

# Natec FreeSlice 3000



Picture above shows the Natec **FreeSlice** system, the Natec Crosscutter and a discharge belt

The new **NATEC FreeSlice** system is the New Generation of producing Slice on Slice (SOS) products and will replace the old chill-roll systems. The new hygienic design enables safe and trouble-free production without any danger of recontamination because of its integrated laminar flow system. Also the integrated CIP system allows very easy and safe cleaning. The sophisticated **FreeSlice** system reduces the manpower required for operating and cleaning to a minimum. The new vertical design of the belts guarantees high flexibility in slice thickness and formats and enables sticks, cube and shreds to be produced in variable sizes.

## Technical Data FreeSlice 3000:

### Capacity:

approx. 3,600 kg/hr  
4,200 slices/min. with slices of 14.2 g/ 76 mm

### Number of cheese-ribbons:

28 ribbons with comes to a maximum width of the cooling belt of approx. 2,300 mm  
Less ribbons are possible.

### Standard thickness:

Infinitely adjustable from 1.5 – 12 mm (depending on the final cheese temperature)

### Standard slice size:

Length infinitely adjustable from 70 – 400 mm  
Standard width: 76.2 mm (28 slices per stack)

### Weight tolerance:

+ or – 1.5% (mean value) with uniform cheese viscosity

### Processable cheese dry matter:

Water content 38 – 52% respectively cheese mixture with a dry matter of 48 – 62% depending the formulation and the viscosity and stability of the cheese)

### Energy supply:

Standard: 400V, 50Hz, 3 ph./ 45 KVA  
On request special voltages or frequencies are available, according to customer's requirements.

### Compressed air:

6 bar / 1 m<sup>3</sup>

### Cooling requirements:

180 kW (glycol with –4°C is needed to cool down internal water circle to approx. 1 - 2 °C)

## Unique selling points:

- New hygienic design with laminar flow cage to avoid recontaminations
- The system can be fully cleaned over CIP including the laminar flow part
- Construction materials meet all the requirements of the food industry
- The central control and surveillance system guarantees high operator comfort and trouble-free production
- The **NATEC FreeSlice system** ensures hygiene, cost-effective production and high productivity

## Options:

- Natec Crosscutter
- Natec SOS- FreeStacker S180
- Natec SOS-Stacker for large-size packages
- Natec Cubecutter
- Natec Stickcutter
- Natec Oilspraying system

## Machine dimensions and weight:

4,200 x 2,920 x 4,061 mm  
(length x width x height)  
weight: 11,500 kg

## Hygiene:

Standards meet EC machine guidelines

