

MPV - BC Batch Cooker

Batch Cooking / Pasteurization

The most versatile batch processor



The OMVE batch cookers are modular build systems, used for various processes in the food industry. Depending on the configuration the system can be used for:

- Blending
- Emulsifying
- Pasteurization
- Sterilization

The heating process is realized by hot water, steam or steam injection. Even a combination of the different heating methods is possible. Cooling can be realized by (chilled) water or by vacuum.

The system is supplied with a PLC and touch screen to get maximum flexibility in the configuration and automation. All data can be logged for quality assurance.

Unique Features

- Plug & Play systems
- Designed for your high and versatile demands
- Different low & high speed mixers can be selected
- Different heating and Cooling methods are available
- Adjustable to customer specification
- Modular build
- High level of automation and control

Applications

- Baby food
- Confectionery
- Desserts and puddings
- Fruit and vegetable juices & purees
- Health and nutritional product
- Dairy products
- Sauces and soups

Standard accessories

The general options are available independently from the type of vessel

- Different high speed (propeller, stator/rotor) and low speed (anchor, ribbon, gate) mixers.
- Temperature control
- Heating systems
- Cooling & Vacuum system
- Outlet / circulation Pump
- Automation, Instrumentation and controls
- Additional connections (such as sample valves)

Multi-Purpose Vessels

MPV



Specifications

Product code	MPV230BC	MPV350BC	MPV3100BC
Vessel sizes *	30L	50L	100L
Min. batch size***	8L	10L	20L
Pressure Product side **	3 bar(g)[43psi]	3 bar(g)[43psi]	3 bar(g)[43psi]
Pressure Heating side **	6 bar(g) [87psi]	6 bar(g) [87psi]	6 bar(g) [87psi]
Temp. Product side	Up to 140°C [284°F]	Up to 140°C [284°F]	Up to 140°C [284°F]
Materials			
Product line	SS AISI 316		
Dimensions			
LxWxH***	1400x1200x1980mm [55x46,8x78"]	1500x1200x1980mm [59x46,8x78"]	1600x1200x1980mm [63x46,8x78"]
Weight	300 – 800 kg depending on the final configuration		
Required Utilities			
Electricity	370-400Vac /3ph+N+E /50Hz or 200-240Vac /3ph+E /60Hz		
Compressed air	6 bar(g)		
Steam	depending on configuration		
Cooling water	depending on configuration		

*larger vessels on request

**based on sterilization with steam

***depending on final configuration

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 /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.