

Combi kettle Metos Proveno 4G 150E



Product information

SKU	4224308
Product name	Combi kettle Metos Proveno 4G 150E
Dimensions	1360 × 920 × 900/1535 mm
Weight	305,000 kg
Capacity	150 litres
Technical information	400/230 V, 63 A, 27,6 kW, 3NPE, 50/60 Hz CW: R½" (Ø15) HW: R½" (Ø15)

Description

Proveno 150E,,

MG4224308 Electric Kettle

The Proveno mixing combi kettle, with intelligent features, fully manufactured in Finland.

Reliable automation takes care of routine food production without constant care and monitoring. The programming and recipe organising is now truly easy. The device, which the user can customize to their specific needs, has unlimited programming options and heavy-duty construction.

Thanks to the optimised ergonomics, it is easy to use, easy to clean and hygienic. Energy efficiency makes the Metos Proveno kettle user friendly, safe and economically viable professional kitchen equipment. The device can be securely attached to the floor or can be ordered as free standing. The free-standing model has been designed to



significantly reduce installation time, eliminates the need for drilling into the floor, or any heavy lifting as normally encountered during traditional installation methods. The Proveno meets all international and EU safety standards.

There is a wide range of optional features and accessories available for your Metos Proveno, such as strainer plates, whipping grids, automated cooling, decanting and pumping valves and also a high-speed blender-top for pureeing soups and sauces.

Volume

Gross Volume 169 Litres „Net volume 150 Litres

Electric Kettle

- Electric Tilting
- 160 x 100mm high visibility digital touch screen control panel
- Variable speed mixing in two directions 15-140 rpm
- 9 pre-programmed mixing programs
- Control pillar complete with a GN 1/1 sized smooth, seamless and easy to workspace for chef's tools.
- Can be combined with other Proveno and Metos-kettles without an intermediate support pillar (saving space)

Standard features

- o Proveno kettle with integrated mixer
- o step-less mixing speed 15-140 rpm/min, auto reverse
- o elevated control pillar with guiding touch panel
- o audio-visual signals for user
- o multi-functional timer
- o programming on screen, unlimited number of programs, program phases and recipe bank.
- o pre-set programs for basic production recipes and washing programs
- o mixing patterns and saving of your own patterns
- o TempPro - real time temperature control, food and jacket temperature separately controlled.
- o intelligent heating settings from gentle warming to full power. Allows for low temperature cooking, sous vide, proving and tempering.
- o Delta-T cooking - temperature of jacket rises accordingly when food temperature rises, temperature difference is determined.
- o user privilege levels
- o safety-grid lid
- o automatic measured water filling
- o electric tilting
- o tilting while mixing function
- o auto tilt-back
- o USB Port on control panel for program updates, program transfers and HACCP data saving
- o teacher status for programming demonstrations and training to new users
- o machine error diagnostics for maintenance and service teams
- o on screen energy and water consumption measuring
- o steam jacket automatic water filling
- o measuring stick



The control panel of the Metos Proveno is fully raised, with a highly visible and clear digital interface that is protected from bumps and steam from the kettle. All parts that become dirty in everyday use are easily removable without special tools and are cleaned using a dishwasher. The removable mixing tool is easy to clean and fitted with detachable Teflon scrapers. The quick release stainless steel lid has a 1/3 size safety grid to facilitate the adding of liquids and raw ingredients. On the control pillar top, there is a smooth workspace for chef's tools. Steam jacket automatic filling doesn't require user actions. The Proveno can be combined with other Proveno and Metos-kettles without an intermediate support pillar saving space. Tilting height from the pouring spout to the floor is 600mm.

MATERIAL

The kettle is manufactured of stainless steel and the inner surface is made of acid resistant 316 stainless steel. The outside surfaces are hygienic and seamlessly welded. The kettle itself is thoroughly insulated with polyurethane foam to ensure the rigid and sturdy construction as well as excellent energy efficiency.

Protection class IPX5

CONTROL PANEL

- large control panel, fully raised from the control pillar of the kettle
- emergency stop button
- protected from bumps and from spray when washing
- informative and guiding touch screen
- only available functions active
- audio-visual signals to inform user
- info and error popup
- ongoing status can be seen from far on status display
- user manual for current situation can be read on the screen
- IP68 protected USB connector at back of the control panel
- software updates, program uploads and downloads and HACCP data saving with USB
- user privilege levels, for example program modifying requires login
- fitted with electric noise reduction system as standard so it does not interfere with other systems in the kitchen

TIMER FUNCTIONS

- possibility to set several timers
- selected functions can be timed
- cook & hold heat holding function
- egg timer function
- heating can be timed
- mixing can be timed
- mixing patterns can be timed
- timed first water drainage



- adding water can be timed
- PROGRAMMING
- programming is standard feature
 - tested recipes for basic foods and programs for kettle cleaning
 - programming, modifying and saving on kettle touch screen
 - unlimited number of programs and program phases
 - favourite pages for most used programs
 - HACCP set points and alarms
 - pre-set starting of programs according to time and date
- CLEANING PROGRAMMES

- pre-set cleaning program and possibility to save unlimited number of own wash programs

HEATING FUNCTION

ProTemp Real-time temperature control allows setting food temperature, kettle jacket temperature or their difference Delta-T. Display for real-time temperature for food and jacket temperature. Smart power setting enables sensitive cooking or full power cooking. Delta-T cooking, low temperature cooking, sous vide, proving, tempering - all this you can do with Proveno. The temperature setting range 0°C... 120°C, setting accuracy and temperature display precision 1° C. Max operating pressure 1,0 bar which corresponds to +120°C in the inner jacket of the kettle. Optimal energy in all functions.

AUTOMATIC FOOD WATER FILLING

Automatic food water filling is a standard feature. Works with buttons on touch screen. Button for set number of litres or other button open/close water tap. A water spout is located an ideal place allowing the water filling even places where the water pressure is low. The water filling can be use even while tilting the kettle. A good example is rinsing pasta.

MIXER FEATURES

The two directional mixing tool is bottom mounted, designed for auto reverse mixing allowing user to mix without breaking the product, even at low speeds. The adjustment range of the step-less mixing speed is 15-140 rpm. Separate power mixing button for addition of raw material or spices. Mixing in a tilted position while decanting food by holding the button pressed. The kettle has nine pre-designated mixing patterns designed and tested by food-service professionals. Possibility to create and save own patterns.

- stirring
- whipping
- mashing
- gentle stirring
- sautéing meat or vegetables, a powerful mix of back and forth pattern
- mashed potatoes, a powerful mix of back and forth pattern



- desserts
- porridges
- dough

The mixer stops in less than a second if the lid is opened. Mixing significantly decreases the time spent on heating and cooling which saves energy.

TILTING FUNCTIONS

Powerful and durable electric tilting with a press of a button. The tilting is possible only at the push of a button. Auto Tilt-back-function during kettle tilt, prevents overfilling of containers and relating to safety incidents that might occur pouring the hot product (adjustable with kettle parameters). Ergonomic tilting height of the pouring spout to the floor is 600 mm, which makes it easier to wash and allows emptying to bigger transport containers.

HACCP

Storage of HACCP data is collectable with USB drive through the USB port which is placed behind the raised control panel. The kettle can also be integrated into the Metos wireless Io-Living self-monitoring system.

ENERGY CONSUMPTION MEASURING

Electric heated kettles have energy consumption measuring which can be read on the display. The data is saved to the kettle diagnostics and can be downloaded through USB port.

WATER CONSUMPTION MEASURING

Water consumption can be read from the display. Separate numbers for food water, bypass water and steam jacket filling water and total consumption.

MAINTENANCE AND FAULT DIAGNOSTICS

A log collects information about the use of the kettle and the operating hours for the possibility of power outage in the kitchen. Diagnostic information eases maintenance and troubleshooting.

OCCUPATIONAL SAFETY

Unintentional pressing of buttons and rapid changes in mixer speed are prevented by the software.

The mixer stops in less than a second if the lid is opened. Automatic steam evaporation before cooling (option) is started. In case of electrical or water outage the kettle will notify the user if the production is delayed and for how long. The kettle indicates the duration of the outage and the functions and the program that have been running and the food temperature before and after the outage. If the water supply is inhibited the kettle doesn't heat the product. If the cover is opened during the mixing program it causes an alarm and the display informs an activated timer. The kettle is tilting only at the push



of button. Mixing with the lid open with the kettle in upright position is prevented in all circumstances in accordance with the safety regulations. The kettle reminds user to run the safety valve, a semiautomatic safety valve test.

TEACHER STATUS

The use of the device can be safely trained without activating the functions.

COOLING OPTION

When configured with cooling, the kettle is able to circulate supplied chilled water (separate machine such as fluid chiller or ice bank) through the jacket of the kettle and bring temperatures of food down from 95°C to 3°C in approximately 1 hour. (dependant on food product viscosity). The cooling system C3 is closed circuit, returning the water to the ice water source machine for reuse. Details of water flow requirements can be supplied upon project demand. Metos Proveno Kettle can also cool with open system water cooling, C2, which uses tap water to lower the temperature of the food product. This water is not recovered. The cooling performance is subject to the temperature of the tapwater being supplied to the kettle. The Proveno kettle can also do a combination of the two systems (C5) using first C2 cooling method, then automatically switching over to C3 method.