

— PRODUCT-TRAINING —

Advanced process control and recipe management with
PromasCS Batch Professional

Duration: 2 Days

Participants: Plant operators, key users, R&D and laboratory personnel

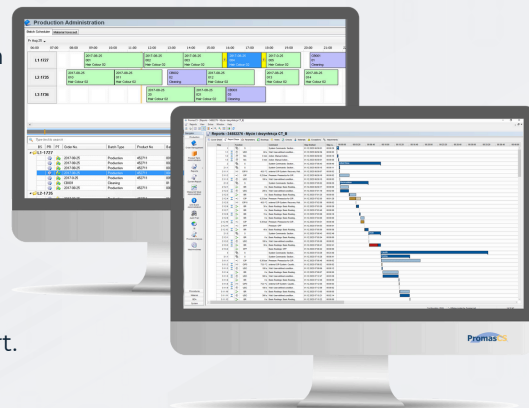
Format: In-Person or Online - always in our PromasCS training system

Why PromasTrain?

Deepen your operators' expertise in complex production processes! With our advanced training on PromasCS Batch Professional, we empower experienced users to create sophisticated recipes, control cleaning processes specifically, and make production processes even more efficient.

Training Content:

- Creation of complex, scalable recipes and procedural processes with modular sub-procedures.
- Product tank management using cleaning statuses and classes, as well as the creation of cleaning matrices.
- Integration of in-process controls (IPC) and laboratory tests into the production process.
- Use of the graphical job planner for optimal coordination of production and cleaning processes.
- Process analysis and golden batch comparison using the Gantt chart.
- Advanced functions for professional process design.



Your benefits:

- ✓ Efficient process utilization to use PromasCS for your individual workflows.
- ✓ Targeted exercises for quick implementation in everyday work.
- ✓ Training tailored to your company and your requirements.
- ✓ Practice-oriented training: Our experienced trainers impart knowledge based on real-life application cases.

Contact us directly!

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Promas**TRAIN**