metos
kitchen intelligence ®

Metos Proveno Combi Kettle

Proveno is an Intelligent Simple answer...

metos

49:54
22°C
0°
PROVENO

46:32

80°C

55 rpm

... to complicated food production

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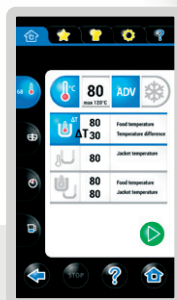## ...LOADED WITH SMART FUNCTIONS

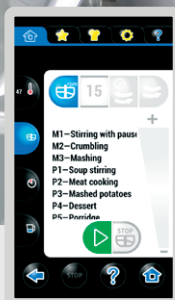Guided touchscreen with clear symbols.

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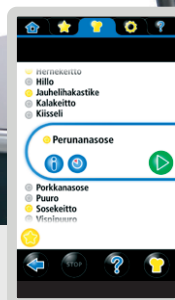

Standard temperature and output settings.

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, also whipping. Also available as a heavy-duty version for extra heavy loads.

Raised control panel is clearly visible, simple to use and it's protected from collissions.

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. Most trolleys fit under kettle's pouring lip.

Reel-in handshower or other hand-shower 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.
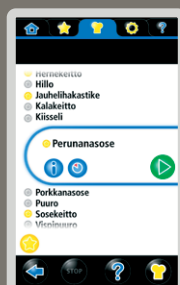
Tips
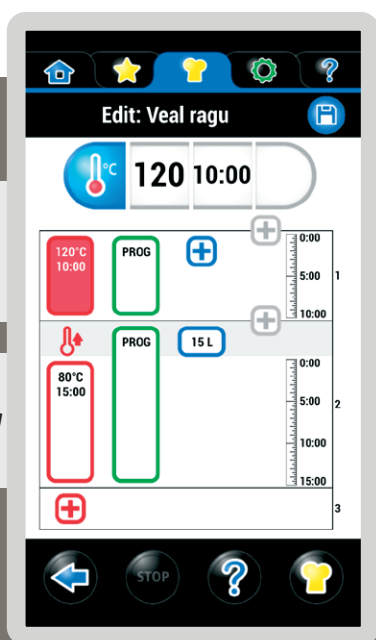*Ready to use programmes may be pre-set according to time and date, for example, for preparing porridge for Monday morning.*

You can export all kettle functions to programmes.

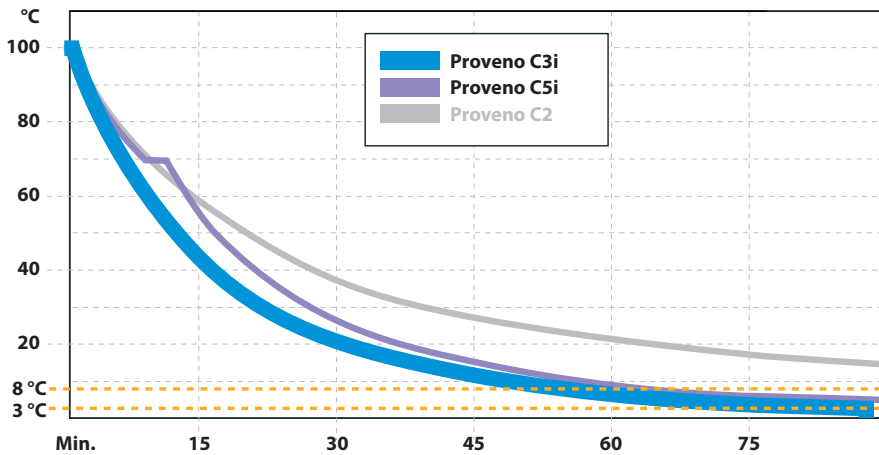*Pre-set starting of the programmes according to time and date.*

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

Ingredients may be listed in the recipe windows.

Automatic cooling by Proveno
is now better and quicker than ever

Legend:
- **Proveno C3i**
- **Proveno C5i**
- **Proveno C2**

Y-axis: °C (100, 80, 60, 40, 20, 8 °C, 3 °C)
X-axis: Min., 15, 30, 45, 60, 75

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).

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 18°C or less, kettle must be connected to an ice bank or fluid chiller.

ProTemp temperature control
is based on real-time temperature

The ProTemp temperature control helps you to prepare even the most demanding dishes effortlessly. 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.
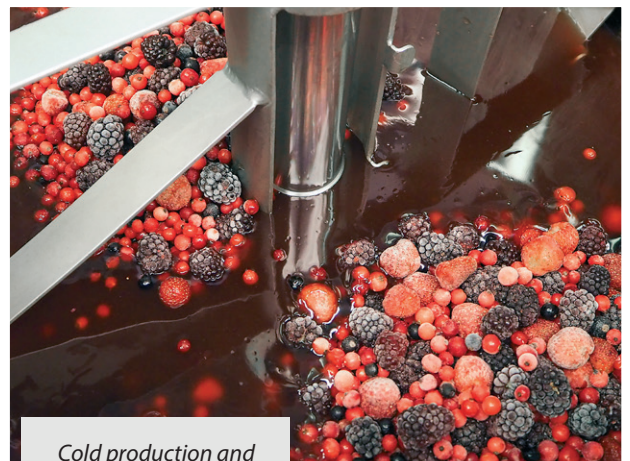

Sous vide

Cooking in low temperature

Melting chocolate

Milk-based porridges

Mixing and proving of dough

Cold production and desserts

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 io-Living 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. If the temperature of the monitored object differs from the limit value, the alarm data is forwarded to mobile phone or email. Reporting enables thorough collection of data as well as easy and logical data transfers to other recipients.

Metos ioLiving is a new and 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**

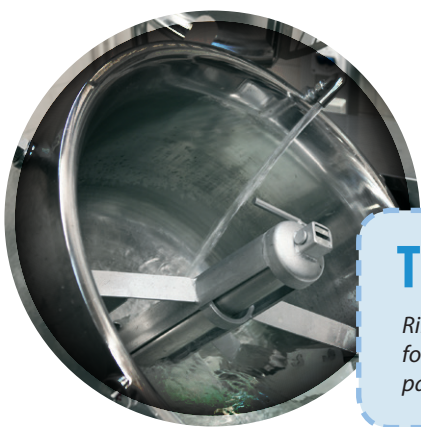*Integrated ioLiving sensor is available for Proveno kettles.*

Proveno's attention to details and accessories

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 even for GN/1 dishes

Blender kit (option) and suitable handmixer

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 40-100 L kettles.

Tips

Rinse by tilting, for example pasta

Cream soups safely. Incredibly smooth purees with blender kit.

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.

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.

Seamless welding ensures no edges for dirt to hide. Glossy, polished surface is easy to clean with cleaning brush or cleaning tool.

The kettle washing tool is attached to the standard mixer.

Easily removable scrapers. All parts are machine washable.

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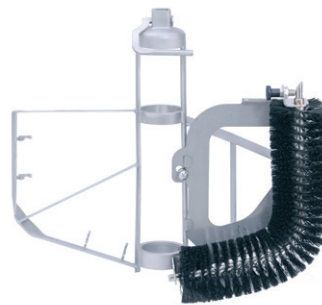
Tips

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.

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

Tips

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

Plenty of hand shower options.

METOS PROVENO

Standard features

- Proveno kettle with integrated mixer
- Stepless mixing speed 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
- Safety grid lid
- 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 practising
- Diagnostics for maintenance
- Energy and water consumption measuring
- Steam jacket automatic fill
- Measuring stick

Metos Proveno 100 L

Metos Proveno 200 L

Metos Proveno ELECTRIC	Code	Dimensions mm	Electric connection
Metos Proveno 40E	4222900	1047x720x900/1535*	400V 3N~ 12,5 kW 25A
Metos Proveno 60E	4222902	1047x720x900/1535*	400V 3N~ 18,0 kW 32A
Metos Proveno 80E	4222904	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Metos Proveno 100E	4222906	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Metos Proveno 150E	4222908	1360x920x900/1535*	400V 3N~ 27,6 kW 50A
Option extra power 150EH	4222992		400V 3N~ 35,6 kW 63A
Metos Proveno 200E	4222910	1360x920x900/1535*	400V 3N~ 35,6 kW 63A
Option extra power 200EH	4222992		400V 3N~ 46,5 kW 80A
Metos Proveno 300E	4222912	1560x1100x900/1535*	400V 3N~ 47,6 kW 80A
Option extra power 300EH	4222992		400V 3N~ 60,8 kW 100A
Metos Proveno 400E	4222914	1560x1100x1050/1535*	400V 3N~ 62,0 kW 100A

*control pillar/control panel

Also steam heated models.

METOS PROVENO

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

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

Installed at the factory	Code
Automatic tap water cooling (C2)	4222950
Ice water cooling, incl. icewater connection (C3i) 80-400L	4222952
Two phase cooling, incl. icewater connection (C5i) 80-400L	4222954
Ice water cooling, incl. icewater connection, pressurised air drainage* (C3i) 80-400L	4222956
Two phase cooling, incl. icewater connection, pressurised air drainage* (C5i) 80-400L	4222958
Double water connection	4212292
Standard Handshower	4222966
Heavy Duty Handshower	4222964
Reel-in Handshower	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	4222763
Adapter for pump hose D2 SMS63 TC/ SMS51 male end	4222764
Foot pedal for mixing when tilting	4222960
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 cirulation.

400 litre kettle comes with Heavy Duty mixer as standard.

Foot pedal for mixing when tilting releases hands.

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
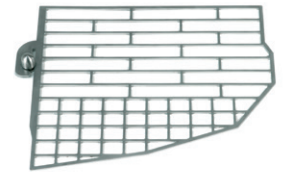

Butterfly valve D2 SMS63 TC

Adapter for pump hose D2 SMS63 TC/ SMS51 male end

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 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

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

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

Trolleys	Code
Multipurpose trolley MPT-450, GN1/1	4554132
Mixer tool holder to MPT-450 trolley	4215990
Draining aid to MPT-450 trolley	4000009
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 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

Strainer plate

Whipping grid

Pouring adapter

Strainer plate extension for 300-400 litre kettles

Heavy duty tool

Scraper

Cleaning brush

Cleaning tool is attached to the mixing tool

Pouring support

METOS KETTLE ACCESSORIES

Potato stick

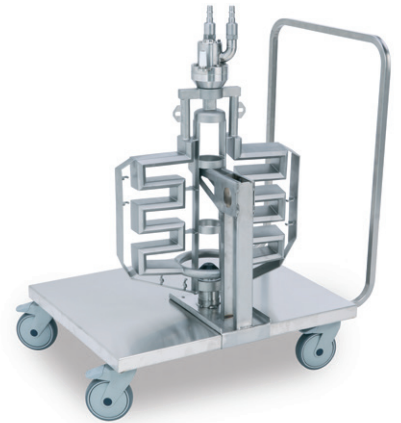*Measurement stick*

Hot fill bag support

Sous Vide basket and Sous Vide tool

Hand mixer 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

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

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

METOS PROVENO DIMENSIONS
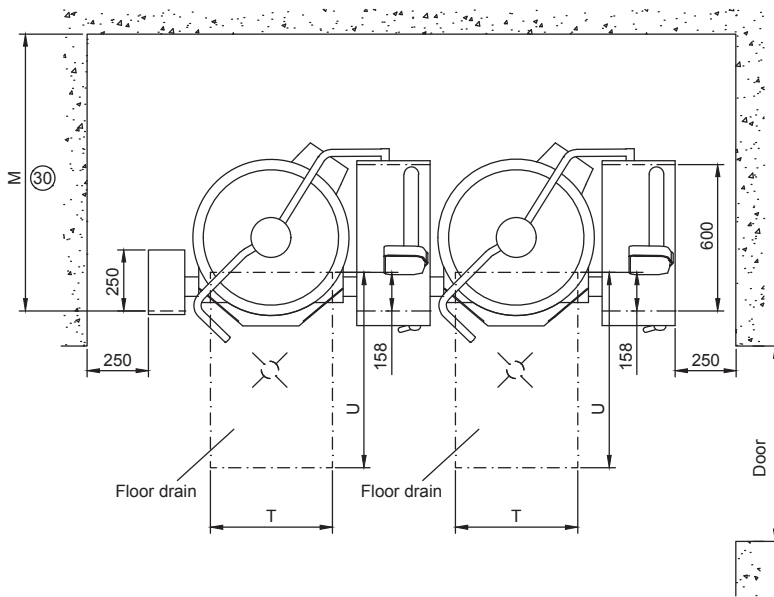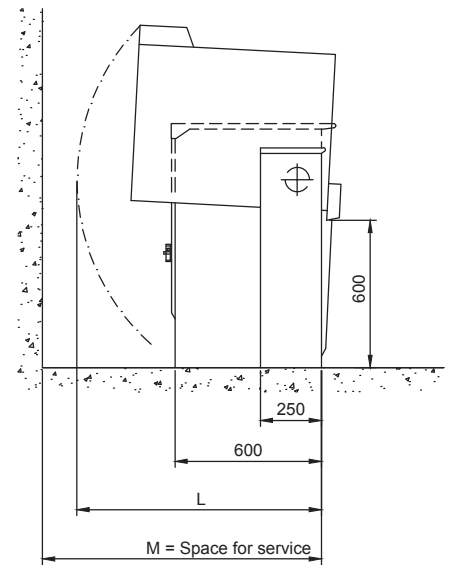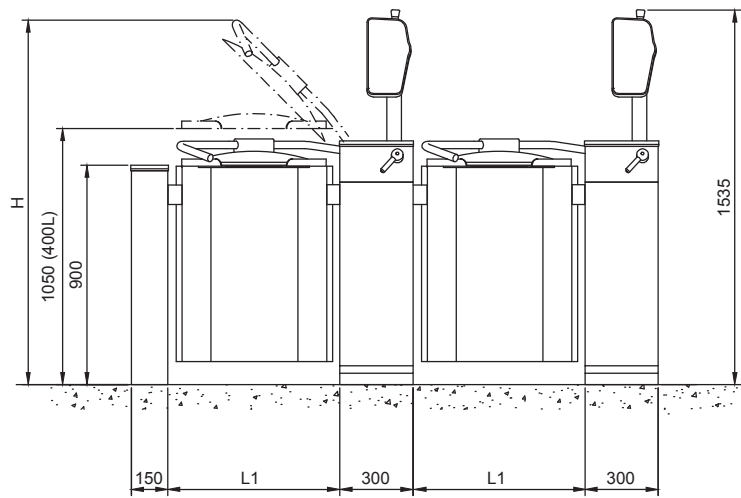
Proveno	L1 (mm)	H (mm)	K (mm)	L (mm)	M (mm)	E (mm)	U (mm)	T (mm)	Door (mm)	N (mm)	Weight (kg)
40	597	1740	900	870	1055	100	800	400	800	600	215
60	597	1740	900	955	1180	100	800	400	800	600	225
80	704	1745	900	1010	1235	85	800	500	800	600	245
100	704	1745	900	1010	1235	85	800	500	800	600	280
150	910	1945	900	1075	1170	110	800	600	1000	600	320
200	910	1945	900	1155	1285	110	800	600	1000	600	360
300	1110	2110	900	1280	1320	150	1000	600	1200	600	430
400	1110	2080	1050	1280	1320	150	1200	600	1200	600	490