

YOUR BENEFITS WITH OUR **RotaTherm**[®]

Continuous cooking technology heating the formulation quickly and evenly with increased yield and low waste.

+ Versatility

- » Leading-edge technology that delivers accurately controlled cooking and processing
- » Optimise the cooking conditions for each recipe
- » Set and save the cook temperature / heating profile / pressure / mechanical working on product
- » Pause control – it is possible to stop the product flow without waste or rework

+ Productivity

- » Capability for non-stop production of up to 156 hours – which equals increased productivity and improved yield
- » A super-quick 15 to 20 seconds to reach your cooking set point – meaning reduced processing time
- » Intelligently designed to requiring minimal maintenance with a small physical footprint (about 1 x 1 m)

+ Safety & hygiene

- » Pasteurisation and sterilisation / UHT are achieved in a single step, through super-efficient even heating which delivers improved bacteriological results and therefore improvements in product shelf life
- » Fully enclosed and hygienic design heats to pasteurise and UHT in a single step
- » Cleaning is performed through an integrated CIP system

+ Processed cheese



- » Increased productivity – up to 30 %
- » Reduced formulation cost – save up to 10 %
- » Improved density and weight control
- » Reduced give away – save from 5 to 25 %

+ Sauce products



- » Fast product changeover with minimal product loss – typically less than 30 minutes with full CIP in 2 hours
- » Pause ability allows for no or little waste impact from up or downstream issues – up to 2 hours pause (product dependent)

+ Meat products



- » Increased yield – up to 7 %
- » Fast processing and flexibility from the one **RotaTherm**[®] cooker – set to maintain particulate integrity (up to 25 mm) through to processing a homogenous product as required for each recipe

RotaTherm[®]

GOLD PEG



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



Explore online



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