

Count on our contribution

# **flexible** and **distinctive** flat-top freezers

vertical  
freezer  
V20 series

The vertical plate freezers in the V20 series are flat-top freezers. The design offers a major advantage when loading and unloading the freezer as the installations can be equipped with an automatic unloading device connected to a conveyor.

The V20 series uses a single pass of refrigerant in the plates. This provides the best heat transfer possible – especially compared to other plate freezers on the market that use double pass.

Large volume freezing for high product quality and preservation of taste, texture, and nutritional value.





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### Meat & Poultry

Customized solutions to freeze, cool and heat quality meat, poultry, MDM or by-products. Fast freezing, long running times and higher yield



### Fish & Seafood

Sustainable and safe solutions for freezing, cooling and heating of fish & seafood. From shrimps, langoustines, mackerel, clams to sprats and salmon



### Fruit & Vegetables

Customized and sustainable freezing, chilling and heating solutions that extend the season for fruit and vegetables for higher yield and product quality



### Pet food

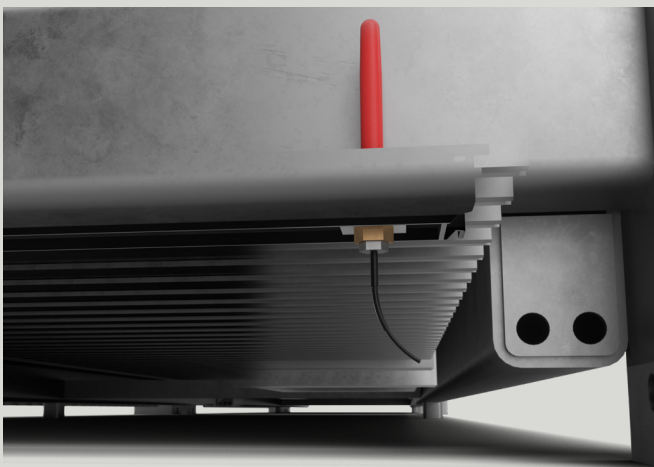
High-tech freezing solutions for the pet food industry improving quality and food safety. Maintain freshness and taste and deliver nutritious pet food



### Non-Food

Customized solutions for freezing, chilling, thawing and heating of non-food such as metal, lab items and biopharmaceutical products

reducing **freezing times** and **kW** consumption



- Optimum plate size
- Unique design
- Low power consumption
- Easy to maintain and clean
- Automatic or manual unloading
- Fixed block divider
- CorePoint temperature measuring system
- Low maintenance costs
- Large volume freezing