Facts & Food 2025 – Digital prosthetics to experience

The popular "Facts & Food" format went on tour again this fall with four stops. Dental technicians from a wide variety of regions accepted the invitation to spend an evening enjoying valuable inspiration for their own laboratories and delicious cuisine. As always, there were also wonderful opportunities to talk with colleagues about current challenges and solutions in removable prosthetics. The topic of this year's presentation was "Perfect in Flow," which demonstrated how the new UCAN product range can be used to design removable prosthetics digitally or hybridly with process reliability and a perfect fit.
Once again, very special locations were chosen for the events: In Germany, Facts & Food was a guest at Henssler's Kitchen, where participants were introduced to the special art of preparing fine sushi. But other culinary delights were also on offer, with delicious specialties at the Stadtkäserei Zürich, creative regional fusion cuisine at roh & nobel in Muri, and premium barbecue at the Weber Grillcenter Graz.

Perfect in Flow" – Practical Expertise
The technical part of the evening was organized by our SSOP teachers Alexia Merg (Hamburg) and Patrick Martin (Switzerland and Austria). Under the title "Perfect in Flow," participants gained insights into the digital world of Candulor. The focus was on the high degree of variability with which dental technicians can now implement removable prosthetics analogously, digitally, or hybrid. The basis for the digital processes presented in this lecture is the new Candulor Denture SmileLibrary +, which is now available in the 3Shape® software. It significantly supports optimal digital planning and intuitive design of full dentures, which helps dental technicians achieve their goals much faster in the development process.
This allows everyone to flexibly decide which implementation path and which combinations best suit their workflow, the level of digitization in their laboratory, and the expertise of their employees.

- Base digitally printed, prefabricated teeth integrated
- Base digitally milled, prefabricated teeth integrated
- Base and teeth digitally milled

The journey continues in 2026
A big thank you goes out to all participants who made Facts & Food 2025 such a special experience. For those who were unable to attend this year, we have good news: we will be offering more exciting events in 2026. Starting in January, we will continue with the webinar series "Self-Confident in the Flow." And SSOP will also be offering many exciting training courses in the new year.