

# 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.*



***FreeTherm***

# FreeTherm

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 self-cleaning temperature probes. After processing, the product is discharged into an insulated buffer tank, with an agitator, to wait for delivery to downstream systems. Great flexibility and different options make the **FreeTherm** a multifunctional batch processing system for a wide range of products.



- Processed Cheese
- Pasta Filata
- Soups, Sauces & Dressings
- Meat Products
- Fruits & Vegetables
- Baby Food
- Specialty Food
- Pet Food

## + YOUR BENEFIT

- » Multifunctional batch processing system for cost effective production and providing excellent finished product quality
- » Mixing pattern flexibility increases blending and heating efficiency
- » Effective heating using unique direct steam injectors which eliminate product hotspots
- » Integrated vacuum system for de-aeration for density control and colour stability
- » Different automatic programs for easy production and CIP
- » Central control and surveillance system for high operator comfort
- » Fully enclosed, CIP able, hygienic design ensuring product safety



## ✓ OPTIONS & ATTACHMENTS

- » Bin lifter for ingredients addition
- » Shaft seal upgrade
- » Level measurement for exact dosage and traceability
- » Cleaning via connection to an existing CIP system
- » Steam conditioning unit
- » Combined discharge and CIP pump
- » Powder and ingredient addition systems
- » Double jacketing of the processing vessel
- » Shear pump for products like spreadable cheese
- » Different mixing auger executions available depending on the product requirement

## ⚙️ TECHNICAL DATA

- » **Capacity data**  
Up to five batches per hour  
Depending on product and temperature
- » **Machine voltage**  
400 V, 50 Hz, 3 phase  
Different voltages available
- » **Cleaning**  
Automatic cleaning via spray balls and integrated systems  
Can be connected to an existing CIP system
- » **Heating temperature**  
Up to 98 °C (208 °F) by direct steam injection
- » **Execution**  
All product contact surfaces are 316L stainless steel

TYPE	DSI*	CAPACITY	BUFFER TANK	DIMENSIONS L x W x H
FreeTherm 50	2	50 litre	Options available	2,300 x 1,550 x 1,750 mm
FreeTherm 150	4	150 litre	Approx. 400 litre	3,650 x 3,550 x 3,150 mm
FreeTherm 250	6	250 litre	Approx. 400 litre	3,650 x 3,800 x 3,150 mm
FreeTherm 500	8	500 litre	Approx. 800 litre	4,000 x 4,300 x 3,150 mm

\* Direct Steam Injectors

Contact us and tell us about your project

**natec**  
NETWORK

**SUCCESS GENERATING  
FOOD TECHNOLOGY**

**Hochland Natec GmbH, Gold Peg International Pty Ltd and Natec USA LLC**

have joined 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](http://www.natec-network.com)**

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