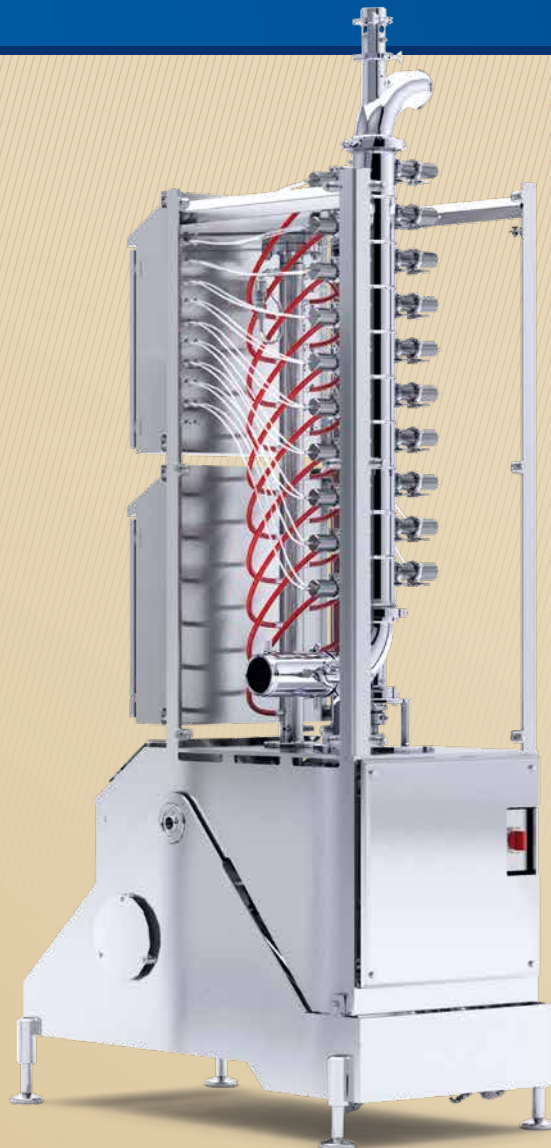


HIGHEST PRODUCTIVITY IN COOKING

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



Core machine

RotaTherm[®]

GOLD PEG

RotaTherm®

GOLD PEG

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 **RotaTherm®** enables optimised processing of a complete range of product types, viscosities and compositions such as processed cheese, pasta filata types, sauces, purees, baby food, pet food and more.



Cooking /
pasteurising



Cooking /
ultra high
temperature



R&D



Processed
cheese



Cream
cheese



Pasta
filata



Soups, sauces
& dressings



Meat
products



Plant based
& vegan



Fruit &
vegetables



Baby
food



Specialty
food



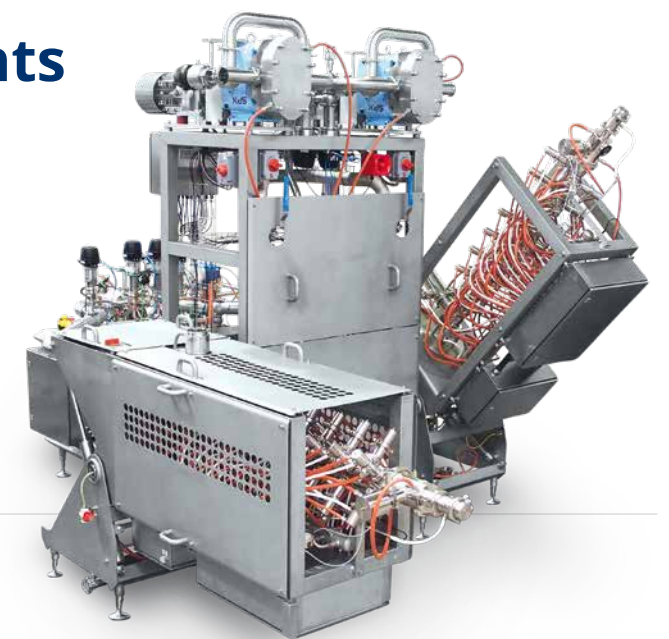
Pet
food

+ Benefits

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

+ Options & attachments

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



+ Technical data

Capacity data

- » 50 – 17,000 kg/h
(110 – 37,500 lb/h)

Heating temperature

- » Pasteurise, UHT and aseptic –
from 40 – 145 °C (104 – 293 °F)

Run time

- » Up to 156 hours

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

 **Tell us about your project**

+ 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

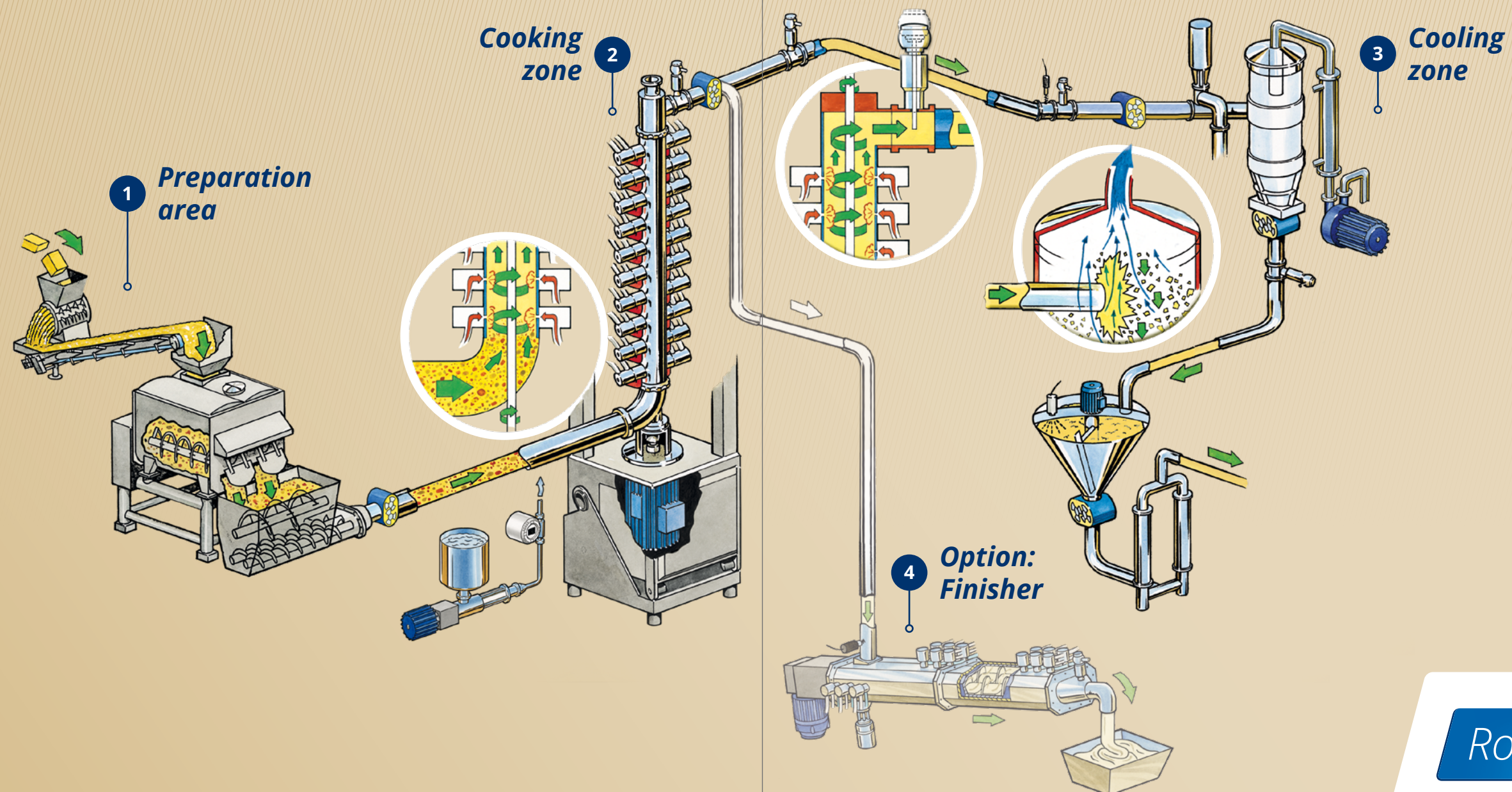
Suitable cooling

» 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.

4. OPTION: FINISHER

For ‘2 in 1’

» The same cooking technology can produce pasta filata cheese with the addition of our innovative *Finisher*, which will stretch and knead the cooked pasta filata to form its special long protein fibres.





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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