



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.

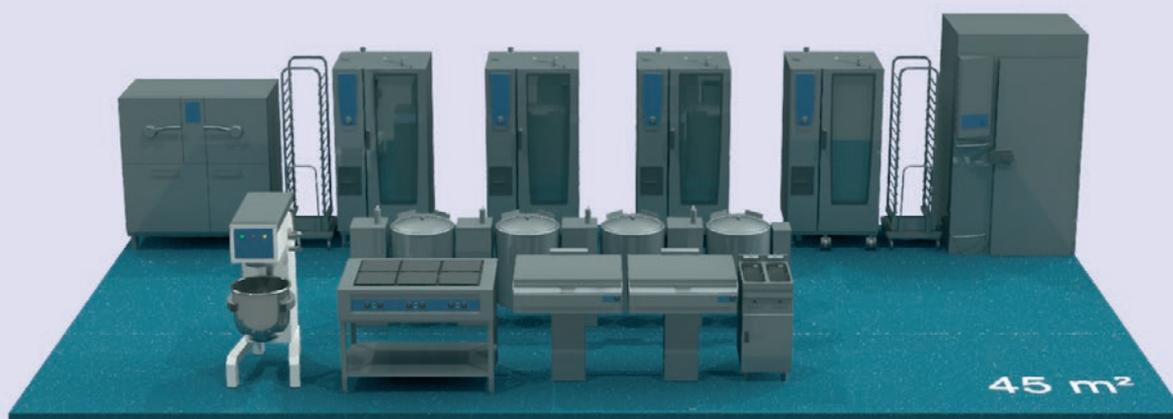
We have seen wide spread improvements in all areas of production equipment functions, logistic capabilities, distribution and regeneration systems that get the food to the client.

Advantages of Cook Chill

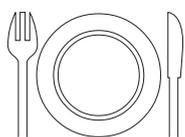
- State of the art hygiene control
- Chilled food banks allow better inventory flow of outgoing food
- Production times are greatly reduced, almost 50% in most cases
- Centralized production kitchens can feed many satellite sites
- Reduced foot print of kitchens due to high volume equipment
- Consistency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



Traditional central kitchen



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



1500



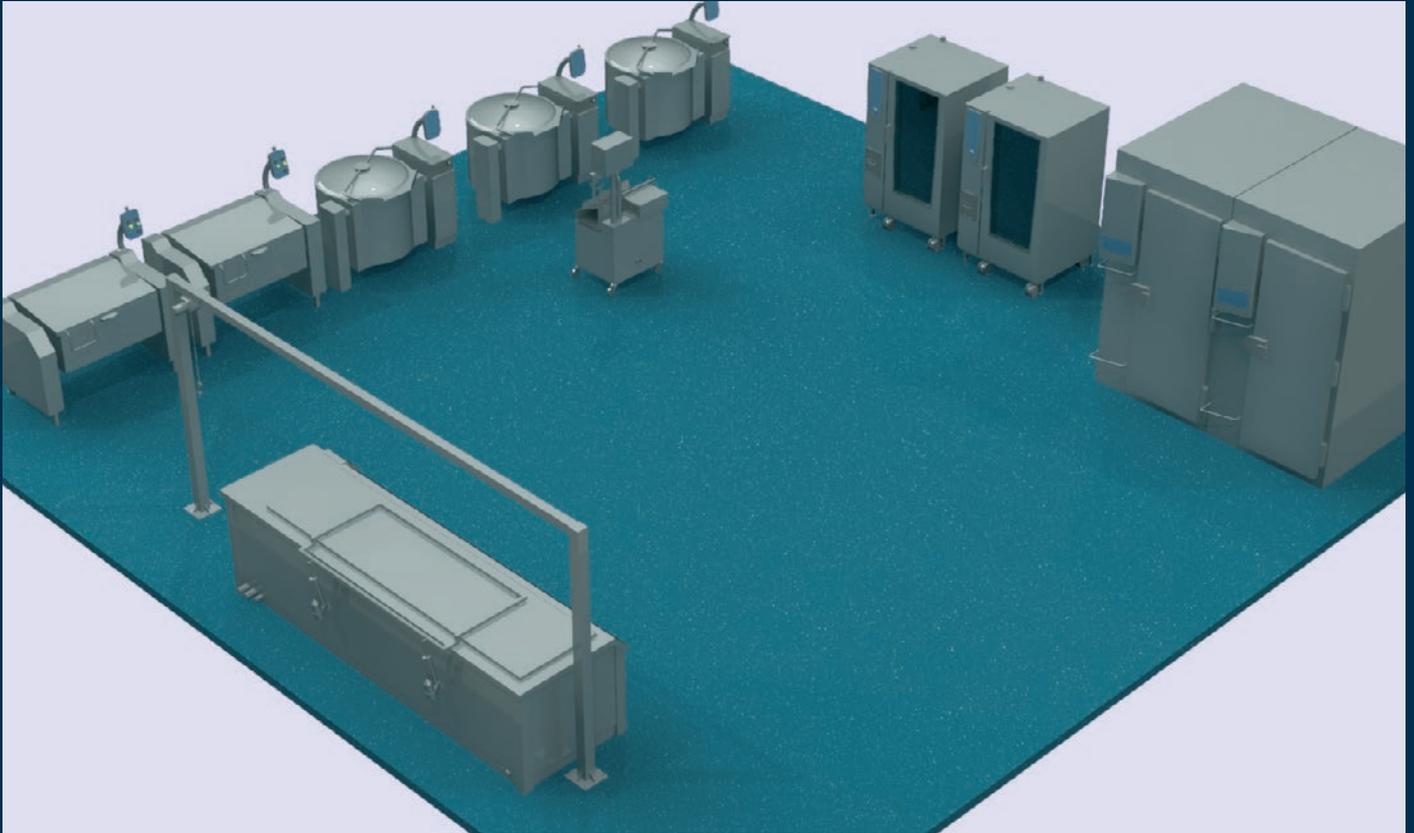
10

45 m²

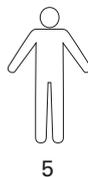
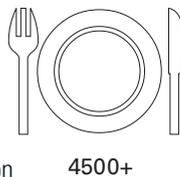
Equipment space
requirement

**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.

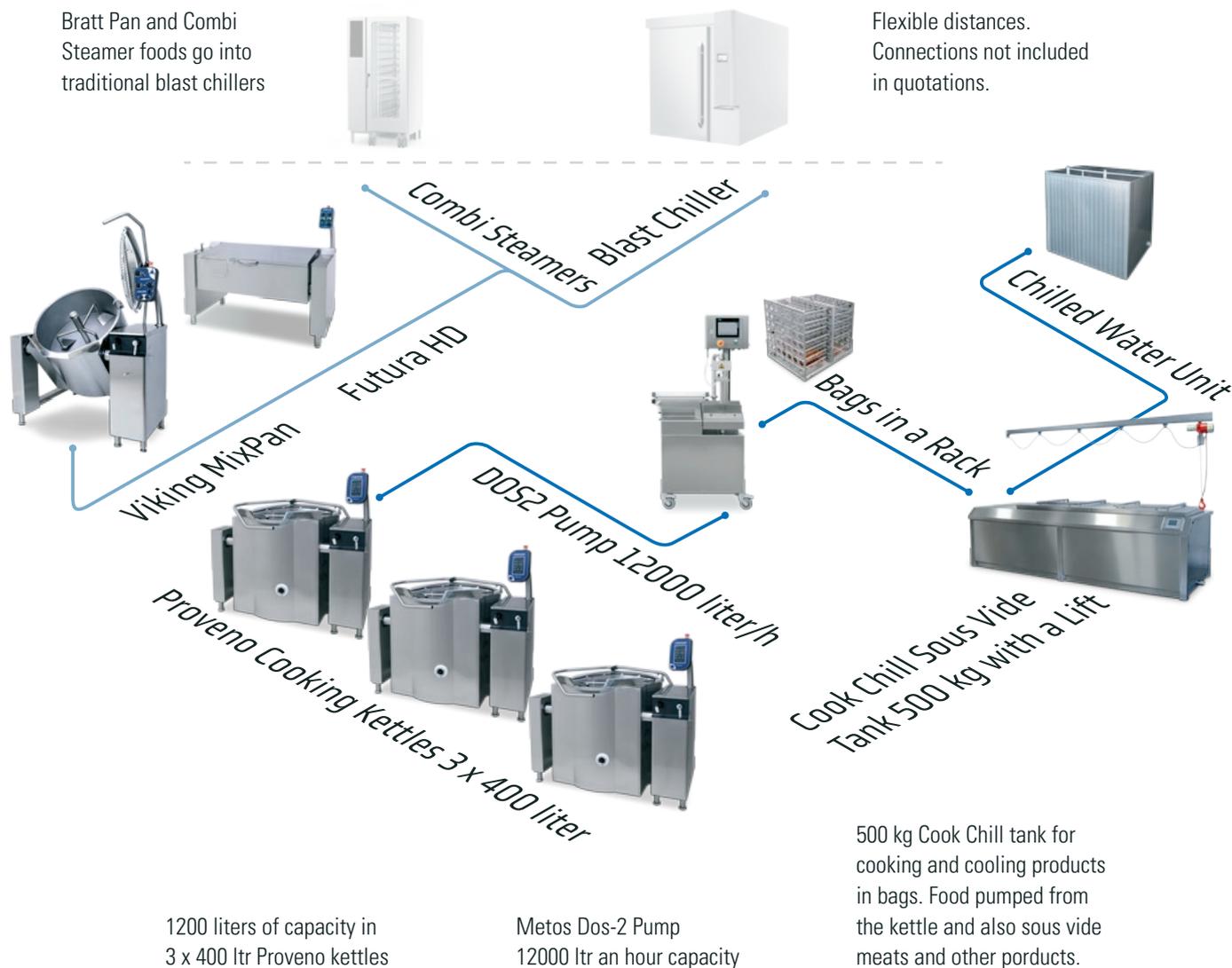
Products can be pumped into bags, those bags are chilled, those bags are then stored for up to a month before use. Ease of production and ease of logistic management is the result of this system.

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.



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

Dosing pumps

The pumping system can accommodate 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.



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.

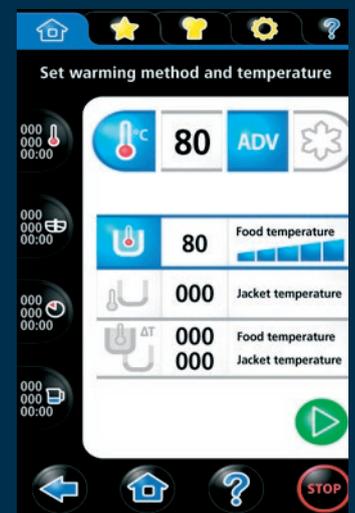


**Loaded
with smart
functions**



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 Cook Chill Tank



Sous vide basins 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 Marinade
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





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