Combi Kettle Metos Proveno 400/100E Sous Vide includes C5i and welded covers



Product information

SKU	4224364
Product name	Combi Kettle Metos Proveno 400/100E Sous Vide includes C5i and welded covers
Dimensions	1560 × 1100 × 1050/1535 mm
Weight	550,000 kg
Technical information	400/230 V, 100 A, 62,4 kW, 3NPE, 50/60 Hz CW: R½" (Ø15) HW: R½" (Ø15)

Description

The Proveno Sous Vide 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 organizing is now truly easy. The device, which the user can customize to their specific needs, has unlimited programming options and heavy-duty construction.
The Proveno Sous Vide kettle allows you to effortlessly cook and chill foods within sealed bags. The unique design involves using baskets to hold the food bags, which are easily raised and lowered by an integrated lifting arm. The Proveno Sous Vide kettle is equipped with a specialized sous vide circulator for precise water temperature control.
Thanks to the optimized ergonomics, it is easy to use, easy to clean and hygienic. Energy efficiency makes the Metos Proveno Sous Vide kettle

user friendly, safe and economically viable professional kitchen equipment. The device is delivered with free standing frames.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. Surface and subsurface frames on demand. The Proveno Sous Vide meets all international and EU safety standards.
There is a wide range of optional features and accessories available for your Metos Proveno Sous Vide, such as strainer plates, whipping grids, a choice of 3 styles of hand shower, decanting and pumping valves.
Volume
Gross Volume 433 Litres
Net volume 400 Litres
Sous Vide capacity 100 kilograms
Electric Kettle

- Hydraulic 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 use workspace for chef's tools.
- Can be combined on the left with other Proveno and Metos-kettles without an intermediate support pillar (saving space)

Standard features
,,-Proveno kettle with integrated mixer
,,-step-less mixing speed 15-140 rpm/min, auto reverse
,,-elevated control pillar with guiding touch panel
,,-audio-visual signals for user
,,-multi-functional timer
,,-programming on screen, unlimited number of programs, program phases and recipe bank.
,,-pre-set programs for basic production recipes and washing programs
,,-mixing patterns and saving of your own patterns
,,-TempPro - real time temperature control, food and jacket temperature separately controlled.
,,-intelligent heating settings from gentle warming to full power. Allows for low temperature cooking, sous vide, proving and tempering.
,,-Delta-T cooking - temperature of jacket rises accordingly when food temperature rises, temperature difference is determined.
,,-exclusive Metos closed cell polyurethane foamed insulated kettle bowl panels
,,-user privilege levels
,,-safety-grid lid
,,-automatic measured water filling
,,-hydraulic tilting
,,-tilting while mixing function
,,-auto tilt-back
,,-USB Port on control panel for program updates, program transfers and HACCP data saving

,,-teacher status for programming demonstrations and training to new users
,,-machine error diagnostics for maintenance and service teams
,,-on screen energy and water consumption measuring
,,-steam jacket automatic water filling
,,-measuring stick
,,-automated cooling C5i PA
Sous Vide features
,,-integrated lifting arm, 200 kg capacity
,,-sous vide circulator
,,-sous vide rack with 18 pull-out baskets
,,-plug and play sensors, water level/temperature and food temperature probe
,,-sous vide basket trolley with storage for sensors and circulator
,,-optical safety sensor
,,-multi-phase programs
,,-chart display for cooking / cooling cycles
,,-automatic water level control (half/full)
,,-water temperature control accuracy +/- 0,5°C
,,-water temperature setting accuracy +/- 0,1°C
,,-semi-automatic sensor calibration
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 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 1/1 gn sized smooth workspace for chef's tools and documents.
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 standard outside surface panels are only warm to the touch, as they fully insulate the user against the steam jacket. Protection class IPX5.
The kettle bowl panels are welded for high level of hygiene and ease of cleaning, and insulated with polyurethane foam to ensure the rigid and sturdy construction as well as increased energy efficiency.
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
- the kettle can be fitted with an integrated electrical socket outlet 230V 10A as an option.
- 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
- favorite 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 liters or other button open/close water tap. A waterspout is located an ideal place allowing the water filling even places where the water pressure is low. The water filling can be used 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 hydraulic 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. Slow mixing while tilting is standard in the Proveno kettle, allowing users to get equally products while decanting.
Tilting Options - foot pedal control of tilting while mixing, ensures handsfree control.
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 a wireless HACCP 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 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 has 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. The Proveno also comes with a teaching app, simulating the complete control panel. Available for download on Google Play for Android devices.
COOLING
Metos Proveno Sous Vide kettle ice water cooling C5i PA starts cooling with tap water and continues with cooled water, which circulates between the kettle and the ice bank. At the end of the cooling, the water of the kettle jacket is emptied into the ice bank by means of compressed air. To save tap water, cooling can also be configured to operate in closed circuit ice bank cooling mode only.
The cooling of the food is started from the touch screen of the kettle, after which the cooling automatically takes place directly to the desired temperature. At the beginning of the cooling the kettle jacket steam is automatically condensed. Cooling starts with running water and continues with cooled water when the temperature difference is reduced. In this case, chilled water begins to circulate between the kettle and the ice bank. The ice bank (offered separately) cools the water used to almost zero. The refrigeration function keeps the desired food temperature, following it in real time throughout the cooling cycle. The food temperature can be monitored on the display and the target temperature can be changed during cooling. It is possible to interrupt the cooling manually. Cooling is interrupted automatically if the product does not cool further. After cooling or maintenance, the cooling water is emptied into the ice bank by means of compressed air.

- factory-installed
- cooling with network water and between the kettle and cooling water circulating between the kettle and the ice bank
- cooling of food directly to the desired temperature
- the target cooling temperature is adjustable
- cooling water emptying to the ice bank

THE DELIVERY INCLUDES:

- kettle connections to the ice bank and compressed air
  ACCESSORIES (ordered separately)
- ice bank
- compressor