

Model – Proveno 400/100E Sous Vide ELECTRIC code 4224364

Standard features

- Proveno kettle with integrated mixer
- Tilting height 600 mm
- Stepless mixing speed 15-140 rpm/min, autoreverse
- Elevated control pillar with guiding touch panel
- Audiovisual signals for user
- Multi functional timer
- Programming on screen, unlimited number of programs and program phases, favorite pages
- Programs for basic foods and wash programs
- Mixing patterns and saving of your own patterns
- ProTemp – real time temperature control, food and jacket temperature separately controlled. Intelligent power setting from gentle warming to full power. Allows for example low temperature cooking, sous vide, proving and tempering.
- Delta T cooking – temperature of jacket rises accordingly when food temperature rises, temperature difference is determined.
- User privilege levels
- Cooking bowl cover plates welded and seamless with closed cell polyurethane foam insulation
- Automatic cooling with combination of tap water and chilled water
- Pressurized air drainage for cooling water
- 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 training
- Diagnostics for maintenance
- Energy and water consumption measuring
- Steam jacket automatic fill
- Measuring stick

Wide range of accessories available.

Sous Vide features

- Silent integrated lifting arm, 200 kg capacity
- Hygienic hook and shackle
- Sous vide circulator
- Sous vide rack with 18 pull-out baskets
- Sous vide capacity up to 100 kg
- 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 $\pm 0,5^{\circ}\text{C}$
- Water temperature setting accuracy $\pm 0,1^{\circ}\text{C}$
- Semi-automatic sensor calibration

Materials

- Construction stainless steel (EN1.4301, EN1.4404)
- Inner surface acid proof stainless steel
- Protection class IPX5



Options

- Frames for fixed installation (custom heights on request)
- Free standing kettles with feet
- Alternative operating voltages
- Connection to external HACCP system
- Wireless HACCP
- Hand showers, Standard, Reel-in or Heavy Duty
- Draw off valves and taps
- Foot pedal for mixing when tilting

metos
cooking solutions



Metos Cooking Solutions

Ahjonkaarre, FI-04220 Kerava, FINLAND

T. +358 204 3913

mcs@metos.com

mcs.metos.com

Volumes

| Proveno | Gross L | Net L | Spare volume L |
|----------|---------|-------|----------------|
| 400/100E | 433 | 400 | 33 |

Heat load

| Proveno | Total kW | Sensible kW | Latent kW |
|----------|----------|-------------|-----------|
| 400/100E | 576 | 11.5 | 2.1 |

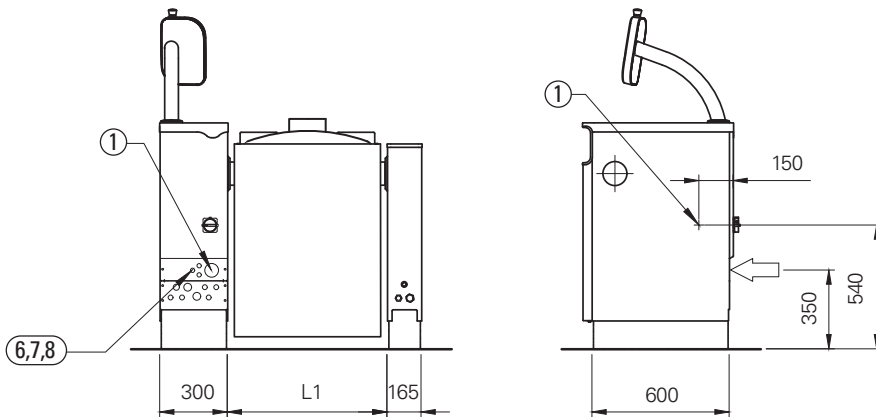
Electrical connections

| Proveno | Connected power/kW | Current/ A | Fuse/3xA |
|----------|--------------------|------------|----------|
| 400/100E | 62.0 | 97 | 100 |

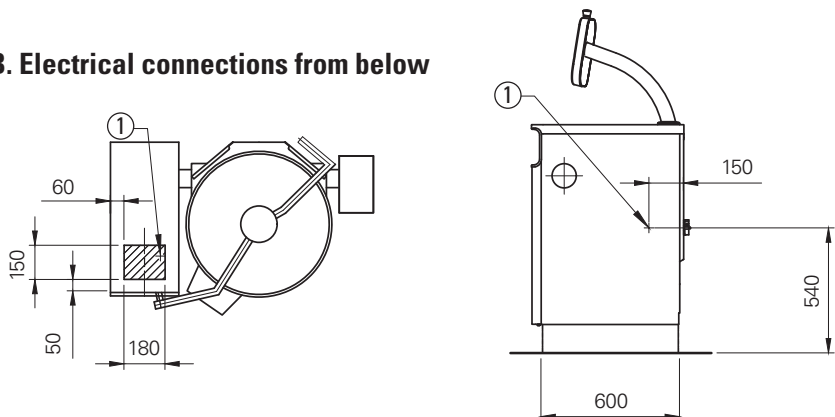
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

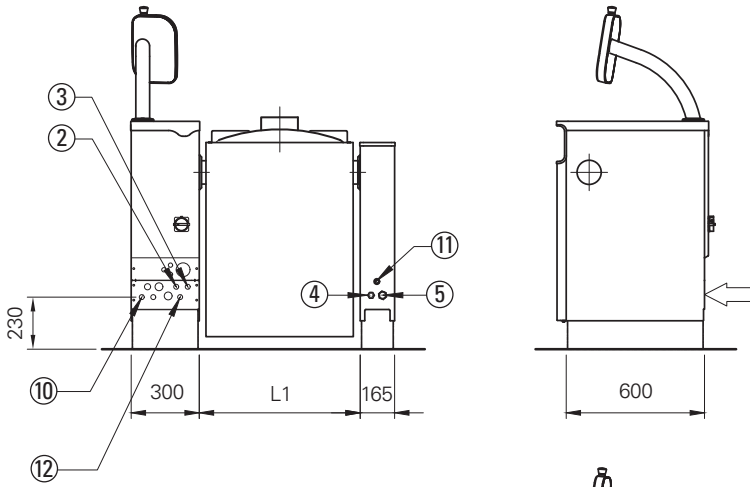


B. Electrical connections from below



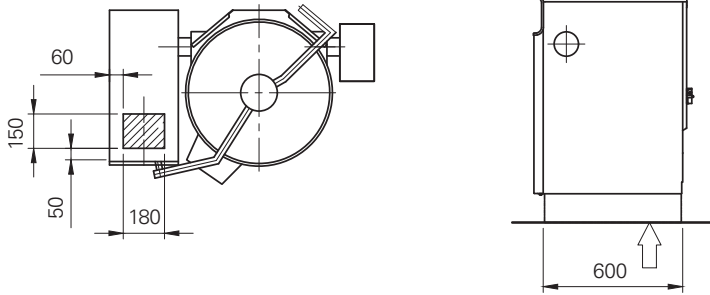
1. Electrical connection, PG21/PG36/PG48 gland
6. Ice bank cooling control cable (option)
7. HACCP cabling (option)
8. Power management system control cable (option)

A. Water connections from rear

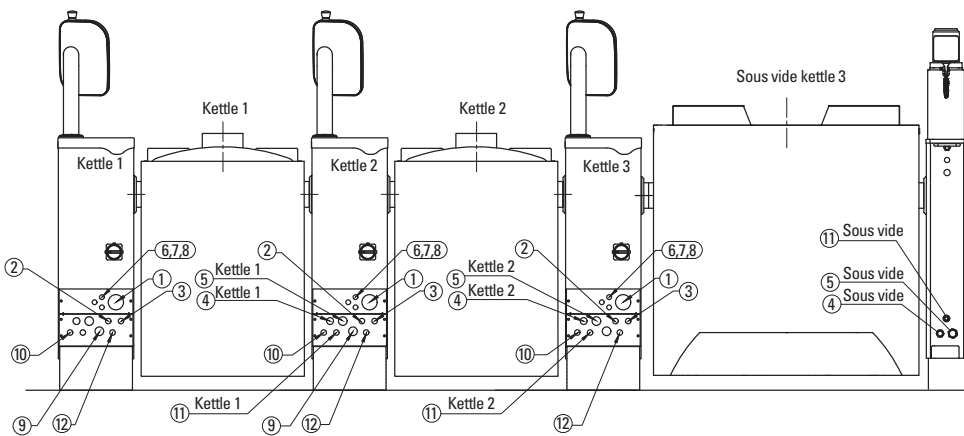


- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet R1" (option)
- 10. Condensate outlet R1/2" / R3/4" (option)
- 11. Compressed air inlet R1/2" (option)
- 12. Twin water inlet R1/2" (option)

B. Water connections from below

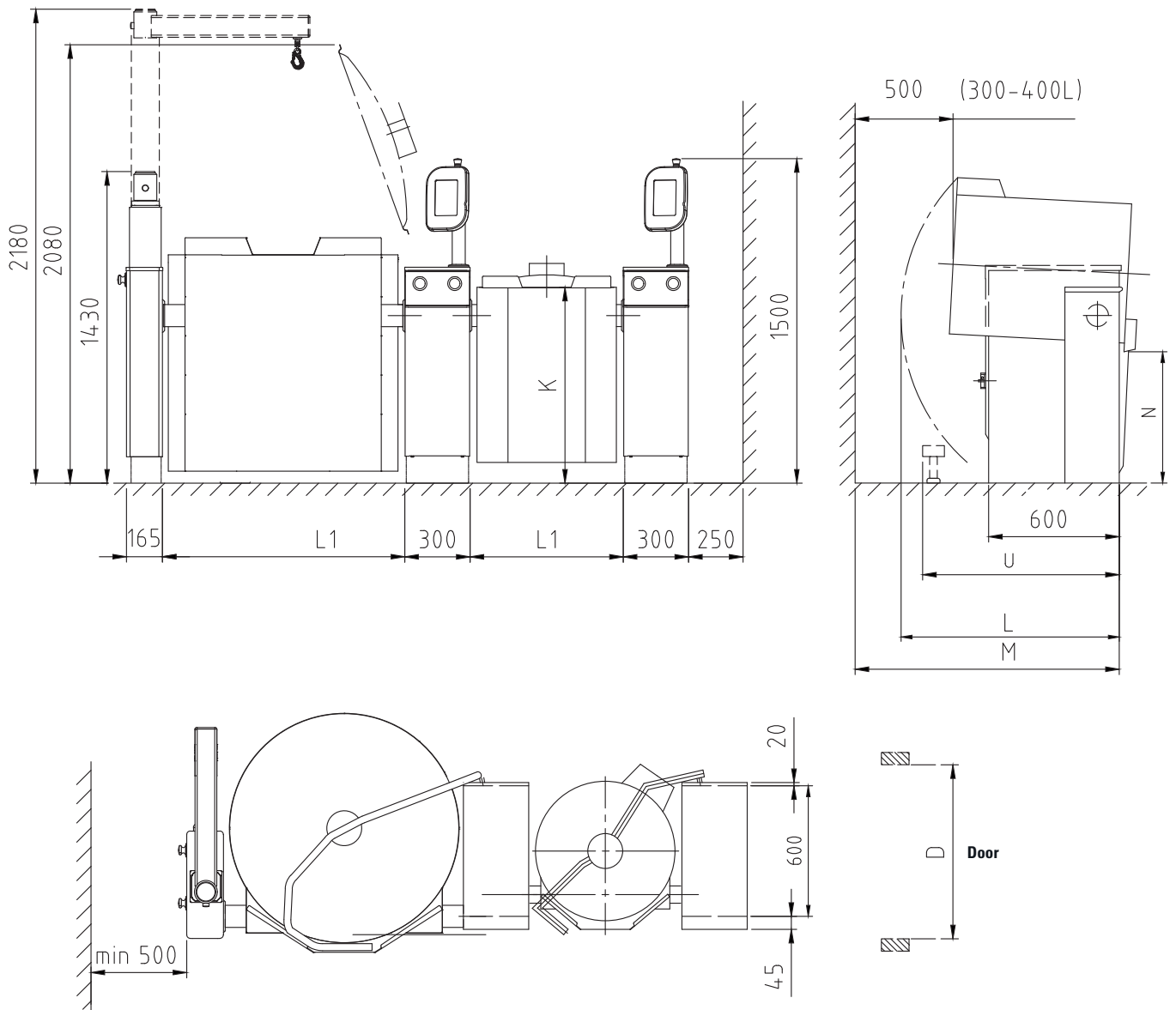


Group installation connections



- 1. Electrical connection, PG21/PG36/PG48 gland
- 2. Cold water connection R1/2" (ø15), to be fitted with one way valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with one way valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet R1" (option)
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)
- 9. Steam connection R3/4" / R1" / R1 1/4" (option)
- 10. Condensate outlet R1/2" / R3/4" (option)
- 11. Compressed air inlet R1/2" (option)
- 12. Twin water inlet R1/2" (option)

Dimensions



| Proveno | L1 (mm) | H (mm) | K (mm) | L (mm) | M (mm) | S (mm) | T (mm) | U (mm) | Door (mm) | Door on pallet (mm) | Weight (kg) |
|----------|---------|--------|--------|--------|--------|--------|--------|--------|-----------|---------------------|-------------|
| 400/100E | 1110 | 2080 | 1050 | 1280 | 1320 | 1200 | 600 | 1010 | 1200 | 1300 | 550 |

National and local regulations must be observed when installing the kettle.