

MPV Fermenting Range

For Fermentation and Post-Fermentation Processes

MPV206FE

Water Bath System
(3 buckets)



Parallel Processing of Different Recipes

- Fermentation and batch preparation at maximum efficiency
- Bucket capacity: 5, 10 or 20L

MPV207FE

Water Bath System
(6 buckets)



Mobile, Compact, Temperature Control

- Shared or independent time-temperature control per bucket
- Bucket capacity: 5, 10 or 20L

MPV230FE

Atmospheric
Fermentation Vessel



Controlled & Easy Fermentation

- Time/ Temperature/ Agitation/ pH Control
- Capacity: 30L

MPV231FE

Pressurized
Fermentation Vessel



Comprehensive, Controlled, Aseptic Fermentation

- Time/ Temperature/ Agitation/ pH Control
- Ideal to run inline with HTST/UHT & structuring module
- Capacity: 30L

MPV351FE

Pressurized
Fermentation Vessel



Comprehensive, Controlled, Aseptic Fermentation

- Time/ Temperature/ Agitation/ pH Control
- Ideal to run inline with HTST/UHT & structuring module
- Capacity: 50, 100, 200, 400L

CT121

Structuring Unit



Mobile, Compact, Temperature Control

- Bench-top cooling texturizer for yogurt products
- Capacity: 10L/h

CT221

Structuring Unit



Mobile, Compact, Temperature Control

- Cooling texturizer for yogurt products
- Capacity: 30-50L/h

CT321

Structuring Unit



High-shear, Industrial, Temperature Control

- Cooling texturizer for yogurt products
- Capacity: 100L/h



MPV Fermenting Range

For Fermentation and Post-Fermentation Processes

Standard & Custom-Made Systems

OMVE designs different types of fermentation systems, accessories and offers complete fermentation processing lines from product preparation to the finished structured product.

Depending on the configuration and application, the supplied fermentation vessel can be pressurized or atmospheric. The pressurized vessels can be sterilized before processing. In-line cleaning can be completed by connecting the vessels to OMVE CIP units.



30L/h Blending + Indirect HTST/UHT + Hold tubes + Homogenizing + Fermenting + Structuring

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

OMVE Netherlands B.V.
Gessel 61
3454 MZ, De Meern
The Netherlands
Tel +31 30 241 00 70
sales@omve.com
omve.com

OMVE Americas Inc.
251 Main Street East, Suite L01
Milton, ON L9T 1P1
Canada
Tel +1 416 986 8442
sales@omve.com
omve.com

Lab & Pilot Equipment

