

natec

HIGHEST EFFICIENCY IN COOLING & FORMING

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



FreeSlice® 300

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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. 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.



Processed
Cheese

+ YOUR BENEFIT

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

✓ 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 LongStacker®**
(for stacking large size products)
- » **Natec CubeCutter® 300**
- » **Natec oilspraying unit**
- » Diagonal cut device

⚙️ TECHNICAL DATA

Capacity data

Up to 275 kg/h (605 lbs/h)

Width of cheese ribbon

Up to 400 mm (16")

Machine data

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

Standard thickness

Infinitely adjustable from
2.0 mm - 10 mm (0.08" - 0.5")*

Utilities

Compressed air: 1 m³/h at 6 bar,
fresh water for cooling,

Processable cheese

Processed cheese (SOS),
analogue cheese, hybrid cheese

Execution

According to CE guidelines

Cleaning

Manually cleaning,
CIP circle = cooling circle

* Depending on final cheese temperature

natec
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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