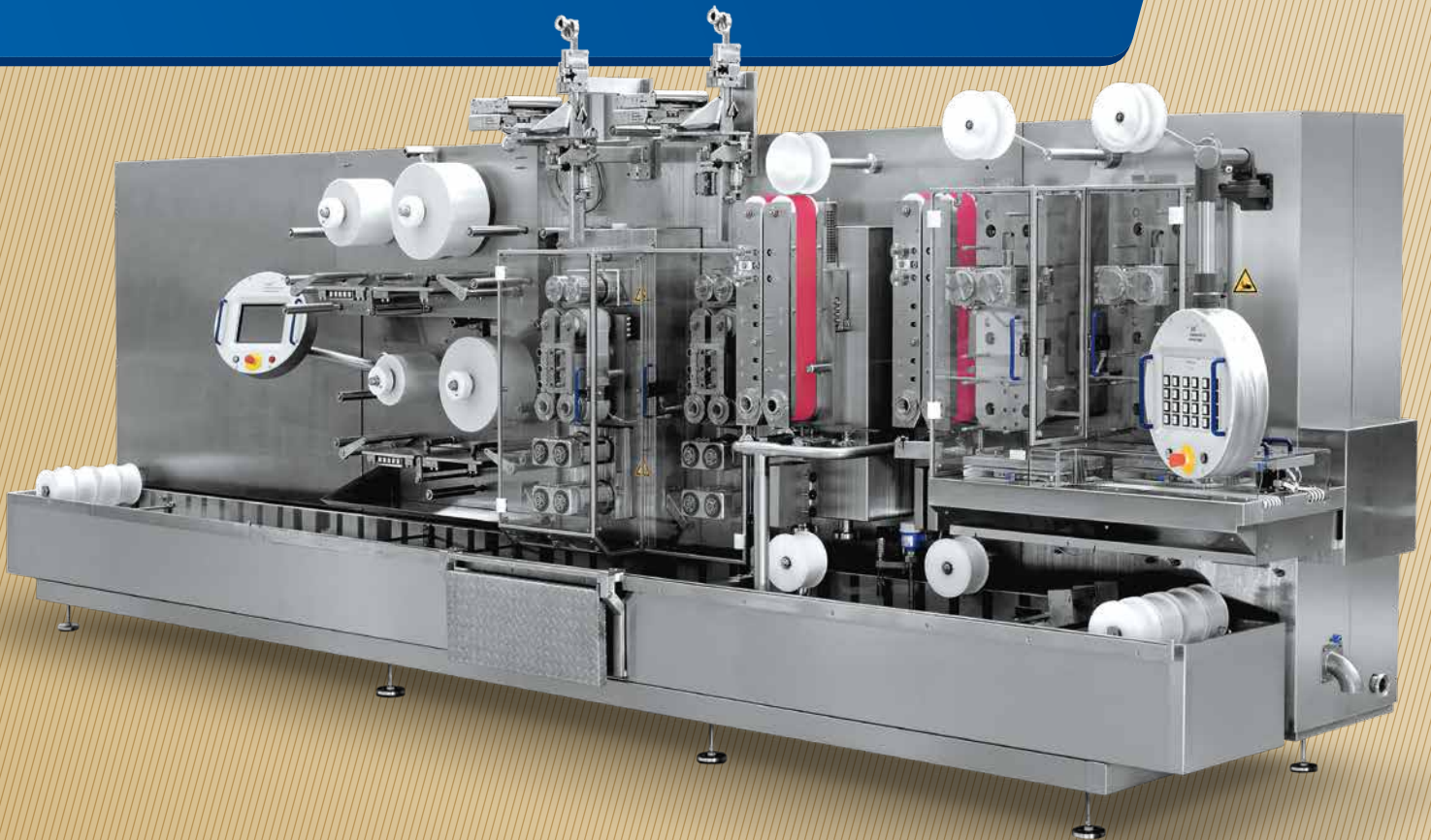


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HIGHEST EFFICIENCY IN WRAPPING

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



FreePack[®] 2000

FreePack® 2000

The **Natec 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.



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
- » Twin production: each of the two independently operating lanes produces up to 1000 slices per minute – this makes the production of two different cheese types at the same time possible

✓ YOUR OPTIONS

- » Dosing tank
- » Buffer table
- » Inkjet printer for marking („open here“)
- » Metal detector
- » line converger
- » slice format 86x86 mm
- » IWS Mixstacker

⚙️ TECHNICAL DATA

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

Capacity data

Max. 2000 slices/min. = 2,400 kg/h*
(5,300 lbs/h)

Utilities

Compressed air: 10m³/h at 6 bar,
fresh water for cooling,
cooling: 220 kW / 750,700 BTU/h

Machine data

L x W x H: 6,700 x 13,200 x
2,200 mm (165" x 40" x 84")
400 V, 50 Hz, 3 phase / 15 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

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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

natec

Hochland Natec GmbH

Kolpingstraße 32
88178 Heimenkirch
Germany

+49 (8381) 502-400
contact.natec@natec-network.com
www.natec-network.com

Part of the Hochland Group

Natec USA LLC

N76 W30500 County Road
Hartland, Wisconsin 53029
USA

+1 (0) 262 457 4071
info@natec.us.com
www.natec.us.com

Part of the Hochland Group

GOLD PEG

Gold Peg International Pty Ltd

77 Malcolm Road
Braeside VIC 3195
Australia

+61 3 8531 2999
contact.goldpeg@natec-network.com
www.goldpeg.com

Part of the Hochland Group