

FreeSlice® 3000

WORLD-LEADING FORMING SPEED & EFFICIENCY CHEESE FORMER / SLICER

- ✓ Up to 4,200 slices/minute
- ✓ Slice-On-Slice (SOS), cubes, shreds
- ✓ Meets USDA design principles
- ✓ Adaptable & CIP cleanable
- ✓ Low operating cost, fast ROI

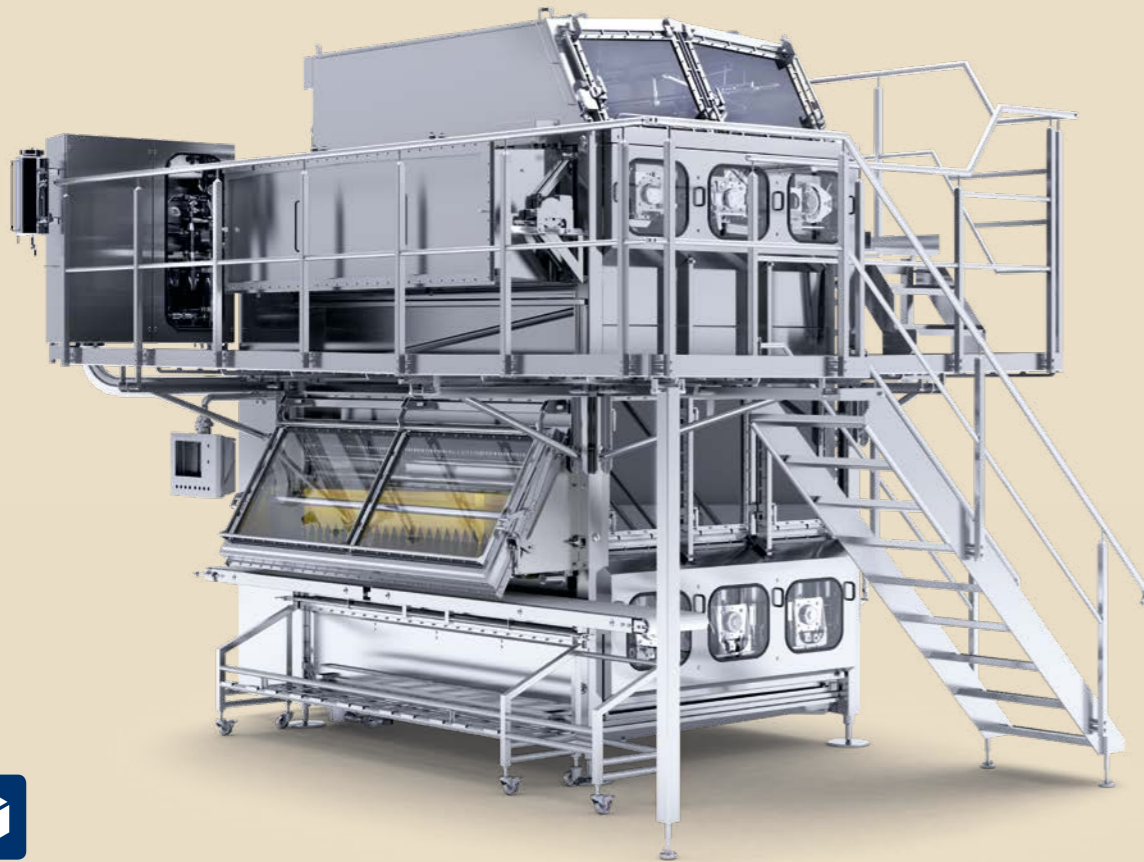


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NETWORK

FreeSlice® 3000

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

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

⚙️ Technical data

Machine data

- » L x W x H: 5,900 x 4,100 x 4,800mm (233" x 162" x 189")
- » 400V, 50Hz, 3 phase / 63kVA

Capacity data

- » 3,600kg/h (8,000lbs/h)
- = 4,200 slices/min
- With slices of 14 g (0.5 oz) / 76 mm (3")

Utilities

- » Compressed air: 1m³/h at 6bar
- » Fresh water for cooling
- » Cooling: 240kW / 819,000BTU/h

Cleaning

- » Integrated CIP system

Execution

- » According to CE guidelines

Width of cheese ribbon

- » Up to 2,300mm (90")

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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