COOKING/TECHNOLOGY TRAINING

For operation and maintenance in accordance with the operating and maintenance instructions.

Customer:

Customer/company:		**Contact person:**	
Place:		**Phone:**	
Seller:		**E-mail:**	

To be filled in by the trainer:

Type of device:		**Accessories:**	YES / NO
Serial number:		**Trainer:**	
Software version:		**Date:**	

Attendance List: The attendance list serves as a list of persons attending training for the operation, operation, and maintenance of the equipment

Checklist:

1.	**Complete control, manual, programs, custom recipes**	
2.	**Use of the machine and its functions** min.	
3.	**Technological procedures for use**	
4.	**Basket arm suspension, water filling, shower functionality**	
5.	**Boiling water on JUMP**	
6.	**Maintenance by the user - daily cleaning**	
7.	**Practical demonstration / not / required cca. 60 min**	
8.	**Notice of warranty conditions**	
9.	**Pressure cooking**	
10.	**Technologist participation, active cooking on multifunctional equipment**	
11.	**Testing of staff knowledge of operating multifunctional equipment**	
12.	**Additional questions**	
13.	**Satisfaction with training**	

Notes:

Customer signature

Signature of the trainer