

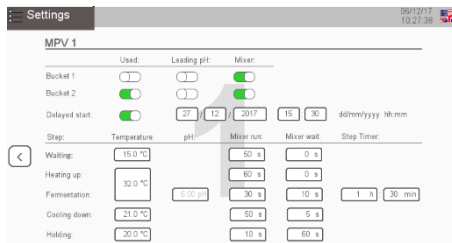
MPV206FE Fermentation water bath

Fermentation – small batches

Easy, efficient & accurate



The OMVE MPV206FE water bath unit is designed for product fermentation. The unit consists of either 3-6 buckets at two available sizes (6L or 10L buckets). Thanks to the different buckets you are able to ferment multiple formulas at the same time using exactly the same process. Additionally, also product preparation and pasteurization can be performed with the same unit.



Control all steps over time per bucket

The system is supplied with a touch screen to control each bucket and water bath. This gives you the possibility to adjust the parameters over time, based on your application. When using the OMVE Fermentation mode the product temperature in the buckets are leading and the water bath adjusts automatically. All Critical Control Points (CCPs) can be monitored on the HMI and recorded for audit purposes.



Instrumentation included

The fermentation water bath is supplied with low speed mixers (such as ribbon mixer), temperature sensor(s), pH-sensor(s) per bucket to ensure highest process flexibility, accuracy and control. This unit 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.



Depending on the requirements, configuration and automation, the unit can be supplied with programmable time/ temperature profile or even with programmable time/ temperature profile with additional stirring sequence per mixer. These options make the fermentation process most convenient and precise, because every process step is automated, each parameter will be set in advance and all CCPs are monitored during the process.

Multi-Purpose Vessels

MPV



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* 2570 x 800 x 1404 mm [101 x 31.5 x 55"] (6 buckets)

Weight* 400kg [882lbs]

*depending on final configuration

Required Utilities

Electrical supply 370-400Vac /3ph+N+E /50Hz or 200-240Vac /3ph+E /60Hz

Water supply 2-3 bar [29-43psi] , max. 300L/h

Air supply 4-7 bar [58-102psi]

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.