FreeSlice

WORLD-LEADING FORMING SPEED & EFFICIENCY

SOS AND MORE

- Up to 5,100kg/h
- Highest efficiency
- One machine – many different products
- Vertical belt system – smallest possible footprint
- Low operating cost, fast ROI

natec NETWORK

FreeSlice

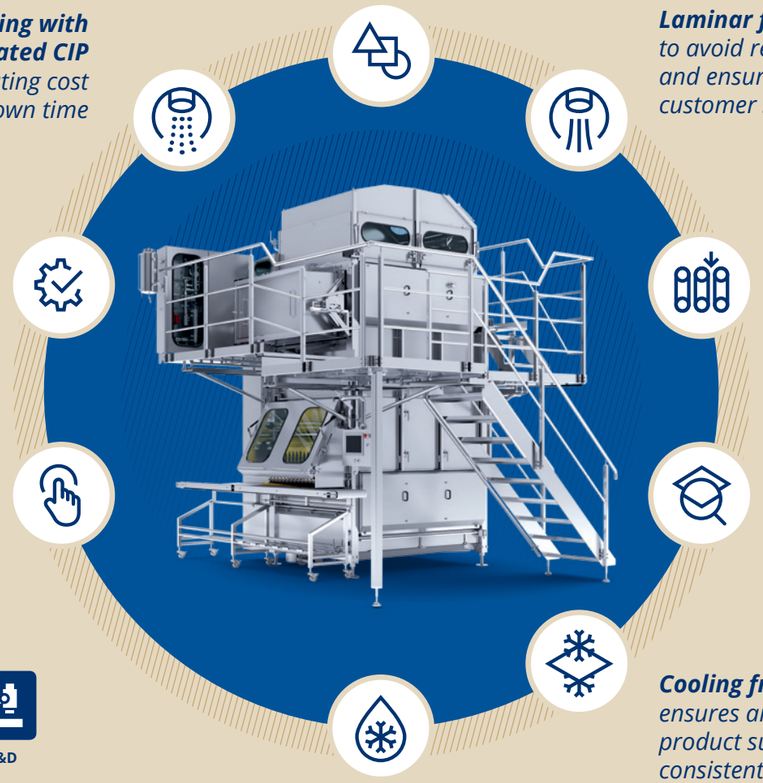
The ***Natec Network FreeSlice*** system is the new generation of producing Slice-On-Slice (SOS) products. It is designed to produce Slice-On Slice cheese as well as – with different line modules – cubes, shreds and sticks made of processed cheese, pasta filata, analogue or hybrid cheese. An integrated laminar flow system makes safe and trouble-free production without any danger of recontamination possible.

Furthermore, the integrated CIP system allows a very easy cleaning. The ***FreeSlice*** system reduces the manpower required for operating and cleaning to a minimum and the vertical design of the belts guarantees high flexibility in slice thickness and formats. It is available for small (R&D size) to large scale production volumes.

Flexibility in thickness, formats and cheese types *allows shifting production to different product types*

Cleaning with integrated CIP *reduces operating cost and down time*

Laminar flow system *to avoid recontamination and ensure constant customer satisfaction*



Highest OEE *minimses operating cost*

Vertical belt design *for maximum output at minimum footprint*

Sophisticated control *for safe and easy operating*

Exactly shaped slices and no trims *for less rework*

Cooling from both sides *ensures an overall smooth product surface and a consistent product quality*

Pausing capability without creating rework *thanks to cooling with water (prevents icing of the steel belts)*

Forming & portioning · **R&D** · **Processed cheese** · **Pasta filata**

Benefits

» **Consistent efficiency:** The ***FreeSlice*** ensures you maximum sales and customer satisfaction thanks to consistent efficiency and product quality.

» **Maximum productivity:** Realise your production goals with 6 days / 24 hours production run time without cleaning and a down time reduced to a minimum (in cooperation with Hochland).

» **Ultra-low product loss:** Minimal product loss during production start, stop or ramp-up.

» **Minimised maintenance cost:** The modular design minimises maintenance cost and secures the fastest possible restart of production after maintenance.

» **Low operating cost:** High degree of automation and low utility consumption reduce operating cost.

Options & attachments

» Oil spraying unit
» Dual layer (only for ***FreeSlice 300*** and ***FreeSlice 800***)
» Rotational casting (only for ***FreeSlice 300*** and ***FreeSlice 800***)
» ***CrossCutter XC***
» Diagonal cut device
» Reject unit
» ***SOS FreeStacker S180*** (for stacking and grouping)
» ***SOS FreeStacker*** (for stacking only)
» ***CubeCutter***
» ***LongStacker*** (for stacking large size products)
» ***StickCutter***
» Further options on request

Technical data

Machine data
» 400V, 50Hz, 3 phase
Other voltages available

Slice thickness
» Infinitely adjustable from 1.5 – 12mm (0.06" – 0.5")
Depending on the final cheese formulation

Utilities
» Compressed air, glycol, fresh water for cooling and power as required

Processable cheese solids
» Dry matter 44 – 60% with different fat contents
Depending on the final cheese formulation

FreeSlice range	Capacity data	Width of cheese ribbon	Dimensions (LxWxH)	Cooling requirement	Cleaning
FreeSlice 300	Up to 275kg/h (605lbs/h)*	Up to 400mm (16")	1,250 x 1,080 x 2,000mm (49" x 43" x 79")	25kW / 85,303BTU/h**	Manual
FreeSlice 800	Up to 1,050kg/h (2,315lbs/h)*	Up to 550mm (22")	5,700 x 3,900 x 4,600mm (224" x 154" x 181")	90kW / 307,000BTU/h	Integrated CIP system
FreeSlice 1500	Up to 2,100kg/h (4,630lbs/h)*	Up to 1,100mm (43")	4,600 x 4,400 x 4,850mm (181" x 173" x 191")	170kW / 580,000BTU/h	Integrated CIP system
FreeSlice 3000	Up to 4,300kg/h (9,480lbs/h)*	Up to 2,300mm (90")	6,700 x 4,800 x 4,800mm (264" x 189" x 189")	340kW / 1,160,127BTU/h	Integrated CIP system
FreeSlice 4500	Up to 5,100kg/h (11,244lbs/h)*	Up to 2,300mm (90")	4,400 x 4,100 x 6,500mm (173" x 162" x 256")	390kW / 13,307,350BTU/h	Integrated CIP system

* Depending on the product format and the incoming/outcoming temperature of the product
** Also available with integrated cooling unit

natec NETWORK

WORLD-LEADING
INDUSTRIAL
FOOD MACHINERY

Natec Network is a global group of food technology companies, with vast expertise and experience that innovates with you to deliver the exact production solution you need.

We pride ourselves on building adaptable machines and production lines that are super-efficient, reliable, have huge productive capacity and bring you fast ROI. This machine is no exception.

Let's work together to develop your ideal solution.
Please contact us today.

Explore our *FreeSlice* online

» ***natec-network.com***

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