

**metos**  
cooking solutions

***Metos Proveno – The Most Advanced Combi Kettle  
for Large Production***





***Metos Proveno is  
approachable and  
intuitive loaded with  
smart functions***

# Metos Proveno Combi Kettle

The most advanced combi cooking kettle has a digital control touchscreen, and every imaginable feature and program you can think of for production of liquid and semi liquid food – soups, sauces, stocks, curries, stews, mash potato etc.

The kettle can heat, mix and has the option to chill down in the same machine. The kettle can also be used to mix cold food, as it does not have to heat up in order to function. The Diagomix system allows to mix efficiently and gently at an angled position.

Advanced programming is a standard feature in Proveno kettles. The kettle has various standard programmes already installed which are easily edited and saved for your own use together with the necessary ingredient data.

*Intelligent features,  
reliable automation,  
easy programming,  
and optimized  
ergonomics.*



***A kitchen multitalent***

# Touchscreen enables easy and advanced programming

Programming is a standard feature in Proveno. An unlimited number of programmes with unlimited number of programme phases may be saved and read. Easy programming via kettle's touchscreen. The kettle has various standard programmes already installed which are easily edited and saved for your own use together with the necessary ingredient data.

Additionally, it is easy to export kettle functions to programmes. Advanced control according to exact temperature of both the food and the kettle jacket as well as the delta temperature of the two.

You can create favourite pages for programmes and sort the pages according to subjects such as, for example, potato dishes.



## Advanced control

*Possibility to save all kettle functions to programmes.*

*Perfect solution for production kitchens with precise process.*

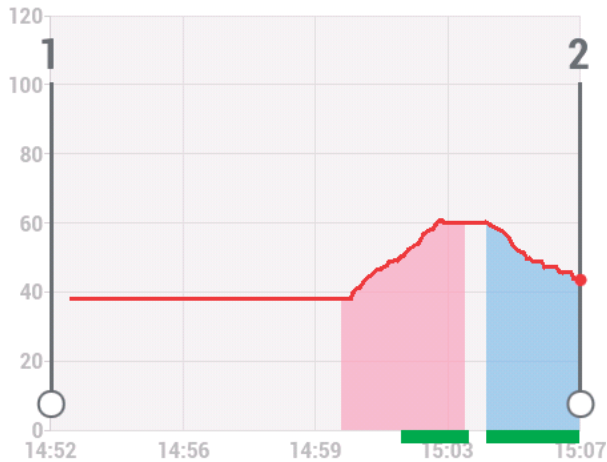






***Install Proveno  
App from Google  
Play to discover all  
kettle functions!***

# Real-time temperature control and HACCP



The ProTemp advanced temperature control helps you to prepare even the most demanding dishes effortlessly and prevent food from burning. You can set the temperature of the dish as well as the kettle jacket, or both.

Delta-T cooking function helps to reduce loss and makes even the stringiest ingredients juicy by simmering them slowly for a long period of time.

The real-time temperature of the food and the kettle jacket is constantly displayed while cooking and cooling. All temperatures are recorded and saved for future reference. The temperature data can be accessed via kettle's graphic display or data can be downloaded to a USB stick for monitoring purposes.

## Automatic cooling by Proveno



### Cold production

*Cold ingredients and kettle cooling on when preparing food reduces the need for cold rooms.*

Automatic cooling: Set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Food temperature continuously on display. Cooling can be interrupted, stopped or target temperature changed during cooling. Automatic stop when the product is not cooled down further, safety functions to avoid unintentional cooling. Cool & Hold function keeps the food at set temperature. Cooling media can be tap water or ice water from separate ice water supply.

#### **Cooling with tap water\***

Automatic cooling with tap water C2 – open circulation  
Set target temperature and start – that's it.

#### **Cooling with ice bank\***

Automatic ice water cooling C3i or C3iPA – closed circulation  
Ice water circulates between the ice builder and the kettle's steam jacket (closed circulation). C3iPA comes with pressurised air drainage saving water in ice water circulation.

Automatic two-phase cooling C5i or C5iPA

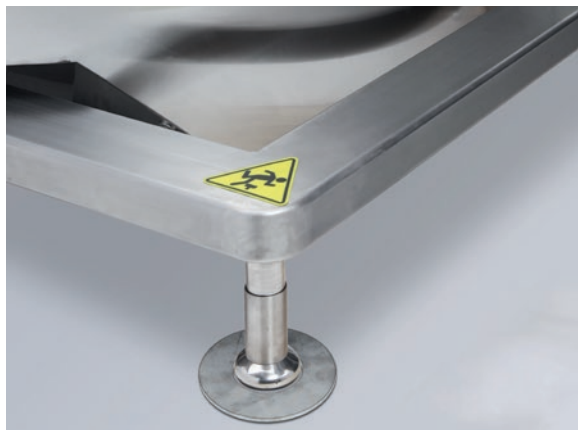
Cooling starts with tap water, when temperature difference is big and switches over to ice water cooling, when the difference has decreased. Ice water circulates between the ice builder and the kettle's steam jacket. C5iPA comes with pressurised air drainage saving water in ice water circulation.

\* Kettle does not make water colder for cooling purposes. To achieve colder than tap water temperature kettle must be connected to an ice bank or fluid chiller.

# Proveno free standing installation

## All unique features

- Free standing kettles can be group installed
- Steam heated kettles can be group installed
- Ice bank connected kettles can be group installed
- Installation flanges prevent kettle from moving but not lifting away when needed
- Proveno, CulinoPro and Viking 4G kettles and Viking MixPan can be mixed in same groups
- No restrictions to kettle sizes, any size or order within the group



## Unique installation flanges

- no holes in the floor materials
- allow kettle lifting away if needed

## Space saving installations



**All kettle sizes up to 400 litre kettle are suitable for free standing installation.**



***Metos Proveno is a  
perfect production  
tool for big  
kitchens.***



# Details and accessories

Distance to floor is over 600 mm when kettle is fully tilted. High tilting kettle is fast and easy to empty. 600 mm high trolleys fit under the kettle pouring lip.



With a blender kit handmixer fits firmly to a connection on a special lid and a special mixer tool mixes simultaneously. Available for 40-100 litre kettles.

The Diagomix system allows food to be mixed in a tilted position. This mixing method is very gentle and efficient.



With multi-way valves, you can use the pump to drain the kettle more efficiently and make full use of the pump.

Strong, maintenance-free, auto-reverse mixer for all mixing and whipping. Also available as a heavy-duty version for extra heavy loads in sizes 150 and 200. \*300-400 L kettles heavy duty mixer is standard.



Automatic filling up with water – cold or hot – works also when the kettle is being tilted. "The first water bypass" can be set if you do not want to use it for cooking.

The kettle washing tool is attached to the standard mixer. Ready-to-use washing programme. Individual washing programmes may be saved as necessary.



Plenty of hand shower options. Reel-in handshower or other handshower models are optional.

## Unbeatable features

# Standard features

- Proveno kettle with integrated mixer
- Electric or steam heating
- Stepless mixing speed in all sizes 10-160 rpm/min, autoreverse
- Elevated control pillar with guiding touch panel 9"
- Audiovisual signals for user
- Multi-functional timer
- Programming on screen, unlimited number of programs and program phases, favourite 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 separate ly 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
- Automatic measured water filling
- Electric tilting 40-150 L kettles, hydraulic tilting 200-400 L kettles
- Tilting while mixing function
- Auto tilt-back
- On-screen graphical HACCP display and recording
- On-screen diagnostics for maintenance
- USB Port on control panel for program updates, program transfers and HACCP data saving
- Teacher status for training
- Phone app for training
- Diagnostics for maintenance
- Energy and water consumption measuring by search date
- Automatic filling of the steam jacket
- Rotating lid in up position
- Measuring stick

Standard kettle includes choice of installation: free standing, surface or sub surface. Single or groups.



Metos Proveno 150 L free standing



Metos Proveno FS 400 L free standing

## Most as standard

| Metos Proveno ELECTRIC | Code      | Dimensions mm        | Electric connection   |
|------------------------|-----------|----------------------|-----------------------|
| Metos Proveno 40E      | MG4224600 | 1047x720x900/1535*   | 400V 3N~ 12,5 kW 25A  |
| Metos Proveno 60E      | MG4224602 | 1047x720x900/1535*   | 400V 3N~ 18,0 kW 32A  |
| Metos Proveno 80E      | MG4224604 | 1154x720x900/1535*   | 400V 3N~ 22,0 kW 40A  |
| Metos Proveno 100E     | MG4224606 | 1154x720x900/1535*   | 400V 3N~ 22,0 kW 40A  |
| Metos Proveno 150E     | MG4224608 | 1360x920x900/1535*   | 400V 3N~ 27,6 kW 50A  |
| Metos Proveno 200E     | MG4224610 | 1360x920x900/1535*   | 400V 3N~ 35,6 kW 63A  |
| Metos Proveno 300E     | MG4224612 | 1560x1100x900/1535*  | 400V 3N~ 47,6 kW 80A  |
| Metos Proveno 400E     | MG4224614 | 1560x1100x1050/1535* | 400V 3N~ 62,0 kW 100A |

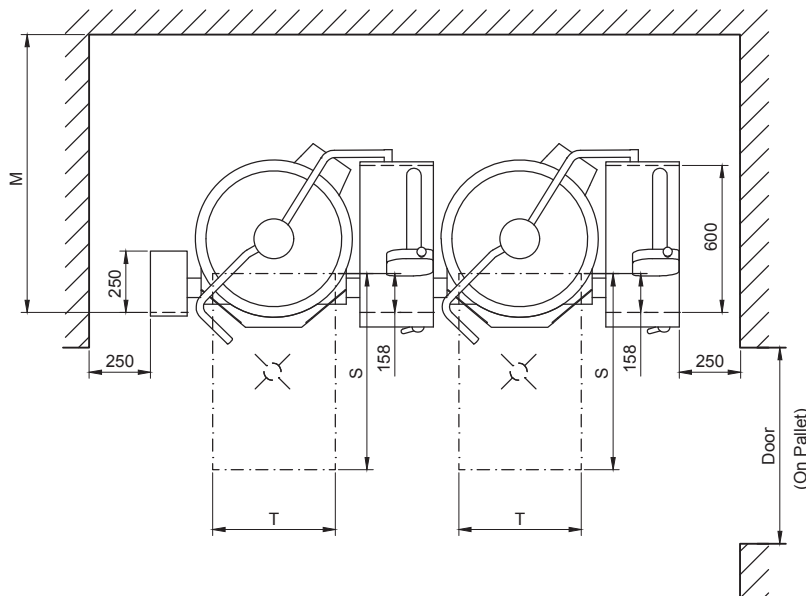
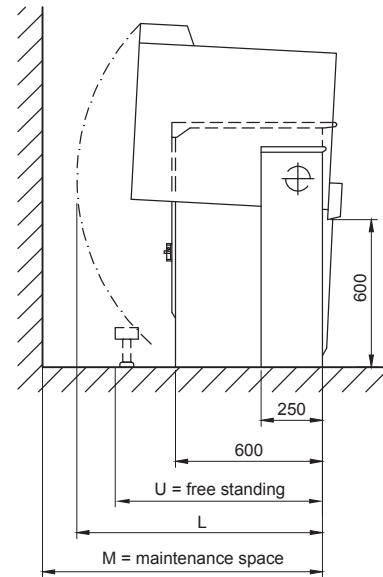
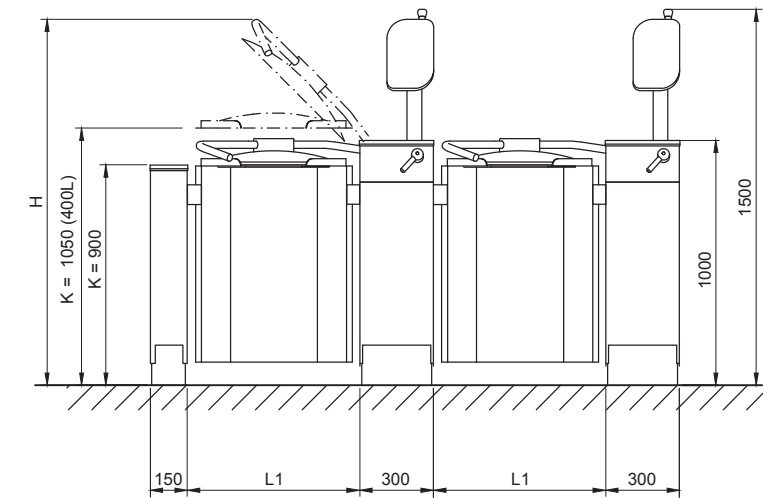
Also steam heated models. \*control pillar/control panel

### 150, 200 and 300 L kettles are optionally available with more powerful heating:

High performance heating      MG4222992      for 150/200/300 kettles      increases input power



# Dimensions



| Proveno | L1 (mm) | H (mm) | K (mm) | L (mm) | M (mm) | S (mm) | T (mm) | U (mm) | ( On Pallet )<br>Size varies<br>according to<br>installation frame | Weight (kg) |
|---------|---------|--------|--------|--------|--------|--------|--------|--------|--|-------------|
| 40      | 594     | 1740   | 900    | 870    | 1055   | 800    | 400    | 860    | (900-1100)   | 200         |
| 60      | 594     | 1740   | 900    | 955    | 1180   | 800    | 400    | 860    | (900-1100)   | 210         |
| 80      | 704     | 1745   | 900    | 1010   | 1235   | 800    | 500    | 890    | (900-1100)   | 230         |
| 100     | 704     | 1745   | 900    | 1010   | 1235   | 800    | 500    | 890    | (900-1100)   | 265         |
| 150     | 910     | 1945   | 900    | 1075   | 1170   | 800    | 600    | 1110   | (1100-1300)  | 305         |
| 200     | 910     | 1945   | 900    | 1155   | 1285   | 800    | 600    | 1110   | (1100-1300)  | 345         |
| 300     | 1110    | 2110   | 900    | 1280   | 1320   | 1000   | 600    | 1010   | (1300)   | 415         |
| 400     | 1110    | 2080   | 1050   | 1280   | 1320   | 1200   | 600    | 1010   | (1300)   | 475         |

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

## Installation options

Single kettle  
Kettle group

Sub surface  
installation



Surface  
installation



Free standing  
installation



## Installation flanges





# Metos Proveno options

| Installed at the factory   | Code      |
|--|-----------|
| Cooling C2 auto tap water open circuit                           | MG4222950 |
| Cooling C3i, ice water, closed circuit                           | MG4222952 |
| Cooling C5i, 2-phase open+closed circuit                         | MG4222954 |
| Cooling C3i PA ice water, closed circuit + pressure air*         | MG4222956 |
| Cooling C5i PA 2-phase open + closed circuit + pressure air*     | MG4222958 |
| Double water connection  | MG4212292 |
| Hot water connection for food                                    | MG4224030 |
| Welded seamless insulated cover plates                           | MG4224022 |
| Welded mixer axle tube for cold production                       | MG4224034 |
| LAN connection for Ethernet RJ45                                 | MG4224032 |
| Handshower standard S1   | MG4222966 |
| Handshower heavy duty S2   | MG4222964 |
| Handshower reel-in S3  | MG4222962 |
| Draw off valve D1-std 40 mm                                      | MG4211972 |
| Bottom valve connection D2-B/AUS SMS63 80-400L delivered plugged | MG4222135 |
| Foot pedal mixing tilting Metos Proveno                          | MG4222960 |
| High performance heating Proveno 150-300**                       | MG4222992 |
| Socket outlet 230V 10A behind control panel                      | MG4224026 |
| Work light   | MG4224040 |

\*Drainage with pressurised air saves water in ice water circulation.

\*\*requires additional kW supply

| Installation          | Code      |
|-----------------------|-----------|
| Free standing flanges | MG4224020 |
| Wheels to FS 40-100   | MG4224007 |

All Proveno kettles include installation frames of selected type: surface, sub-surface or free standing frames.

| Valves  | Code      |
|---|-----------|
| Arc valve CIP D2 pump hose connection SMS63TC/DS51        | MG4222747 |
| Arc valve 3-way CIP D2 pump hose connections SMS63TC/DS51 | MG4001398 |
| Butterfly valve D2 SMS63TC                                | MG4222763 |
| Adapter for pump hose D2 SMS63TC/ SMS51 male end          | MG4222764 |

Valves require bottom valve connection D2.

| Blender kit                   | Code      |
|-------------------------------|-----------|
| Blender kit for Proveno 40 L  | MG4222735 |
| Blender kit for Proveno 60 L  | MG4222736 |
| Blender kit for Proveno 80 L  | MG4222737 |
| Blender kit for Proveno 100 L | MG4222738 |

Includes blender lid, special mixing tool and blender MF2000 Combi



Handshower standard S1



Handshower heavy duty S2



Handshower reel-in S3



Draw off valve D1-std 40 mm



Work light



Bottom valve connection D2-B/AUS SMS63TC (delivered plugged)



Arc valve CIP D2 SMS63TC/DS51



Arc valve and plug



Three way arc valve



Butterfly valve D2 SMS63TC



Adapter for pump hose D2 SMS63TC/ DS51 male end



Socket outlet in control panel



Blender top kit



Foot switch for mixing when tilting releases hands.



# Assembly recommendations

## **Cook-serve**

- kettle
- cooling C2
- strainer plate
- whipping grid
- hand shower
- wash tool
- blender top kit 40-100 L
- DiagoMix equipment
- foot pedal

## **Cook-chill**

- kettle
- cooling C3i +pressurised air drainage
- chilled water unit
- strainer plate
- whipping grid
- hand shower
- wash tool
- blender top kit 40-100 L
- DiagoMix equipment
- foot pedal

## **Hot fill**

- kettle
- bottom valve D2AUS
- arc valve + plugging system
- cooling C2
- strainer plate
- whipping grid
- hand shower
- wash tool
- accessory trolley AT-77
- blender top kit 40-100 L
- DiagoMix equipment
- foot pedal

## **Cold production**

- kettle
- bottom valve D2AUS
- arc valve + plugging system
- cooling C3i +pressurised air drainage
- chilled water unit
- chilled food water
- strainer plate
- whipping grid
- hand shower
- wash tool
- accessory trolley AT-77
- blender top kit 40-100 L
- DiagoMix equipment
- foot pedal

## **Automatic dosing**

- kettle
- bottom valve D2AUS
- arc valve
- plugging system
- dosing system DOS-1-2 or 3
- accessory trolley AT-77

## **Non-Stop pumping with two kettles**

- 2 kettles
- bottom valve D2AUS in both kettles
- arc valve
- Non-Stop-valve
- 2x plug system
- dosing system DOS-2 or 3
- additional hose DOS

## **Proveno Sous Vide Kettle**



Use Proveno Sous Vide Kettle for normal cooking daytime and for sous vide cooking during nights to fully utilize the capacity of the appliance.

**Kettle cooking capacity 400l**

**Sous vide capacity 100kg**

# Metos kettle accessories

*A comprehensive selection of accessories for ergonomic and functional production*

| Accessories               | Code      |
|---------------------------|-----------|
| Strainer plate 40-60      | MG4222196 |
| Strainer plate 80-100     | MG4222198 |
| Strainer plate 150-200    | MG4222200 |
| Strainer plate 300-400 XL | MG4222203 |
| Pouring adapter 150-200   | MG4222206 |
| Pouring adapter 300-400   | MG4222208 |
| Whipping grid 40-60       | MG4211203 |
| Whipping grid 80-100      | MG4211193 |
| Whipping grid 150-200     | MG4211186 |
| Whipping grid 300         | MG4211179 |
| Whipping grid 400         | MG4215872 |

| DiagoMix-kit             | Code      |
|--------------------------|-----------|
| DiagoMix-kit 40 - 60 L   | MG4215822 |
| DiagoMix-kit 80 - 100 L  | MG4215719 |
| DiagoMix-kit 150 - 200 L | MG4215721 |
| DiagoMix-kit 300 - 400 L | MG4215868 |

Includes DiagoMix lid and attachment to the mixer tool.

| Heavy Duty Mixing tool retrofit | Code      |
|---------------------------------|-----------|
| Heavy Duty Mixing tool 150 L    | MG4215822 |
| Heavy Duty Mixing tool 200 L    | MG4215719 |
| Heavy Duty Mixing tool 300 L    | MG4215721 |
| Heavy Duty Mixing tool 400 L    | MG4215868 |

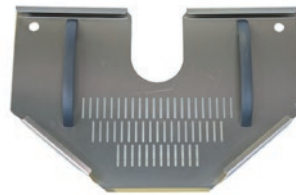
300-400 litre kettles come with Heavy Duty mixer as standard.

| Kettle cleaning     | Code      |
|---------------------|-----------|
| Cleaning tool 60 L  | MG4222728 |
| Cleaning tool 80 L  | MG4222729 |
| Cleaning tool 100 L | MG4222730 |
| Cleaning tool 150 L | MG4222731 |
| Cleaning tool 200 L | MG4222732 |
| Cleaning tool 300 L | MG4222733 |
| Cleaning tool 400 L | MG4222734 |
| Cleaning brush      | MG4222791 |

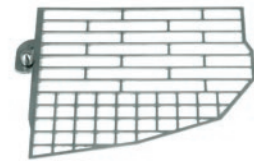
| Accessories  | Code      |
|--|-----------|
| Potato stick Soft 670                              | MG4000031 |
| Pouring support                                    | MG4000012 |
| Hot fill bag support                               | MG4222727 |
| Swinging pouring support 40/60 for GN containers   | MG4224048 |
| Swinging pouring support 80/100 for GN containers  | MG4224050 |
| Swinging pouring support 150/200 for GN containers | MG4224052 |
| Swinging pouring support 300/400 for GN containers | MG4224054 |

| Sous Vide           | Capacity | Code      |
|---------------------|----------|-----------|
| Sous Vide Kit 80 L  | 35 kg    | MG4222723 |
| Sous Vide Kit 100 L | 35 kg    | MG4222724 |
| Sous Vide Kit 150 L | 60 kg    | MG4222725 |
| Sous Vide Kit 200 L | 60 kg    | MG4222726 |

| Accessories           | Code      |
|-----------------------|-----------|
| Measurement stick 40  | MG4222212 |
| Measurement stick 60  | MG4222214 |
| Measurement stick 80  | MG4222216 |
| Measurement stick 100 | MG4222218 |
| Measurement stick 150 | MG4222220 |
| Measurement stick 200 | MG4222222 |
| Measurement stick 300 | MG4222224 |
| Measurement stick 400 | MG4222226 |



Strainer plate



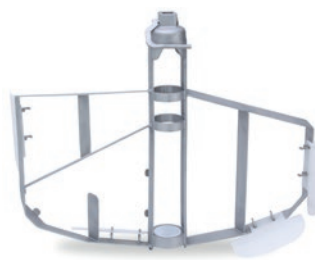
Whipping grid



Pouring adapter



DiagoMix kit



Heavy duty tool



Cleaning tool is attached to the mixing tool

| Trolleys                             | Code      |
|--------------------------------------|-----------|
| Multipurpose trolley MPT-450, GN1/1  | MG4554132 |
| Mixer tool holder to MPT-450 trolley | MG4215990 |
| Draining aid to MPT-450 trolley      | MG4000009 |
| Kettle accessory trolley KTT         | MG4554564 |
| Kettle accessory trolley AT-77       | MG4554586 |



Cleaning brush



Potato stick



Pouring support



Sous Vide basket and Sous Vide tool



Hot fill bag support



Swinging pouring support



Multipurpose trolley MPT-450



Draining aid for MPT-450



Mixer tool holder for MPT-450 trolley



Kettle accessory trolley KTT



Kettle accessory trolley AT-77

*With the help of accessory trolleys you make working more fluent*

an Ali Group Company



the spirit of excellence

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kitchen intelligence®