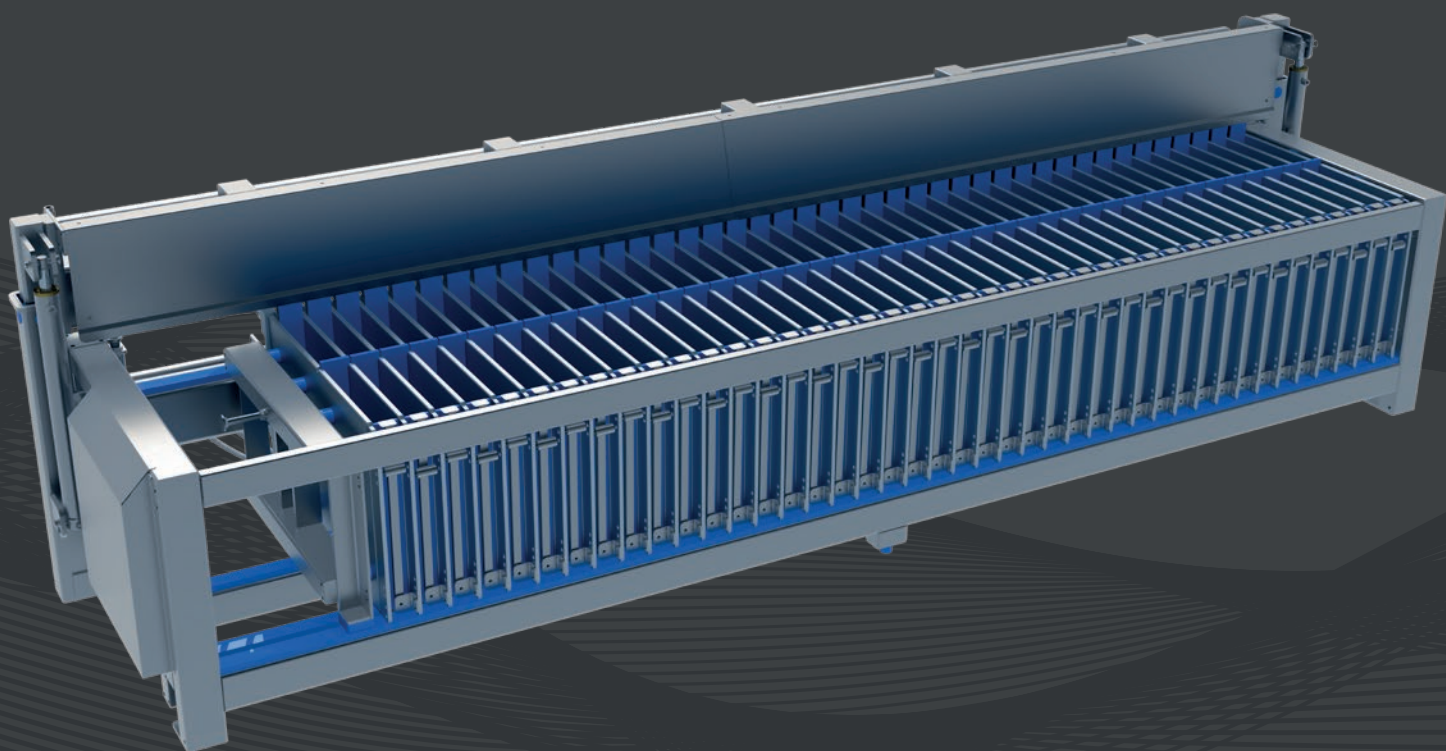


Vertical Plate Freezer

carsoe.com



RELIABLE AND COST-EFFECTIVE

Vertical Plate Freezer

The Carsoe Vertical Plate freezer is the most flexible freezer in our program. It offers a high degree of customization in block size and capacity.

The vertical plate freezer can be used in both manual and automatic production setups.

- ↕ **High flexibility**
- 🕒 **Fast and efficient**
- 💰 **Fastest ROI**

We are familiar with the industry standard block sizes where the most typical are:

- MDM block - 400 x 600 x 75 – app. 15 kg
- Meat block – 400 x 600 x 100 – app. 20 kg
- By-products block - 530 x 530 x 100 – app. 25 kg
- Russian Block - 800 x 250 x 65 - 11kg

“Our MSM Salmon products are **freezing in 95 minutes**, which is a lot shorter than our old freezers. Whitefish product is **freezing in 65 minutes** - 20 minutes less than predicted.

The automatic defrost system is working perfectly, **we are defrosting in under 2 minutes**. The fish blocks are perfectly solid when released from the plates, no soft spots and we can immediately handle them without waiting.”

- Paul Garnett, BHI UK Seafood



UPDATED AND AUTOMATION-READY

Vertical Flat Top Freezer

The Flat Top Freezer from Carsoe is a modified and updated Vertical Plate Freezer designed for the highest reliability.

A completely flat working area allows for easy, unobstructed access from both sides of the freezer, as well as for fully automatic unloading via a crane system.

- ⚙️ **High customization**
- ⌚ **Fast and efficient**
- ↻ **Ideal for automation**

"We are very happy with the Vertical Flat Top freezers from Carsoe.

During the project phase, Carsoe was a great partner and helped solve many issues plus they aided in improving the refrigeration installation even further.

The fixed dividers **reduce the reload and handling time** between each cycle, and the design of the freezer allows for **quicker cleaning.**"

- Konstantin Karandashov,
Chief Engineer at
MHP factory, Vinnitskaya Poultry Farm

A semi-automated freezing solution with a lifting crane optimizes the production flow and reduces the emptying time for each freezer.

A manual emptying takes 2 operators around 20 minutes. With a crane solution the freezer can be emptied in only 2 minutes with a single operator controlling the crane.



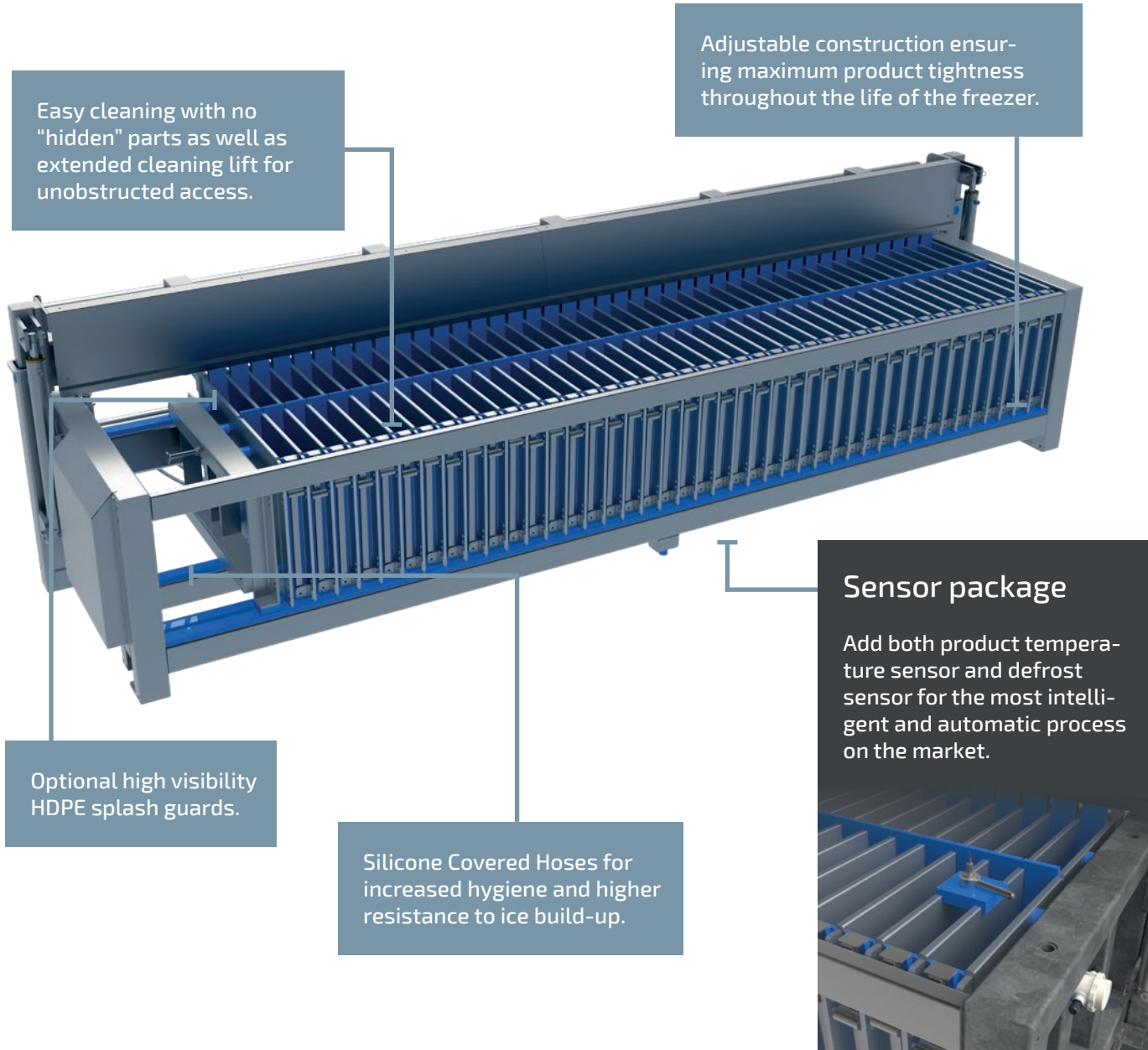
MAKING THE RIGHT DECISION

Choosing your Plate Freezer

The rapid plate freezing helps preserve the product texture, taste, and the nutritional value. Advanced, efficient, and fast freezing help cut the cost of the food production. Choosing between the standard vertical freezer and the flat top freezer depends on your production needs.

| | Vertical Plate Freezer (VPF) | Vertical Flat Top Freezer (VFT) |
|---------------------------------------|------------------------------|---------------------------------|
| No packaging required | x | x |
| Rapid freezing | x | x |
| Fixed dividers | | x |
| Automation ready | (x) | x |
| Extended cleaning lift | x | |
| Long-lasting design | x | x |
| Customizable block thickness | x | x |
| High visibility plastics | x | x |
| Stainless-steel fixings and cylinders | x | x |
| Sensor package (optional) | x | x |
| Walkway (optional) | | x |

Vertical Plate Freezer



Vertical Flat Top Freezer

