

HIGHEST EFFICIENCY IN COOLING & FORMING

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







FreeSlice® 1500

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.





- » 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

» Different add-ons make it highly flexible for any application made of processed cheese, analogue or hybrid cheese

Options & attachments

- » Natec CrossCutter XC
- » Natec SOS FreeStacker S180 (for stacking and grouping of standard size products)
- » Natec SOS FreeStacker (short version for stacking only)
- » Natec CubeCutter 1500
- » Natec LongStacker (for stacking large size products)

- » Natec StickCutter
- » Oilspraying unit
- » Diagonal cut device
- » Reject unit
- » Further options available

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

Cleaning

» Integrated CIP system

Standard thickness

» Infinitely adjustable from 1.5 mm – 12 mm (0.06" – 0.5")

Depending on final cheese temperature

Capacity data

- » 1,800 kg/h (4,000 lbs/h)
- = 2,100 slices/min

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

Execution

» According to CE guidelines

Processable cheese

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

Utilities

- » Compressed air: 1 m³/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")





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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