

Product Preparation

MPV200BL Blending Vessel Series

Easy, fast & convenient

The OMVE MPV200BL series are blending vessels specifically designed for thoroughly blending and preparing products. With the 30 or 50 liter product tank, the system is built in a compact frame and is placed on wheels for easy transportation. The blending vessel can be connected to OMVE carbonation vessels and UHT systems for easy transfer of the product.



Features & Benefits

- Closed, stainless steel industrial design vessel
- Frame on wheels
- Compact and mobile
- Flexible configuration

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 to the required temperature by the double jacket. The product is mixed and after achieving the required mixing action, the product can be cooled and drained by a valve on the bottom of the tank.



Optional Accessories

- Double jacketed (pressurized) product vessel
- Heating and cooling capabilities
- Various mixers
- Automation upgrade with HMI
- Datalogging
- Connections to other OMVE equipment
- CIP preparation

Specifications

Product Code	MPV200BL Series
Blending tank size	30L or 50L
Temperature - product*	Up to 90°C [194°F]
Temperature - heating medium*	Up to 100°C [212°F]
Weights & Dimensions	
Weight**	103kg [227lbs]
L x W x H**	850 x 700 x 1150mm [33,5 x 27,6 x 45,3"]
Required utilities	
Electricity	370-400Vac/ 3ph+N+E/ 50Hz/ 16A or 200-240Vac/ 3ph+E/ 60Hz/ 16A
Water supply	2,5bar(g) [36psi]
Drains	450L/h

*Only on MPV231BL & MPV232BL

**Dependent on final configuration



Production line with blending vessel, carbo-fill, spray pasteurizer & CIP system

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Lab & Pilot Equipment 