

HIGHEST FLEXIBILITY IN DRY MATTER & VISCOSITY CONTROL

*Optimal dry matter & reduced waste in continuous
production of cheese products, sauces & more.*



Line module

FreeMaster

natec

The **Natec FreeMaster** is an extremely flexible system ideal for making corrections to products that falls outside of the desired parameters. Our highly flexible **FreeMaster** system can be used when producing a wide variety of food products such as processed cheeses portions, IWS, spread, cream cheese, sauces, purees, baby food, meat and more. By taking continuous viscosity measurement of the product and dosing the exact amount of liquid needed to reach your target viscosity and/or optimal dry matter, we can help you to deliver the highest quality product at the lowest cost to you. Using our system, you will be able to reduce losses from short production stops or product that falls outside of desired specification.

With our simple plug and play system we can easily integrate into any of your process lines. Our custom software is easily operated by any technician and with the ability to store multiple recipes, it is as simple as selecting the current product being process and let our fully automated system do all the hard work for you.

i Saving time & money through constant product quality!

As an example, we were able to run our **FreeMaster** system in a customer's production and found that we could in fact bring large savings.

Due to the constant swing in the customers dry matter, they would generally run slightly over in dry matter to make sure they met their target values. As a result of using our system in their production, we were able to successfully reduce and then maintain their dry matter at the desired target.

This resulted in a **savings of 80,000 €**. Although this is only a representation of the potential savings, our sales team would be more than happy to speak with you and evaluate your potential savings!



Forming & portioning



Processed cheese



Cream cheese



Soups, sauces & dressings



Plant based & vegan



Fruit & vegetables



Baby food



Specialty food

+ Benefits

- » Maintaining product consistency, potentially resulting in reduced dry matter
- » Extremely flexible system that allows for optimal product quality and cost
- » Reduction in quality defects e.g. sticky slices
- » Reduced interference times
- » More exact dry matter target
- » Highest control over processing conditions for excellent finished product characteristic and quality, even with particles
- » Integrated water purification system allows for optimal process safety
- » Different automatic programs for easy production and CIP

⚙ Options & attachments

- » Seamless integration with a **RotaTherm®** cooker
- » **Natec Network direct** – remote monitoring

⚙ Technical data

Machine data

- » 400 V, 50 Hz, 3 phase
- Different voltages available

Capacity data

- » 3,000 kg/h
- Increased capacity available

Process limits

- » Up to 150 °C (302 °F) and 15 bar

Utilities

- » Water and power as required

Cleaning

- » Stand alone or integrated into CIP system

Execution

- » All product surfaces are AISI 316L (1.4404) stainless steel

[Tell us about your project](#)



SUCCESS GENERATING FOOD TECHNOLOGY

Hochland Natec GmbH, Gold Peg International Pty Ltd and Natec USA LLC joined forces to form an international network of food processing companies – the **Natec Network**. Always team spirited and leading in flexibility, quality, and innovation the network delivers customised equipment and production lines for key challenges in food processing and at every stage of business development. In order to meet the customers' requirements, even at the start of a project, the network uses its own specific service framework which combines extensive experience and professional expertise along with a drive for innovation.

The result is technology and support that is crucial in contributing to the value and development of our customers in the food production industry. The love of generating and implementing cutting edge ideas with great impact, as well as the willingness to tailor technology that can exceed the customer's targets, lets the **Natec Network** always strive to unlock business and human potential in a sustainable way with integrity – and thus be a partner who provide more than just technical infrastructure.

» www.natec-network.com



Explore online



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