

Fermentation - small batches

MPV231FE & MPV351FE

Easy, Efficient & Accurate

The OMVE MPV231FE and MPV351FE are expertly designed for product fermentation, featuring advanced control capabilities. Equipped with a touch screen interface, these systems allow you to program and adjust fermentation parameters in real-time based on your specific application. Automatic temperature control ensures precision, while all Critical Control Points (CCPs) are monitored and recorded via the HMI for analyzation and audit compliance.



Each unit comes with low-speed mixers (e.g., ribbon mixers, others on request), temperature sensors, and pH sensors, offering maximum flexibility and control throughout the process. For enhanced cooling, additional control valves can be integrated.

Depending on your needs, the unit can be configured with time/temperature/pH profiles and optional, programmable stirring sequences. These features enable fully automated processes, including overnight operation, delivering both convenience and precision.

In addition, the automated temperature control allows for optional product pasteurization, further enhancing the versatility of the system.

Features & Benefits

- Closed, stainless steel industrial design vessel
- Frame on wheels or legs
- Compact and mobile
- Fully automated control
- Flexible configuration
- CIP ready

Applications

- Thick and creamy yoghurt
- Sour cream
- Laban & kefir
- Sweet & salted lassi
- Kumis & probiotic milk

Working Principle

The fermentation process begins by placing both the product and the fermentation culture into the product vessel. Using the HMI (Human-Machine Interface), you can precisely set and control key parameters such as time, temperature, stirring sequences, and the desired pH level. Once the fermentation reaches the target point, the product can be cooled to halt further fermentation.

For further processing, the product can either be transferred via a connected pump skid or by pressurizing the vessel, ensuring a seamless and efficient transition to the next production stage.



Optional Accessories

- Various mixers
- Datalogging
- Funnel for inserting ingredients
- Inoculation port



Specifications

Product Code	MPV231FE	MPV...
Bucket sizes		
Number of buckets		
Temperature - water bath	Up to ..°C [...°F]	Up to ..°C [...°F]
Weights & Dimensions		
Weight*	...kg [...lbs]	...kg [...lbs]
L x W x H*	 x ... xmm [... x ... x ..."]	 x ... xmm [... x ... x ..."]
Required utilities		
Electricity		
Water supply	...bar(g) [...psi] ...L/min	...bar(g) [...psi] ...L/min
Air supply		

*Dependent on final configuration

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Lab & Pilot Equipment



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