

Batch Cooking

MPV-BC Series

The most versatile batch processor

The OMVE MPV230BC & MPV350BC batch cookers are modular systems designed for a wide range of food processing applications. Depending on the configuration, they can be used for blending, pasteurization, and sterilization, offering exceptional versatility.



The heating process can be achieved through hot water, steam, or direct steam injection, with the option to combine multiple methods for enhanced control. Cooling is facilitated by (chilled) water or vacuum, ensuring efficient temperature regulation.

Equipped with a PLC and touchscreen interface, the system provides maximum flexibility in configuration and automation. Additionally, all process data can be logged for quality assurance, supporting traceability and compliance with industry standards.

Features & Benefits

- Stainless steel industrial design
- Designed for high and versatile demands
- Different low & high speed mixers
- Different heating & cooling methods are available
- On frame with adjustable legs
- 9.6" Touch screen & PLC
- 2" dairy coupling in lid with viewing glass

Applications

- Baby food
- Confectionery
- Desserts & puddings
- Fruit, vegetable juices & purees
- Health & nutritional products
- Dairy products
- Sauces & soups

Working Principle

The MPV BC series is designed for flexible batch cooking of viscous products under pressurized conditions. It can operate as a stand-alone unit, be connected to a filling station or integrated into a pilot line. Before processing, the tank is optionally sterilized with steam, while the product inlet is sterilized with hot water from an external UHT system. The double-jacketed tank enables controlled heating and cooling, allowing precise temperature and pressure management via the touchscreen interface.

After cooking, the batch is cooled and transferred contamination-free to an external filling station. Cleaning can be performed in-line using a CIP unit, ensuring hygienic operation.



Optional Accessories

- Indirect heating by double jacket or direct heating by steam
- Funnel for adding ingredients
- Nitrogen connection for minimizing oxygen levels
- SIP-capabilities
- External CIP unit
- Datalogging

Specifications

| Product Code | MPV-BC |
|---------------------------------|--|
| Vessel size(s) | 30L & 50L |
| Pressure product side | 3bar(g) [43psi] |
| Pressure heating side | 6bar(g) [87psi] |
| Temp. product side | Up to 140°C [284°F] |
| Materials | |
| Product line | SS AISI 316 |
| Weights & Dimensions | |
| Weight | Available on request |
| L x W x H | Available on request |
| Required utilities | |
| Electricity | 370-400Vac/ 3ph+N+E/ 50Hz or 200-240Vac/ 3ph+E/ 60Hz |
| Compressed air | 6bar(g) [87psi] |
| Steam | Depending on the configuration |
| Cooling water | Depending on the configuration |



Production line Batch Cooker & CIP250

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Lab & Pilot Equipment 

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