

FreeSlice® 300

WORLD-LEADING FORMING SPEED & EFFICIENCY CHEESE FORMER / SLICER

- ✓ Up to 320 slices/minute
- ✓ Slice-On-Slice (SOS), cubes, shreds
- ✓ Adaptable & CIP cleanable
- ✓ USDA certified
- ✓ Low operating cost,
fast ROI



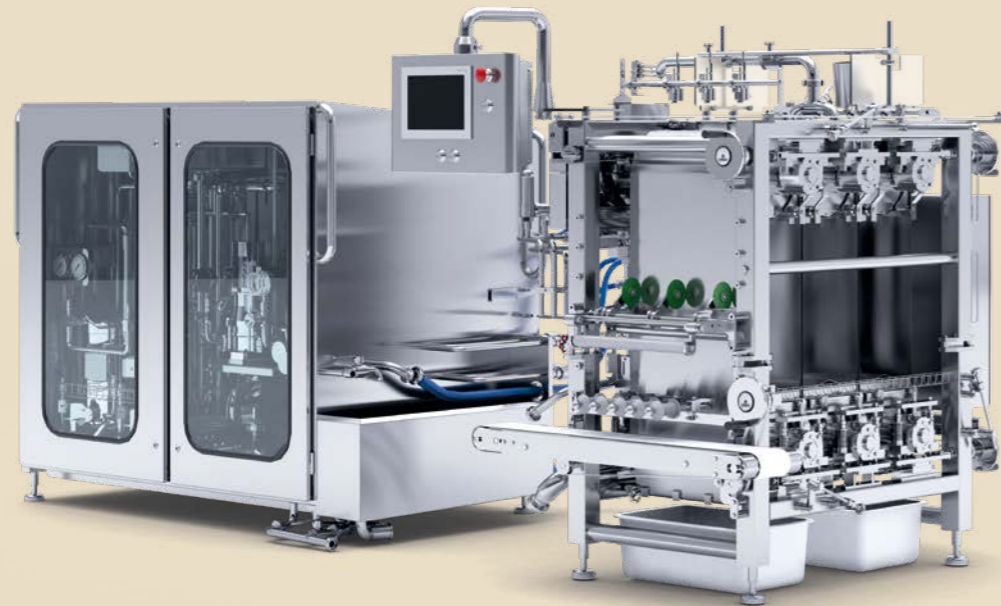
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NETWORK

FreeSlice® 300

The **Natec Network FreeSlice®** system is the new generation of producing Slice-On-Slice (SOS) products and replaces the old chill-roll systems.

The FreeSlice® 300 is a perfect pilot unit which can be used for small production volumes or for any R&D pilot purposes.

The FreeSlice® 300 is designed as a 'plug-in' system with its integrated cooling unit, which does not need any cooling medium from customer side. Different additional modules like a **CubeCutter** or a **CrossCutter** can be adapted and increase the flexibility of this unique system.



Forming & portioning



R&D



Processed cheese

+ Benefits

- » For smaller productions or R&D facilities
- » Different add-ons make it highly flexible for any application
- » 'Plug-in' system which does not need a lot of preparation as it is a stand alone unit
- » Utilities required: only fresh water, electrical power, compressed air and a connection to the cheese buffering tank (no connection to glycol system required)
- » Flexible in formats and cheese types

+ Options & attachments

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

⚙️ Technical data

Machine data

- » L x W x H: 1,250 x 1,080 x 2,000mm (49" x 43" x 79")
- » 400V, 50Hz, 3 phase / 30kVA
- Including cooling unit

Capacity data

- » Up to 275kg/h (605lbs/h)

Utilities

- » Compressed air: 1m³/h at 6bar
- » Fresh water for cooling

Cleaning

- » Manually cleaning, CIP circle = cooling circle

Execution

- » According to CE guidelines

Width of cheese ribbon

- » Up to 400mm (16")

Standard thickness

- » Infinitely adjustable from 2.0mm – 10mm (0.08" – 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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