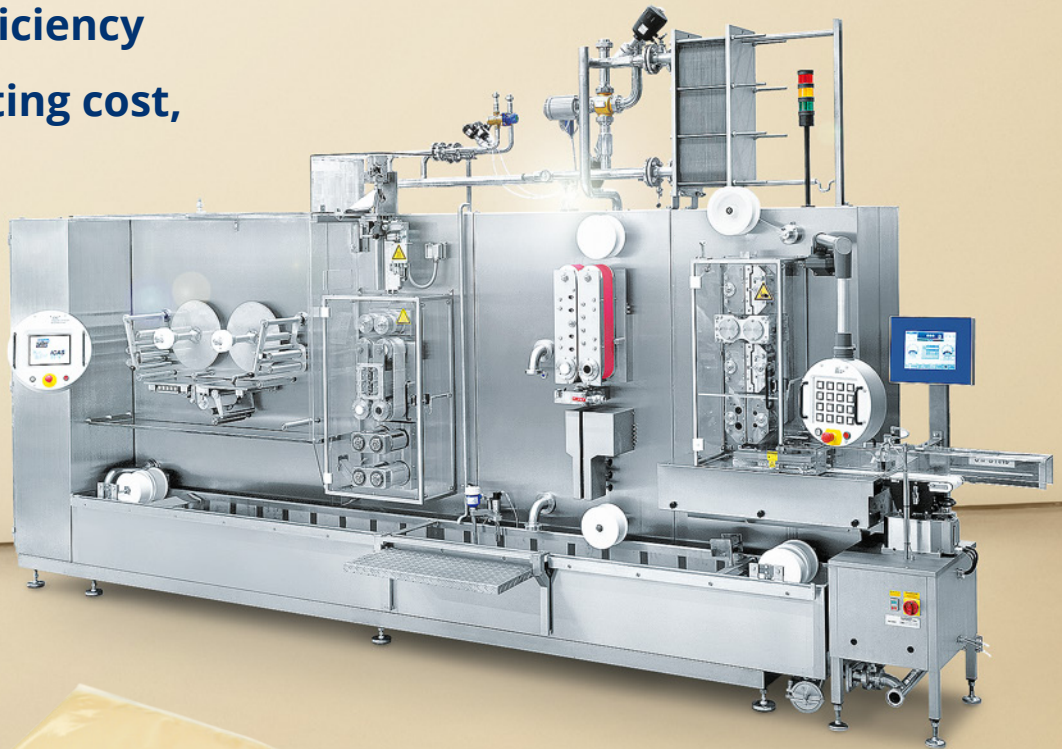


**FreePack®**

# **WORLD-LEADING WRAPPING SPEED & EFFICIENCY SLICE WRAPPING SYSTEM**

- ✓ Up to 2,200 Individually Wrapped Slices (IWS) per minute
- ✓ Super-efficient seams use 20% less wrap
- ✓ Ultra-low give away
- ✓ Highest efficiency
- ✓ Low operating cost, fast ROI



**natec**  
NETWORK

# FreePack®

The **Natec Network FreePack®** 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 recyclable. Exact sealing ensures the product to be securely wrapped and sealed.

The Individually Wrapped Slices (IWS) 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.

**No external vacuum system**  
reducing utility consumption  
and operating cost

**Smallest sealing seam**  
minimises operating cost  
through low film consumption

**Extremely durable  
cutting system** for a  
longer running time

**Exact weight  
accuracy** ensures  
less give away

**Sophisticated  
control**  
for safe and  
easy operating

**Exactly shaped  
slices** for consistent  
slice quality

**Left and  
right version**  
for individual  
installation

**Highest OEE**  
maximising  
production yield

**Contact free  
sealing system**  
minimises wear and tear

**Perfectly stacked slices**  
ensure optimal  
packaging fit



Forming & portioning



Processed cheese

**Different machine sizes**  
suitable for your  
capacity requirements

**Different slice formats and  
variable stack arrangements**  
to serve customer needs

## + Benefits

- » **Consistent efficiency:** The **FreePack®** 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 production loss:** fast and easy production start and ramp-up result in significantly low rework or production waste.
- » **Minimised maintenance cost:** friction-free forming station (pre-voiding station) along with contact-free sealing and heated cutting station minimise maintenance cost. The modular design secures the fastest possible restart of production after maintenance work.
- » **Low operating cost:** high degree of automation and low utility consumption reduce operating cost
- » **Smallest footprint:** The **FreePack®** offers the highest production performance at the smallest floor space requirement. The **FreePack® 2000** can even produce two individual products at the same time.

## + Options & attachments

- » Dosing tank (CIP-able)
- » Cooling with ice water or glycol
- » Semi-automatic film splicing
- » Different sealing patterns
- » Slice format range from 80x80mm – 96x96mm
- » Checkweigher
- » Metal detector
- » Weight control system
- » Inkjet printer
- » Buffer table
- » **IWS Mixstacker**
- » **LineConverger**
- » Flowpacker
- » Packaging table
- » Further options on request

## + Technical data

<b>Machine data</b> <ul style="list-style-type: none"> <li>» 400V, 50Hz, 3 phase</li> <li>Other voltages available</li> </ul>	<b>Slice weight</b> <ul style="list-style-type: none"> <li>» Infinitely adjustable from 13 – 30g</li> <li>» Option: 30 – 42g</li> <li>Depending on the final cheese formulation</li> </ul>	<b>Package sizes</b> <ul style="list-style-type: none"> <li>» Stacks of 2 – 25 slices possible</li> <li>» Max. stacking height: 75mm (3")</li> </ul>
<b>Utilities</b> <ul style="list-style-type: none"> <li>» Compressed air, fresh water (approx. 3°C/37°F) and power as required</li> </ul>	<b>Slice format</b> <ul style="list-style-type: none"> <li>» Slice thickness variable from 1.5mm – 3.5mm (0.06" – 0.14")</li> <li>» L x W: 84 x 84mm (3.3" x 3.3")</li> <li>Excluding sealing seam (2x2.5mm)</li> </ul>	<b>Processable cheese solids</b> <ul style="list-style-type: none"> <li>» Water content 40 – 56%</li> <li>» Dry matter 44 – 60% with 45% fat contents</li> <li>Depending on the final cheese formulation</li> </ul>

FreePack® range	Capacity data	Dimensions (LxWxH)	Cooling requirement
<b>FreePack® 500</b>	Max. 500 slices/min = 600kg/h (1,300lbs/h)*	4,200 x 1,100 x 2,200mm (165" x 40" x 84")	30kW / 102,350BTU/h
<b>FreePack® 1000</b>	Max. 1,100 slices/min = 1,300kg/h (2,800lbs/h)*	5,520 x 1,600 x 2,380mm (217" x 63" x 126")	90kW / 307,000BTU/h
<b>FreePack® 2000</b>	Max. 2,200 slices/min = 2,600kg/h (5,700lbs/h)*	7,250 x 1,320 x 2,750mm (285" x 52" x 158")	220kW / 750,500BTU/h

\* With 10 slices of 20g each in 200g packages



**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  
**FreePack®**  
online



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