

metos
kitchen intelligence[®]

Metos Proveno Combi Kettle

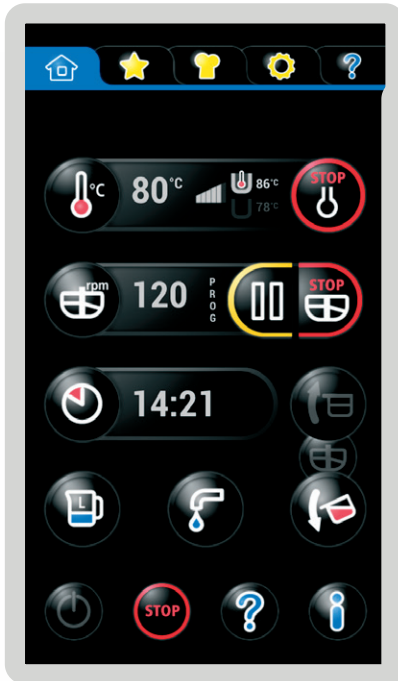
Proveno is an Intelligent
and Simple Answer



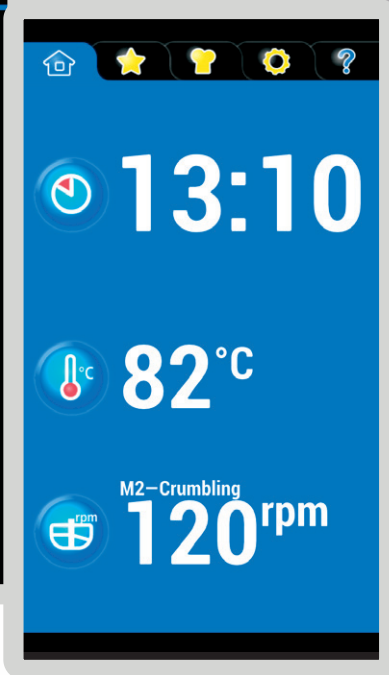
for Easy and
Economic Food
Production

www.metos.com/manufacturing

Metos Proveno is approachable and intuitive ...LOADED WITH SMART FUNCTIONS



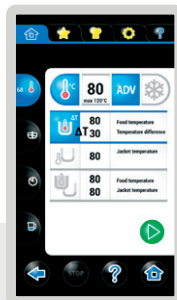
Guided touchscreen with clear symbols.



Various phases are displayed on the status display. Audible signals inform the user about any required actions.



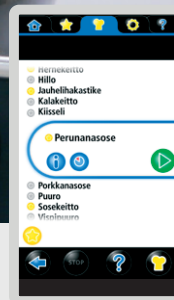
Standard temperature and output settings.



ADVANCED control according to exact temperature of both the food and the kettle jacket as well as the temperature difference of the two.



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



Ready-to-use programmes for standard dishes. Recipe windows and audible prompting signals.

METOS PROVENO



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.



All kettle sizes suitable for free standing installations.



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.



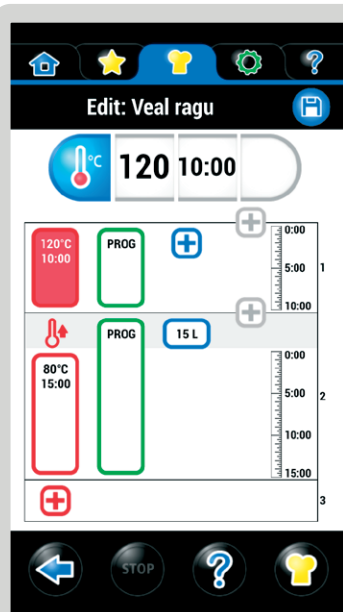
Reel-in handshower or other handshower models are optional.

Touchscreen enables easy programming

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

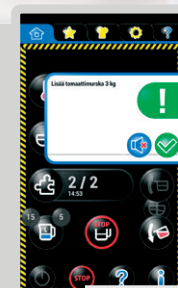
Tips

Ready to use programmes may be pre-set according to time and date, for example, for preparing porridge for Monday morning.

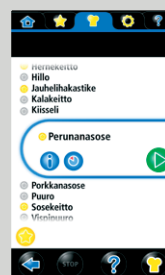


You can export all kettle functions to programmes.

Pre-set starting of the programmes according to time and date.



Ingredients may be listed in the recipe windows.



Favourite pages for saving the most popular programmes according to, for example, the recipe's main ingredient.

Proveno free standing installations including groups, steam kettle groups, ice bank kettles

- 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 4G and Viking 4G kettles can be mixed in groups



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

All unique features!!

Space saving group installations
- even free standing kettle can be group installed saving space of another pillar
- Proveno 4G and Viking 4G kettles can be mixed in same groups
- no restrictions to kettle sizes, any size or order within the group



Also steam kettles and ice bank connected kettles can be installed in groups.

ProTemp temperature control is based on real-time temperature



Sous vide

Cooking in low temperature

Melting chocolate

Mixing and proving of dough

Cold production and desserts

Milk-based foods

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 saved and downloadable to USB sticks for inhouse monitoring purposes.

Wireless temperature monitor Metos ioLiving for inhouse controlling

Metos ioLiving is a wireless, easy-to-use and quickly implemented temperature monitoring system which enables ensuring food safety and quality monitoring easily and efficiently. The Metos ioLiving sensors collect temperature data in real time, and transfers the data via Bluetooth to Android mobile phones or tablets. From the phone or tablet the data is further transferred to online service supporting all browsers. Metos ioLiving enables you to monitor the circumstances at various measuring points and locations online wherever you are. Human errors are eliminated in entering data and employees become available for more productive tasks.

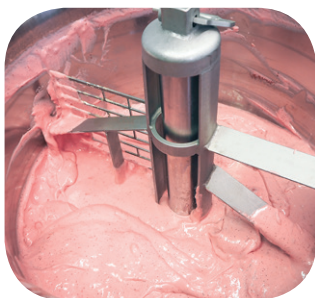
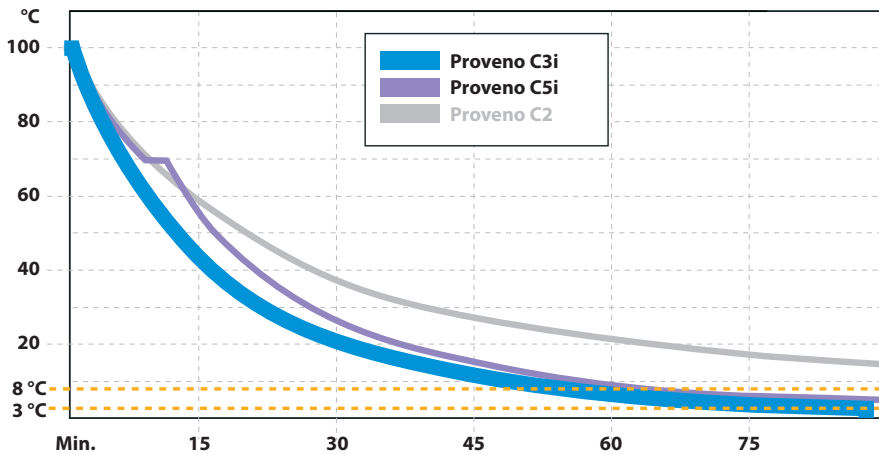


ioLiving

Metos ioLiving is a fully automated wireless monitoring system which enables real-time monitoring and saving of inhouse data in professional kitchen environments.

- Inexpensive, and easy to install and use
- No software installations (cloud service)
- Transfers data to mobile phones and tablets
- Supports all browsers
- Daily, weekly and monthly reports
- Alarms

Automatic cooling by Proveno is better and quicker than ever



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 – closed circulation

Ice water circulates between the ice builder and the kettle’s steam jacket (closed circulation). Drainage with pressurised air saves water in ice water circulation.

Automatic two-phase cooling C5i

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.

* 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's attention to details and accessories



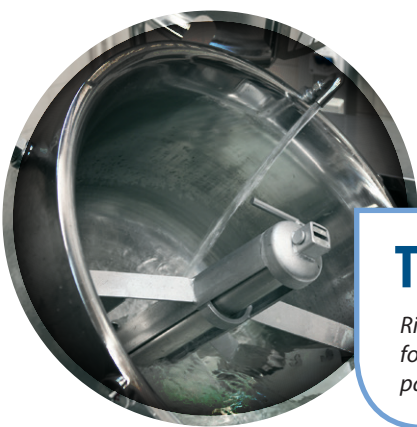
The lid can be rotated in up position if needed for cleaning

All parts are dishwasher proof.



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

Room for utensils and accessories on top of the kettle stand. Enough room a GN 1/1 pan!



Tips

Rinse by tilting, for example pasta

Automatic filling with water: adjustable and by-pass to drain prior to filling up for "the first water" from the tap if you do not want to use it for cooking. Automatic filling up with water and manual filling up via push button (litres displayed) - works also when the kettle is being tilted.

Blender kit (option) and specialized handmixer

Handmixer fits firmly to a connection on a special lid and a special mixer tool mixes simultaneously. The lid and the mixer tool for use with handmixer are suitable for all Metos 40-100 L kettles.



Cream soups safely. Incredibly smooth purees with blender kit.

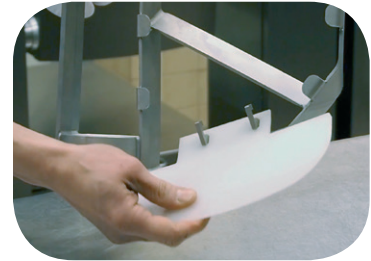


Proveno kettle is easy to clean

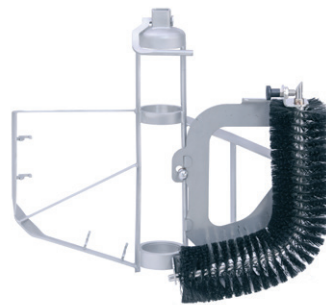


ProTemp food temperature control prevents food from burning to surfaces. Even milk based food does not stick or scorch. Kettle cleaning is extremely easy.

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



Easily removable scrapers. All parts are machine washable.



The kettle washing tool is attached to the standard mixer.



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

Tips

Always empty the kettle with the water pouring aid to keep the floor tidy and the floor drain unclogged. The water pouring aid is easy to clean, even in a dishwasher.



Ready-to-use washing programme. Individual washing programmes may be saved as necessary.

Tips

Use cooling when washing the kettle: 4 minutes cooling and the kettle is cool enough for washing.



Plenty of hand shower options.

Standard features

- Proveno kettle with integrated mixer
- Stepless mixing speed in all sizes 15-140 rpm/min, autoreverse
- Elevated control pillar with guiding touch panel
- 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 separately 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
- 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
- On screen energy and water consumption measuring
- Steam jacket automatic fill
- Rotating lid in up position
- Measuring stick



Metos Proveno 100 L free standing



Metos Proveno FS 400 L free standing

| Metos Proveno ELECTRIC | Code | Dimensions mm | Electric connection |
|--------------------------|---------|----------------------|-----------------------|
| Metos Proveno 40E | 4224300 | 1047x720x900/1535* | 400V 3N~ 12,5 kW 25A |
| Metos Proveno 60E | 4224302 | 1047x720x900/1535* | 400V 3N~ 18,0 kW 32A |
| Metos Proveno 80E | 4224304 | 1154x720x900/1535* | 400V 3N~ 22,0 kW 40A |
| Metos Proveno 100E | 4224306 | 1154x720x900/1535* | 400V 3N~ 22,0 kW 40A |
| Metos Proveno 150E | 4224308 | 1360x920x900/1535* | 400V 3N~ 27,6 kW 50A |
| Option extra power 150EH | 4222992 | | 400V 3N~ 35,6 kW 63A |
| Metos Proveno 200E | 4224310 | 1360x920x900/1535* | 400V 3N~ 35,6 kW 63A |
| Option extra power 200EH | 4222992 | | 400V 3N~ 46,5 kW 80A |
| Metos Proveno 300E | 4224312 | 1560x1100x900/1535* | 400V 3N~ 47,6 kW 80A |
| Option extra power 300EH | 4222992 | | 400V 3N~ 60,8 kW 100A |
| Metos Proveno 400E | 4224314 | 1560x1100x1050/1535* | 400V 3N~ 62,0 kW 100A |

Also steam heated models.

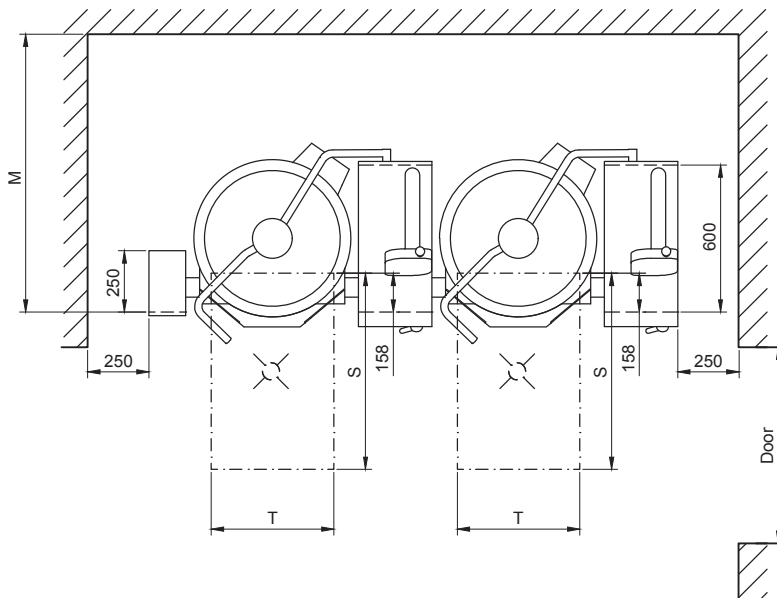
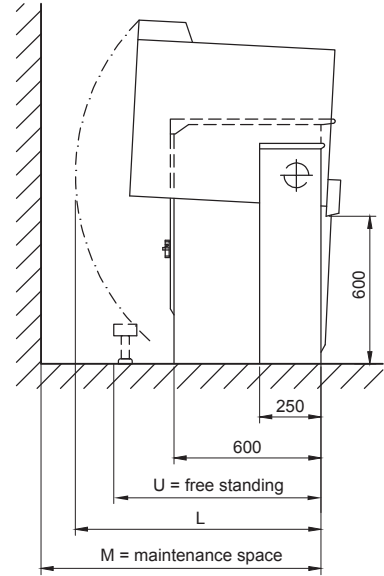
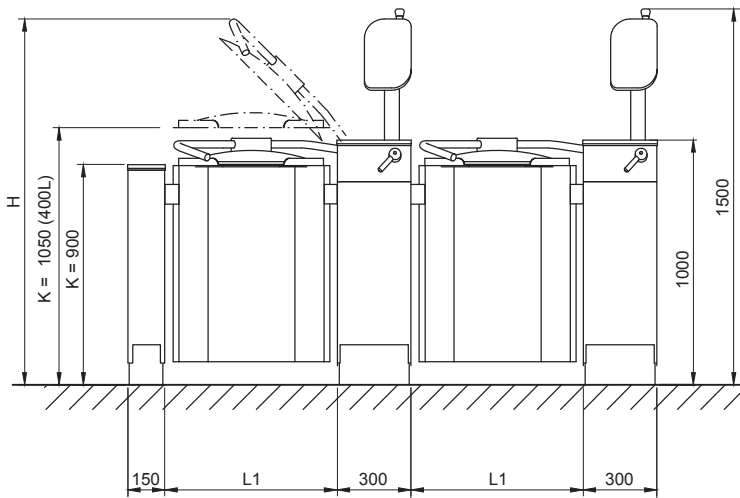
*control pillar/control panel

Free standing frames available.



Free standing frame

METOS PROVENO DIMENSIONS



| Proveno | L1 (mm) | H (mm) | K (mm) | L (mm) | M (mm) | S (mm) | T (mm) | U (mm) | Door (mm) | Weight (kg) |
|---------|---------|--------|--------|--------|--------|--------|--------|--------|-----------|-------------|
| 40 | 597 | 1740 | 900 | 870 | 1055 | 800 | 400 | 860 | 800 | 200 |
| 60 | 597 | 1740 | 900 | 955 | 1180 | 800 | 400 | 860 | 800 | 210 |
| 80 | 704 | 1745 | 900 | 1010 | 1235 | 800 | 500 | 890 | 800 | 230 |
| 100 | 704 | 1745 | 900 | 1010 | 1235 | 800 | 500 | 890 | 800 | 265 |
| 150 | 910 | 1945 | 900 | 1075 | 1170 | 800 | 600 | 1110 | 1000 | 305 |
| 200 | 910 | 1945 | 900 | 1155 | 1285 | 800 | 600 | 1110 | 1000 | 345 |
| 300 | 1110 | 2110 | 900 | 1280 | 1320 | 1000 | 600 | 1010 | 1200 | 415 |
| 400 | 1110 | 2080 | 1050 | 1280 | 1320 | 1200 | 600 | 1010 | 1200 | 475 |

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

Installation

- Single kettle
- Kettle group

- Sub surface installation



- Surface installation



- Free standing



- Installation flanges



- Mid floor Kit1

- Mid floor Kit2



METOS PROVENO

Installation frame kits for single kettle

| | Code |
|---|---------|
| Surface installation frame | 4224000 |
| Sub-surface installation frame | 4224002 |
| Free standing installation 40-100L kettle | 4224008 |
| Free standing installation 150-400L kettle | 4224010 |
| Free standing, installation flanges | 4224020 |
| Free standing, mid floor kit 1 | 4224016 |
| Free standing, mid floor kit 2 | 4224018 |
| Group installation, surface | 4224004 |
| Group installation, sub-surface | 4224006 |
| Group installation, free standing 40-100L kettle | 4224012 |
| Group installation, free standing 150-400L kettle | 4224014 |

Installed at the factory

| | Code |
|---|---------|
| Automatic tap water cooling (C2) | 4222950 |
| Ice water cooling, icewater connection (C3i) | 4222952 |
| Two phase cooling, icewater connection (C5i) | 4222954 |
| Ice water cooling, icewater connection, pressurised air drainage* (C3iPA) | 4222956 |
| Two phase cooling, icewater connection, pressurised air drainage* (C5iPA) | 4222958 |
| Double water connection | 4212292 |
| Welded and seamless bowl panels with closed cell polyurethane foam insulation | 4224022 |
| Standard Handshower S1 | 4222966 |
| Heavy Duty Handshower S2 | 4222964 |
| Reel-in Handshower S3 | 4222962 |
| Wireless HACCP Transmitter IoLiving | 4008006 |
| Draw off tap D1-std | 4211972 |
| Draw off valve connection D2-B/AUS SMS63 TC (delivered plugged) 80-400L | 4222135 |
| Arc valve CIP D2 SMS63 TC/ SMS51 male end | 4222747 |
| Butterfly valve D2 SMS63 TC | 4215858 |
| Adapter for pump hose D2 SMS63 TC/ SMS51 male end | 4222764 |
| Foot switch for mixing when tilting | 4222960 |
| Heavy duty mixer 150 L** | 4215823 |
| Heavy duty mixer 200 L** | 4215720 |
| Extra power for kettles, see table on previous page | 4222992 |
| Socket outlet 230V 16A behind control panel | 4224026 |



Foot switch for mixing when tilting releases hands.



Socket outlet in control panel

*Drainage with pressurised air saves water in ice water circulation.
 **300-400 litre kettles come with Heavy Duty mixer as standard.



Standard hand shower



Heavy duty hand shower



Reel-in hand shower



Draw off tap D1-std



Draw off valve connection D2-B/AUS SMS63 TC (delivered plugged)



Arc valve CIP D2 SMS63 TC/ SMS51 male end



Butterfly valve D2 SMS63 TC



Adapter for pump hose D2 SMS63 TC/ SMS51 male end



Cook-serve

- kettle
- cooling C2
- strainer plate
- +extension 300-400L
- whipping grid
- hand shower
- wash tool
- ioLiving HACCP sensor
- multipurpose trolley MPT-450
- blender kit



Hot-fill

- kettle
- draw off valve connection D2AUS
- arc valve
- cooling C2
- strainer plate
- +extension 300-400L
- whipping grid
- hand shower
- wash tool
- ioLiving HACCP sensor
- multipurpose trolley MPT-450
- accessory trolley AT-77
- blender kit
- long plug system



Sous vide

- kettle
- sous vide basket
- cooling C3i
- pressurised air drainage
- ice bank
- hand shower
- wash tool
- ioLiving HACCP sensor
- multipurpose trolley MPT-450
- hot fill bag support
- lift for sous vide basket



Cook-chill

- kettle
- cooling C3i
- pressurised air drainage
- ice bank
- strainer plate
- +extension 300-400L
- whipping grid
- hand shower
- wash tool
- ioLiving HACCP sensor
- multipurpose trolley MPT-450
- blender kit



Automatic dosing

- kettle
- draw off valve connection D2AUS
- arc valve
- long plug system
- short plug system
- dosing system DOS-1
- dosing system DOS-2
- accessory trolley AT-77



Cold production

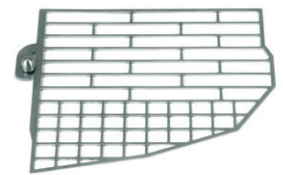
- kettle
- draw off valve connection D2AUS
- arc valve
- cooling C3i
- pressurised air drainage
- ice bank
- cooled food water
- strainer plate
- +extension 300-400L
- whipping grid
- hand shower
- wash tool
- ioLiving HACCP sensor
- accessory trolley AT-77
- long plug system

METOS KETTLE ACCESSORIES

| Accessories | Code |
|----------------------------------|---------|
| Strainer plate 40-60 | 4222196 |
| Strainer plate 80-100 | 4222198 |
| Strainer plate 150-200 | 4222200 |
| Strainer plate 300-400 | 4222202 |
| Strainer plate 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 |



Strainer plate



Whipping grid



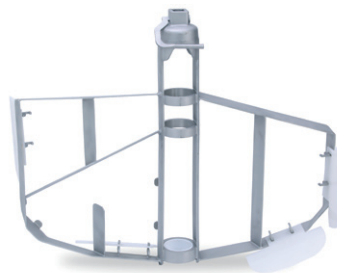
Pouring adapter



Strainer plate extension for 300-400 litre kettles

| 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 |

| 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 | 4222791 |
| Scraper | 4222790 |



Heavy duty tool



Scraper



Cleaning brush

| Accessories | Code |
|-----------------------|---------|
| Potato stick Soft 670 | 4000031 |
| Pouring support | 4000012 |
| Hot fill bag support | 4222727 |

| Sous Vide | Capacity | Code |
|-----------------------------|----------|---------|
| Sous Vide Kit Proveno 80 L | 35 kg | 4222723 |
| Sous Vide Kit Proveno 100 L | 35 kg | 4222724 |
| Sous Vide Kit Proveno 150 L | 60 kg | 4222725 |
| Sous Vide Kit Proveno 200 L | 60 kg | 4222726 |

| Blender kit | Code |
|-------------------------------|---------|
| Blender kit for Proveno 40 L | 4222735 |
| Blender kit for Proveno 60 L | 4222736 |
| Blender kit for Proveno 80 L | 4222737 |
| Blender kit for Proveno 100 L | 4222738 |

Includes blender lid, special mixing tool and blender MF2000 Combi



Cleaning tool is attached to the mixing tool



Pouring support

| Trolleys | Code |
|--|---------|
| Multipurpose trolley MPT-450, GN1/1 | 4554354 |
| Mixer tool holder to MPT-450 trolley | 4215990 |
| Draining aid to MPT-450 trolley | 4000009 |
| Multipurpose trolley MPT-2/450, GN2/1 | 4554355 |
| Mixer tool wash trolley MWT | 4554560 |
| Mixer tool wash trolley MWT2 for 2 tools | 4554562 |
| Kettle accessory trolley KTT | 4554564 |
| Kettle accessory trolley AT-77 | 4554586 |

| 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 |

METOS KETTLE ACCESSORIES



Potato stick



Measurement stick



Hot fill bag support



Sous Vide basket and Sous Vide tool



Blender top kit



Mixer tool wash trolley MWT



Multipurpose trolley MPT-450



Draining aid for MPT-450



Mixer tool holder for MPT-450



Multipurpose trolley MPT-2/450



Kettle accessory trolley KTT



Kettle accessory trolley AT-77

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an Ali Group Company



The Spirit of Excellence