

natec

HIGHEST EFFICIENCY IN COOLING & FORMING

*Producing processed cheese slices (SOS), cubes, shreds
and sticks in highest quality at minimised costs.*



FreeSlice® 3000

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The **Natec 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 **Natec 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.



Processed
Cheese

+ YOUR BENEFIT

- » USDA certified
- » 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

✓ YOUR OPTIONS

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

⚙ TECHNICAL DATA

Capacity data

3,600 kg/h (8,000 lbs/h)
= 4,200 slices/min.*

Width of cheese ribbon

Up to 2,300 mm (90")

Machine data

L x W x H: 4,200 x 3,000 x 4,100 mm
(165" x 1,147" x 159")
400 V, 50 Hz, 3 phase / 63 kVA

Standard thickness

Infinitely adjustable from
1.5 mm – 12 mm (0.06" – 0.5")**

Utilities

Compressed air: 1 m³/h at 6 bar,
fresh water for cooling,
cooling: 240 kW / 819,000 BTU/h

Execution

According to CE guidelines

Processable cheese

Processed cheese (SOS),
analogue cheese, hybrid cheese

Cleaning

Integrated CIP system

* With slices of 14 g (0.5 oz) / 76 mm

** Depending on final cheese temperature

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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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