

FreeTherm

WORLD-LEADING MULTIFUNCTIONALITY BATCH COOKER

- ✓ Up to 4x 500kg batches per hour
- ✓ Fast CIP for maximum uptime
- ✓ Automatic programs for different uses
- ✓ Incredible flexibility, steam injection
- ✓ Low operating cost, fast ROI

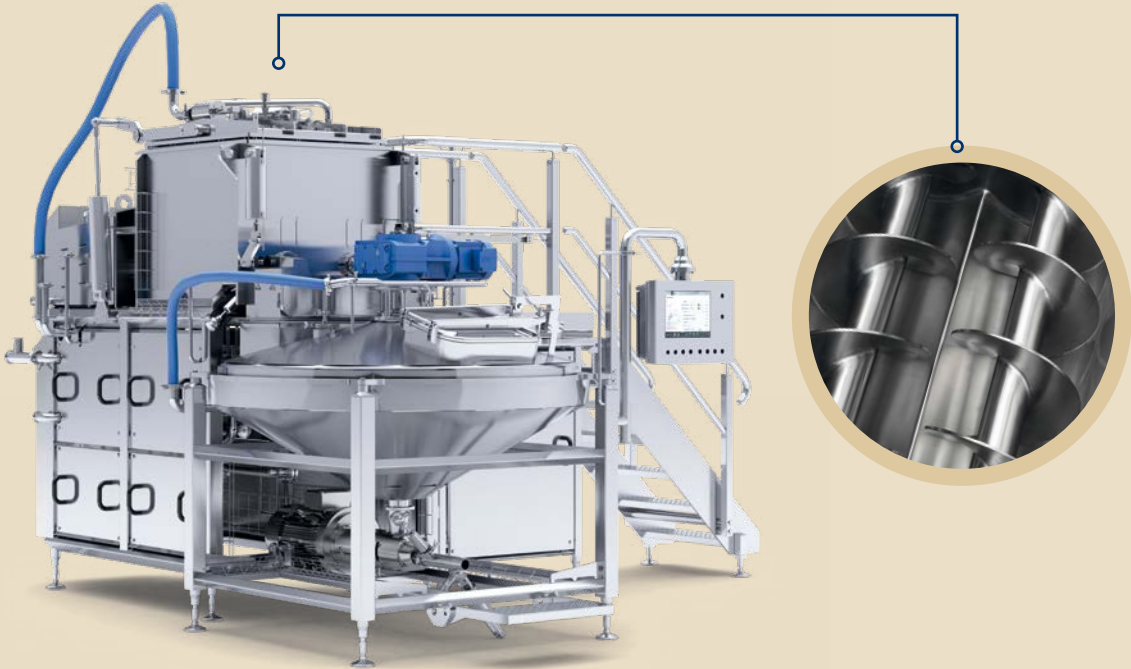


natec
NETWORK

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.



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

- » Multifunctional batch processing system for cost effective production, providing excellent 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
- » Mixing pattern flexibility increases blending and heating efficiency
- » Different automatic programs for easy production and CIP
- » 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
- » 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
- » Different mixing auger executions available depending on the product requirement
- » Seamless integration with a UHT **RotaTherm®** cooker
- » Further options available

+ Technical data

Machine data

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

Utilities

- » Steam, 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

Type	Direct steam injectors (DSI)	Capacity (in litre)	Buffer tank (in litre)	Dimensions (LxWxH in mm)
FreeTherm 10	2	10L	Not applicable	1,700 x 850 x 1,450mm
FreeTherm 50	4	50L	Options available	2,300 x 1,550 x 1,750mm
FreeTherm 150	6	150L	Approx. 400L	3,650 x 3,550 x 3,150mm *
FreeTherm 250	8	250L	Approx. 400L	3,650 x 3,800 x 3,150mm *
FreeTherm 500	10	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



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