

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.





DSI DANTECH



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