

# Fermentation Water Bath

## MPV206FE & MPV207FE

### Automated, efficient & accurate

The MPV206FE and MPV207FE are specially designed for product fermentation. Each unit features 3 or 6 buckets, each of 5L or 10L volumes, with individual control via a touchscreen interface. This allows for real-time adjustments to production parameters. All Critical Control Points (CCPs) can be monitored on the HMI and logged for analysis and auditing purposes.



The fermentation water bath is supplied with stirrers for homogeneous mixing, temperature sensors for precise temperature control and pH-sensor(s) for accurate pH monitoring. The unit can have multiple independent sections for simultaneous fermentation processes at the same time. Additional control valves can be added for cooling after the fermentation process.

Depending on the requirements, configuration and automation, the unit can be supplied with programmable time/temperature profiles or with programmable time/temperature profiles with additional stirring sequences assigned per mixer. These options make the fermentation process convenient and precise.

### Features & Benefits

- 3 or 6 product buckets, 5 or 10L each
- Stainless-steel industrial design
- Recipe Management System
- Programmable time/ temperature profile
- Cooling control valves for post-fermentation
- Automated control, enabling overnight fermentation



### Applications

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

### Working Principle

The product is fermented in au bain-marie buckets, submerged in a time-temperature controlled water bath. Each bucket is equipped with temperature and pH sensors.

A level sensor is placed in the water bath to prevent the heating elements for dry running. Mixers enable programmable stirring sequences for customized mixing. The maximum set point of the water bath is 85 °C. The fermentation process is controlled by smart software, which uses pH sensors to monitor and check the acidity of the product, with set point serving as triggers to adjust the time/ temperature profile and mixing sequences. The water bath can be drained and filled 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	MPV206FE	MPV207FE
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 950 x 1730mm [57,5 x 37,4 x 68,1"]	2440 x 950 x 1730mm [96 x 37,4 x 68,1"]
Required utilities		
Electricity supply	370-400Vac/ 3ph+N+E/ 50Hz/ or 200-240Vac/ 3ph+E/ 60Hz 440V* / 480V/ 60Hz or 440V-480V/ 3ph + E/ 60Hz	
Water supply	2,5bar[g] [36psi] 10L/ min/ bucket	
Air supply	6bar [87psi] optional	



FS211, CT221 and MPV206FE

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

