

7-28.11.2024

All meals and accommodation

are included.

VEGA UK | Maresfield | Sussex | United Kingdom

DISTILLERY TRAINING SEMINAR

COURSE OVERVIEW

Spirits manufacture is traditionally always full of challenges, never more so than now. The issues of labour and supply chains, magnifies the need for maximum efficiency, automation and productivity. This means making the most of available materials and getting the best out of process controls, even adopting and adapting to new approaches and manufacturing techniques.

VEGA level and pressure sensors can help in these daily challenges in the manufacture, storage and handling of raw materials and processing of waste by-products. This course is designed to demonstrate their full-range of products, combined with 60 years experience in instrumentation.

This course will cover applications, technologies and safety requirements that every distillery can utilise, from simple point-level detection devices, to millimetre accuracy non-contact radar devices for spirit tanks. Hands on training and tasks will form a significant part of this training, as will live demonstrations.

BASIC ITINERARY

Course includes: training on radar-level technology, pressure instrumentation, hands on sessions, application training, fault finding and maintenance of sensors and systems.

Travel and arrive at local hotel for evening welcome and introductions DAY 1: 09:00-17:00 (including lunch and evening meal) Instrumentation training, live demonstrations and hands on training sessions DAY 2: 09:00-16:00 (including lunch) Instrumentation training, live demonstrations and hands on training sessions with Q&A

WHO SHOULD ATTEND

Engineers of all levels seeking to learn more or refresh their knowledge on the latest level and pressure instrumentation applications and solutions.

WHY ATTEND

Learn about level and pressure principles and latest technology - how to achieve the best performance and the benefits you can gain - delivered by our engineers and specialists. See and use our training facilities, working demos and workshops. All participants will also receive a training course certificate.

HOW TO ATTEND

Please contact amber.smith@vega.com to book your place.



