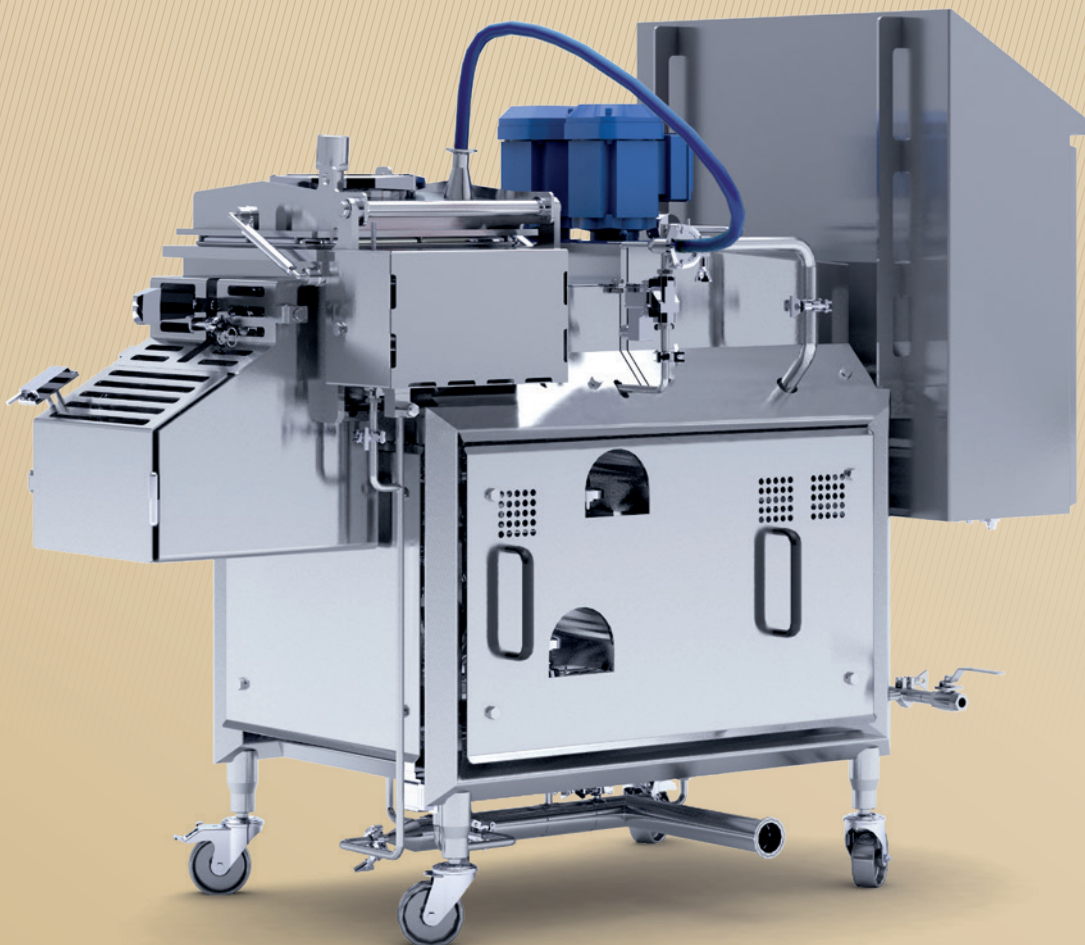


# HIGHEST FLEXIBILITY IN BLENDING & COOKING

*Multifunctional and cost-effective batch system for producing processed cheese, pasta filata types, sauces, purees, baby food, meat, pet food and more.*



R&D system

**FreeTherm 10**

**GOLD PEG**

# FreeTherm 10

**GOLD PEG**

The **Gold Peg FreeTherm** is a purpose designed batch processing system for a complete range of product types, viscosities and compositions, such as: processed cheese, pasta filata types, sauces, purees, baby food, meat, pet food and more. All ingredients are gently mixed by two independently controlled augers. Product heating utilises unique **Gold Peg** direct steam injectors and the product is de-aerated using an integrated vacuum system. Temperature is accurately monitored by **Gold Peg** unique temperature probes.

After processing, the product is discharged into a removable stainless-steel bin enclosed within the discharge shroud.

The **FreeTherm 10** is the pilot version of this equipment with flexibility and different options that make it the perfect tool for the product development process for a wide range of products.



Cooking /  
pasteurising



R&D



Processed  
cheese



Pasta  
filata



Soups, sauces  
& dressings



Meat  
products



Fruit &  
vegetables



Plant based  
& vegan



Baby  
food



Specialty  
food



Pet  
food

## + Benefits

- » Multifunctional batch processing system for scale-able product development with excellent finished product qualities
- » Effective heating using unique direct steam injectors which eliminate product hotspots
- » Mixing pattern flexibility increases blending and heating efficiency
- » Control and surveillance system
- » Fully enclosed, hygienic design ensuring product safety

## + Options & attachments

- » Integrated vacuum system for de-aeration for density control and colour stability
- » Steam conditioning unit
- » Double jacketing to enable indirect heating and cooling
- » Different auger executions available depending on product requirements
- » Further options available

## + Technical data

### Capacity data

- » 5 to 10 litres, 4 to 5 batches/h  
Depending on product and temperature

### Heating temperature

- » Up to 98 °C (208 °F)  
by 2 direct steam injectors

### Machine data

- » L x W x H: 1,700 x 850 x 1,450 mm  
(67" x 33" x 57")
- » 400 V, 50 Hz, 3 phase, 2.25 kW  
Different voltages available

### Utilities

- » Steam: 3 bar, 19 kg/h,  
0.5 BSP threaded
- » Air: 6 bar, 2 m³/h,  
10 mm push in fitting
- » Water: 3 bar, 180 l/h,  
inlet 0.5" tri-clover,  
drain outlet 2" tri-clover

### Cleaning

- » Manual

### Execution

- » All product surfaces are AISI 316L  
(1.4044) stainless steel

 **Tell us about your project**



## SUCCESS GENERATING FOOD TECHNOLOGY

**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.

» [www.natec-network.com](http://www.natec-network.com)



Explore online



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