

metos

cooking solutions

***Metos CulinoPro is a smart solution
for easy and economical food production***

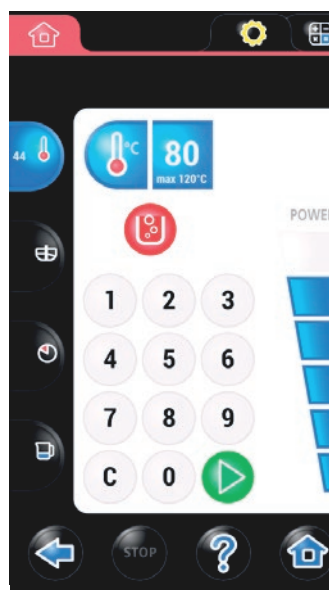


Metos CulinoPro Combi Kettle

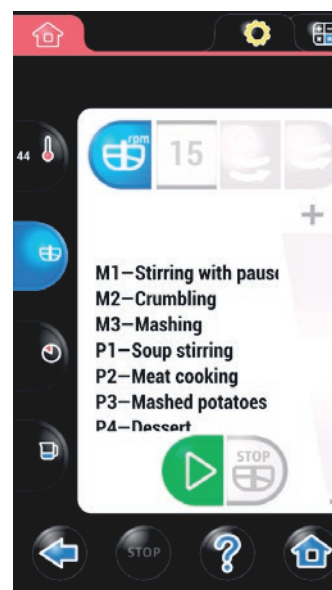
**Metos CulinoPro
has all you need
for intelligent and
economic cooking**



Guided touchscreen with clear symbols.



Standard temperature and output settings.



Ready-to-use mixing patterns for various types of mixing.

Metos CulinoPro Combi Kettle

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.

Raised control panel is clearly visible, simple to use and protected from collisions.



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



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.



Handshower is optional, pictured standard model S1. Also heavy duty handshower S2 available.

All kettle sizes suitable for free standing installations.

Temperature control and HACCP



Intelligent 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 precisely or set the boiling option. The food temperature and the kettle jacket temperature are constantly displayed while cooking and cooling.

All temperatures are recorded and saved for future reference. The temperature data can be downloaded to a USB stick for monitoring purposes.

Cooling with CulinoPro



In-kettle cooling

Set target food temperature and start! The food temperature is displayed during cooling.

Cooling with tap water

Automatic cooling with tap water C2 – open circulation

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.

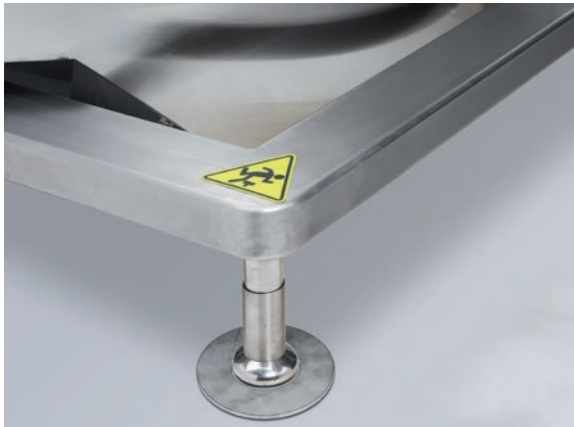
Automatic stop when the product is not cooled down further, safety functions to avoid unintentional cooling.

Cool & Hold function keeps the food at set temperature. Cooling media is tap water.

CulinoPro free standing installation

All unique features

- Free standing kettles can be group installed
- Installation flanges prevent kettle from moving but not lifting away when needed
- CulinoPro, Proveno 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 and kettle groups.

Standard features

- CulinoPro kettle with integrated mixer
- Electric heating
- Stepless mixing speed in all sizes 15-140 rpm, autoreverse
- Elevated control pillar with guiding touch panel 7"
- Audiovisual signals for user
- Function timer
- 9 Preset Mixing Patterns
- Intelligent power setting from gentle warming to full power.
- Automatic measured food water filling
- Electric tilting 40-150 L kettles, hydraulic tilting 200-400 L kettles
- Auto tilt-back
- USB Port on control panel for software updates and HACCP data saving
- Teacher status for training
- Phone app for training
- Diagnostics for maintenance
- Energy and water consumption measuring
- 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 CulinoPro 60 L free standing



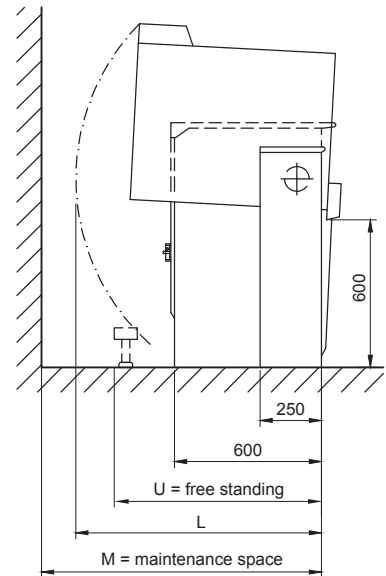
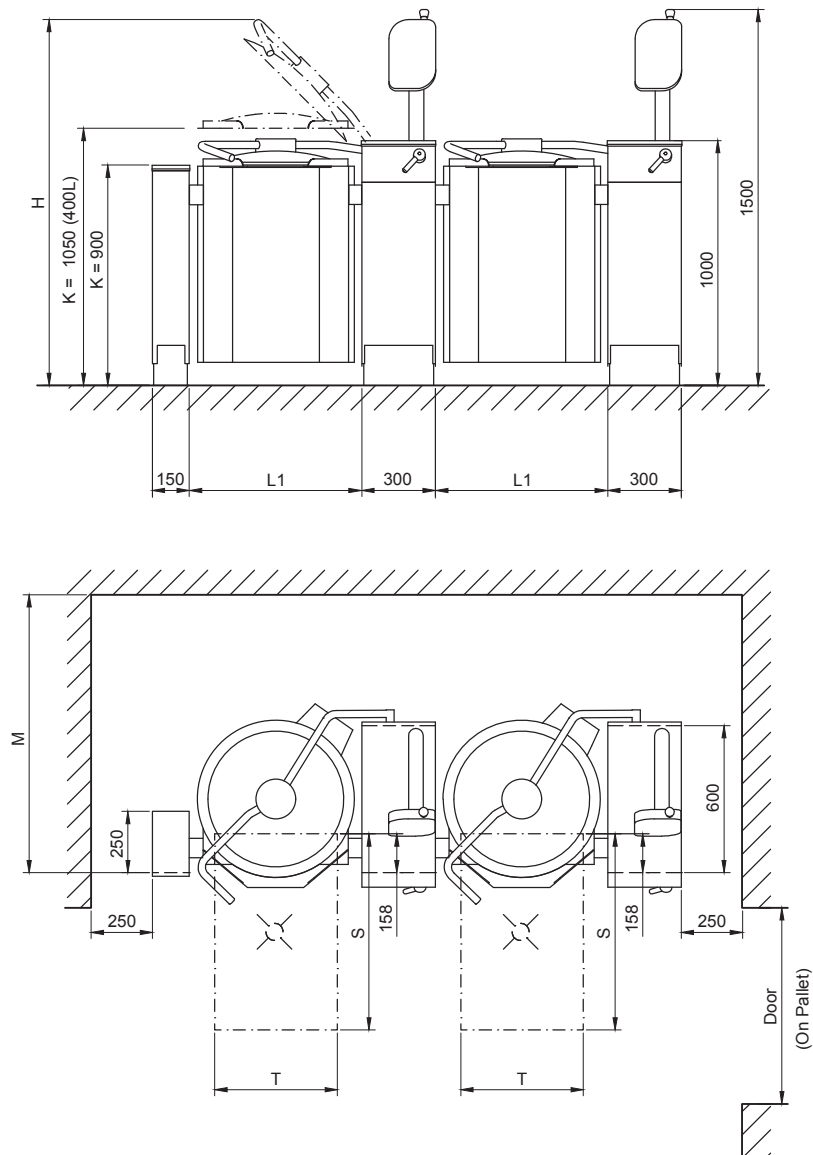
Metos CulinoPro 400 L free standing

***All you need for
intelligent cooking***

Metos CulinoPro	Code	Dimensions mm	Electric connection
Combi kettle CulinoPro 40E	MG4224500	1047x720x900/1535*	400V 3N~ 12,5 kW 25A
Combi kettle CulinoPro 60E	MG4224502	1047x720x900/1535*	400V 3N~ 18,0 kW 32A
Combi kettle CulinoPro 80E	MG4224504	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Combi kettle CulinoPro 100E	MG4224506	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Combi kettle CulinoPro 150E	MG4224508	1360x920x900/1535*	400V 3N~ 27,6 kW 50A
Combi kettle CulinoPro 200E	MG4224510	1360x920x900/1535*	400V 3N~ 35,6 kW 63A
Combi kettle CulinoPro 300E	MG4224512	1560x1100x900/1535*	400V 3N~ 47,6 kW 80A
Combi kettle CulinoPro 400E	MG4224514	1560x1100x1050/1535*	400V 3N~ 62,0 kW 100A

*control pillar/control panel

Dimensions



CulinoProL1	H	K	L	M	S	T	U	(On Pallet) Size varies according to installation frame	Weight (kg)
(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)		
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 CulinoPro options

Installed at the factory	Code
Cooling C2 auto tap water open circuit	MG4222950
Double water connection	MG4212292
Handshower standard S1	MG4222966
Handshower heavy duty S2	MG4222964
Draw off valve D1-std 40 mm	MG4211972
Bottom valve connection D2-B/AUS SMS63 80-400L delivered plugged	MG4222135
Socket outlet 230V 10A behind control panel	MG4224026

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.

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

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

Blender kit	Code
Blender kit for CulinoPro 40 L	MG4222735
Blender kit for CulinoPro 60 L	MG4222736
Blender kit for CulinoPro 80 L	MG4222737
Blender kit for CulinoPro 100 L	MG4222738

Includes blender lid, special mixing tool and blender MF2000 Combi



Handshower standard S1



Handshower heavy duty S2



Draw off valve D1-std 40 mm



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

Advanced control with Proveno

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 Diagaomix 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.



Proveno Sous Vide Kettle



Experience the convenience of the Proveno Sous Vide kettle, allowing you to effortlessly cook and chill foods within sealed bags. Boasting a substantial 400-liter kettle capacity and a sous vide capacity of 100 kilograms, this innovative kitchen tool accommodates your culinary needs.

The unique design involves using baskets to hold the food bags, which are easily raised and lowered by an integrated lifting arm. The Proveno Sous Vide kettle is equipped with a specialized sous vide circulator for precise water temperature control.

Additionally, it can function as a standard Proveno cooking kettle with the inclusion of a standard mixer tool. For optimal performance, connect the kettle to a chilled water unit which Metos can supply.

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

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

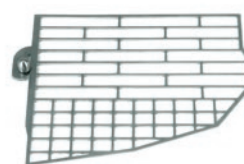
Accessories	Code
Potato stick Soft 670	MG4000031
Pouring support	MG4000012
Hot fill bag support	MG4222727
Swinging pouring support 40/60 for GN containers	MG4224048
Swinging pouring support 80/100 for GN containers	MG4224050
Swinging pouring support 150/200 for GN containers	MG4224052
Swinging pouring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



Measurement stick



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***

BGL *Rieber*

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