

metos
kitchen intelligence[®]

Metos Kettles, Marvel, Futura HD, Hot-fill Pumps, Cooling Baths, Momesta Tray Station

For Production Kitchens



**Cook it, cool it,
plate it, serve it!**



www.metos.com

User friendly basic kettle

Metos Viking & Metos Viking Combi

Robust stainless steel lid. Parts are easily adjustable, removable and dishwasher proof.

A hinged lid is standard in 150-400 litre Viking kettles

In Viking Combi a strong hygienic auto-reverse mixer for all mixing & whipping.

Viking Combi kettle can be fitted with a safety grid lid as an option.

Water faucet for filling cold water to food.

Accessory hook

Easy-To-Use tilted panel

The mixer is easy to remove thanks to the clean lifting handle.

Stepless temperature control, maximum temp +120 °C

Safe electric tilting. 200-400 litre kettles have strong hydraulic tilting.

*Groupable kettle pillars
Can be connected to the control pillar of other Metos kettles*

Construction all stainless steel, inner surface acid proof stainless steel

Volume stick for measuring content

Safety functions and withdrawal function as standard.



*Viking Combi
with mixer tool*



*Viking cooking
kettle*



Culino and Culino Combi kettles

– designed for easy and precise cooking

Robust stainless steel lid. All parts are easily adjustable, removable and dishwasher proof.

Culino Combi has an integrated bottom mixer for all mixing and whipping.

Water faucet for filling cold water to food. Optional food water automatic.

Flat touch control panel with clear push buttons for each function.

Accessory hook

5 mixing speeds with auto-reverse options

Safe electric tilting. 200-400 litre kettles have strong hydraulic tilting.

4 pre-set mixing programs for standard recipes

*Groupable kettle pillars
Can be connected to the control pillar of other Metos kettles*

Optional timer for automatic cook-and-hold function

Safety functions and withdrawal function as standard.

Optional integrated hand shower



*Culino Combi
with mixer tool*



*Culino cooking
kettle*



Ergonomic Metos Proveno – designed for heavy use



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

Robust stainless steel lid. All parts are easily adjustable, removable and dishwasher proof.

Guided touchscreen with clear symbols.

Easy programming, unlimited amount of programmes.

Programmes may be pre-scheduled according to time and date.

Strong hygienic auto-reverse mixer for all mixing & whipping. The mixer is easy to remove thanks to the clean lifting handle.

You can export all kettle functions to programmes.

Safe electric tilting. 200-400 litre kettles have strong hydraulic tilting.

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

Groupable kettle pillars
Can be connected to the control pillar of other Metos kettles

600 mm tilting height for better ergonomics and flexible decanting solutions

Facility for HACCP connection. Wireless connection option for more flexibility.

Safety functions and withdrawal function as standard.

Closed cell polyurethane foam insulation for increased energy efficiency and more robust construction.



Standard Features:

- High tilting kettle (600mm)
- Bottom mixing tool, detachable scrapers
- Safety grid lid
- Food water automatics
- Programming
- ProTemp temperature control
- Multi-function timer
- Tilting while mixing function
- Water add when tilting
- Auto tiltback and other custom specific parameters
- USB port on control panel
- Energy optimization connection
- HACCP facility
- Measuring stick
- Energy and water consumption measuring on display



Decanting trolleys



Options:

- Automatic cooling
- Handshowers
- Wireless HACCP
- Draw off valves
- Heavy duty mixing tools
- Blender top for stick blender

Accessories and more:

- Strainer plates
- Whipping grids
- Cleaning tools
- Draining aid
- Decanting and accessory trolleys
- Hot fill pumps



Metos has an unique solution for plugging draw off valve during cooking. Still really easy and simple to clean! Ask more from Metos Sales.



Standard hand shower



Heavy duty hand shower



Reel-in hand shower



Draw off tap D1-std



Draw off valve connection D2 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/SMS 51 male end

Metos Hot Fill pumps for accurate dosing

Hot Fill means that food is packed hot – minimum 85°C – and sealed in bags

Touch-screen display

Tray-sealers and packing machines

Built-in scale for accurate dosing

Swivel wheels and brakes

Dispensing of pures, puddings, fruit desserts, soups and sauces

Doses directly from kettle to hot fill bags or containers

Quick change between bag holder and roller track convenient for GN containers

Increases food shelf life

Minimises risk for burning

Increases work safety

Reduces occupational injuries

All stainless steel construction

Optional fully automated CIP system

Hot fill pump DOS-2

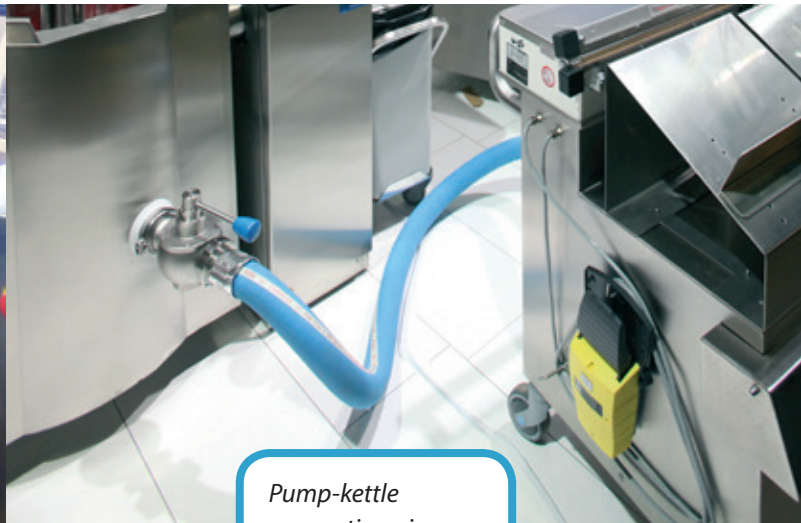


Hot fill pump DOS-1





Accurate dosing based to weight



Pump-kettle connection pipe



Metos sous-vide basins for cooking and chilling



Ensures tender meat

Minimizes shrinkage

Retains the aroma and the quality

Sous-vide saves the taste



Sous vide basins for 50-500 kg batches



Rail system for lifting baskets



Core probe



Basket rack



Extended shelf life



Circulating pump ensures proper cooling

Metos Marvel Pressure Steamer – for fast large scale cooking



Easy to use touch display

Build your own cooking library

Favourite menu

Individual steam generators for both chambers in double model - chambers can be used simultaneously



Handle is ergonomic and insulated

Machine washable guide rack

Compartment for detergents etc.

Top loading height 1280 mm

Delta-T cooking, especially for cooking sensitive or hard foods

Core temperature probe for precise cooking

Cooking control with 1°C precision

Timing option 0-99 hours with 1 second precision

Cooking in pressurised steam is 2-5 times faster than cooking in water or pressureless steam. Cooking with less time saves energy and water consumption.

- Removable guide rail rack with 6 rail pairs**
- Large and clear touch screen**
- Quick favorite program list**
- Memory space for 10.000 own programs**
- Pre-set buttons for 0.5 and 1 bar**
- Cooking with core temperature probe**
- Delta-T cooking**



Core temperature probe for easy success

- Several alarms to choose to indicate completed cooking**
- Display power save mode and screen lock**
- Integrated USB port for updates and saving HACCP data**
- Door safety locking system**
- Automatic alerts for safety device testing**
- Diagnostic function**

Less water, less space, less time than a combi oven



Metos Futura HD

Powerful tool for BIG kitchens

The raised control panel is protected from impacts and water splashes.

Raised control panel
Food water filling
250°C frying surface
Volume 100, 150, 200 liters
Electric tilting to 90°
Adjustable feet
Insulated lid
GN dimensioned pan

Optional handshower



Balanced and insulated lid

Volume 100, 150 or 200 liters

Raised control panel

GN dimensioned pan, depth 273 mm

Water filling is standard feature

Tilting angle up to 90°

Distance to floor is 570 mm when 70° tilted for decanting

Stainless chrome steel frying surface

Motorized tilting





Power for bulk production



Metos Momesta Mobile Meal Tray Station

A new smart choice for traditional conveyor belt. Easy and lightweight to move where needed.

Easy to move away when not needed

Hot or cold plating

Easy to assemble a suitable unit

Shelving for GN containers

Tray track and rails for 2 GN 1/1 containers under

Foldable extensions to tray track

Easy to clean

Simple construction

Adjustable working height

No water or electric connections

*Cook-serve
Cook-chill
Bulk production*





Perfect for Burlodge Meal Delivery System or many other brands



burlodge



Lot of space for different dishes



Tray track, GN rails under



Also all diet choices



The same station also for cleaning trays

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The Spirit of Excellence