

EMPOWER YOUR POTENTIAL

*As the local partner of the global Natec Network, **Gold Peg** is committed to delivering new and innovative cooking technology right to your doorstep.*

Natec Network now offers 30+ food manufacturing systems that keep customers at the forefront of food production technology worldwide.

The RotaTherm®, our foundation innovation, is still leading the world in direct steam *continuous* cooking and is complemented by the new innovations of -



Gold Peg's latest creations, the ShearTherm (above) and FreeTherm batch cooking systems offer companies cutting-edge technology to help grow their business. The ShearTherm is purpose-designed with high shear mixing flexibility for the likes of high powder content recipes to achieve homogeneous, fully hydrated, blended and cooked product. The multi-functional, cost-effective FreeTherm is designed to blend, cook and de-aerate a wide range of food products.

"It's only when you 'lift the bonnet' on our new batch cookers that the step-change innovations become evident!" said Simon Donnelly, Gold Peg MD, ***"We are excited by the performance they can bring to the Australasian food manufacturing market"***.

Gold Peg brings customisable cooking solutions to suit your demands for pasteurisation and UHT, for a huge range of products, with production rates from 100 kg/h, right up to 10,000+ kg/h.

Australian food manufacturers now have access to the global experience and expertise of the entire Natec Network along with a new, extended batch cooking equipment range through Gold Peg.

[Together we turn opportunities into results>](#)

**Meet us at
Stand E025**

- 1 Brand new batch cooking options with the ShearTherm and FreeTherm equipment ★ A ShearTherm 50, for R&D, will be on display which definitely deserves a close-up look!
- 2 Leading **M4E** innovation creating dispersions and emulsions with magnet technology (above with ShearTherm)
- 3 Advanced machinery for producing traditional products such as pasta filata/mozzarella, using the unique "Finisher"
- 4 New processes combining batch and continuous machinery for optimising plant productivity, ingredient usage and end-product quality
- 5 Our exclusive "benchineering" approach to project delivery

