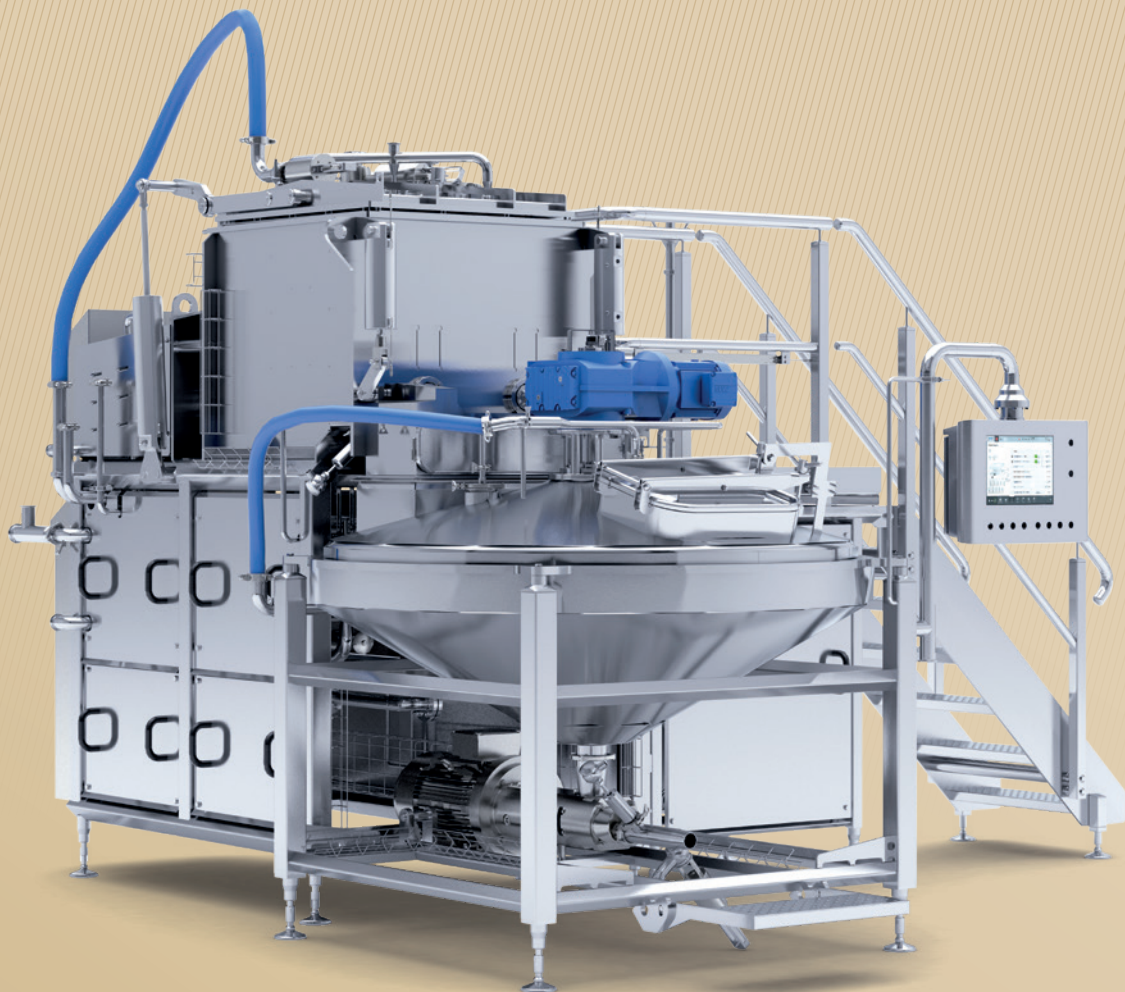


HIGHEST FLEXIBILITY IN BLENDING & COOKING

Multifunctional and cost-effective batch system for producing processed cheese, pasta filata types, sauces, purees, baby food, meat, pet food and more.



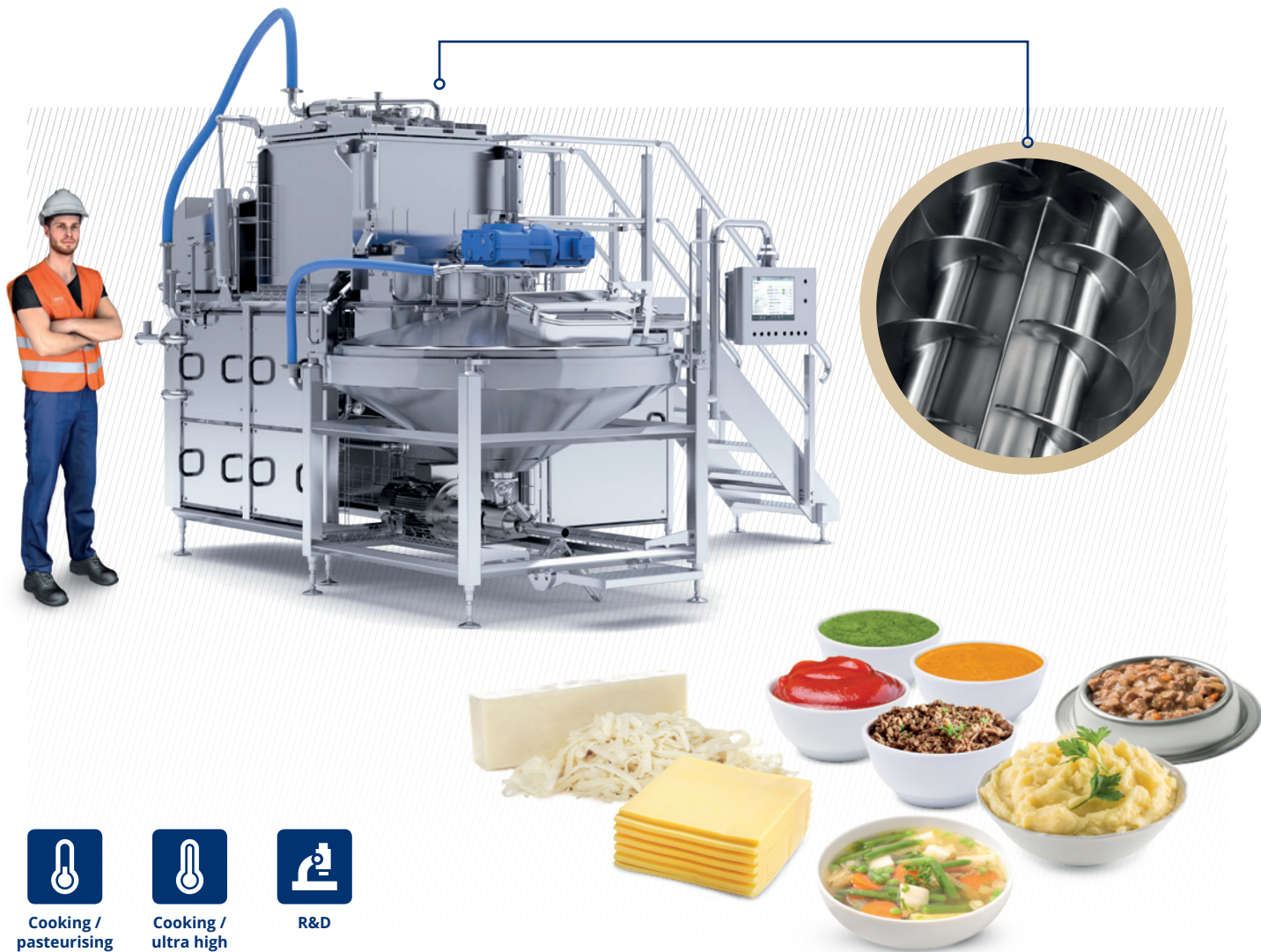
Core machine

FreeTherm

GOLD PEG



The **Gold Peg FreeTherm** is a purpose designed batch processing system for a complete range of product types, viscosities and compositions, such as: processed cheese, pasta filata types, sauces, purees, baby food, meat, pet food and more. All ingredients are gently mixed by two independently controlled augers. Product heating utilises unique **Gold Peg** direct steam injectors and the product is de-aerated using an integrated vacuum system. Temperature is accurately monitored by **Gold Peg** unique self-cleaning temperature probes. After processing, the product is discharged into an insulated buffer tank, with an agitator, to wait for delivery to downstream systems. Great flexibility and different options make the **FreeTherm** a multifunctional batch processing system for a wide range of products.



Cooking /
pasteurising



Cooking /
ultra high
temperature



R&D



Processed
cheese



Pasta
filata



Soups, sauces
& dressings



Meat
products



Fruit &
vegetables



Plant based
& vegan



Baby
food



Specialty
food



Pet
food

+ Benefits

- » Multifunctional batch processing system for cost effective production and providing excellent finished product quality
- » Integrated vacuum system for de-aeration for density control and colour stability
- » Effective heating using unique direct steam injectors which eliminate product hotspots
- » Mixing pattern flexibility increases blending and heating efficiency
- » Different automatic programs for easy production and CIP
- » Central control and surveillance system for high operator comfort
- » Fully enclosed, CIP able, hygienic design ensuring product safety

+ Options & attachments

- » Bin lifter for ingredients addition
- » Level measurement for exact dosage and traceability
- » Steam conditioning unit
- » Powder and ingredient addition systems
- » Shear pump for products like spreadable cheese
- » Shaft seal upgrade
- » Integration with existing CIP system
- » Combined discharge and CIP pump
- » Double jacketing of the processing vessel
- » Different mixing auger executions available depending on the product requirement
- » Seamless integration with a UHT **RotaTherm®** cooker
- » Further options available

+ Technical data

Machine data

- » 400 V, 50 Hz, 3 phase
- Different voltages available

Utilities

- » Steam, air, water and power as required

Capacity data

- » Up to 5 batches/h
- Depending on product and temperature

Cleaning

- » Stand alone, or integrated into CIP system

Heating temperature

- » Up to 98 °C (208 °F)
- by direct steam injection

Execution

- » All product surfaces are AISI 316L (1.4044) stainless steel

Type	Direct steam injectors (DSI)	Capacity	Buffer tank	Dimensions (LxWxH)
FreeTherm 10	2	10 l	Not applicable	1,700 x 850 x 1,450 mm
FreeTherm 50	4	50 l	Options available	2,300 x 1,550 x 1,750 mm
FreeTherm 150	6	150 l	Approx. 400 l	3,650 x 3,550 x 3,150 mm *
FreeTherm 250	8	250 l	Approx. 400 l	3,650 x 3,800 x 3,150 mm *
FreeTherm 500	10	500 l	Approx. 800 l	4,000 x 4,300 x 3,150 mm *

* Dimensions including bin lifter and buffer tank. Different configurations available to suit your plant layout.



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



Explore online



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