

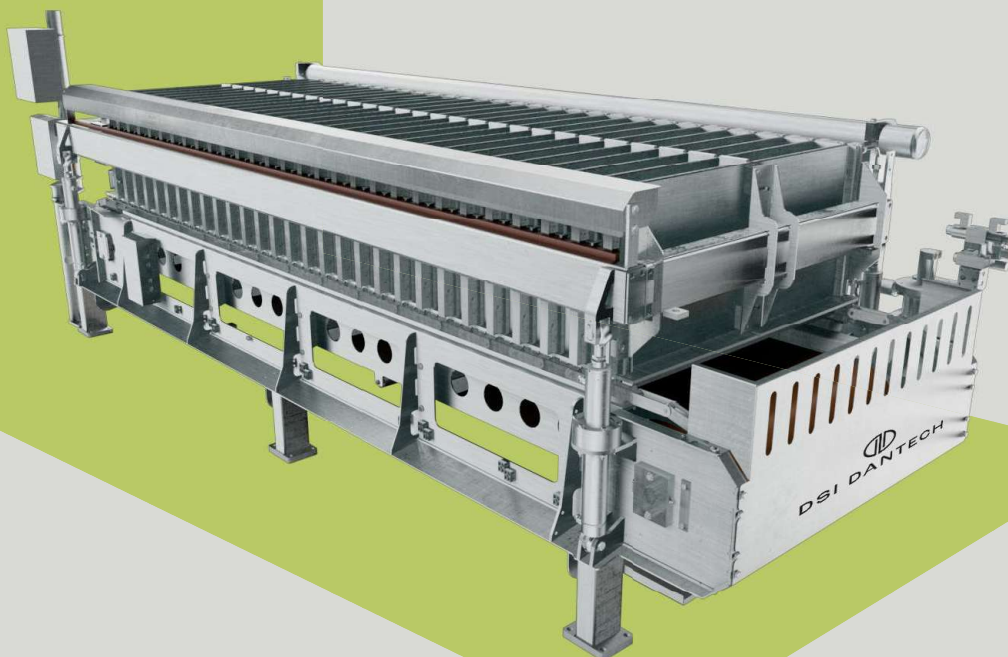
Count on our contribution

# space **optimization** and **atomization**

vertical  
freezer  
V16 series

The vertical plate freezers in the V16 series are designed for space optimization and used for high capacity freezing. To remove the need for heavy manual handling and packaging, the freezer features an automatic unloading system for quick unloading, optimal space utilization, and for reducing unproductive time periods.

The V16 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.





#### 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
- Quick and automatic unloading
- High capacity
- Operator optimization
- Optimal space utilization
- CorePoint temperature measuring system
- Low maintenance costs