

Count on our contribution

easy loading and user friendly handling

vertical freezer V30 series The vertical plate freezers in the V30 series are flat-top freezers designed for onshore productions that demand easy loading and user-friendly handling. The freezers can be loaded and unloaded from both sides – manually as well as automatically.

Depending on your needs, it is mounted with manually removable block dividers or fixed block dividers. It is also possible to install V-angels on the plates for easy breaking or cutting blocks instead of block dividers.

The V30 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.









Dairy

Customized and sustainable freezing and auxiliary solutions for quality dairy products



Meat & Poultry

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



Fish & Seafood

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



Liquids & Fluids

Customized solutions to freeze, cool and heat frui juices, soft drinks, water, dairy and milk products



Fruit & Vegetables

Oustomized and sustainable freezing, chilling and reating solutions that extend the season for fruit



Pet food

-ligh-tech freezing solutions for the pet food ndustry improving quality and food safety. Maintain reshness and taste and deliver putritious pet food



Non-Food

nawing and heating of non-food such as meta b 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
- CorePoint temperature measuring system
- · Low maintenance costs