (according to manual)

## 3. What to do if an unscheduled shutdown occurs?

- Handling of failure messages
- Analysis of a damaged element on the basis of the failure message
- Detection and diagnose of noises and vibrations (what's normal?)
- Mechanical failure analysis
- Electrical failure analysis
- Using the documentation

## 4. Working with raw materials on the equipment

- Using funnels, lances and chutes
- Parameters, data sheets, batch instructions
- Manual batch documentation

# Research and Development Transfer to Production Scale

## 5. Product development

- Operation of laboratory units (up to 25 liters)
- Adjustment of parameters
- Analysis of process parameter influence
- Scale-up (from lab to production scale)
- Manual batch documentation
- Temperature, cleaning agent, cleaning time

## 6. Process optimization

- Reduction of pre-phases
- Reduction of time and energy consumptions
- Development of cleaning procedures
- Temperatures, cleaning agent, cleaning time
- Transfer from other systems to an UNIMIX unit
- Selection of raw material addition methods



## Recipe System (if available)

## 7. General handling of the recipe system

- Enter process and parameter information correctly (batch instructions)
- Safety aspects for automatic operation
- Testing of new recipe
- Production with recipe system