

MPV206 Water Bath Pasteurizer – Fermentation Bath

Product preparation & Fermentation

Easy, fast and accurate.



The OMVE MPV206 is used as a Water Bath Pasteurizer or as a Fermentation Bath. The OMVE Water Bath pasteurizer is ideal for batch preparation of foodstuff. The products are gently and gradually heated and mixed at set temperatures or kept warm over a period of time.

The same system can also be used as a Fermentation Bath by adding pH and temperature meters to the different buckets. The Fermentation Baths can be supplied with one or more compartments to run various fermentation processes at the same time. To cool down the system additional control valves will be added.

Unique Features

- Different bucket/beaker sizes are available
- Stainless steel industrial design
- Heating and cooling per compartment (bucket) available
- High flexibility in configuration
- High level of automation

Applications

- Fermented products
- Baby food
- Desserts and puddings
- Health and nutritional product
- Dairy products
- Sauces and soups

Working principle



The water bath is heated by electrical heater(s) inside the water bath. For better heat transfer the water is standard circulated by a circulation pump. The controller can be either a manual LED switch or a Color Touch Screen, from which the temperature and time can be set.

The water bath is completely insulated for safe operation. The low level sensor assures that the heater will switch off at low level. At high level the bath has an overflow at the rear of the system. All buckets are supplied with lids.

Multi-Purpose Vessels

MPV



Standard accessories

- Different high speed mixers (propeller)
- Additional buckets
- Additional Heating system (per compartment)
- Cooling control
- Additional circulation pumps
- pH and temperature sensors in each buckets
- Automation and data logging

Specifications

Bucket/beaker size standard 6 or 10 liter, other on request
 Number of buckets from 3 up to 6 buckets per system

Temperature water bath Up to 90°C [194°F]

Overall dimensions

Dimensions LxDxH*** 800 x 900 x 1700 mm [32 x 36 x 67"] (3 buckets of 6liter)

Weight 150kg [330lbs]

***depending on final configuration

Required Utilities

Electrical supply 370-400Vac /3ph+N+E /50H or 200-240Vac /3ph+E /60Hz

Water supply 2,5 bar [36] , 10l/min

Air supply 6 bar [87psi] optional

Equipment family

The OMVE Multi-Purpose Vessels range is used in a very broad range of applications. Every application has its own specific requirement. For more detailed information, consult our OMVE staff.



MPV-BL
Blending & Mixing Vessels



MPV-BC
Batch Cooking
Batch Processing



MPV-AB / HB
Aseptic Buffer Vessels
Hygienic Buffer Vessels



MPV-FE
Fermentation Vessel

Why OMVE

- ✓ Since 1993, we have **specialized** in supplying manufacturing R&D and pilot-plant equipment.
- ✓ OMVE is a **preferred supplier** to leading multinationals worldwide.
- ✓ OMVE systems are designed and manufactured according to the **highest industry standards**.
- ✓ OMVE systems come with a **two-year** warranty.
- ✓ OMVE systems carry **CE certification**.
- ✓ OMVE offers the **most comprehensive service** available on the market.