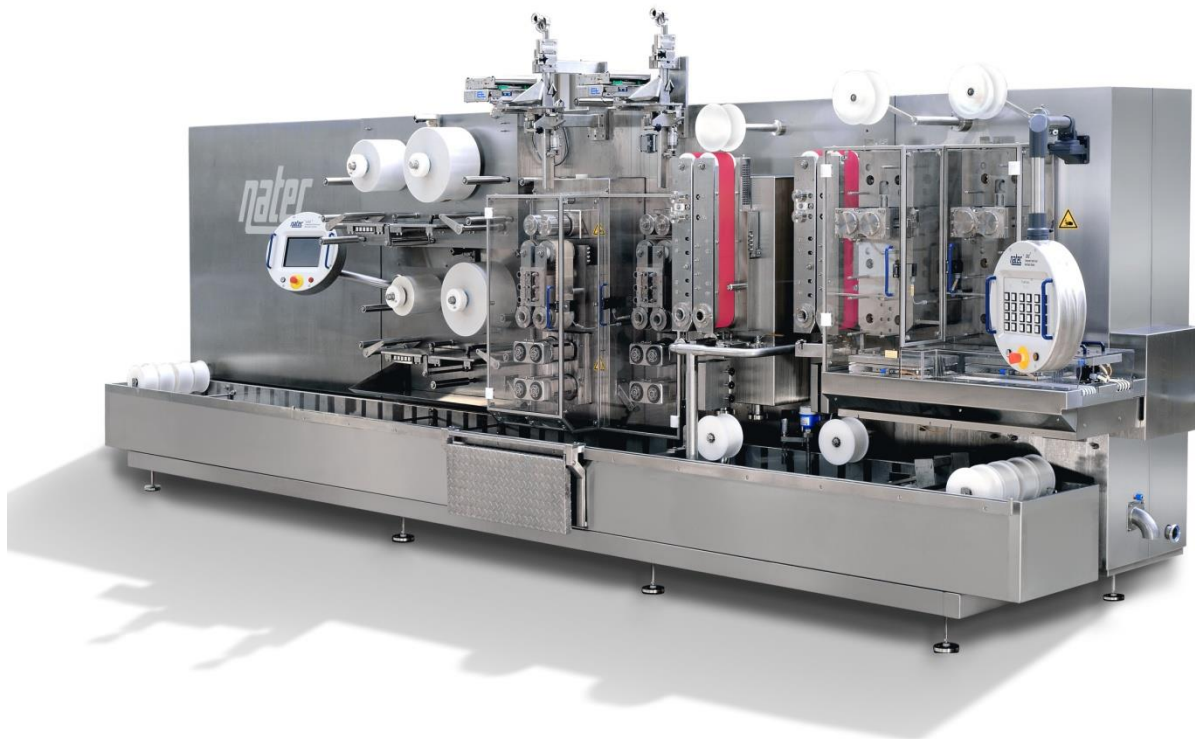


Natec FreePack 2000



The **Natec FreePack 2000** 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 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.

Customer benefits:

- **plastic foil requirement reduced by approx. 10%** (compared with other hot-pack facilities) due to the small and efficient sealing seams.
- **unique cutting and stacking technique** which arranges and coordinates individually-wrapped slices into exact piles.
- **high operator comfort and trouble-free production** thanks to the central control and surveillance system (touch screen).
- **minimum manpower requirement:** the FreePack system requires only one skilled machine operator due to the control system.
- **no external vacuum system** necessary
- **less give away** thanks to consistent weight by means of a constant control system
- **maximum productivity** because of an efficiency ration of **more than 95%**.
- **twin production:** each of the two independently operating lanes produces up to 1000 slices per minute. This makes the production of two different cheese types at the same time possible.

Options:

- dosing tank
- buffer table
- Inkjet printer for marking ("open here")
- metal detector
- line converger
- slice format 86x86mm
- IWS Mixstacker



Technical Data

capacity data:

max. 2000 slices per min. = 2400kg/h* (5300lbs/h)
*(with 10 slices of 20g (0.7oz) each in 200g (7oz) packages)

slice weight:

infinitely adjustable from 13g - 30g (0.5oz – 1oz)
(depending on the cheese texture)
Option: 30g - 42g (1oz – 1.5oz)

cooling water:

Hygienically pure water at an operating temperature of approx. 3°C (37°F). The FreePack is equipped with an integrated secondary cooling circuit including a heat exchanger and a circulating pump.

processable cheese solids:

Water content 40% - 56% and dry matter 44% - 60% with 45% fat content, depending on the real cheese recipe.

package sizes:

Stacks of 4 - 25 slices possible.
Maximum stacking height: 75mm (3").

execution:

according to CE guidelines

utilities:

- compressed air: 10m³/h at 6 bar
- fresh water for cooling
- cooling: 220kW / 750,700 BTU/h

slice format:

Slice thickness variable from 2mm to 4mm (0.08" – 1.6").
Length = 84mm (3.3");
Width = 84mm (3.3")
(excluding sealing seam = 2x2.5mm)

contact free sealing:

The film tube is sealed without any contact: no wear and tear parts at the longitudinal sealing

machine data:

length x width x height:
6,700 x 13200 x 2,200mm
(264" x 51" x 84")
400V, 50Hz, 3 phase / 45KVA

