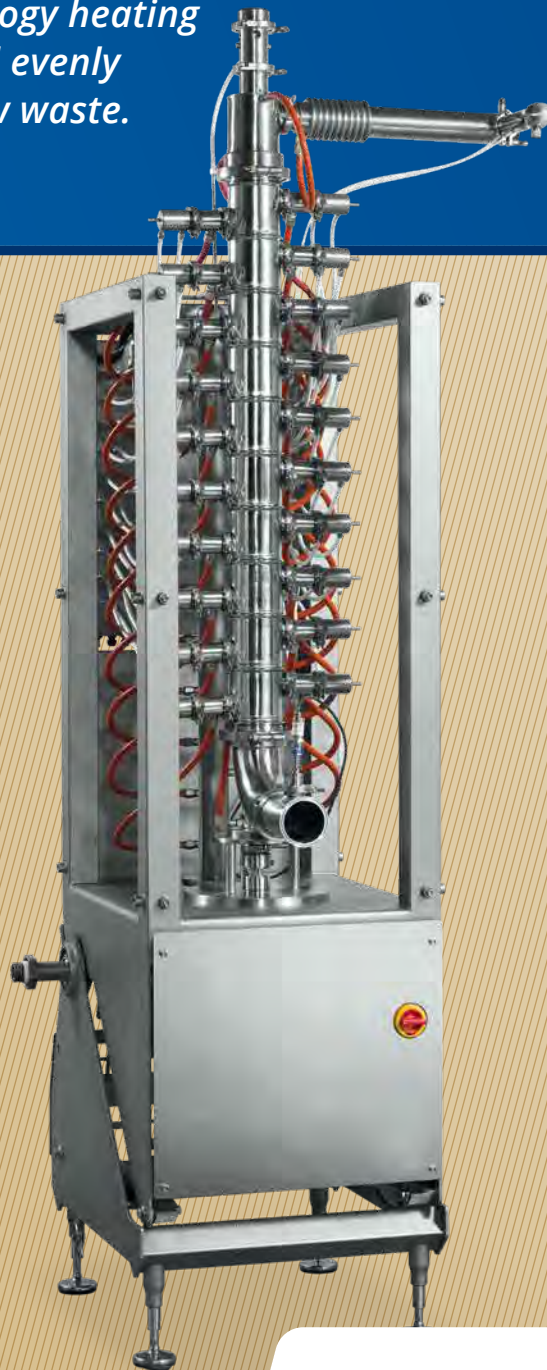


# HIGHEST PRODUCTIVITY IN COOKING

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



**RotaTherm<sup>®</sup>**

## + YOUR BENEFIT

- » Fast and even heating by unique steam fusion technology with multiple steam injector points
- » Diverse range of products and flexible processing conditions – low temperature, pasteurise, UHT & Aseptic
- » Consistent quality with reduced formulation costs and reduced waste
- » Efficient energy usage and fully CIP-able
- » Highly automated with choice of operating systems

## ✓ OPTIONS & ATTACHMENTS

- » Long non-stop production – up to 156 h
- » Blending and feeding systems
- » Vacuum cooling and de-aeration systems
- » Liquid dosing

## ⚙️ TECHNICAL DATA

- » **Capacity data**  
50 – 17,000 kg/h (110 – 37,500 lb/h)
- » **Run time**  
Up to 156 h
- » **Heating temperature**  
Pasteurise, UHT and aseptic – from 40 – 145 °C
- » **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



## RotaTherm®

+

The **Gold Peg RotaTherm®** is a unique single stage continuous cooking system. It provides significant flexibility, automation and control across a diverse range of products and processing conditions delivering considerable benefits. The **Gold Peg RotaTherm®** enables optimised processing of a complete range of product types, viscosities and compositions like processed cheese, pasta filata types, sauces, purees, baby food, meat, pet food and more.



## ⊕ HOW OUR *RotaTherm*® WORKS FOR YOU

### 1. Preparation area

» The formulation preparation equipment depends on the recipe ingredients and generally includes mixing and feed equipment.

### 2. Cooking zone

#### *Fast heating & clean product*

- » The fully enclosed high pressure cooking zone allows for cooking up to 145°C.
- » Steam is injected through proprietary non-burn jets.
- » The steam is mechanically mixed and fused with the product by a speed-adjustable rotor - evenly heating your product in about 15 seconds.

#### *Control of work / Shear on product*

» The rotor mixes steam into the product and flattens the "laminar flow", creating "plug flow" in the cooking column. This ensures all product receives the same heat treatment. The rotor's variable speed allows for fine-tuning the mechanical work / energy / shear on the product.

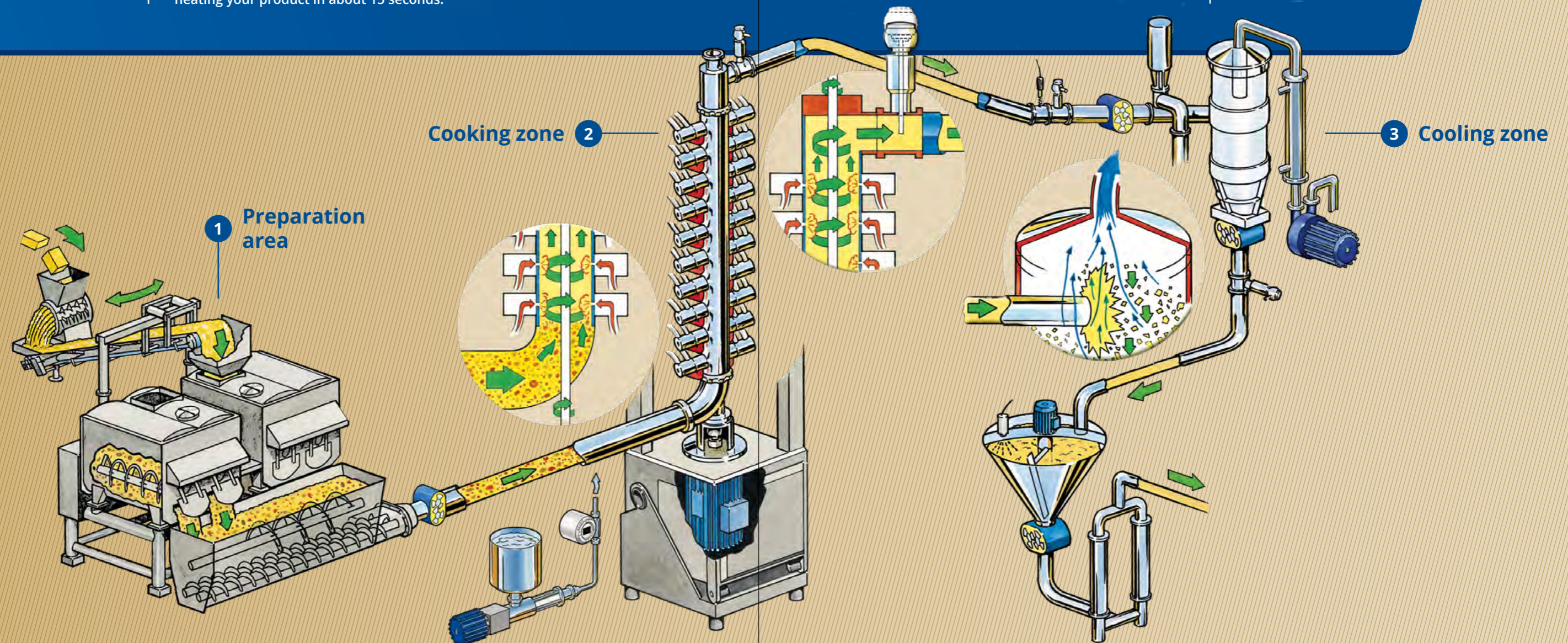
#### *Versatile processing conditions*

» Optimise the processing conditions for each product by managing the temperature, heating profile, pressure, shear, holding time, de-aeration, cooling, density and viscosity. The settings are saved for later selection.

### 3. Cooling zone

#### *Suitable cooling*

» At the end of the process the product is directly cooled and de-aerated by vacuum cooling to a set point, gently cooled indirectly, or in a combination appropriate for the particular product.



**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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