metos
kitchen intelligence

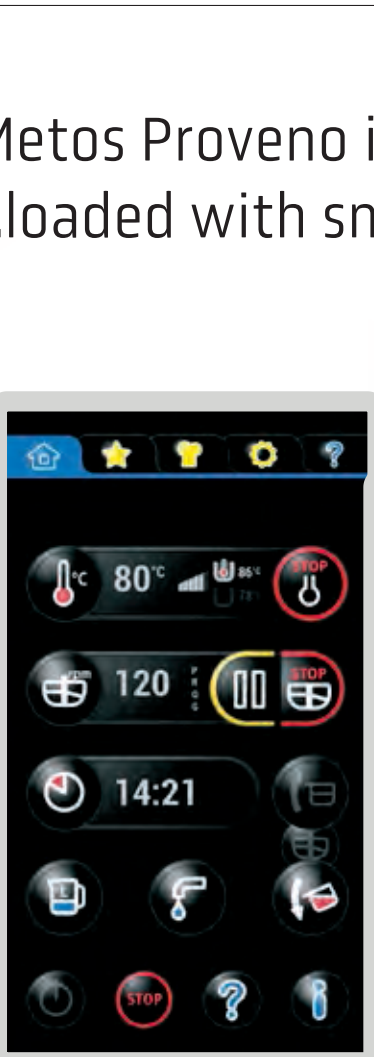
Metos Proveno Combi Kettle

Proveno is an Intelligent and Simple Answer

for Easy and Economic Food Production

www.metos.com

Metos Proveno is approachable and intuitive ...loaded with smart FUNCTIONS



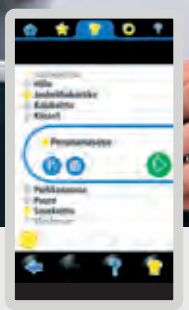
Guided touchscreen with clear symbols.

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 collissions.

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 hand-shower models are optional.

Touchscreen enables easy programming

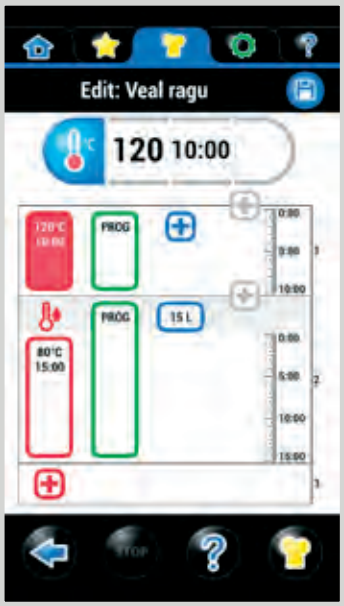
Programming is now a standard feature in Proveno. An unlimited number of programmes with unlimited number of programme phases may be saved and read. Easy programming via kettle's touchscreen. The kettle has various standard programmes already installed which are easily edited and saved for your own use 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.

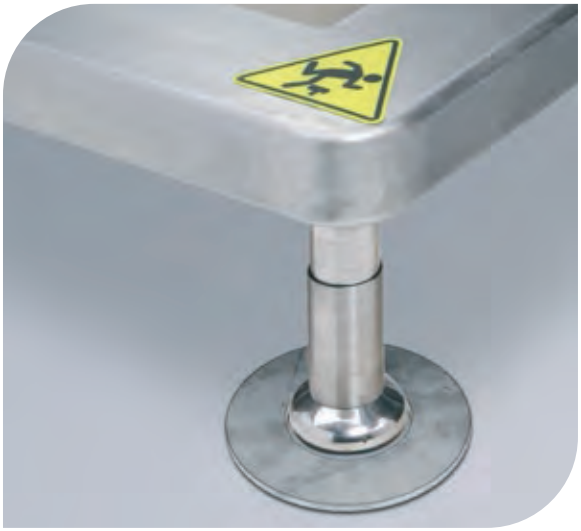


Favourite pages for saving the most popular programmes according to, for example, the recipe's main ingredient.

Ingredients may be listed in the recipe windows.

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***



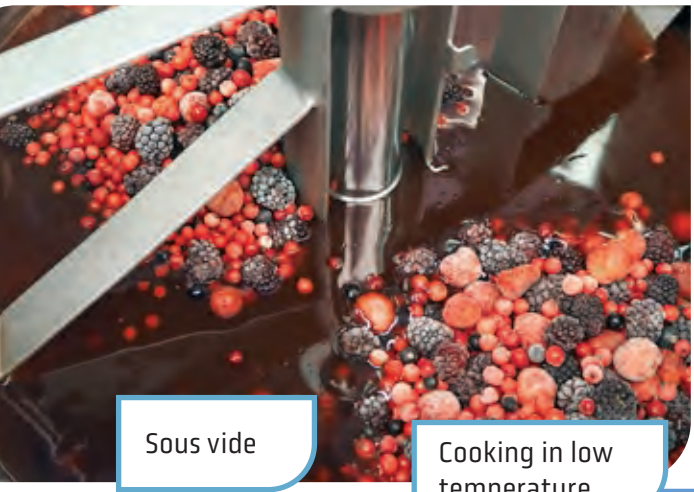
Unique installation flanges
-no holes in the floor materials
-allow kettle lifting away if needed

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 restictions 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

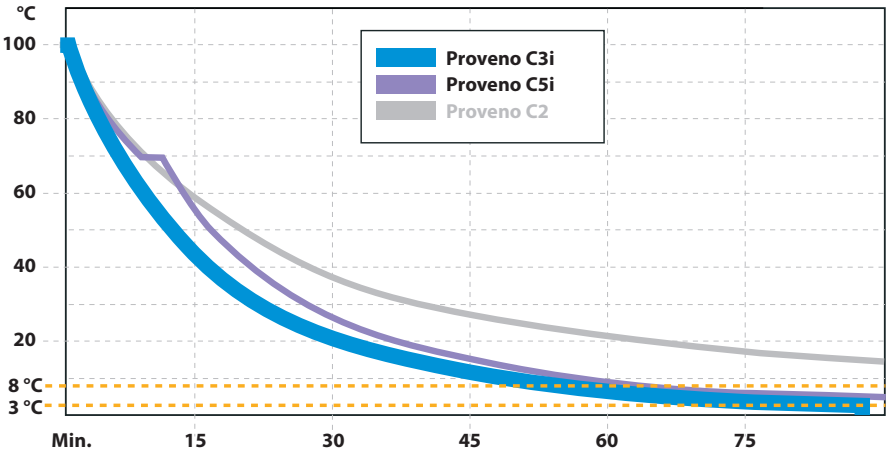
Metos ioLiving is a wireless, easy-to-use and quickly implemented temperature monitoring system which enables ensuring food safety and quality monitoring easily and efficiently. The Metos ioLiving sensors collect temperature data in real time, and transfers the data via Bluetooth to Android mobile phones 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.*

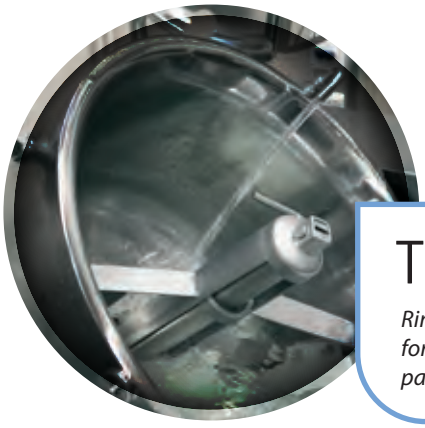
Proveno's attention to details and accessories

All parts are dishwasher proof.

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

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

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

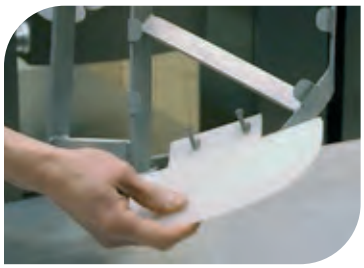
Handmixer fits firmly to a connection on a special lid and a special mixer tool mixes simultaneously. The lid and the mixer tool for use with handmixer are suitable for all Metos 40-100 L kettles.

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*

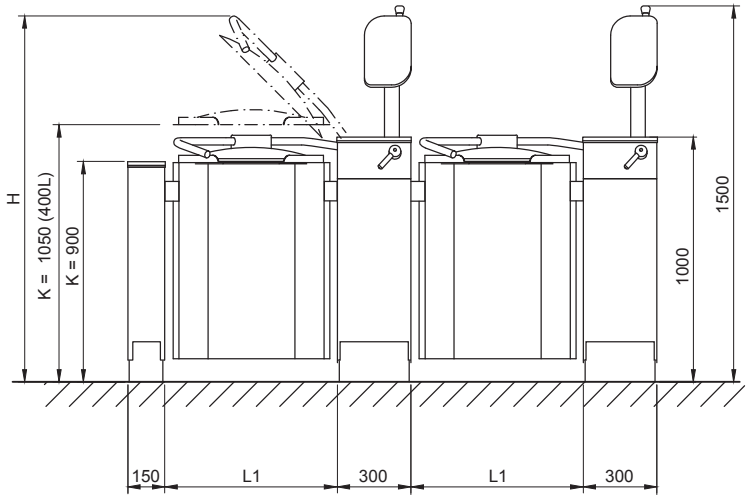
Also steam heated models.

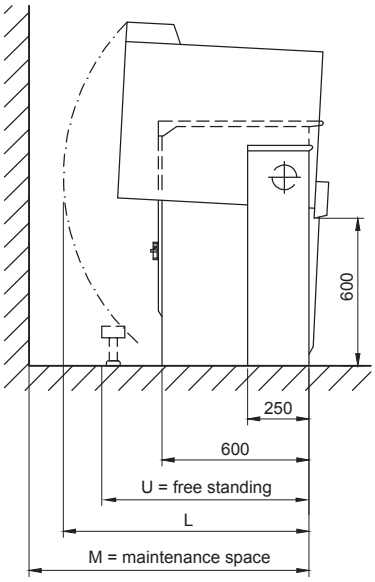
**control pillar/control panel*

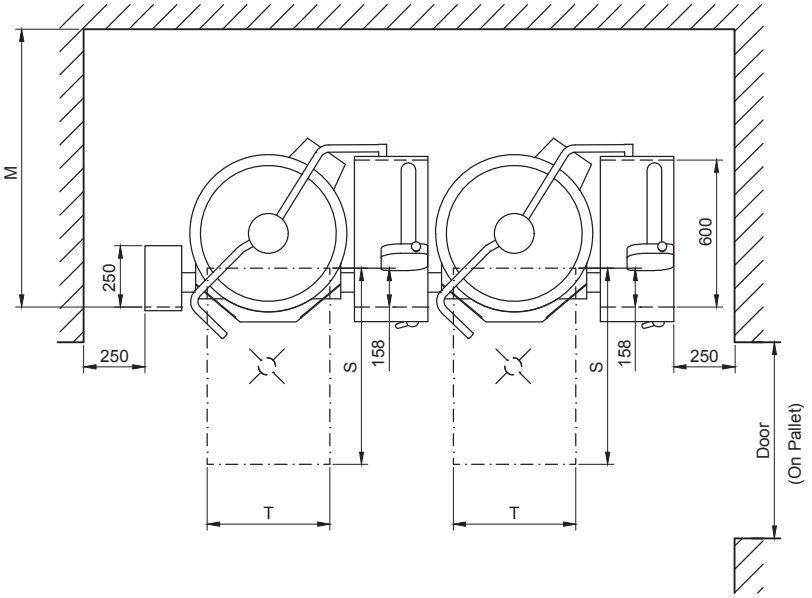
Free standing frames

Free standing frame

METOS PROVENO DIMENSIONS







Proveno	L1 (mm)	H (mm)	K (mm)	L (mm)	M (mm)	S (mm)	T (mm)	U (mm)	(On Pallet) Size varies according to installation frame	Weight (kg)
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

- ☐ ***Single kettle***
- ☐ ***Kettle group***
- ☐ ***Sub surface installation***

- ☐ ***Surface installation***

- ☐ ***Free standing***

- ☐ ***Installation flanges***

- ☐ ***Mid floor Kit1***
- ☐ ***Mid floor Kit2***

METOS PROVENO

Installation frame kits	Code
Install frame surface 4G	4224000
Install frame sub surface 4G	4224002
Install frame group, surface 4G	4224004
Install frame group, sub-surface 4G	4224006
Free standing frame 40-60 4G	4224008
Free standing frame 80-100 4G	4224009
Free standing frame 150-200 4G	4224010
Free standing frame 300-400 4G	4224011
Free standing group frame 40-60 4G	4224012
Free standing group frame 80-100 4G	4224013
Free standing group frame 150-200 4G	4224014
Free standing group frame 300-400 4G	4224015
Free standing flanges 4G	4224020
Free standing mid floor 1 4G	4224016
Free standing mid floor 2 4G	4224018

Installed at the factory	Code
Cooling C2 auto tap water open circuit	4222950
Cooling C3i, ice water, closed circuit	4222952
Cooling C5i, 2-phase open+closed circuit	4222954
Cooling C3i PA ice water, closed circuit + pressure air*	4222956
Cooling C5i PA 2-phase open + closed circuit + pressure air*	4222958
Double water connection	4212292
Welded seamless insulated cover plates 4G	4224022
Handshower standard S1 4G	4222966
Handshower heavy duty S2 4G	4222964
Handshower reel-in S3 4G	4222962
Temperature sensor Metos IoLiving	4008006
HACCP facility	4213095
Draw off valve D1-std 40 mm	4211972
Draw off valve connection D2-B/AUS SMS63	4222135
Foot pedal mixing tilting Metos Proveno 4G	4222960
Mix tool factory option 150 Heavy duty**	4215823
Mix tool factory option 200 Heavy duty**	4215720
High performance heating Proveno 150-300 *requires additional kW supply	4222992
Socket outlet 230V 10A 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.

Handshower standard S1 4G

Handshower heavy duty S2 4G

Handshower reel-in S3 4G

Draw off valve D1-std 40 mm

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

Arc valve CIP D2 51DS52(0)M43/21466 TC63/D male end

Butterfly valve D2 SMS63 TC

Adapter for pump hose D2 SMS63 TC/ SMS51 male end

METOS PROVENO ASSEMBLY RECOMMENDATIONS

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

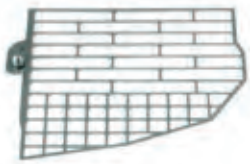
Cold production

- ☐ 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

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

Pouring adapter

Strainer plate extension for 300-400 litre kettles

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

Valves & Accessories	Code
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

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

Cleaning tool is attached to the mixing tool

Pouring support

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	4554354
Mixer tool holder to MPT-450 trolley	4215990
Draining aid to MPT-450 trolley	4000009
Multipurpose trolley MPT-2/450, GN2/1	4554355
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 holder for MPT-450 trolley

Multipurpose trolley MPT-450

Draining aid for MPT-450

Multipurpose trolley MPT-2/450

Kettle accessory trolley KTT

Kettle accessory trolley AT-77

metos
kitchen intelligence

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an Ali Group Company

GROUP

The Spirit of Excellence