

The background of the entire slide 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
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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