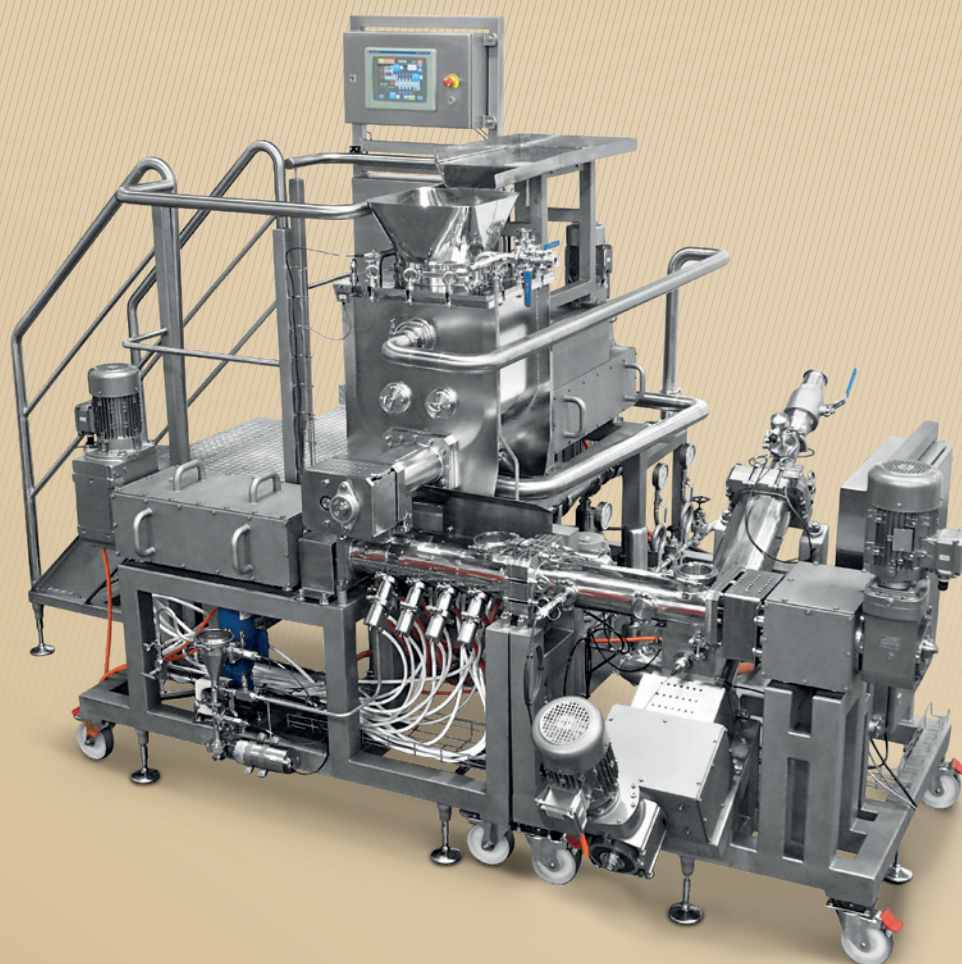


# HIGHEST FUNCTIONALITY IN COOKING & STRETCHING

*Producing natural mozzarella and pasta filata  
continuously without bath cook water  
using steam injection technology.*



Core machine

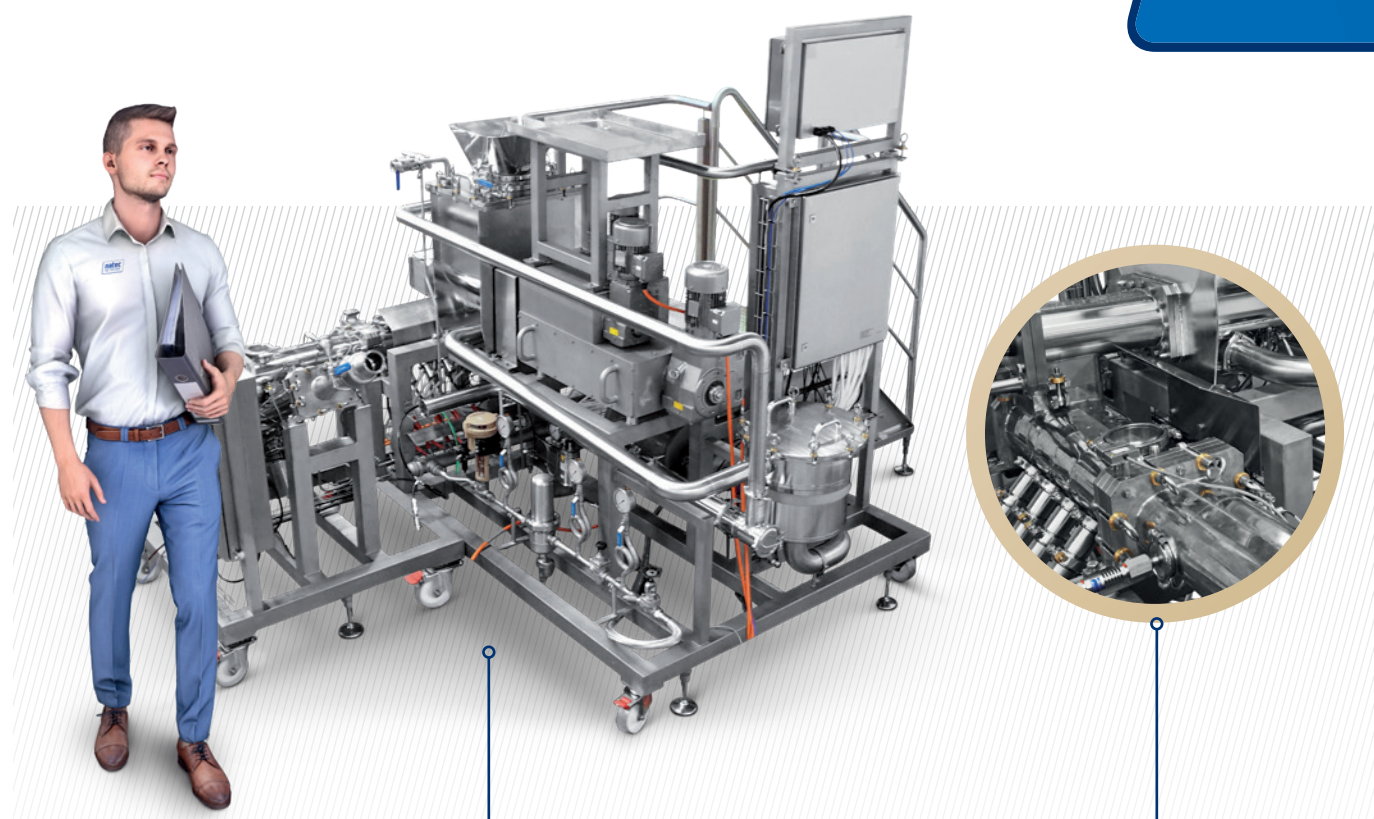
**GPiCS**

**GOLD PEG**



Produce natural pasta filata continuously without bath cook water using the direct steam injection cooker: The **Gold Peg GPiCS**. The **GPiCS** allows for ingredient addition, delivers fast and full CIP (Clean-In-Place), is a hygienic fully enclosed design and has minimal "shut down" losses. The patented **GPiCS** uses only direct steam injection to heat curd to produce natural mozzarella and pasta filata varieties continuously. It is specifically designed for the sensitive nature of mozzarella and pasta filata curd.

US patent number 8,875,623



Cooking /  
pasteurising



R&D



Pasta  
filata



## + Benefits

- » Improved product quality and productivity
- » Unique design which eliminates hotspots
- » Fully enclosed system improves product safety
- » Flexible parameters to produce a range of mozzarella and pasta filata specifications
- » Opportunity to add ingredients and increase yield
- » No bath cook water

## + Options & attachments

- » Dry ingredients addition system
- » **Liquid Dosing System**
- » Cyclone for pneumatically delivering curd
- » Further options available

## + Technical data

### Capacity data

- » 500 – 6,000 kg/h  
(1,100 – 13,230 lb/h)

### Heating temperature

- » Up to 70 °C (158 °F)

### Run time

- » Up to 30 hours

### Utilities

- » Steam, air, water and power as required

### Cleaning

- » Stand alone, or integrated into CIP system

### Execution

- » Construction materials meet all the requirements of the food industry

 **Tell us about your project**



## + How our *GPICS* works for you

### 1. INGREDIENTS RECEIVAL & FEEDING

» The receival hopper design is based on the type of curd, size, and curd delivery method. The curd is gently fed forward by a system integrating breaker arms, gravity and augers.



### 2. COOKING

» Thorough, effective and consistent heating is achieved by unique steam fusion technology with multiple steam injector points.

### 3. WORKING & RECOMBINING

» The product is worked and stretched to build the required characteristics by a purpose developed, designed and controlled system. Liquids are recombined inline into the product stream.

Ingredients  
receival & feeding

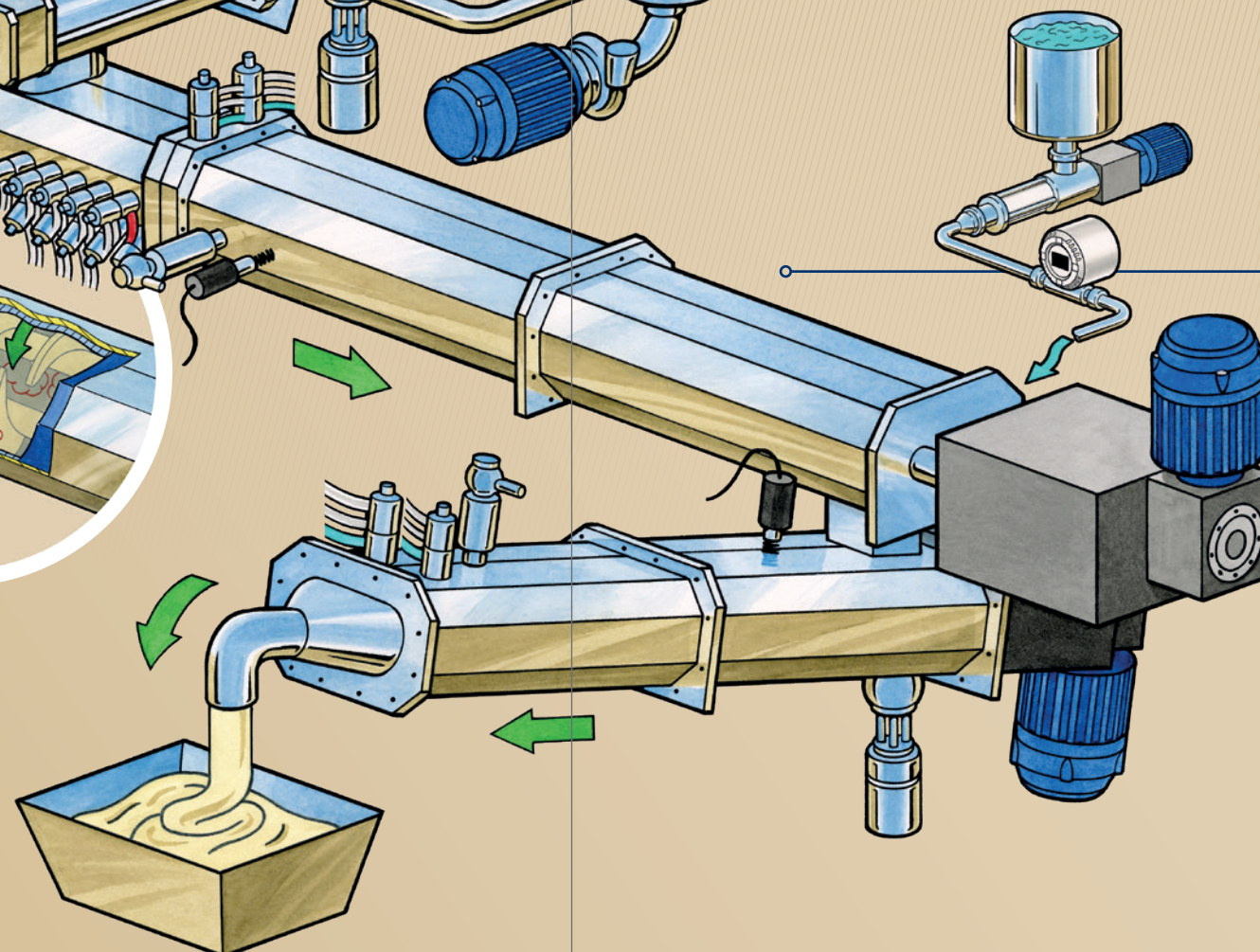
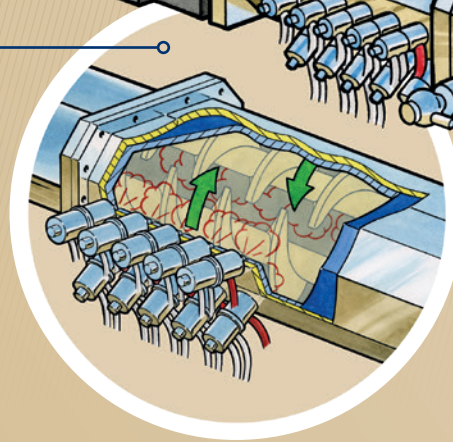
1

Cooking

2

Working &  
recombining

3





## 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



### **Hochland Natec GmbH**

Kolpingstraße 32  
88178 Heimenkirch  
Germany

+49 8381 502 400

[contact.natec@natec-network.com](mailto:contact.natec@natec-network.com)  
[www.natec-network.com](http://www.natec-network.com)

Part of the Hochland Group



### **Gold Peg International Pty Ltd**

77 Malcolm Road  
Braeside, VIC 3195  
Australia

+61 3 8531 2999

[contact.goldpeg@natec-network.com](mailto:contact.goldpeg@natec-network.com)  
[www.goldpeg.com](http://www.goldpeg.com)

Part of the Hochland Group



### **Natec USA LLC**

N24 W23750 Watertown Road  
Waukesha, Wisconsin 53188  
USA

+1 262 457 4071

[info@natec.us.com](mailto:info@natec.us.com)  
[www.natec.us.com](http://www.natec.us.com)

Part of the Hochland Group