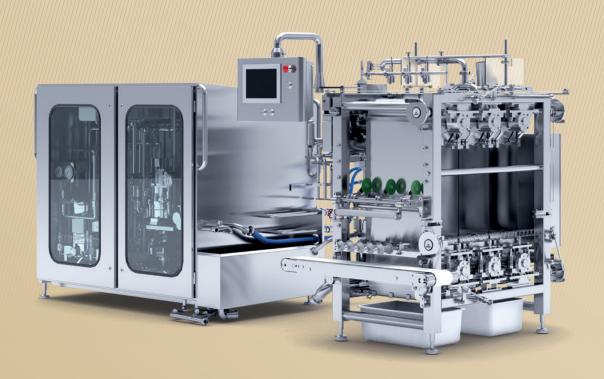


HIGHEST EFFICIENCY IN COOLING & FORMING

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







Free**Slice® 300** natec

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.



Benefits

- » 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)

Options & attachments

- » 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
- » Oilspraying unit
- » Diagonal cut device
- » Reject unit
- » Further options available

Technical data

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

Cleaning

» Manually cleaning, CIP circle = cooling circle

Standard thickness

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

Capacity data

- » Up to 275 kg/h (605 lbs/h)

Execution

» According to CE guidelines

Processable cheese

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

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

Width of cheese ribbon

» Up to 400 mm (16")



Depending on final cheese temperature



Hochland Natec GmbH, Gold Peg International Pty Ltd and Natec USA LLC joined forces to form an international network of food processing companies – the Natec Network. Always team spirited and leading in flexibility, quality, and innovation the network delivers customised equipment and production lines for key challenges in food processing and at every stage of business development. In order to meet the customers' requirements, even at the start of a project, the network uses its own specific service framework which combines extensive experience and professional expertise along with a drive for innovation.

The result is technology and support that is crucial in contributing to the value and development of our customers in the food production industry. The love of generating and implementing cutting edge ideas with great impact, as well as the willingness to tailor technology that can exceed the customer's targets, lets the *Natec Network* always strive to unlock business and human potential in a sustainable way with integrity – and thus be a partner who provide more than just technical infrastructure.







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