

**FreeSlice® 800**

# **WORLD-LEADING FORMING SPEED & EFFICIENCY CHEESE FORMER / SLICER**

- ✓ Up to 1,050 slices/minute
- ✓ Slice-On-Slice (SOS), cubes, shreds
- ✓ Adaptable & CIP cleanable
- ✓ USDA certified
- ✓ Low operating cost, fast ROI

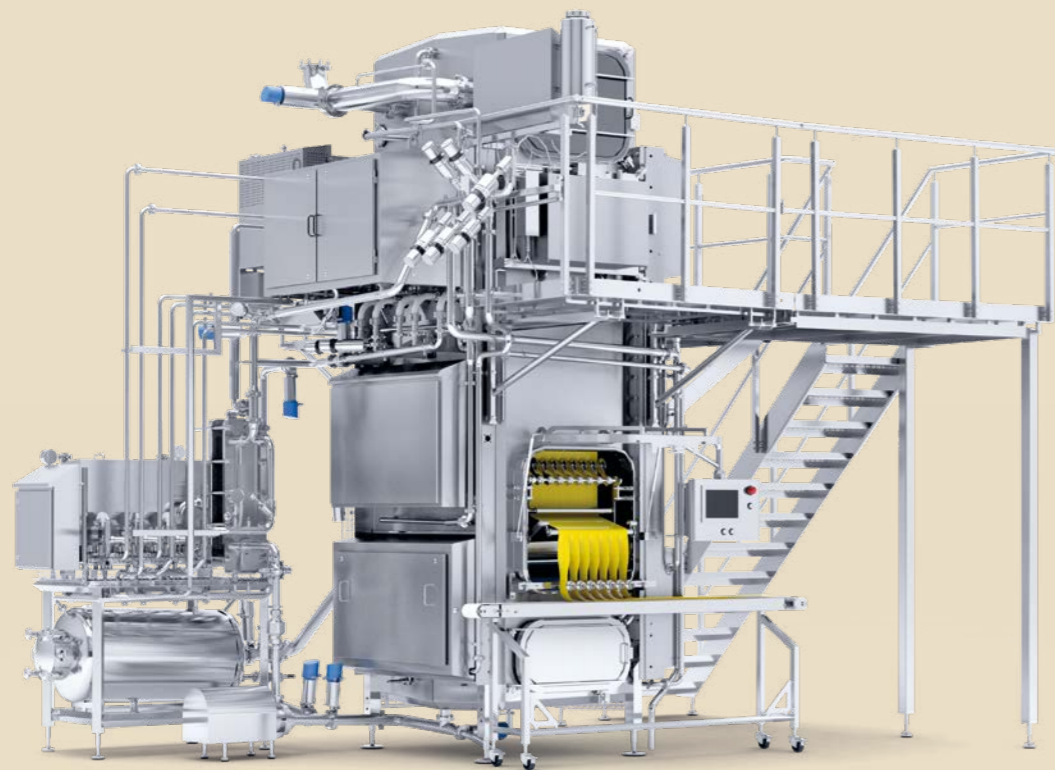


**natec**  
NETWORK

# FreeSlice® 800

The **Natec Network FreeSlice®** system is designed to produce Slice-On-Slice (SOS) 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. The **FreeSlice® 800** can also be used for smaller production volumes or for R&D pilot purposes. It is designed as a 'plug-in' system with its integrated cooling unit, which does not need any cooling medium from customer side.

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



R&D



Processed cheese

## + Benefits

- » Comfortable and trouble-free production through central control surveillance system
- » Highly flexible for any application made of processed cheese, analogue or hybrid cheese by different add-ons
- » Optimised product feeding without product build up
- » Integrated laminar flow system – no risk of recontamination
- » Cooling only with water – no icing of belts
- » High flexibility in thickness, formats and cheese types
- » Low maintenance costs
- » Less rework – no trims
- » The system is fully CIP cleanable
- » Cooling from both sides at the same time for smooth surface of slices

## + Options & attachments

- » **CrossCutter XC**
- » **SOS FreeStacker S180** (for stacking and grouping of standard size products)
- » **SOS FreeStacker** (short version for stacking only)
- » **CubeCutter 300**
- » **LongStacker** (for stacking large size products)
- » Rotational casting
- » Oilspraying unit
- » Diagonal cut device
- » Reject unit
- » Dual layer
- » Further options available

## + Technical data

### Machine data

- » L x W x H: 5,700 x 5,000 x 4,800mm (224" x 197" x 189")
- » 400V, 50Hz, 3 phase / 30kVA
- Including cooling unit

### Capacity data

- » 800kg/h (1,750lbs/h) = 1,050 slices/min with slices of 14g (0.5oz) / 76mm (3")
- Up to four batches per hour

### Utilities

- » Compressed air: 1m<sup>3</sup>/h at 6bar
- » Fresh water for cooling
- » Cooling: 60kW / 204,728BTU/h

### Cleaning

- » Stand alone or integrated into CIP system

### Execution

- » According to CE guidelines

### Width of cheese ribbon

- » Up to 550mm (22")

### Standard thickness

- » Infinitely adjustable from 1.5mm – 10mm (0.06" – 0.4")
- 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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