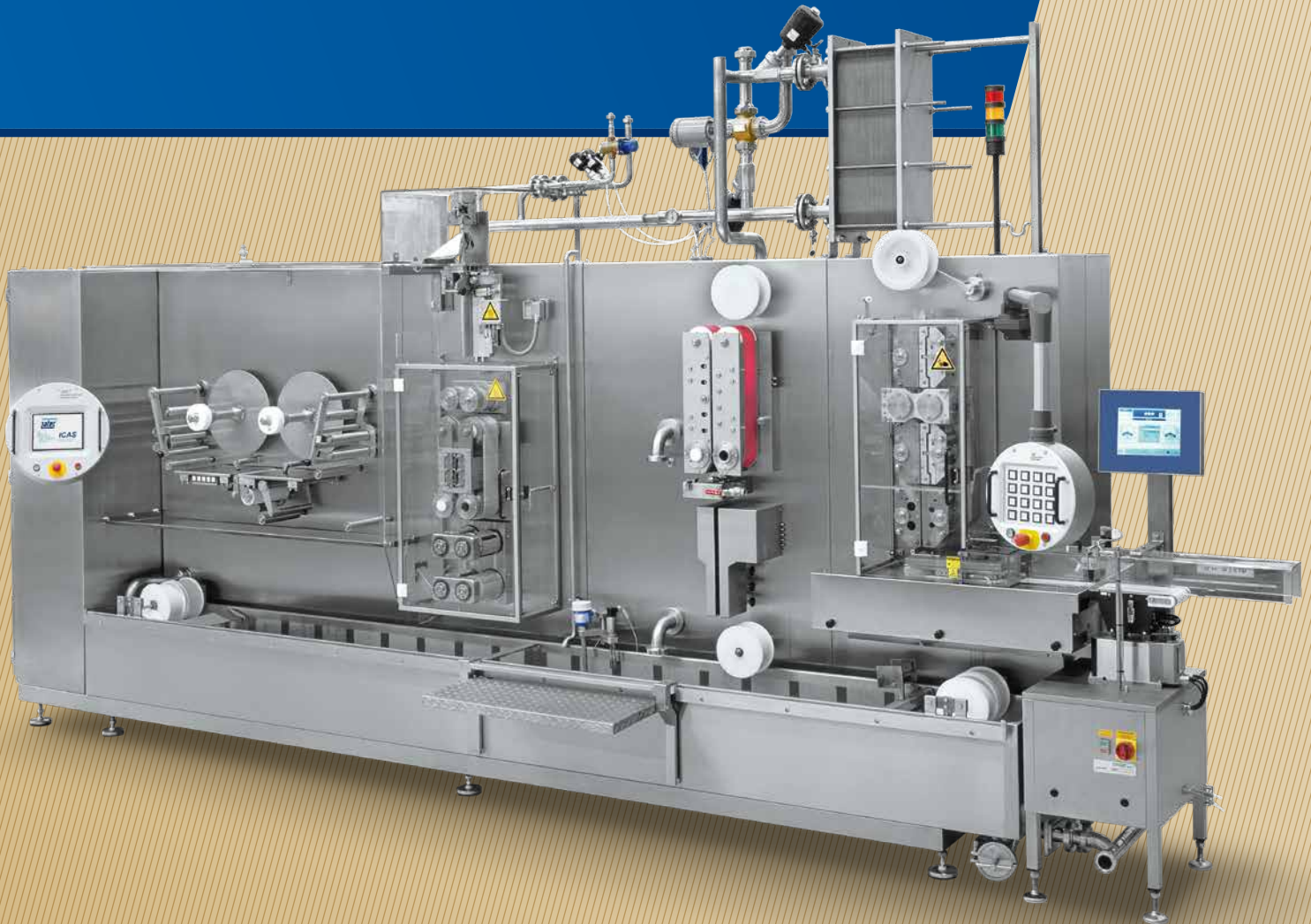


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HIGHEST EFFICIENCY IN WRAPPING

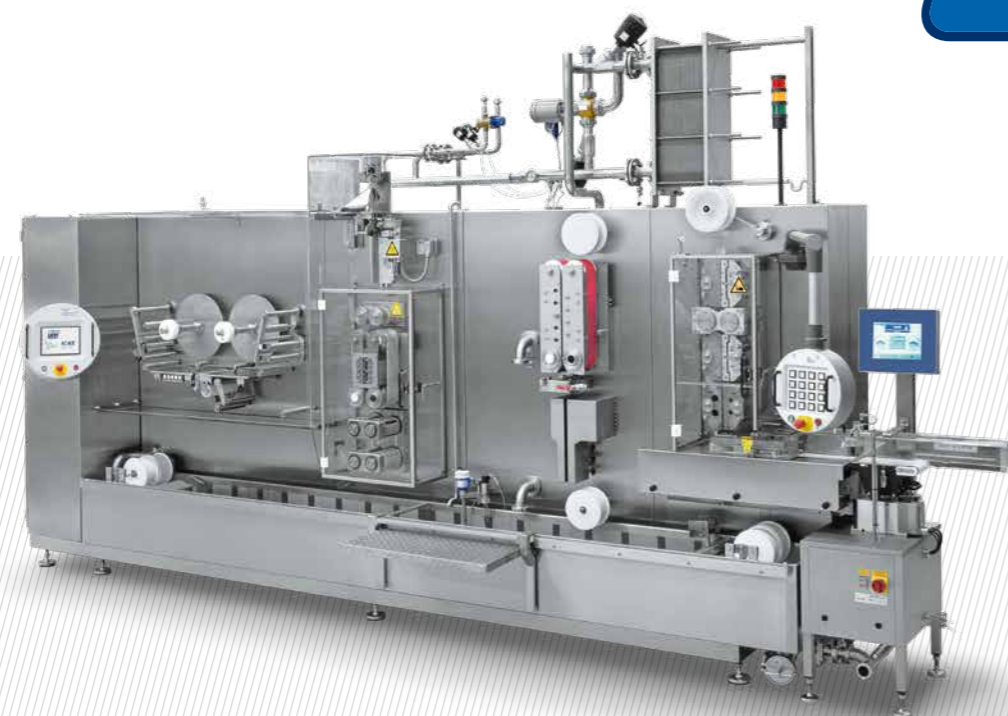
*Producing individually-wrapped processed cheese slices
(IWS) using a continuously operating production method.*



FreePack[®] 1000

FreePack® 1000

The **Natec 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 recyclable. 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.



Processed
Cheese

+ YOUR BENEFIT

- » Plastic foil need reduced by 10% due to small & efficient welding seams
- » Unique cutting and stacking technique which arranges and coordinates individually-wrapped slices into exact piles
- » High operator comfort and trouble-free production thanks to the central control and surveillance system
- » Less give away thanks to consistent weight by means of a constant control system

✓ YOUR OPTIONS

- » Dosing tank
- » Inkjet printer for marking („open here“)
- » Cooling with ice water or glycol possible
- » Metal detector
- » Slice Format 86x86 mm
- » IWS **Mixstacker®**
- » different sealing patterns

⚙️ TECHNICAL DATA

Capacity data

Max. 1000 slices/min. = 1,200 kg/h*
(2,700 lbs/h)

Utilities

Compressed air: 5m³/h at 6 bar,
fresh water for cooling,
cooling: 90 kW / 341,200 BTU/h

Machine data

L x W x H: 5,200 x 1,200 x 2,150 mm
(203" x 47" x 85")
400 V, 50 Hz, 3 phase / 30 kVA

Execution

According to CE guidelines

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 g – 30 g (depending on the cheese texture)
Option: 30 g – 42 g

Package sizes

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

Processable cheese solids

Water content 40%–56%
dry matter 44%–60% with 45% fat content, depending on the real cheese recipe

Slice format

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

Contact free sealing:

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

* With 10 slices of 20 g each in 200 g packages

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NETWORK

**SUCCESS GENERATING
FOOD TECHNOLOGY**

Hochland Natec GmbH, Gold Peg International Pty Ltd and Natec USA LLC are joining forces to form an international network of companies – the Natec Network. These well-known market players draw on many years of experience in high-quality machinery and plant engineering for the industrial food production sector. The innovative spirit, as well as the willingness to tailor the technology completely according to the customer's needs and business goals, make the network a partner who provide more than just technical infrastructure. The innovative and customised machinery and plants are key factors in contributing to the value and development of the customers in the food production industry.

» **www.natec-network.com**

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