

HIGHEST FUNCTIONALITY IN COOKING & STRETCHING

*Producing natural mozzarella and pasta filata continuously
without bath cook water using steam injection technology.*



+ YOUR BENEFIT

- » Improved product quality and productivity
- » Unique design which eliminates hotspots
- » Fully enclosed system improves product safety
- » Flexible parameters to produce a range of mozzarella and pasta filata specifications
- » Opportunity to add ingredients and increase yield
- » No bath cook water



✓ OPTIONS & ATTACHMENTS

- » Dry ingredients addition system
- » Liquid dosing system
- » Cyclone

⚙️ TECHNICAL DATA

- » **Capacity data**
500 – 6,000 kg/h (1,100 – 13,230 lb/h)
- » **Run time**
Up to 30 h
- » **Heating temperature**
Up to 70 °C
- » **Utilities**
Steam, air, water and power as required
- » **Cleaning**
Stand alone, or integrated into CIP system
- » **Execution**
Construction materials meet all the requirements of the food industry

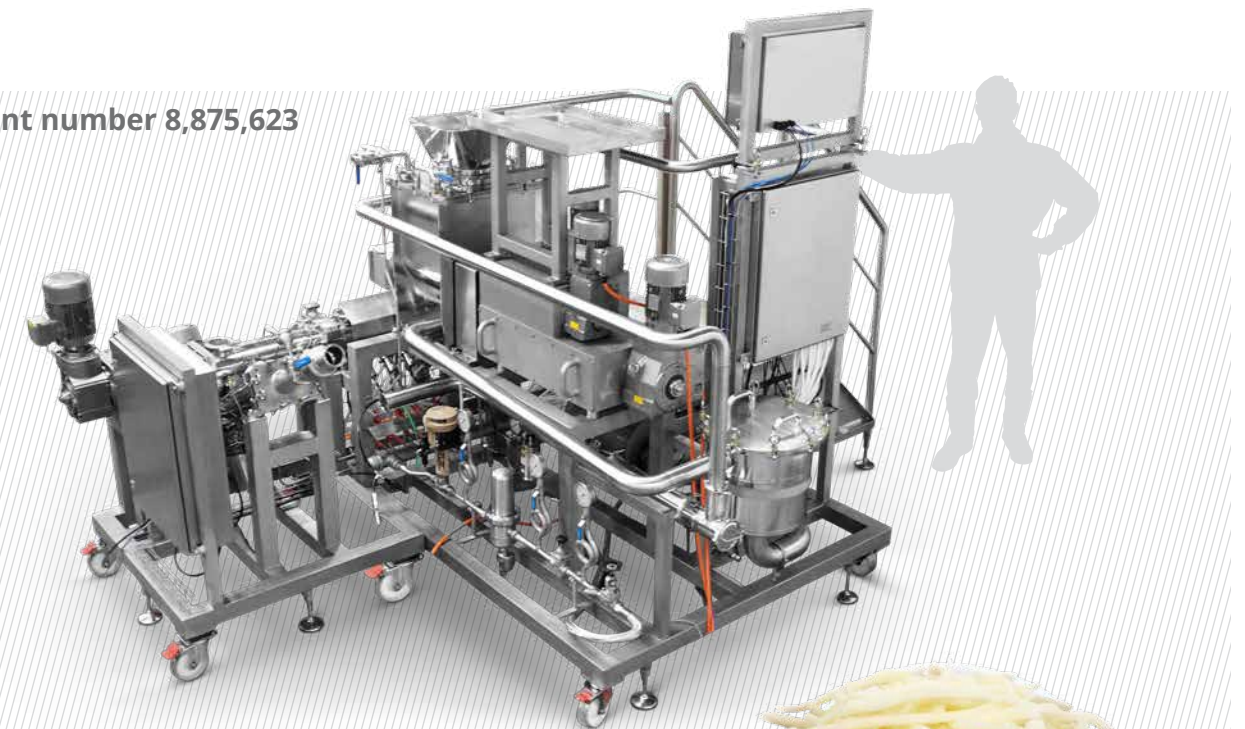
Contact us and tell us about your project

GPICS – Continuous Cooker Stretcher

Produce natural pasta filata continuously without bath cook water using the direct steam injection cooker: the **Gold Peg GPICS**.

The **Gold Peg GPICS** allows for ingredient addition, delivers fast and full CIP (Clean-In-Place), is a hygienic fully enclosed design and has minimal “shut down” losses. The patented **Gold Peg GPICS** uses only direct steam injection to heat curd to produce natural mozzarella and pasta filata varieties continuously. It is specifically designed for the sensitive nature of mozzarella and pasta filata curd.

US patent number 8,875,623



Pasta Filata

⊕ HOW OUR GPiCS WORKS FOR YOU

1. Ingredients receival and feeding

» The receival hopper design is based on the type of curd, size, and curd delivery method. The curd is gently fed forward by a system integrating breaker arms, gravity and augers.



2. Cooking

» Thorough, effective and consistent heating is achieved by unique steam fusion technology with multiple steam injector points.

3. Working and recombining

» The product is worked and stretched to build the required characteristics by a purpose developed, designed and controlled system. Liquids are recombined inline into the product stream.

Ingredients
receival
and feeding

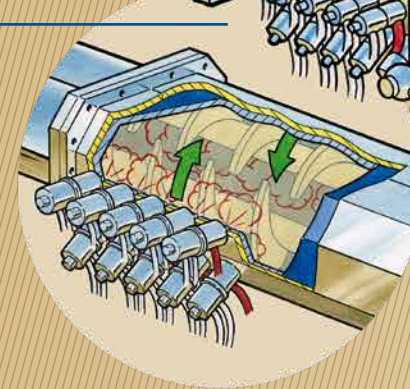
1

Cooking

2

3

Working and
recombining



natec
NETWORK

**SUCCESS GENERATING
FOOD TECHNOLOGY**

Hochland Natec GmbH, Gold Peg International Pty Ltd and Natec USA LLC

have joined forces to form an international network of companies – the Natec Network. These well-known market players draw on many years of experience in high-quality machinery and plant engineering for the industrial food production sector. The innovative spirit, as well as the willingness to tailor the technology completely according to the customer's needs and business goals, make the network a partner who provide more than just technical infrastructure. The innovative and customised machinery and plants are key factors in contributing to the value and development of the customers in the food production industry.

» www.natec-network.com

natec

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