

R&D EVOLUTION IN BLENDING & COOKING

*Replicate the processing conditions of the RotaTherm®
in a small batch style for small volume R&D.*



MicraTherm

MicraTherm

The **Gold Peg MicraTherm** is designed to best replicate the processing conditions of the **RotaTherm®** Continuous Cooker in a batch manner, to both pasteurise and UHT levels. Using the same direct steam injectors and rotor principle as the **RotaTherm®**, it provides the opportunity to perform R&D over a wide range of products, viscosities and processing parameters in cooking cycles of two to three kilograms. PLC controlled with a touch screen and trending recorder the **Gold Peg MicraTherm** provides an excellent tool for product development for the **RotaTherm®** continuous cooking system.



Processed cheese



Pasta filata



Soups, sauces & dressings



Meat products



Fruits & vegetables



Baby food



Specialty food



Pet food

+ YOUR BENEFIT

- » Pasteurise and UHT capable
- » Two Gold Peg direct steam injectors, Gold Peg rotors (high & low shear included)
- » Insulated product bowl with sample port
- » Steam management system to create culinary steam
- » Pressure relief, temperature probe and safety system
- » Motor with variable speed drive
- » Touch screen with integrated PLC and chart recorder

✓ OPTIONS & ATTACHMENTS

- » Vacuum cooling / de-aeration system
- » Indirect heating system
- » Boiler for steam generation

⚙ TECHNICAL DATA

» Capacity data

2 - 3 litres of product
Volume: 5 litres

» Heating temperature

Up to 145 °C

» Machine data

LxWxH:
800 x 800 x 2.200 mm (31.5" x 31.5" x 86.6")

» Utilities

Steam, air, water and power as required

» Control system

Screen / PLC integrated

» Cleaning

Integrated CIP system

» Execution

Construction materials meet all the requirements of the food industry

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.

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