

# FreeFilter

## WORLD-LEADING AUTOMATED FILTER CLEANING

- ✓ Cleans filters continuously as it operates
- ✓ Runs 48 to 120h non-stop between filter changes
- ✓ Boosts line & staff productivity substantially
- ✓ Significantly reduces rework
- ✓ Low operating costs, fast ROI



**natec**  
NETWORK

# FreeFilter

The **Natec Network FreeFilter** dramatically increases the efficiency of your production line. Many lines have filters that constantly need to be changed. This causes the line to stop frequently while filters are changed, and requires extra staff to change and clean the filters.

Our **FreeFilter** cleans itself while the line is running. A scraper clears any foreign particles and exits them from the line automatically on a regular basis.

In combination with the innovative **Natec Network Rework Concept** the system can hold back a large volume of foreign particles and also microplastic from IWS before the filling station.

Instead of hourly filter changeovers, **FreeFilter** can run 48 to 120 hours between filter changes, and those changes take only 3 to 5 minutes. The stand alone filters can be cleaned per customers CIP or manually and re-used.

**FreeFilter** significantly improves line and staff productivity.



Cooking /  
pasteurising



Processed  
cheese



Cream  
cheese

## + Benefits

- » Cleans filters as it operates
- » Runs 48 to 120 hours non-stop between filter changes
- » Runs 2 to 6 days between CIPs
- » Significantly boosts line and staff productivity
- » Significantly reduces rework
- » Low operating costs, fast ROI
- » With *Natec Network's Separating Machine*, in combination with the rework filter 50µ. Most microplastic will be held back in the filter before product is re-used as rework, so less microplastic in production filter!
- » No more filter socks – less waste
- » One basic frame/housing fits all filter sizes!

## + Options & attachments

- » Is regularly used with *Natec Network's Rework Concept (Separating Machine and FreeFilter 50µ)*
- » Used in spreadable cheese, SOS and IWS lines with a continuous *RotaTherm®* cooker
- » Stand alone system with its own PLC
- » CIP reversal system recommended to invert CIP flow direction for better cleaning result (one reversal system for multiple filters!)
- » Course angular filter recommended to protect inlet from big damaging parts

## + Technical data

### Operating temperature

- » 78 to 95°C  
(172 to 203°F)

### Filter inlets available

- » 200 or 400µ for spreadable cheese and IWS
- » 600 or 800µ for SOS
- » 50µ for rework
- » Others on request

### Cleaning

- » CIP cleaning with an own CIP circuit
- » Or manual cleaning

### Machine data & utilities

- » Voltage: 400 V, 50 Hz, 3 phase, 6 KVA (different voltages available)
- » Drive: 0.25 kW
- » Compressed air: 6 bar
- » Max. pressure: 15 bar

### Capacity data

- » Up to 3,000kg/h continuous process (higher capacity on request)

### Execution

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



**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.

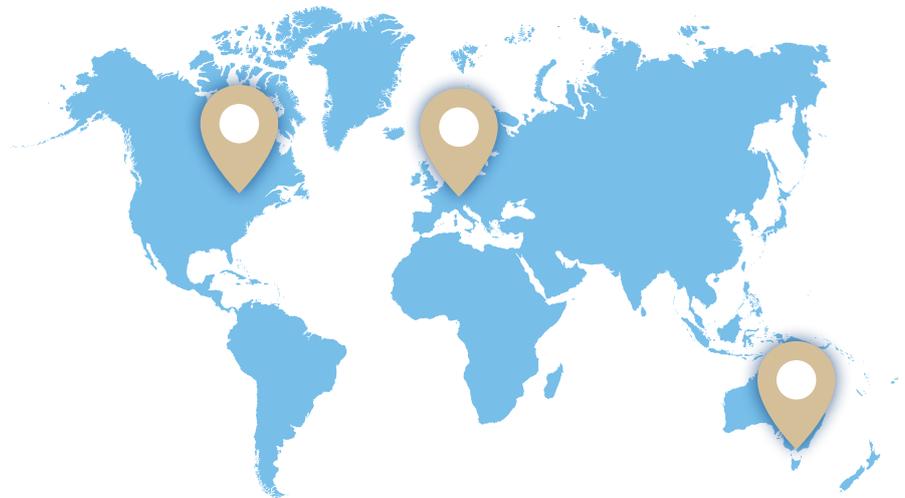
We pride ourselves on building adaptable machines and production lines that are super-efficient, reliable, have huge productive capacity and bring you fast ROI. This machine is no exception.

Let's work together to develop your ideal solution.

**Please contact us today.**



Explore our **FreeFilter** online



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