

metos
kitchen intelligence[®]

Metos Proveno Combi Kettles



Ergonomic Metos Proveno – designed for heavy use



High tilting kettle is fast and easy to empty. Most trolleys fit under kettle's pouring lip.



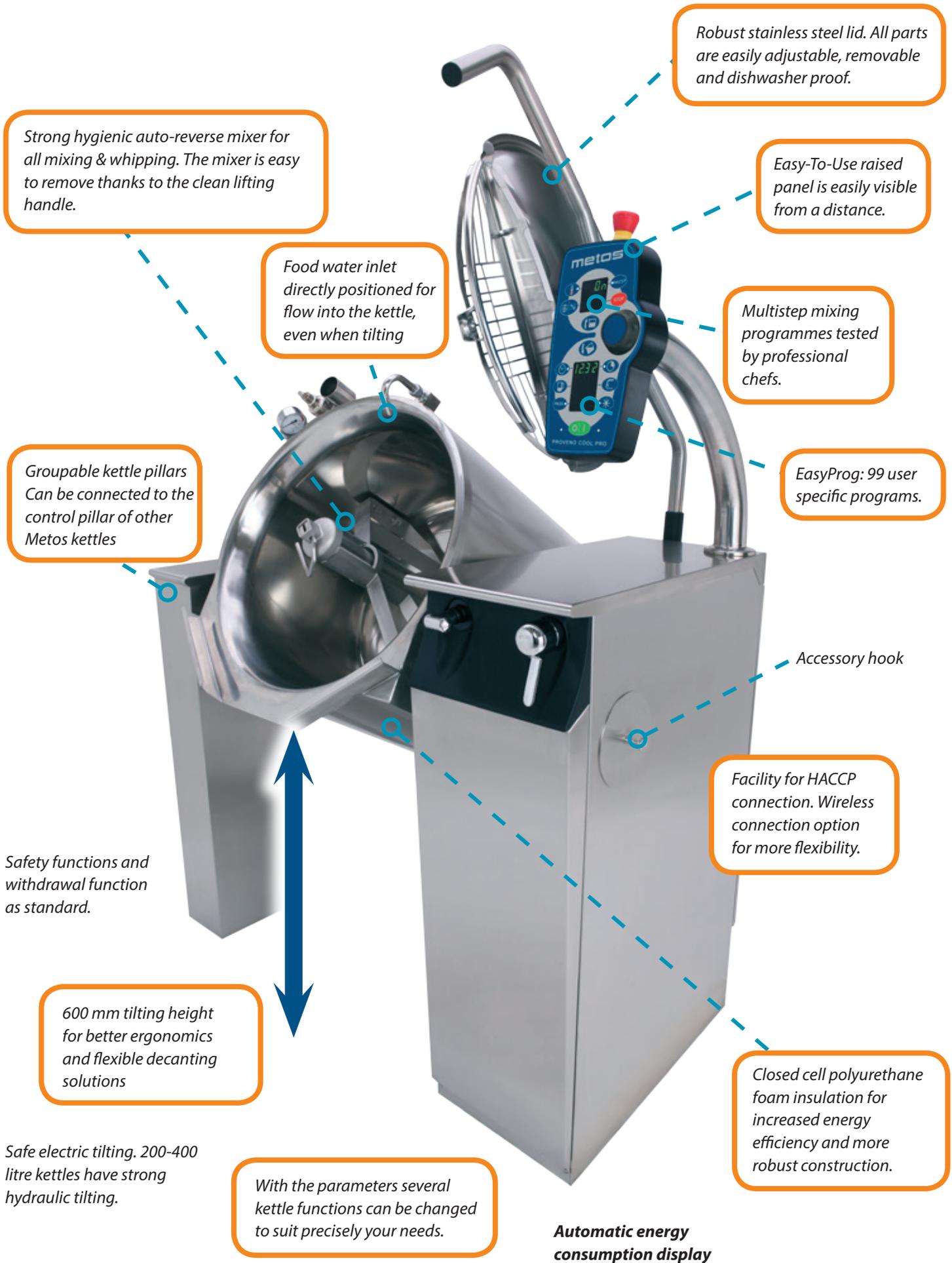
No more uncomfortable positions.



Kettle is ergonomic to clean because of its high tilt.

Distance to floor is over 600 mm when kettle is fully tilted.

METOS PROVENO



Robust stainless steel lid. All parts are easily adjustable, removable and dishwasher proof.

Strong hygienic auto-reverse mixer for all mixing & whipping. The mixer is easy to remove thanks to the clean lifting handle.

Easy-To-Use raised panel is easily visible from a distance.

Food water inlet directly positioned for flow into the kettle, even when tilting

Multistep mixing programmes tested by professional chefs.

Groupable kettle pillars Can be connected to the control pillar of other Metos kettles

EasyProg: 99 user specific programs.

Accessory hook

Safety functions and withdrawal function as standard.

Facility for HACCP connection. Wireless connection option for more flexibility.

600 mm tilting height for better ergonomics and flexible decanting solutions

Closed cell polyurethane foam insulation for increased energy efficiency and more robust construction.

Safe electric tilting. 200-400 litre kettles have strong hydraulic tilting.

With the parameters several kettle functions can be changed to suit precisely your needs.

Automatic energy consumption display

Practical details



1/1 GN workstation perfect for tools, ingredients, or standardised recipes

Unique stainless steel lid. All parts are easily removable and dishwasher proof. A safety grid lid comes as standard.



Cream soups safely. Handmixer fits firmly to a connection on a special lid and a special smaller mixer tool mixes simultaneously. The lid and the mixer tool for use with handmixer are suitable for all Metos kettles.



Strong, maintenance-free, auto-reverse mixer for all mixing, also whipping (140 rpm.). Large mixing surface mixes thoroughly. The mixer is easy to lift from clean handle. Removable scrapers. All parts are dishwasher safe. Also available as a heavy-duty version for extra heavy loads, standard in 400 litre kettles.



Raised control panel is clearly visible and it's protected from collisions.

Cleaning is easy



Automatic Burnt Prevent Control prevents food from burning to surfaces. Even milk based food does not stick or scorch. Kettle cleaning is extremely easy.

Seamless welding ensures no edges for dirt to hide.

Glossy, polished surface is easy to clean with cleaning brush or cleaning tool.



All lid parts and mixer tool parts can be washed in dishwasher.



Mixer tool holder for MPT-450 trolley helps to clean tool.



Heavy tools can be washed in tool wash trolleys, either manually or in a dishwasher.



Plenty of hand shower options.

Advanced food temperature control is standard in all Provenos

TempGuard

The food temperature is shown on the display continuously during cooking and cooling. It can be registered automatically for HACCP during the entire process.



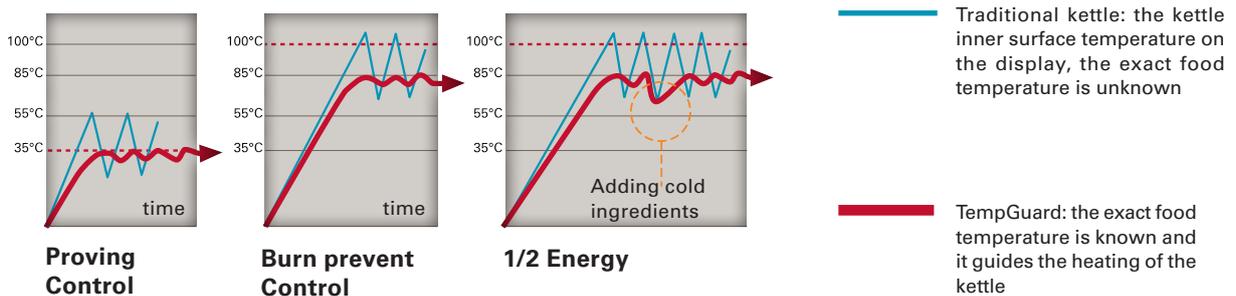
Energy savings: full power only when needed, otherwise always only half-power. No settings, fully automatic

Proving of dough at accurate proving temperature is safe and easy

No adjusting of the temperature – TempGuard reacts to temperature changes automatically

BurnPrevent Control for better cooking quality and extremely easy cleaning

More uniform and faster cooking



EasyRun program

EasyRun programming using web kettle control panel. One, two or three phase program and Clean+ wash program. The program is automatically saved and can be used later again. Can be programmed up to a week before launch.

EasyProg programming: 9 phase programs for your favourite recipes

EasyProg – programmable fully automatic process without user supervision. Programming is easy using web browser or kettle control panel. Programs can be saved to a USB stick and copied to other kettles.

Recipes can be programmed in 9 phases. Mixing and heating starts automatically at preset time. Also programmable cooking time. Automatic “first water” drainage, automatic fresh water filling for food, automatic Cook & Hold at preset temperature. Safety functions for electricity and water failures. If the process is delayed, it is shown on the display.



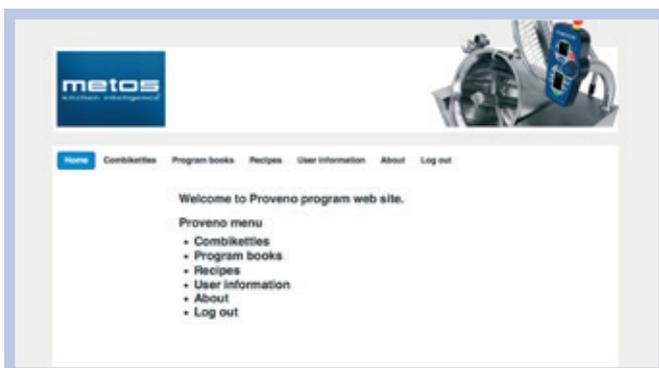
EasyProg

Fully automated multistep cook-chill programming in your Proveno.

COOK – CHILL

CHILL – HOLD

CHILL – REHEAT



Web browser view EasyProg



Proveno cooling options

Automatic cooling: Set target food temperature and start – that's it! 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 with available

cooling media, 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 builder.



Cooling with ice bank

Automatic ice water cooling C3 and C5 – closed circulation

Ice water cooling C3: Cooled water circulates between the ice builder and the kettle's steam jacket (closed circulation).

Two-phase cooling C5: Cooling starts with tap water, when temperature difference is big and switches over to ice water cooling, when the difference has decreased.



Automatic ice water cooling with Proveno Climatic, C3 – closed circulation

In the Metos Proveno Climatic kettle ice water circulates in the kettle's steam jacket and also in a special climatic mixing tool. Climatic tool shortens cooling time up to 50 %. With the help of the climatic mixing tool you can beat all existing chilling norms by far, for example 200 litre goulash from +98°C to +3°C in about 45 minutes! Metos Proveno Climatic kettle on p. 20.



Cooling with tap water

Automatic cooling with tap water C2 – open circulation

Set target temperature and start – that's it. Automatic steam jacket drainage after cooling.

* Kettle does not make water colder for cooling purposes. To achieve 18°C or less, kettle must be connected to an ice bank or fluid chiller.

Wireless temperature tracking for HACCP

Wireless HACCP options include a temperature tracking system that provides real-time temperature measurement. This can be monitored anywhere the internet is accessible. Should this not be enough, there is a mobile version for cell phones. The user can access on all information online and receive alarms as text messages if preset limits are breached. All this is linkable to the other key equipment in the kitchen, such as dishwashers, refrigeration, ovens and buffet areas. There are no servers to worry about, no software to install. Just log on and you are ready to go. The perfect paperless, in-house control system.



TempNet®

- Automatic
- Wireless
- Real-time
- Easy to install
- Device independent
- Modular
- Accessed via Internet
- 24/7 maintenance
- Incorruptible
- Alarm messages sent as SMS
- Extendable



METOS PROVENO



Metos Proveno 80E



Metos Proveno 150E

Metos Proveno	Code	Dimensions mm	Electric connectin
Metos Proveno 40E	4222150	1047x860x1000/1535*	400V 3N~ 12,75 kW 25A
Metos Proveno 60E	4222152	1047x945x1000/1535*	400V 3N~ 16,75 kW 32A
Metos Proveno 80E	4222154	1154x1000x1000/1535*	400V 3N~ 20,75 kW 40A
Metos Proveno 100E	4222156	1154x1000x1000/1535*	400V 3N~ 20,75 kW 40A
Metos Proveno 150E	4222158	1360x1070x1000/1535*	400V 3N~ 25,5 kW 50A
Metos Proveno 200E	4222160	1360x1070x1000/1535*	400V 3N~ 35,5 kW 63A
Metos Proveno 300E	4222162	1560x1270x1000/1535*	400V 3N~ 49,5 kW 100A
Metos Proveno 400E	4222164	1560x1280x1050/1535*	400V 3N~ 59,8 kW 100A

Metos Proveno steam	Code	Dimensions mm	Electric connection	Steam cons.
Metos Proveno 40S	4222701	1047x860x1000/1535*	230V 1~ 1,05 kW 16A	12 kg/h
Metos Proveno 60S	4222702	1047x945x1000/1535*	230V 1~ 1,05 kW 16A	18 kg/h
Metos Proveno 80S	4222703	1154x1000x1000/1535*	230V 1~ 1,05 kW 16A	24 kg/h
Metos Proveno 100S	4222704	1154x1000x1000/1535*	230V 1~ 1,05 kW 16A	30 kg/h
Metos Proveno 150S	4222705	1360x1070x1000/1535*	230V 1~ 1,8 kW 16A	45 kg/h
Metos Proveno 200S	4222706	1360x1070x1000/1535*	400V 3N~ 2 kW 16A	60 kg/h
Metos Proveno 300S	4222707	1560x1270x1000/1535*	400V 3N~ 2 kW 16A	90 kg/h
Metos Proveno 400S	4222708	1560x1280x1050/1535*	400V 3N~ 2,7 kW 16A	120 kg/h

*control pillar/control panel

Installation frame kits for single kettle	Code
Surface installation frame	4222188
Sub-surface inst. frame	4222190

Installation frame kits for kettle groups	Code
Surface installation frame	4222192
Sub-surface inst. frame	4222194

Adapter to old Proveno frame	Code
Surface installation frame	4222210
Sub-surface inst. frame	4222210

Standard:

- High tilting kettle (600mm)
- Bottom mixing tool, detachable scrapers
- Safety grid lid
- TempGuard temperature control
- Multi-function timer
- Tilting while mixing function
- Water add when tilting
- Auto tiltback and other custom specific parameters
- USB port on control panel
- Energy optimization connection
- HACCP facility
- Measuring stick
- Energy consumption measuring on display

METOS PROVENO FACTORY OPTIONS

Proveno factory options

Installed at the factory	Code
Food water automatics	4222180
Automatic tap water cooling (C2)	4222168
Ice water cooling, incl. icewater connection (C3)	4222170
Two phase cooling, incl. icewater connection (C5)	4222172
Drainage with pressurised air C3 or C5 cooling*	4222768
Standard Handshower	4222174
Heavy Duty Handshower	4222176
Reel-in Handshower	4222178
Wireless HACCP Transmitter Tempnet	4222186
EasyRun -Programming, 3 programs + wash program	4222182
EasyProg -Programming, 99 programs	4222184
Draw off tap D1-std	4211972
Draw off valve connection D2 SMS63 (delivered plugged)**	4222135
Arc valve CIP D2 SMS63 TC/ SMS51 male end	4222747
Butterfly valve with spout D2 SMS63 TC	4215858
Adapter for pump hose D2 SMS63 TC/ SMS51 male end	4222764
Heavy Duty mixer 150 L***	4215823
Heavy Duty mixer 200 L***	4215720
Heavy Duty mixer 300 L***	4215814

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

**For 80-400 litre kettles.

***400 litre kettle comes with Heavy Duty mixer as standard.



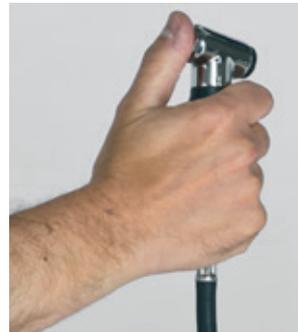
Automatic food water filling: adjustable customer specific bypass of water before filling for food production, water filling and measuring without supervision, manual filling with push button litres continuously on display. Even while tilting.



Standard hand shower



Heavy duty hand shower



Reel-in hand shower



Draw off tap D1-std



Draw off valve connection
D2 SMS63 TC
(delivered plugged)



Arc valve CIP D2 SMS63 TC/
SMS51 male end



Butterfly valve with spout
D2 SMS63 TC



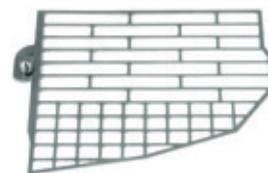
Adapter for pump hose D2
SMS63 TC/ SMS 51 male end

METOS PROVENO ACCESSORIES

Accessories	Code
Strainer plate 40-60	4222196
Strainer plate 80-100	4222198
Strainer plate 150-200	4222200
Strainer plate 300-400	4222202
Strainer platen extension 300-400	4222204
Pouring adapter 150-200	4222206
Pouring adapter 300-400	4222208
Whipping grid 40-60	4211203
Whipping grid 80-100	4211193
Whipping grid 150-200	4211186
Whipping grid 300	4211179
Whipping grid 400	4215872
Evaporation lid 80-100 L	—
Evaporation lid 150-200 L	—
Evaporation lid 300-400 L	—



Strainer plate



Whipping grid

Heavy Duty Mixing tool retrofit	Code
Heavy Duty Mixing tool 150 L	4215822
Heavy Duty Mixing tool 200 L	4215719
Heavy Duty Mixing tool 300 L	4215721
Heavy Duty Mixing tool 400 L	4215868



Strainer plate extension for 300-400 litre kettles



Pouring adapter

Kettle cleaning	Code
Cleaning tool 60 L	4222728
Cleaning tool 80 L	4222729
Cleaning tool 100 L	4222730
Cleaning tool 150 L	4222731
Cleaning tool 200 L	4222732
Cleaning tool 300 L	4222733
Cleaning tool 400 L	4222734
Cleaning brush	4000028
Scraper	4000029



Evaporation lid



Heavy duty tool

Accessories	Code
Measurement stick 40	4222212
Measurement stick 60	4222214
Measurement stick 80	4222216
Measurement stick 100	4222218
Measurement stick 150	4222220
Measurement stick 200	4222222
Measurement stick 300	4222224
Measurement stick 400	4222226



Cleaning tool is attached to the mixing tool



Cleaning brush

Accessories	Code
Potato stick Soft 670	4000030
Ergo dispensing scoop	4252305
Pouring support	4000012
Exhibition stand	4212359

Upon request:

Sous Vide kit for Proveno 80-200 L

Hand mixer kit available for Proveno 40-100L kettle



Scraper

Trolleys	Code
Multipurpose trolley MPT-450, GN1/1	4554132
Mixer tool holder to MPT-450 trolley	4215990
Draining aid to MPT-450 trolley	4215993
Multipurpose trolley MPT-2/450, GN2/1	4554133
Mixer tool wash trolley MWT	4554560
Mixer tool wash trolley MWT2 for 2 tools	4554562
Kettle accessory trolley	4554564

METOS PROVENO ACCESSORIES



Potato stick



Dispensing scoop



Measurement stick



Pouring support



Sous Vide basket and Sous Vide tool



Hand mixer kit



Multipurpose trolley MPT-450



Mixer tool holder for MPT-450



Draining aid for MPT-450



Multipurpose trolley MPT-2/450



Kettle accessory trolley



Mixer tool wash trolley MWT

INSTALLATION FRAMES

These kits include both frames, measuring template and instructions

Singular Kettles- Surface	Art.nr.	Viking	Culino	Proveno
40E.60E.80E.100E	4215837	x	x	
150E.200E.300E.400E	4215839	x	x	
40S.66S.80S.100S.150S.200S.300S.400S	4215839	x	x	
40E.60E.80E.100E.150E.200E.300E.400E	4222188			x
40S.60S.80S.100S.150S.200S.300S.400S	4222188			x

Singular Kettles- Sub Surface	Art.nr.	Viking	Culino	Proveno
40E.60E.80E.100E	4215838	x	x	
150E.200E.300E.400E	4215840	x	x	
40S.66S.80S.100S.150S.200S.300S.400S	4215840	x	x	
40E.60E.80E.100E.150E.200E.300E.400E	4222190			x
40S.60S.80S.100S.150S.200S.300S.400S	4222190			x

Group Kettles- Surface	Art.nr.	Viking	Culino	Proveno
40E.60E.80E.100E	4215845	x	x	
150E.200E.300E.400E	4215843	x	x	
40S.60S.80S.100S.150S.200S.300S.400S	4215843	x	x	
40E.60E.80E.100E.150E.200E.300E.400E	4222192			x
40S.60S.80S.100S.150S.200S.300S.400S	4222192			x

Group Kettles- Sub Surface	Art.nr.	Viking	Culino	Proveno
40E.60E.80E.100E	4215846	x	x	
150E.200E.300E.400E	4215844	x	x	
40S.60S.80S.100S.150S.200S.300S.400S	4215844	x	x	
40E.60E.80E.100E.150E.200E.300E.400E	4222194			x
40S.60S.80S.100S.150S.200S.300S.400S	4222194			x

Installing Groups of kettles

Kettles should be installed largest on the users left, and descending accordingly.

When ordering kettle groups, please specify the positions of the kettles in the group.

To attach a larger kettle or a Proveno to the right side of a Viking or a Culino kettle, please contact international sales for direct quotation.

Adaptor Kits for Existing Kettles

4222210	New Proveno to Old Proveno
4222210	New Proveno to Culino
4222210	New Proveno to Viking



Sub surface installation
frame support pillar



Sub surface installation
frame control pillar

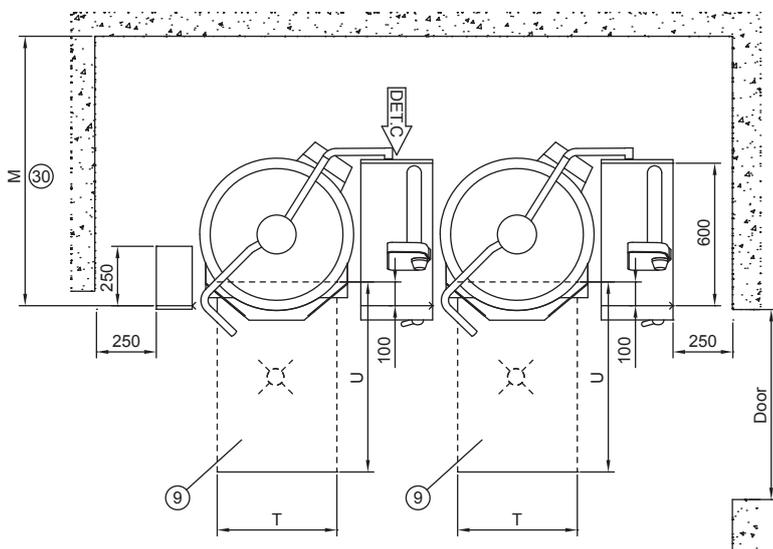
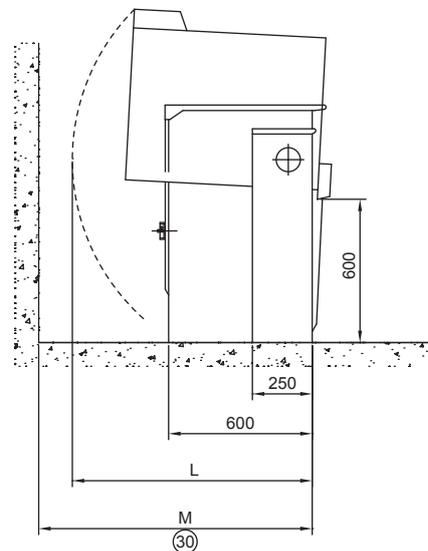
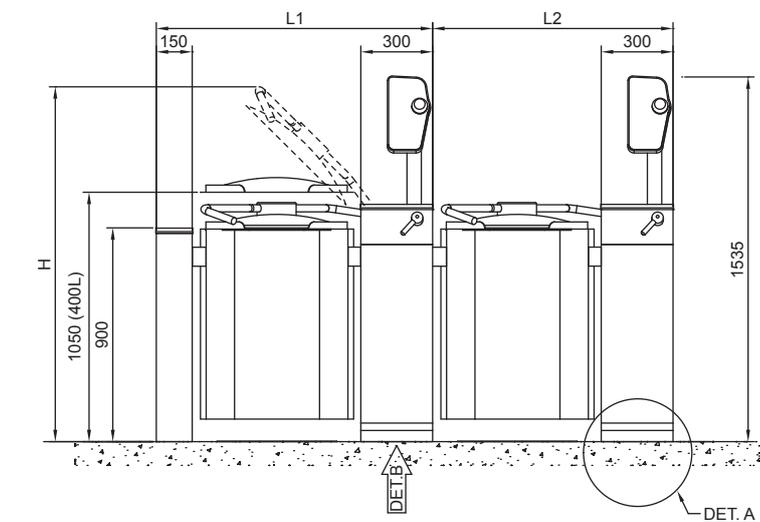


Surface installation
frame support pillar



Surface installation
frame control pillar

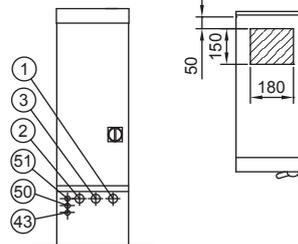
INSTALLATION DRAWING



Connection options

DET. C
Connection from back

DET. B
Connection area from ground

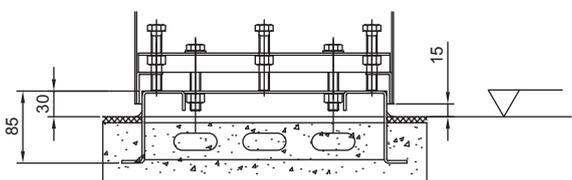


- ② R 1/2"
- ③ R 1/2"
- ⑤0 R 1/2" (option)
- ⑤1 R 3/4" (option)
- ④3 R 1/2" (option)

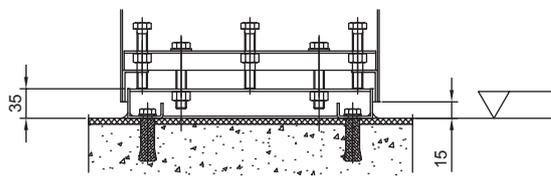
Proveno 2G	L1	L2	H	L	M	U	T	Door
40E	1047	897	1740	860	1080	800	400	800
60E	1047	897	1740	945	1080	800	400	800
80E	1154	1004	1745	1000	1230	800	500	800
100E	1154	1004	1745	1000	1230	800	500	800
150E	1360	1210	1945	1070	1175	800	600	1000
200E	1360	1210	1945	1070	1175	800	600	1000
300E	1560	1410	2110	1270	1300	1200	600	1200
400E	1560	1410	2080	1280	1315	1200	600	1200

DET. A

Installation on subsurface frames casted into the floor.



Installation on surface installation frames.





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GROUP