

# HIGHEST EFFICIENCY IN WRAPPING

Producing individually-wrapped processed cheese slices (IWS) using a continuously operating production method.









The *Natec FreePack*<sup>®</sup> 1000 machine produces Individually Wrapped processed cheese Slices (IWS) using a continuously operating production method. Wrapping is performed without risk of recontamination using the hot-fill system. The PP foil used is environmentally friendly and recycable. Exact sealing ensures the product to be securely wrapped and sealed. The individually-wrapped slices are easy to open. They are of exactly uniform weight and accurately stacked in piles which remain in exact position during transport from the FreePack® to the flowpacker.







# **+** Benefits

- » Plastic foil need reduced by 20 % due to small and efficient welding seams
- » Unique cutting and stacking technique which arranges and coordinates individually-wrapped slices into exact piles
- » High operator comfort and trouble-free production thanks to the central control and surveillance system
- » Less give away thanks to consistent weight by means of a constant control system

# Options & attachments

» Dosing tank	» Slic
» Inkjet printer for marking ("open here")	» <b>/W</b> S
» Cooling with ice water or glycol possible	» Diff
» Metal detector	» Fur

# **③** Technical data

### Machine data

- » L x W x H: 5,200 x 1,200 x 2,150 mm (203" x 47" x 85")
- » 400 V, 50 Hz, 3 phase / 30 kVA

#### **Cooling water**

- » Hygienically pure water at an operating temperature of approx. 3 °C (37 °F)
- » Equipped with an integrated secondary cooling circuit including a heat exchanger and a circulating pump

#### Slice weight

» Infinitely adjustable from 13 – 30 g Depending on the cheese texture » Option: 30 – 42 g

#### Execution

» According to CE guidelines

## **Capacity data**

» Max. 1,000 slices/min = 1,200 kg/h (2,700 lbs/h)

#### **Processable cheese solids**

» Water content 40 – 56 % » Dry matter 44 – 60 % with 45 % fat content

Package sizes » Stacks of 3 – 25 slices possible » Max. stacking height: 75 mm (3")

ce format 86 x 86 mm

## /S MixStacker

fferent sealing patterns

rther options available

With 10 slices of 20 g each in 200 g packages

Depending on the real cheese recipe

#### Utilities

- » Compressed air: 5 m<sup>3</sup>/h at 6 bar
- » Fresh water for cooling
- » Cooling: 90 kW / 341,200 BTU/h

#### **Slice format**

» Slice thickness variable from 1.5 to 3.5 mm (0.06" – 0.14")

» L x W: 84 x 84 mm (3.3" x 3.3") Excluding sealing seam: 2 x 2.5 mm

**Contact free sealing** 

» The film tube is sealed without any contact: No wear and tear parts at the longitudinal sealing



**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.







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# HIGHEST EFFICIENCY IN COOLING & FORMING

Producing processed cheese slices (SOS), cubes, shreds and sticks in highest quality at minimised costs.









The Natec FreeSlice® system is the new generation of producing Slice-On-Slice (SOS) products and replaces the old chill-roll systems. It is designed to produce slice on slice cheese as well as - with different applications - cubes, shreds and sticks made of processed cheese, analogue or hybrid cheese. An integrated laminar flow system makes safe and trouble-free production without any danger of recontamination possible. Furthermore, the integrated CIP system allows a very easy cleaning. The Natec FreeSlice® system reduces the manpower required for operating and cleaning to a minimum and the vertical design of the belts guarantees high flexibility in slice thickness and formats.



## Benefits

- » Laminar flow system to avoid recontamination
- » The system is fully CIP cleanable including the laminar flow part
- » The central control surveillance system makes a comfortable and trouble-free production possible

# Options & attachments

» Natec CrossCutter XC	» <b>N</b> a
» <b>Natec SOS FreeStacker S180</b> (for stacking and grouping of standard	» Oil
size products)	» Dia
» <b>Natec SOS FreeStacker</b> (short version for stacking only)	» Re
» Natec CubeCutter 1500	» Fu
» Natec LongStacker	

Nalec Longslacker (for stacking large size products)

## **③** Technical data

#### Machine data

» L x W x H: 3,000 x 3,000 x 4,100 mm (118" x 1,147" x 159") » 400 V, 50 Hz, 3 phase / 46 kVA

> Execution » According to CE guidelines

**Capacity data** 

**Processable cheese** 

= 2,100 slices/min

» Processed cheese (SOS), analogue cheese, hybrid cheese

Cleaning » Integrated CIP system

#### Standard thickness

» Infinitely adjustable from 1.5 mm - 12 mm (0.06" - 0.5") Depending on final cheese temperature » Different add-ons make it highly flexible for any application made of processed cheese, analogue or hybrid cheese

## atec StickCutter

- ilspraying unit
- iagonal cut device
- eject unit
- urther options available

## » 1,800 kg/h (4,000 lbs/h)

With slices of 14 g (0.5 oz) / 76 mm (3")

## Utilities

- » Compressed air: 1 m<sup>3</sup>/h at 6 bar
- » Fresh water for cooling
- » Cooling: 120 kW / 307,100 BTU/h

#### Width of cheese ribbon » Up to 1,100 mm (43")



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