

# FreeTherm

**WORLD-LEADING  
FLEXIBILITY  
STEAM BATCH COOKER**

- ✓ **Fastest CIP** (fastest changeovers, max uptime)
  - ✓ **Save your own recipes/processes**  
(quick changeover, consistent)
  - ✓ **Low downtime, high productivity, fast ROI**
  - ✓ **Steam – freshest taste & colours**
  - ✓ **4 sizes: 5kg up to 4x 500kg batches/h**
- 
- A large industrial machine, likely a CIP system, with blue hoses and a blue tank. The machine is complex, with various pipes, valves, and a large blue cylindrical tank. It is set against a light blue background.



**natec**  
NETWORK

# FreeTherm

The **Natec Network FreeTherm** is a purpose designed batch processing system for a complete range of product types, viscosities and compositions, such as: processed cheese, pasta filata types, sauces, purees, baby food, meat, pet food and more. All ingredients are gently mixed by two independently controlled augers. Product heating utilises unique **Natec Network** direct steam injectors and the product is de-aerated using an integrated vacuum system. Temperature is accurately monitored by **Natec Network** unique self-cleaning temperature probes.

After processing, the product is discharged into an insulated buffer tank, with an agitator, to wait for delivery to downstream systems. Great flexibility and different options make the **FreeTherm** a multifunctional batch processing system for a wide range of products.

### ✓ Better ROI

- » Built to minimise downtime
- » Fastest CIP (fast changeovers, max uptime)
- » Save your recipes/processes (quick changeover)
- » High productivity (up to 4x 500kg batches/h)
- » Only 1 operator required
- » Steam cooking can add to yield



FreeTherm 500



FreeTherm 10



Cooking /  
pasteurising



R&D



Processed  
cheese



Pasta  
filata



Soups, sauces  
& dressings



Meat  
products



Fruit &  
vegetables



Plant based  
& vegan



Baby  
food



Specialty  
& desserts



Pet  
food

## + Benefits

- » Fastest CIP (fastest changeovers, max uptime)
- » Low downtime, high productivity, fast ROI
- » Multifunctional batch processing system for cost effective production, providing the best finished product quality
- » Integrated vacuum system for de-aeration for density control and colour stability
- » Effective heating using unique direct steam injectors which eliminate product hotspots and provides freshest taste & colour
- » Mixing pattern flexibility increases blending and heating efficiency
- » Save your own recipes/processes (inc CIP) for quick changeover & consistent product
- » Central control and surveillance system for high operator comfort
- » Fully enclosed, CIP-able, hygienic design ensures product safety

## + Options & attachments

- » Bin lifter for ingredients addition
- » Level measurement for exact dosage and traceability
- » Steam conditioning unit
- » Vacuum cooling to as low as 50°C
- » Powder and ingredient addition systems
- » Shear pump for products like spreadable cheese and plant based products
- » Shaft seal upgrade
- » Integration with existing CIP system
- » Combined discharge and CIP pump
- » Double jacketing of the processing vessel
- » Automatic water dosing
- » Seamless integration with a UHT **RotaTherm®** cooker
- » Further options available

## + Technical data

### Machine data

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

### Utilities

- » Steam (3 bar), air, water and power as required

### Capacity data

- » Up to 4 batches/h
- Depending on product and temperature

### Cleaning

- » Stand alone, or integrated into CIP system

### Heating temperature

- » Up to 98°C (208°F)
- by direct steam injection

### Execution

- » All product surfaces are AISI 316L (1.4044) stainless steel

### Human Resources

- » 1 operator required

Type	Direct steam injectors (DSI)	Capacity (in litre)	Buffer tank (in litre)	Dimensions (LxWxH in mm)
<b>FreeTherm 10</b>	2	5-10L	Not applicable	1,700 x 850 x 1,450mm
<b>FreeTherm 50</b>	4	25-50L	Options available	2,300 x 1,550 x 1,750mm
<b>FreeTherm 250</b>	8	125-250L	Approx. 400L	3,650 x 3,800 x 3,150mm *
<b>FreeTherm 500</b>	10	250-500L	Approx. 800L	4,000 x 4,300 x 3,150mm *

\* Dimensions including bin lifter and buffer tank. Different configurations available to suit your plant layout.



**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  
**FreeTherm**  
online



» **natec-network.com**

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