

MPV-HB Hygienic vessels & MPV-AB Aseptic Vessels

Aseptic & hygienic buffering

To minimize product loss



Buffer tanks give you a higher efficiency and less product loss during production. Especially on small scale often the filling & closing capacity of the filling bench is the limitation on laboratory and pilot scale. To integrate a buffer tank between the UHT and the filling bench you can create a continuous process with consistence quality. The buffer tank is fully integrated and can be controlled from the UHT system or has its own touch screen and PLC.

The OMVE MPV- buffering tanks are divided in MPV AB – Aseptic Buffering and MPV HB – Hygienic Buffering. The specifications for an Aseptic Buffer tank are higher than for the Hygienic Buffering tank. Both vessels have a double wall for heating and cooling. Both have a fully sanitary design. The systems are standard Bottom IN – Bottom OUT.

Unique Features

- Full integration with the OMVE HTST/UHT systems
- According to industrial standards
- Adjustable to customer specification
- Modular build
- Supplied with all (safety) instruments and controls
- Automatic control

Applications

- Baby food
- Desserts and puddings
- Fruit and vegetable juices & purees
- Health and nutritional product
- (Non) Dairy products
- Pharmaceuticals
- Sauces and soups

Standard accessories

- Automatic pressure control
- Temperature control
- High speed mixer
- With an external CIP unit
- Instrumentation and controls
- Additional connections

More accessories available.

Multi-Purpose Vessels

MPV



Specifications

Aseptic execution	AB				
Hygienic execution	HB				
Product code	MPV220	MPV350	MPV3100	MPV3200	MPV3400
Vessel sizes *	20L	50L	100L	200L	400L
Min. batch size***	5L	12L	20L	40L	60L
Pressure **	3 bar(g) [43,5psi]				
Temperature ** (AB)	Up to 140°C [284°F]				
Materials					
Product line	SS AISI 316				
Dimensions					
LxWxH	90x90x170cm 36x36x67"	100x90x170cm 40x36x67"	110x110x190cm 44x44x67"	120x110x237cm 48x44x93.3"	140x120x243cm 56x48x95.7"
Weight	200 – 800 kg depending on the final configuration				
Utilities					
Electricity	370-400Vac /3ph+N+E /50H or 200-240Vac /3ph+E /60Hz				
Compressed air	6bar(g) [87psi]				
Steam	3,5bar(g) [51psi]				
Cooling water	2,5bar(g) [36psi]				

*larger vessels on request

**based on sterilization with steam

***depending on final configuration

Equipment family

The OMVE Multi-Purpose Vessels are used in a very broad range of applications. Every application has its own specific requirements but can also be combined in one vessel. For more detailed information, consult our OMVE staff. The groups are divided in 4 main groups:



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.



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