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NETWORK

R&D EVOLUTION IN BLENDING & COOKING

*Replicate the processing conditions of the RotaTherm®
in a small batch style for small volume R&D.*



 R&D system

MicraTherm

GOLD PEG

MicraTherm

GOLD PEG

The **Gold Peg MicraTherm** is designed to best replicate the processing conditions of the **RotaTherm®** continuous cooker in a batch manner, to both pasteurise and UHT levels. Using the same direct steam injectors and rotor principle as the **RotaTherm®**, it provides the opportunity to perform R&D over a wide range of products, viscosities and processing parameters in cooking cycles of two to three kilograms. PLC controlled with a touch screen and trending recorder the **MicraTherm** provides an excellent tool for product development for the **RotaTherm®** continuous cooking system.



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

- » Pasteurise and UHT capable
- » Two *Gold Peg* direct steam injectors, *Gold Peg* rotors (high and low shear included)
- » Insulated product bowl with sample port
- » Steam management system to create culinary steam
- » Pressure relief, temperature probe and safety system
- » Motor with variable speed drive
- » Touch screen with integrated PLC and chart recorder

+ Options & attachments

- » Vacuum cooling / de-aeration system
- » Indirect heating system
- » Boiler for steam generation
- » Further options available

+ Technical data

Capacity data

- » 2 - 3 litres of product
- » Volume: 5 litres

Heating temperature

- » Up to 145 °C (293 °F)

Machine data

- » L x W x H: 800 x 800 x 2.200 mm (31.5" x 31.5" x 86.6")

Utilities

- » Steam, air, water and power as required

Cleaning

- » Integrated CIP system

Execution

- » Construction materials meet all the requirements of the food industry

 **Tell us about your project**

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**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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