

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

400V/3ph/50Hz or 220V/1ph/60Hz

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

Water supply                              6 bar [87psi] optional

Air supply

## 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

- ✓ OMVE is fully **specialized** in manufacturing R&D and Pilot plant equipment since 1993
- ✓ OMVE is the **preferred supplier** for the leading multinationals worldwide
- ✓ OMVE Systems are designed and manufactures according the **highest industrial standards**
- ✓ OMVE Systems have **2 years'** warrantee
- ✓ OMVE Systems are supplied with CE **certification**
- ✓ OMVE offers the **most comprehensive service** in the market