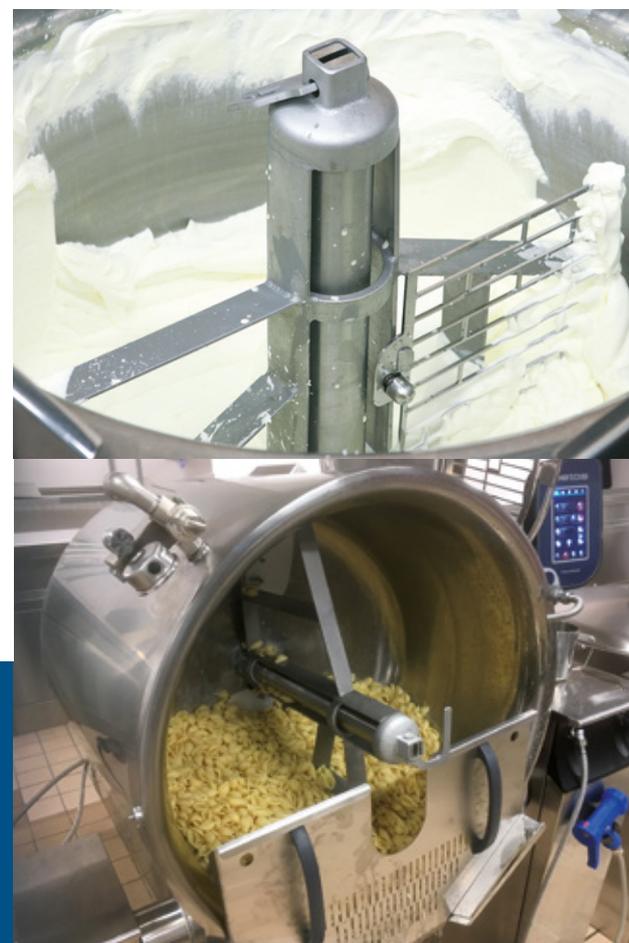


# For Easy and Economic Food Production

## Metos Combi Kettles and MixPan

...labour saving and consistent  
results for your hospital





# The easy, efficient and effortless way to cook hospital meals

Combi kettles combine a heavy-duty food mixer with tilting bratt pan, conventional boiler and boiling range in just one multifunctional unit - perfect for any hospital, to cook healthy food in bulk.

Combi kettles are easy to use and produce a large amount of food from a small footprint.

Whatever you are cooking, the Metos Proveno and Viking combi kettles will save you a huge amount of time, labour and money.

Combi kettles are among the most versatile items of modern hospital catering equipment, allowing you to produce anything from soups, stews and curries, mashed potatoes and gravy, to desserts, bread, cake mixes and custard.

Metos kettles present hospitals with a solid and safe production solution. Europe's market-leader in cooking kettles, Metos manufactures 40 litre models through a range of sizes up to 400 litres, in both electric and direct steam versions.

BGL Rieber has supplied and installed Metos kettles to hospitals as well as schools, universities, CPUs, prisons and food producers throughout the UK for many years, because they represent a reliable and cost effective solution for bulk cooking.

# Proveno 4G...

## It does all the hard work for you!

**Metos Proveno is a Finnish-made smart mixing combi-kettle.**

- Reliable automation ensures routine food production without constant monitoring.
- Regular recipes can be programmed in and allowed to run, freeing up valuable time, whilst knowing the Proveno will produce a consistently perfect result.

... and nothing will burn or stick thanks to automatic temperature control and stirring.

**Supplied with full training package**

Kettles come with a full training package to ensure you maximise their full potential.



The Metos Proveno 4G takes the effort and time out of most cooking from mashed potatoes to fillings for pasties.



# Touchscreen allows for easy programming

## Programming is now a standard feature in Proveno.

The kettle has various standard programmes already installed, which are easily edited and saved for your own use, together with the necessary ingredient data.

You can create favourite pages for programmes and sort the pages according to subjects, for example, potato dishes, sauces, cake mix.

Ready to use programmes can even be pre-set to start automatically.

## Easy programming via touchscreen.

The control panel is fully raised with a highly visible and easy-to-read digital interface, which is protected from knocks, as well as steam rising from the kettle.

**An unlimited number of programmes with unlimited number of programme phases may be saved and read.**



Click or scan here to see the Proveno making easy work of making bolognese sauce, mashed potatoes and pastry cream.



- Informative and simple touch screen with various symbols and language options
- Only available functions are active in the menu
- Adjustable audio-visual signals
- Info and error pop-up messages
- Service diagnostics are available on the display
- IP68 protected USB connection in the back of the panel
- Software updates via USB
- HACCP data is saved via USB
- Various user levels - making changes in the programming requires logging in
- Extensive kettle settings database, which is managed by users
- Demo mode for new users
- Users may alter mixing patterns and create new programmes
- Energy saving mode for touch screen
- Emergency stop function

# Viking Combi 4G...

## Reliable and safe!



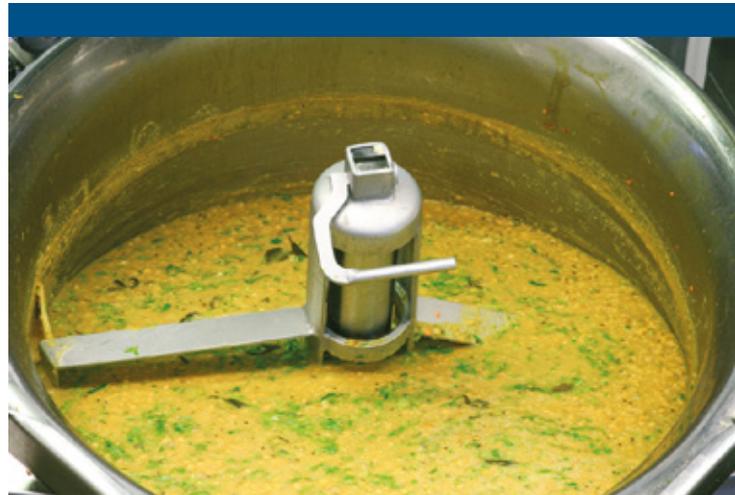
**The range of Viking Combi and Viking Cooking Kettles, with or without an integrated bottom mixer, are an efficient and user friendly basic kettle for almost all types of professional kitchen.**

### Your safe choice

Thanks to the large steam jacket, that extends to the kettle's upper rim, soups, sauces and many other products will be cooked faster. Electrical tilting makes unloading easy.

Viking kettles can also be installed 'in line', without the support pillar in the middle which saves space in a kitchen.

Ask us about the training and product support provided by BGL Rieber and about our recipes for kettle-made stews, casseroles, sauces, desserts, soups, curries, mashed potato and vegetable dishes, rice puddings, custards...



# Cook large quantities effectively – up to 400 litres at a time.

# Viking - performance for large scale food production

Smooth motorized tilting makes decanting the Viking Combi 4G easy and a fully insulated kettle body saves your kitchen energy while improving workplace safety. Distance to the floor is over 600 mm when kettle is fully tilted. High tilting kettle is fast and easy to empty. Most trolleys fit under kettle's pouring lip.

The Viking Combi features an integrated mixer for versatile food production of both hot and cold food. When equipped with optional cooling, the Viking Combi makes a complete process from start to finish.

The kettles come in sizes from 40-400 litres in size. There are a variety of options and attachments for the kettle.

## **Automatic cooling in Viking kettles: Set target food temperature and start !**

### **Manual cooling with tap water C1\***

Handshower hose is connected to kettle jacket's "water inlet" connection. Also "water inlet" and "water outlet" valves must be set into right position before and after cooling.

### **Automatic cooling with tap water C2\***

Automatic steam jacket drainage after cooling. Cooling media is tap water.

\*Kettle does not make water colder for cooling purposes.



Strong, maintenance-free, auto-reverse mixer for all mixing, also whipping. Also available as a heavy-duty version for extra heavy loads.



# Viking MixPan...

## Sear, brown, braise and mix in the same pan...

**The Metos Viking MixPan is a brattpan with integrated mixing function. It's reliable automation takes care of routine food production without constant care and monitoring.**

The pan can be controlled by the user to mix and cook at the same time.

Tilting height from the pouring spout to the floor is 600mm.



It is ideally suited to the modern hospital kitchen because it is suited to 'isolated' cooking, is easily operated by just one person, and can run automatically, producing consistent results because it ensures braised, fried or sauteed food, sauces and dairy custard cannot not stick or burn.

With a choice of capacities including 150L and 200L, the MixPan has a working temperature up to 250°C and features proven safeguards while in use.

### Meets the highest hygiene requirements

The control panel of the Metos Viking MixPan is fully raised from the control pillar, protecting it from any splatter and keeping it out of the way when cleaning the machine.

All parts that become dirty in everyday use are easily removable without special tools and are cleaned using a dishwasher.

The mixing tool has removable, easy to clean, special food grade thermopolymer scrapers.

The stainless-steel lid has a large, removable safety grid to facilitate the adding of liquids and raw ingredients, while mixing.

Whatever your hospital  
bulk cooking requirements,  
call the experts...

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