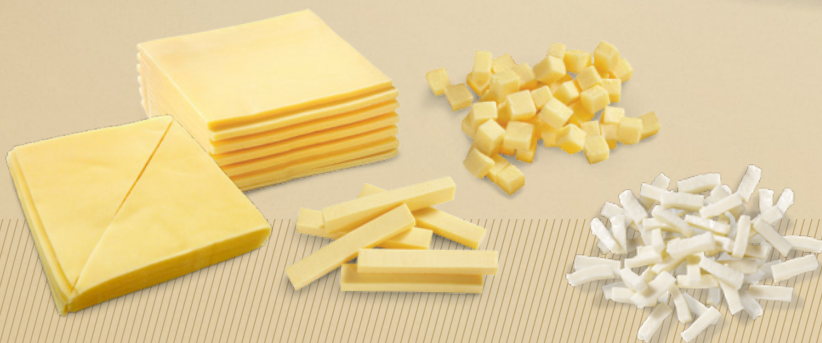


FreeSlice®

WORLD-LEADING FORMING SPEED & EFFICIENCY SOS AND MORE

- ✓ Up to 5,100kg/h
- ✓ Highest efficiency
- ✓ One machine – many different products
- ✓ Vertical belt system – smallest possible footprint
- ✓ Low operating cost, fast ROI



natec
NETWORK

FreeSlice®

The **Natec Network FreeSlice®** system is the new generation of producing Slice-On-Slice (SOS) products. It is designed to produce Slice-On Slice cheese as well as – with different line modules – cubes, shreds and sticks made of processed cheese, pasta filata, 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 **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. It is available for small (R&D size) to large scale production volumes.

Flexibility in thickness, formats and cheese types allows shifting production to different product types

Cleaning with integrated CIP reduces operating cost and down time

Laminar flow system to avoid recontamination and ensure constant customer satisfaction

Highest OEE minimises operating cost

Sophisticated control for safe and easy operating

Vertical belt design for maximum output at minimum footprint

Exactly shaped slices and no trims for less rework

Cooling from both sides ensures an overall smooth product surface and a consistent product quality

Pausing capability without creating rework thanks to cooling with water (prevents icing of the steel belts)



Forming & portioning



R&D



Processed cheese



Pasta filata

+ Benefits

- » **Consistent efficiency:** The **FreeSlice®** ensures you maximum sales and customer satisfaction thanks to consistent efficiency and product quality.
- » **Maximum productivity:** Realise your production goals with 6 days / 24 hours production run time without cleaning and a down time reduced to a minimum (in cooperation with Hochland).
- » **Ultra-low product loss:** minimal product loss during production start, stop or ramp-up.
- » **Minimised maintenance cost:** The modular design minimises maintenance cost and secures the fastest possible restart of production after maintenance.
- » **Low operating cost:** high degree of automation and low utility consumption reduce operating cost.

+ Options & attachments

- » Oil spraying unit
- » Dual layer (only for **FreeSlice® 300** and **FreeSlice® 800**)
- » Rotational casting (only for **FreeSlice® 300** and **FreeSlice® 800**)
- » **CrossCutter XC**
- » Diagonal cut device
- » Reject unit
- » **SOS FreeStacker S180** (for stacking and grouping)
- » **SOS FreeStacker** (for stacking only)
- » **CubeCutter**
- » **LongStacker** (for stacking large size products)
- » **StickCutter**
- » Further options on request

+ Technical data

Machine data

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

Slice thickness

- » Infinitely adjustable from 1.5 – 12mm (0.06" – 0.5")
- Depending on the final cheese formulation

Utilities

- » Compressed air, glycol, fresh water for cooling and power as required

Processable cheese solids

- » Dry matter 44 – 60% with different fat contents
- Depending on the final cheese formulation

| FreeSlice® range | Capacity data | Width of cheese ribbon | Dimensions (LxWxH) | Cooling requirement | Cleaning |
|------------------------|--------------------------------|------------------------|--|-------------------------|-----------------------|
| FreeSlice® 300 | Up to 275kg/h (605lbs/h)* | Up to 400mm (16") | 1,250 x 1,080 x 2,000mm (49" x 43" x 79") | 25kW / 85,303BTU/h** | Manual |
| FreeSlice® 800 | Up to 1,050kg/h (2,315lbs/h)* | Up to 550mm (22") | 5,700 x 3,900 x 4,600mm (224" x 154" x 181") | 90kW / 307,000BTU/h | Integrated CIP system |
| FreeSlice® 1500 | Up to 2,100kg/h (4,630lbs/h)* | Up to 1,100mm (43") | 4,600 x 4,400 x 4,850mm (181" x 173" x 191") | 170kW / 580,000BTU/h | Integrated CIP system |
| FreeSlice® 3000 | Up to 4,300kg/h (9,480lbs/h)* | Up to 2,300mm (90") | 6,700 x 4,800 x 4,800mm (264" x 189" x 189") | 340kW / 1,160,127BTU/h | Integrated CIP system |
| FreeSlice® 4500 | Up to 5,100kg/h (11,244lbs/h)* | Up to 2,300mm (90") | 4,400 x 4,100 x 6,500mm (173" x 162" x 256") | 390kW / 13,307,350BTU/h | Integrated CIP system |

* Depending on the product format and the incoming/outcoming temperature of the product

** Also available with integrated cooling unit



Natec Network is a global group of food technology companies, with vast expertise and experience that innovates with you to deliver the exact production solution you need.

We pride ourselves on building adaptable machines and production lines that are super-efficient, reliable, have huge productive capacity and bring you fast ROI. This machine is no exception.

Let's work together to develop your ideal solution.

Please contact us today.



Explore our
FreeSlice®
online



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