



Metos Cook Chill Production for 21 Days or more

Cook Chill is not a new technology. It has been around for decades. Its one of the most efficient ways to produce large quantities of food. Because of its chilled state, and long shelf life, chilled food is handled and transported easier.

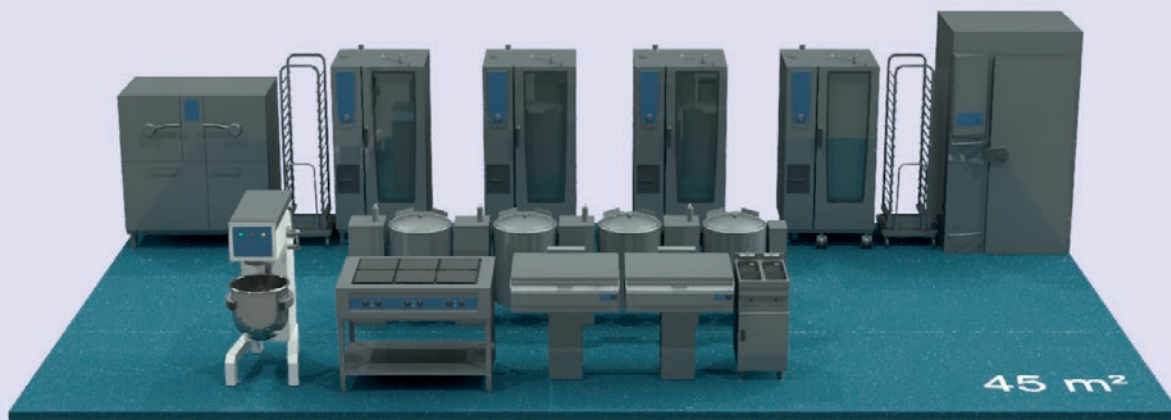
We have seen wide spread improvements in all areas of production equipment functions, logistic capabilities, distribution and regeneration systems that get the food to the client.

Advantages of Cook Chill

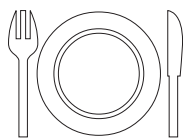
- State of the art hygiene control
- Chilled food banks allow better inventory flow of outgoing food
- Production times are greatly reduced, almost 50% in most cases
- Centralized production kitchens can feed many satellite sites
- Reduced foot print of kitchens due to high volume equipment
- Consistency and Quality increase to the end user



Traditional central kitchen



- More machines
- More space
- More people
- More time



1500



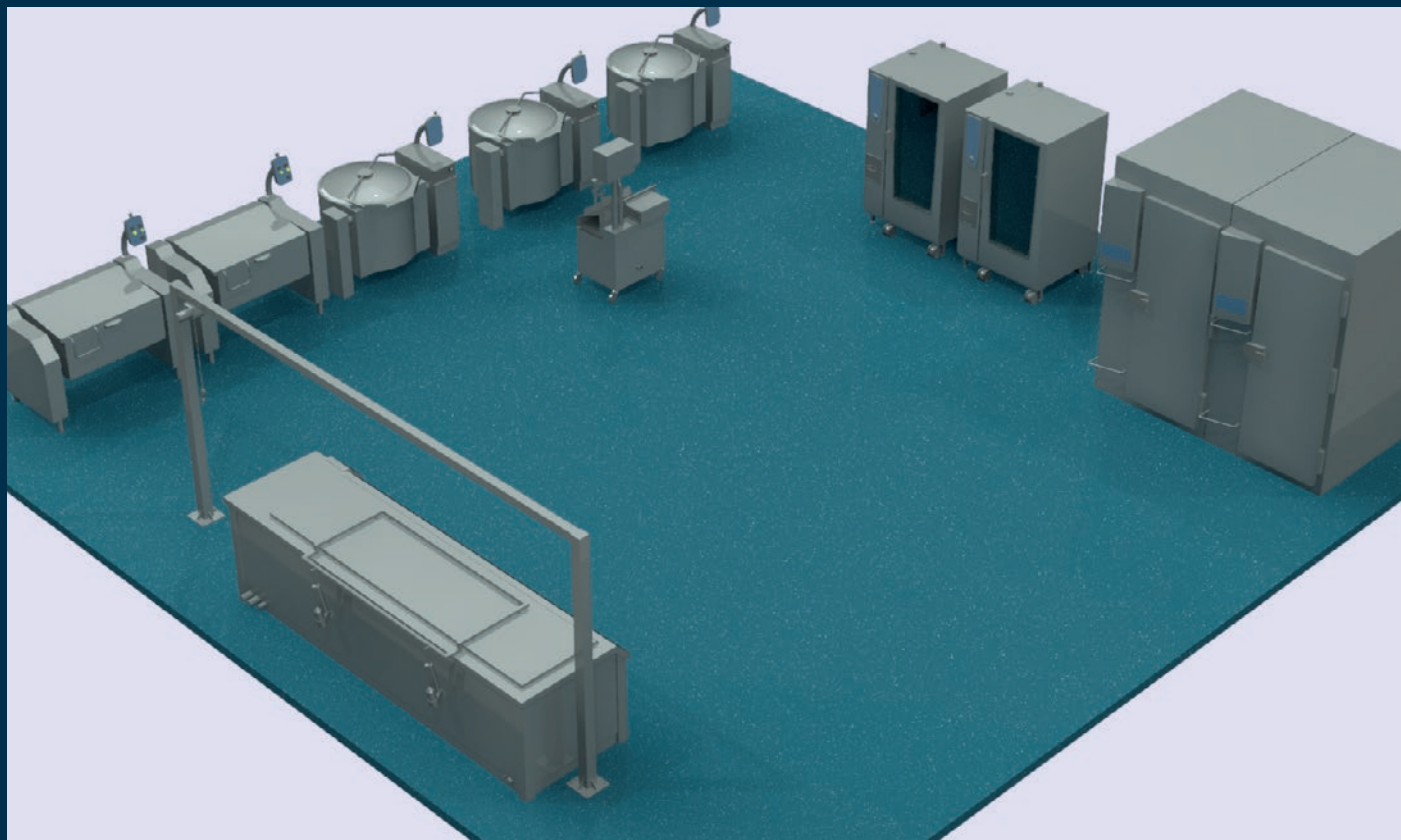
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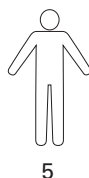
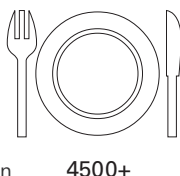
Equipment space
requirement

***Increased production
efficiency for any
size of kitchen.***

Innovative Metos Cook/Chill extended shelf life system uses less labour, less electricity



- Fewer machines
- Less space
- Less time
- Reduced workload
- Increased production



80 m²
Equipment space
requirement

The process of extended shelf life for liquid and semi liquid foods allows users to make products well in advance of requirement, operating the kitchen as a means of supply to the food bank.

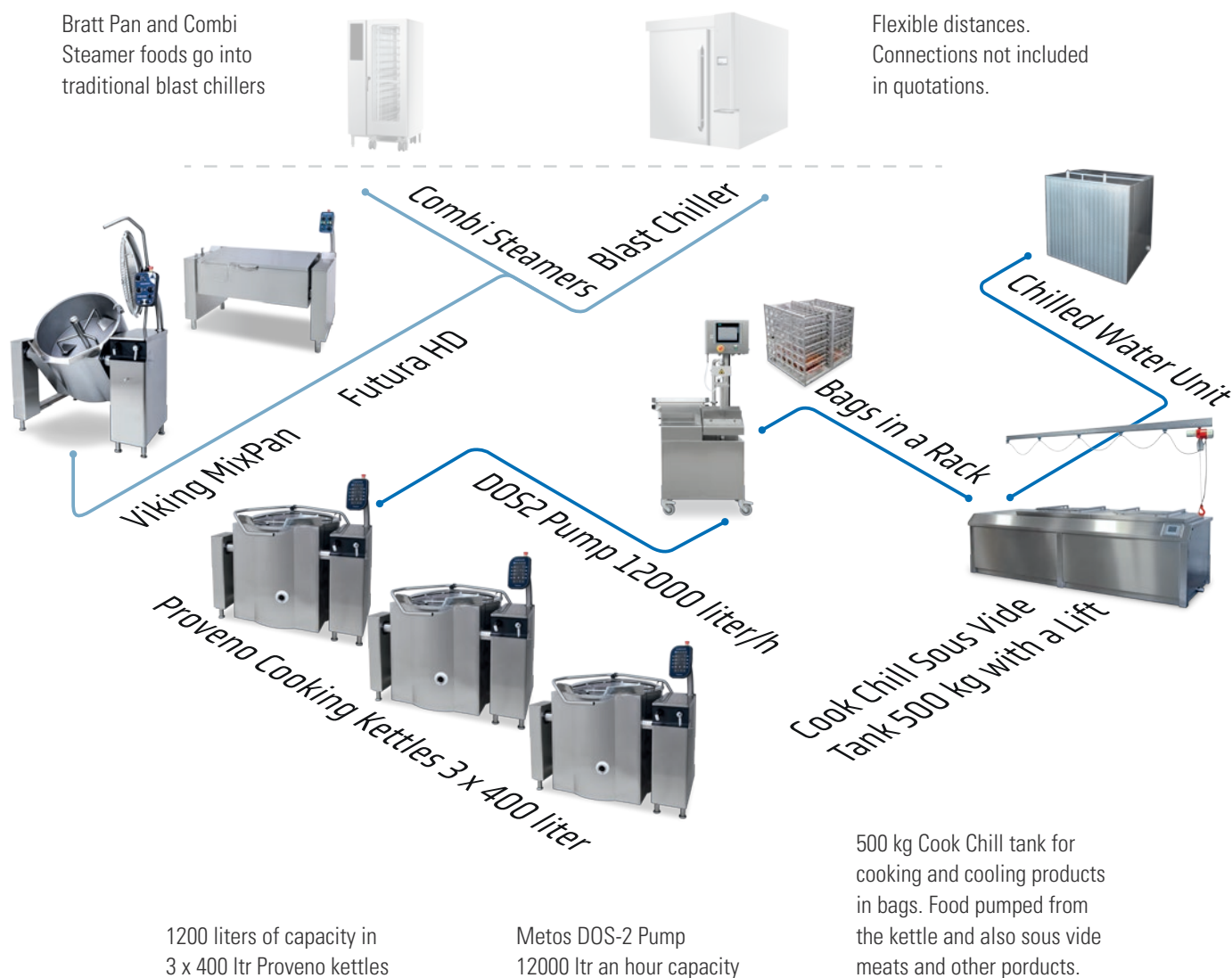
Products can be pumped into bags, those bags are chilled, those bags are then stored for up to a month before use. Ease of production and ease of logistic management is the result of this system.

Key importance is placed on the compatibility of the complete system and the temperature management of the total process.

This system allows the kitchen more menu variety, less staff and better inventory management of the wide range of products they can serve to their customers.



Cook Chill Overview



**Performance
for large scale
production**

Extended shelf life system

We have everything you need to make your production kitchen run smoothly and efficiently. Our solutions are designed to operate seamlessly together. Our concept is designed to serve you the most – so that you can succeed with your business.

Best production kitchens are made of functions that fit together perfectly, to make your production run smoothly and efficiently.

Shelf-life of 21 days or more...

Proveno kettle

The foods are made in your Proveno Kettle, pumped hot – into bags (made of recycled material), and then sealed and chilled in the Metos Chill Tank.

Dosing pumps

The pumping system can accomodate pumpable products with particles up to 38mm. *Think beef goulash or chicken curry. It also can pump thick products like mashed potatoes.

Sous Vide Chill tanks

The chill tank will cool the hot bags which are layered into cages. The chilled water is circulated by pumps in the tank.

This relatively new type of technology has brought the larger machines of the food processing market into the flexible environments of production kitchens around the world.



Proveno kettle fitted with pumping valve allows accurate dosing of many different products



Metos DOS-2
Pump System



Metos Sous Vide Chill Tank which can cook and chill foods automatically

Metos Proveno World's Best Combi Kettle

Metos Proveno kettles are high-quality and sustainable products that are manufactured in Finland with high expertise. Intelligent features, reliable automation, easy programming, and optimized ergonomics. Metos Proveno is intuitive and loaded with smart functions!

Proveno is a multitool for large production kitchens. These multi-function kettles can heat, mix and have the option to chill down in the same machine (link to in kettle chilling). The kettles can be used to mix cold food, as they do not have to heat up to function.

Proveno kettles are the best match for pumping, because of temperature control and mixing and tilting feature. This feature is necessary for the best possible mixing of the products before going into bags. The Proveno comes standard with advanced heating control, water automatics, mixing patterns, timers, and everything else needed to make the best of your food production.

Easy to see from a distance what is going on in your kettle.

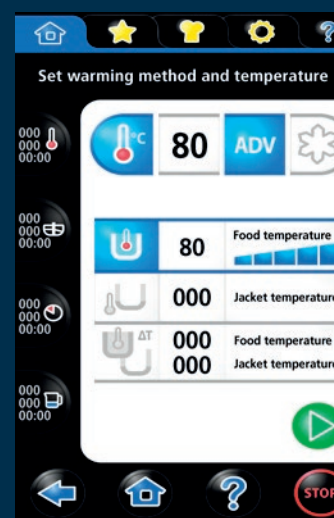


**Loaded
with smart
functions**



Metos Proveno is approachable and intuitive

Advanced Cooking Controls allows the user optimum control



Metos DOS-2 Pump System

Main features

- Quick change between bag holder and roller track convenient for canteens
- Ensures long shelf life for products
- Colour touch-screen display
- Swivel wheels and brakes allow for portability and stability
- Minimized risk of scalding
- Increased workplace safety
- Reduces occupational injuries to shoulders and wrists



***Semi automatic function,
accurate dosing,
CIP cleaning system***

Metos Sous Vide Chill Tank



Sous Vide Chill tanks for 50-500 kg batches

- Extended shelf life
- Ensures tender meat
- Sous-vide saves the taste
- Retains the aroma and the quality
- Minimizes shrinkage





Controlled Cooking
Rapid Chilling
Controlled Distribution

Consistent Food Quality with Key Processes and Equipment

- Better Food Quality
- Better Color
- Better Texture
- Better Nutritional Value

Up to 90% or more of any menu can be done with Cook Chill technology and equipment

- Core Issues
- Planning and Food Preparation
- Cooking - Packaging - Chilling
- Storage - Transport - Regeneration

Some of the many products our customers make in their Proveno kettles...

Chicken Stock
 Pork Stock
 Master Stock
 Fish Fond
 Lobster Stock
 Demi Glace
 Beef Stock
 Lamb Stock
 Mash Potato
 Goulash
 Ratatouille
 Chili Con Carne
 Aioli
 Chorizo oil
 Curried Choux Buns
 Jerusalem Artichoke
 Soup
 Bernaise Sauce
 Hollandaise Sauce
 Bechamel Sauce
 Tomato Sauce
 Veloute Sauce
 Mango Chutney
 Pineapple Jelly
 Pancake mix
 Muffin mix
 Mayonnaise
 Bulfi
 Corn Chowder
 Congee/Juuk
 Barbeque Sauce
 Bolognaise Sauce
 Chicken Curry
 Dahl
 Sobji
 Rassam

Choux Paste
 Meat Pie filling
 Shu Mai filling
 Har gao filling
 Spring Roll Filling
 Short Rib Marinate
 Char Su Sauce
 Pastry Cream
 Whipped Cream
 Meringue
 Brownie Mix
 Cookie Dough
 Linzer Paste
 Minestrone Soup
 Duchesse Potato
 Mutton Kadhai
 Chicken Biryani
 Red Cabbage
 Spatzle Dough
 Polenta Parmesean
 Pizza Sauce
 French Dressing
 Cheesecake
 Rice Pudding
 Quiche Mix
 Almond Pound Cake
 Semolina Pudding
 Berry Parfait
 Chocolate Sauce
 Ganache
 Oat Bread
 Gingerbread
 Spice Cake
 Chocolate Chip
 Cookies
 Berry Jam
 Orange Marmelade
 Banana Muffins

Penne Pasta
 Thai Chicken Curry
 Butter Chicken
 Granola Maple Yogurt
 Chocolate Mousse
 Chicken Tikka
 Banana Smoothie
 Curry D'agneau
 Lentils Menagere
 Blanquette de Dinde
 Cuisse de Cannel
 Beouf Forestiere
 Escalope Sauce
 Beouf Bourguignon
 Ragout Beouf
 XO Sauce
 Chilli Sauce
 Cooked Tripe
 Mushroom Sauce
 Soubise Sauce
 Candied Cherries
 Marzipan Filling
 Lemon Filling
 Hot & Sour Soup
 Egg Drop Soup
 Hot & Sour Soup
 Black Bean Sauce
 Sweet & Sour Sauce
 Red Bean Dessert
 Almond Jelly
 Garlic Tumeric Sauce
 Carrot Yogurt Soup
 White Bean Soup
 Beef Rendang
 Har Sauce
 Risotto
 Cippino Fish Stew
 Lentil Soup

Tapioca
 Tom Ka Gai
 Scrambled Eggs
 Samosa Filling
 Tomato Bean Salsa
 Oatmeal
 Pancake Batter
 Sweet Bean Sauce
 Plum Sauce
 Mustard Sauce
 Hoi-sin Sauce
 Peanut Sauce
 Egg Tart Mix
 Grass Jelly
 Lotus Seed Paste
 Siu Haau Sauce
 Chinese Chicken Curry
 Apple Pie Filling
 Consomme
 Pho
 Black Sesame Soup
 Sago Soup
 Baitang Soup
 Shitake Dashi
 Doenjang jjigae
 Bouillabaisse
 Gumbo
 Singapore Laksa Soup
 Boiled Rice
 Mango Chutney
 Koha
 Viniagrette
 Horseradish Sauce
 Boiled ChickPeas for
 Hummus
 Ponzu Sauce





an Ali Group Company



the spirit of excellence

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