

# FreePack® 1000

## **WORLD-LEADING WRAPPING SPEED & EFFICIENCY SLICE WRAPPER**

- ✓ Up to 1,100 Individually Wrapped Slices (IWS) per minute
- ✓ Super-efficient seams use 20% less wrap
- ✓ Ultra-low give-away
- ✓ Low operating cost, fast ROI

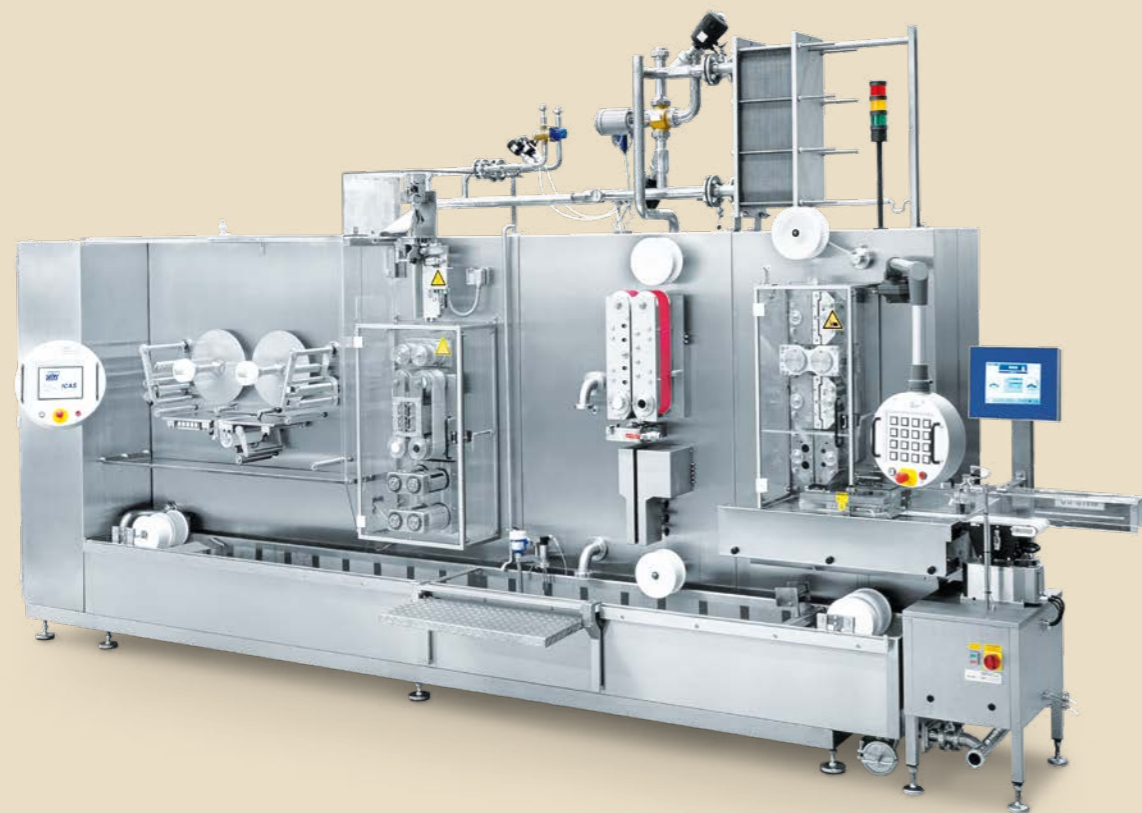


**natec**  
NETWORK

# FreePack® 1000

The **Natec Network FreePack® 1000** machine produces Individually Wrapped processed cheese Slices (IWS) using a continuously operating production method. Wrapping is performed without risk of recontamination using the hot-fill system. The PP foil used is environmentally friendly and recycable. Exact sealing ensures the product to be securely wrapped and sealed.

The individually-wrapped slices are easy to open. They are of exactly uniform weight and accurately stacked in piles which remain in exact position during transport from the **FreePack®** to the flowpacker.



Forming & portioning



Processed cheese

## + Benefits

- » Plastic foil usage reduced by 20% due to small and efficient welding seams
- » Unique cutting and stacking technique which arranges and coordinates individually-wrapped slices exactly into piles
- » High operator comfort and trouble-free production thanks to the central control and surveillance system
- » Minimal give-away thanks to our unique implemented weight control system

## + Options & attachments

- » Dosing tank
- » Inkjet printer for marking ("open here" )
- » Cooling with ice water or glycol possible
- » Metal detector
- » Slice format 86 x 86mm
- » IWS MixStacker
- » Different sealing patterns
- » Further options available

## + Technical data

### Machine data

- » L x W x H: 5,520 x 1,600 x 2,380mm (217" x 63" x 126")
- » 400V, 50Hz, 3 phase / 30kVA

### Cooling water

- » Hygienically pure water at an operating temperature of approx. 3°C (37°F)
- » Equipped with an integrated secondary cooling circuit including a heat exchanger and a circulating pump

### Slice weight

- » Infinitely adjustable from 13 – 30g  
Depending on the cheese texture
- » Option: 30 – 42g

### Execution

- » According to CE guidelines

### Capacity data

- » Max. 1,000 slices/min  
= 1,200kg/h (2,700lbs/h)  
With 10 slices of 20g each in 200g packages

### Processable cheese solids

- » Water content 40 – 56%
- » Dry matter 44 – 60% with 45 %fat content  
Depending on the real cheese recipe

### Package sizes

- » Stacks of 3 – 25 slices possible
- » Max. stacking height: 75mm (3")

### Utilities

- » Compressed air: 5m³/h at 6bar
- » Fresh water for cooling
- » Cooling: 90kW / 341,200BTU/h

### Slice format

- » Slice thickness variable from 1.5 to 3.5mm (0.06" – 0.14")
- » L x W: 84 x 84mm (3.3" x 3.3")  
Excluding sealing seam: 2 x 2.5mm

### Contact free sealing

- » The film tube is sealed without any contact: No wear and tear parts at the longitudinal sealing



**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 **FreePack®** online



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