

**FreeSlice® 1500**

**WORLD-LEADING  
FORMING SPEED  
& EFFICIENCY  
CHEESE FORMER / SLICER**

- ✓ Up to 2,100 slices/minute
- ✓ Slice-On-Slice (SOS), cubes, shreds
- ✓ Adaptable & CIP cleanable
- ✓ USDA certified
- ✓ Low operating cost, fast ROI



**natec**  
NETWORK

# FreeSlice® 1500

The **Natec Network FreeSlice®** system is the new generation of producing Slice-On-Slice (SOS) products and replaces the old chill-roll systems. It is designed to produce Slice-On-Slice cheese as well as – with different applications – cubes, shreds and sticks made of processed cheese, analogue or hybrid cheese. An integrated laminar flow system makes safe and trouble-free production without any danger of recontamination possible. Furthermore, the integrated CIP system allows a very easy cleaning.

The **FreeSlice®** system reduces the manpower required for operating and cleaning to a minimum and the vertical design of the belts guarantees high flexibility in slice thickness and formats.



Forming & portioning



Processed cheese

## + Benefits

- » Laminar flow system to avoid recontamination
- » The system is fully CIP cleanable including the laminar flow part
- » The central control surveillance system makes a comfortable and trouble-free production possible
- » Different add-ons make it highly flexible for any application made of processed cheese, analogue or hybrid cheese

## + Options & attachments

- » *CrossCutter XC*
- » *StickCutter*
- » *SOS FreeStacker S180* (for stacking and grouping of standard size products)
- » *SOS FreeStacker* (short version for stacking only)
- » *OilSpraying unit*
- » *Diagonal cut device*
- » *CubeCutter 1500*
- » *Reject unit*
- » *LongStacker* (for stacking large size products)
- » Further options available

## + Technical data

### Machine data

- » L x W x H: 4,600 x 4,400 x 4,850mm (181" x 173" x 191")
- » 400V, 50Hz, 3 phase / 46kVA

### Capacity data

- » 1,800kg/h (4,000lbs/h) = 2,100 slices/min
- » With slices of 14 g (0.5 oz) / 76 mm (3")

### Utilities

- » Compressed air: 1m<sup>3</sup>/h at 6bar
- » Fresh water for cooling
- » Cooling: 120kW / 307,100BTU/h

### Cleaning

- » Integrated CIP system

### Execution

- » According to CE guidelines

### Width of cheese ribbon

- » Up to 1,100mm (43")

### Standard thickness

- » Infinitely adjustable from 1.5mm – 12mm (0.06" – 0.5")
- » Depending on final cheese temperature

### Processable cheese

- » Processed cheese (SOS), analogue cheese, hybrid cheese



**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  
**FreeSlice®**  
online



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