Product Preparation

MPV300BL Series

Easy, fast & accurate

The OMVE MPV300BL series are blending vessels specifically designed for thoroughly blending and preparing products. With the 50 up to 600 liter product tank, the system is built in a compact frame and is placed on feet. The blending vessel can be connected to OMVE carbonation vessels and UHT systems for easy transfer of the product.

Features & Benefits

- Stainless steel industrial design vessel
- Frame on adjustable legs
- Temperature sensor
- 9.6" Touch screen & PLC

Applications

- Dairy
- Plant based beverages
- Energy drinks
- Functional beverages
- Soft drinks
- Juices
- Flavored waters and teas

Working Principle

The blending tank is filled with the ingredients. After closing the lid, the product is optionally heated up tot he required temperature by the double jacket. The product is mixed and after achieving the required mixing action, the product can be drained by a valve on the bottom of the tank.
When the cooling option is selected, the product cools down to the required temperature, using the double jacket.

Optional Accessories

- Double jacket (pressurized) vessel
- Insulation
- Various mixers
- Connection with UHT
- CIP preparation
- Datalogging
- Automation upgrades
- Small stairs for easy access to the vessel

Specifications

Product Code	MPV300BL Series
Blending tank size	50L, 100L , 200L, 400L, 600L or 1000L
Temperature - product*	Up to 90°C [194°F]
Temperature - heating medium*	Up to 100°C [212°F]
Weights & Dimensions	
Weight	Available on request
L x W x H	Available on request
Required utilities	
Electricity	Available on request
Water supply	2,5bar(g) [36psi]
Drains	Available on request

**Optional heating is selected*

Production line with blending vessel, UHT system, aseptic bag filler & Clean-Fill

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Lab & Pilot Equipment

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