



# Multi-Purpose Process Vessels

For Dairy, Beverages, Sauces, Soups and more

## Complete MPV range

<p><b>MPV-BL</b> Mini Blending Vessel</p>		<p>Bench-top unit Plug-and-Play Mixing Vessel Built in heating boiler (on-board)</p> <p>Capacity 10L, 20L</p>
<p><b>MPV-BL</b> Water Bath Vessels</p>		<p>Parallel mixing Batch preparation and Fermentation at maximum efficiency</p> <p>Capacity Rows of 3, 4, 6, 8 tanks</p>
<p><b>MPV-BC</b> Batch cooker</p>		<p>Pasteurizes / Cooks / Sterilizes Mixes / Cooks / Cools / Vacuums / Emulsifies / Cleans</p> <p>Capacity 20L, 50L, 100L, 200L</p>
<p><b>MPV-FE</b> Fermentation Vessel</p>		<p>Fermentation Time / Temperature / Agitation / pH control</p> <p>Capacity 20L, 50L, 100L, 200L, 400L</p>
<p><b>MPV-AB</b> Aseptic (Surge) Vessel</p>		<p>Buffering</p> <p>Capacity 20L, 50L, 100L, 200L, 500L</p>

Multi-purpose Process Vessels

MPV



# Multi-Purpose Process Vessels

For Mixing / Cooking / Vacuuming / Pasteurize / Sterilize / Cooling and more

Standard & custom-made systems for your application and process needs



Water Bath Pasteurizer

6x tanks in a row, each with mixer and temperature sensor



Batch cooker



Viscous / raw

Yogurt



Fermenter



Smooth / Texturized

Yogurt