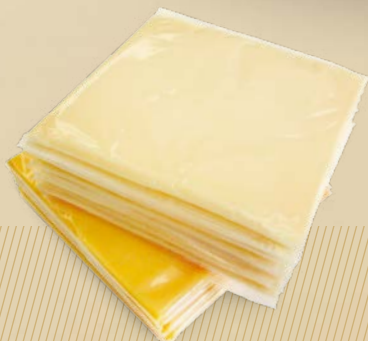
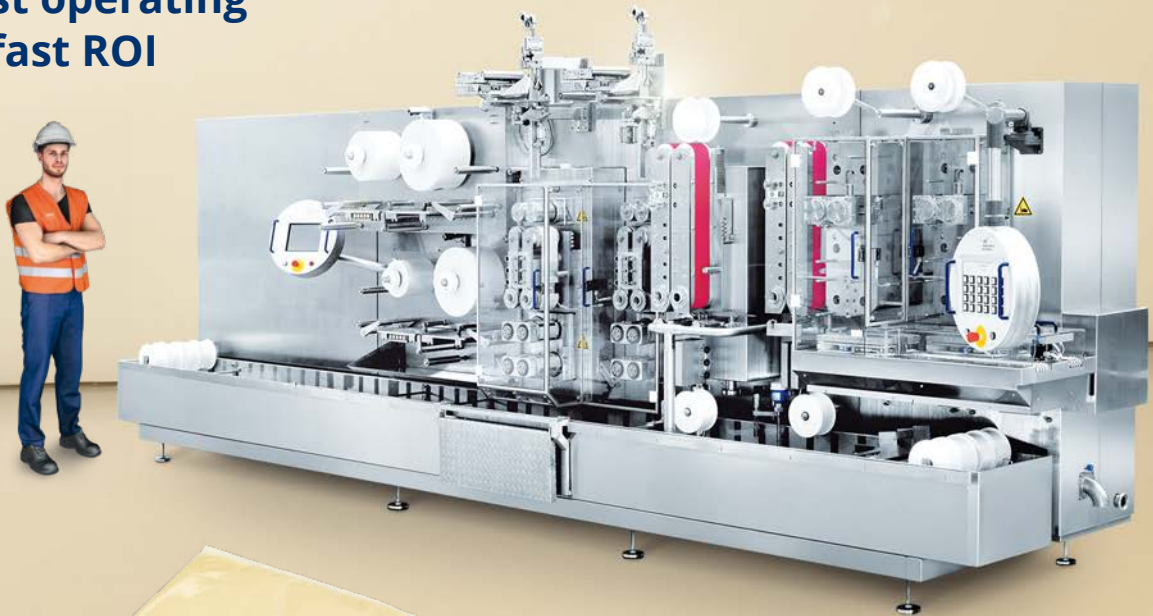


FreePack® 2000

WORLD-LEADING WRAPPING SPEED & EFFICIENCY SLICE WRAPPER

- ✓ Up to 2,200 Individually Wrapped Slices (IWS) per minute
- ✓ Super-efficient seams use 20% less wrap
- ✓ Can wrap 2 lines simultaneously
- ✓ Ultra-low give away
- ✓ Lowest operating cost, fast ROI

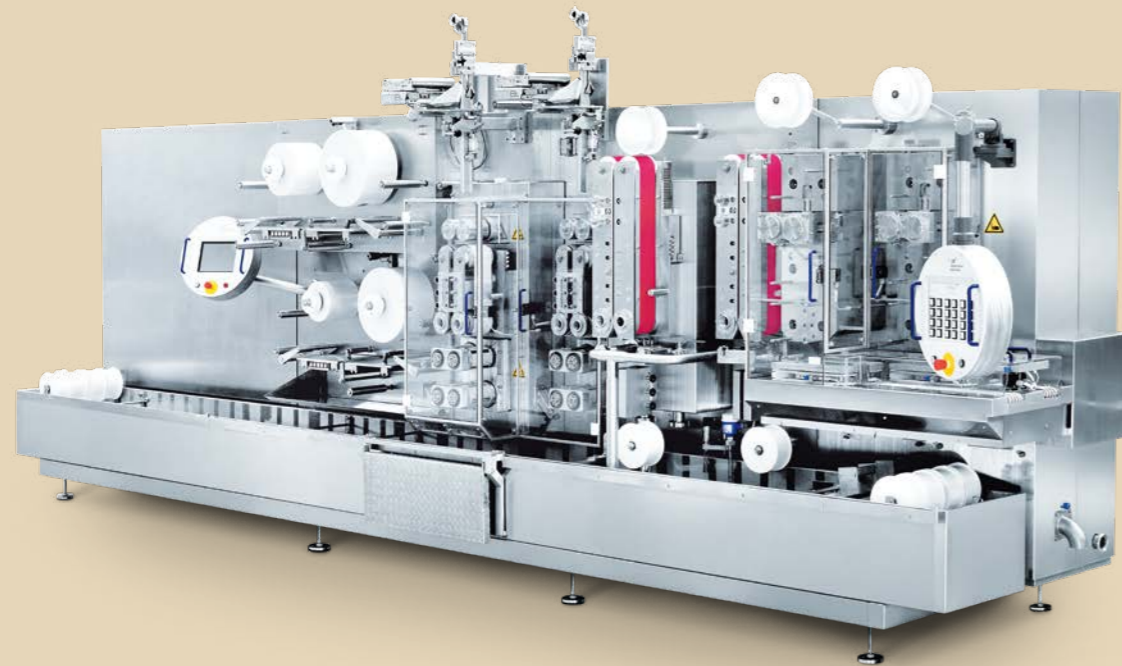


natec
NETWORK

FreePack® 2000

The **Natec Network FreePack® 2000** 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.



Forming & portioning



Processed cheese

+ Benefits

- » Plastic foil usage reduced by 20% due to small and efficient welding seams
- » Minimal give away thanks to our unique implemented weight control system
- » Unique cutting and stacking technique which arranges and coordinates individually-wrapped slices exactly into piles
- » Twin production: each of the two independently operating lanes produces up to 1,000 slices per minute – this makes the production of two different cheese types at the same time possible
- » High operator comfort and trouble-free production thanks to the central control and surveillance system

+ Options & attachments

- » Dosing tank
- » Buffer table
- » Inkjet printer for marking (“open here”)
- » Metal detector
- » Slice format 86 x 86mm
- » IWS MixStacker
- » LineConverger
- » Further options available

+ Technical data

Machine data

- » L x W x H: 7,250 x 1,320 x 2,750mm (285" x 52" x 158")
- » 400V, 50Hz, 3 phase / 15kVA

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

Capacity data

- » Max. 2,000 slices/min
= 2,400kg/h (5,300lbs/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: 10m³/h at 6bar
- » Fresh water for cooling
- » Cooling: 220kW / 750,700BTU/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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