

Water Bath Pasteurizers

MPV206BL & MPV207BL

Easy, fast & accurate

The OMVE MPV206BL and MPV207BL are water bath blending systems pasteurization and blending systems designed for product preparation and formulation. These systems enable the creation of multiple recipes simultaneously through the mixing or dissolving of liquid or solid ingredients. To accommodate different needs, the MPV206BL comes equipped with three mixing buckets, while the MPV207BL comes standard with six mixing buckets. Time, temperature conditions and stirrer speed are fully adjustable.



The OMVE water baths offer a versatile range of stirrer geometries to optimize the mixing process for both low and high viscosities, guaranteeing the highest level of flexibility for your lab in a single unit. The OMVE water baths can be configured with one or multiple compartments to run various processes simultaneously. For automated cooling, additional control valves can be added. Furthermore, we offer the option to upgrade this unit to the MPV206FE, enabling you to also to cover controlled and automated fermentation processes.

Features & Benefits

- 3 or 6 product buckets, 5 or 10L each
- Stainless-steel industrial design
- Programmable stirring
- Store recipes in memory
- Compact, flexible configuration
- High level of automation



Applications

- Beverages
- Dairy & plant-based products
- Sauces & soups
- Infant foods
- Fermented products (FE versions)

Working Principle

The product is blended in au bain-marie buckets, which are are immersed in the water bath. The water bath is heated to the set temperature by heating elements. A water pump circulates the water to ensure a uniform temperature distribution. A level sensor is installed in the water bath to prevent the water pump and heating elements from running dry. The mixers can be activated and deactivated as needed. The maximum set point for the water bath is 80 °C. Additionally, the water bath can be drained and refilled with fresh water.



Optional Accessories

- Different mixing heads
- High speed mixers
- Additional buckets
- Heating per bucket
- Cooling control (per compartment/bucket)
- Automation on stirring and temperature control
- Data logging



Specifications

Product Code	MPV206BL	MPV207BL
Bucket sizes	Standard 5 or 10 liter, others on request	
Number of buckets	3	6
Temperature - water bath	Up to 85°C [185°F]	
Weights & Dimensions		
Weight	250kg [551lbs]	350kg [772lbs]
L x W x H	1460 x 800 x 1730mm [57,5 x 31,5 x 68,1"]	2440 x 800 x 1730mm [96 x 31,5 x 68,1"]
Required utilities		
Electrical supply	370-400Vac/ 3ph+N+E/ 50Hz/ or 200-240Vac/ 3ph+E/ 60Hz or 440-480Vac/ 3ph+E/ 60Hz	
Water supply	2,5bar(g) [36psi] 10L/ min per compartment	
Air supply	6bar [87psi] optional	



MPV206BL, HT220DSI and FS211 Clean-Fill

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Lab & Pilot Equipment 