Proveno 100 litres

Advanced programmable kettle for all cooking and chilling

STEAM MG4224626

Metos Cooking Solutions
Ahjonkaarre, FI-04220 Kerava, Finland
Tel. +358 204 3913
mcs@metos.com
mcs.metos.com

Standard features

- Proveno kettle with integrated mixer
- Tilting height 600 mm
- Stepless mixing speed 10-160 rpm/min, autoreverse
- Elevated control pillar with guiding 9" 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 food water filling
- Electric tilting
- Tilting while mixing function
- Auto tilt-back
- Standard kettle includes choice of installation: free standing, surface or sub surface. Single or groups.
- USB Port on control panel for program updates, program transfers and HACCP data saving
- Teacher status for training
- On-screen graphical HACCP display and recording
- On-screen diagnostics for maintenance
- Energy and water consumption measuring by search date
- Automatic filling of the steam jacket
- Measuring stick

Materials

- Construction stainless steel
- Inner bowl constructed of acid proof stainless steel 316
- Protection class IPX5

Options & Accessories

- Alternative operating voltages
- Welded and seamless cooking bowl cover plates with closed-cell polyurethane foam insulation
- Welded mixer axle tube for cold production
- Automatic cooling with tap water, icewater or combination
- Pressurised air drainage for cooling water
- Connection to external HACCP system
- Hand showers, Standard S1, Heavy Duty S2, Reel-In S3
- Draw off valves and taps
- Hot water connection for food
- Double water connection
- LAN connection for Ethernet RJ45
- Foot pedal for mixing when tilting
- Work light to kettle bowl
- Blender top kit 40-100 litres
- Power socket for Blender top kit
- Diagomix lid system
- GN swing
- Strainer plate
- Whipping grid
- Cleaning tool

Volumes

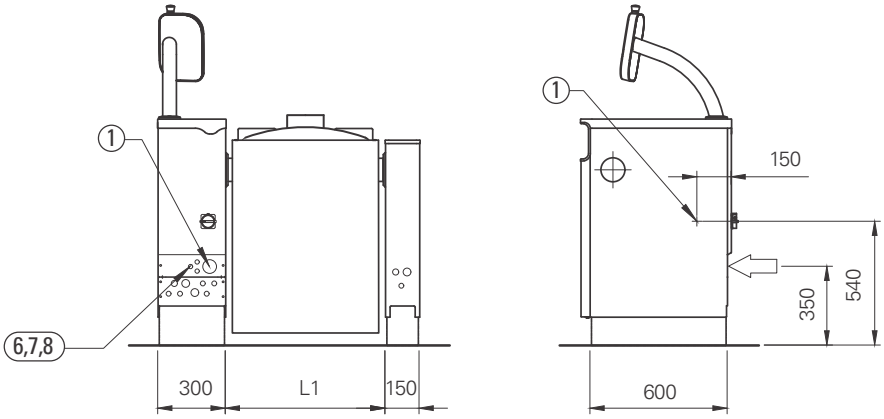
Proveno	Brut L	Net L	Spare volume L
100	111	100	11

Heat load

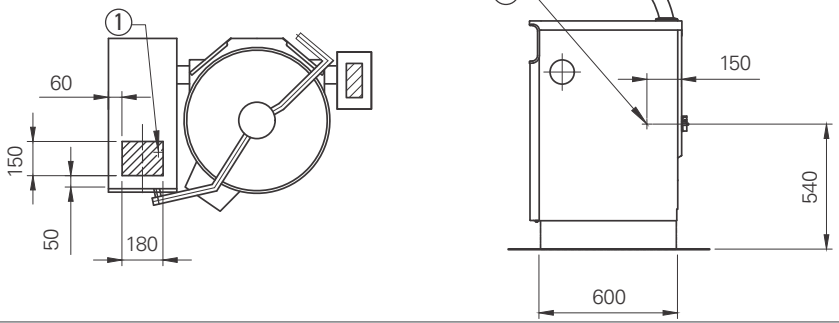
Proveno	Total kW	Sensible kW	Latent kW
100	20	3.4	0.8

Proveno 100 litres

A. Electrical connections from rear

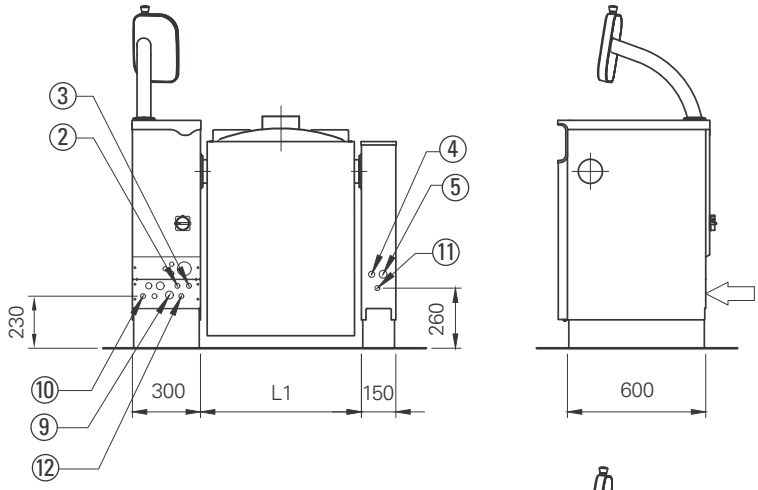


B. Electrical connections from below



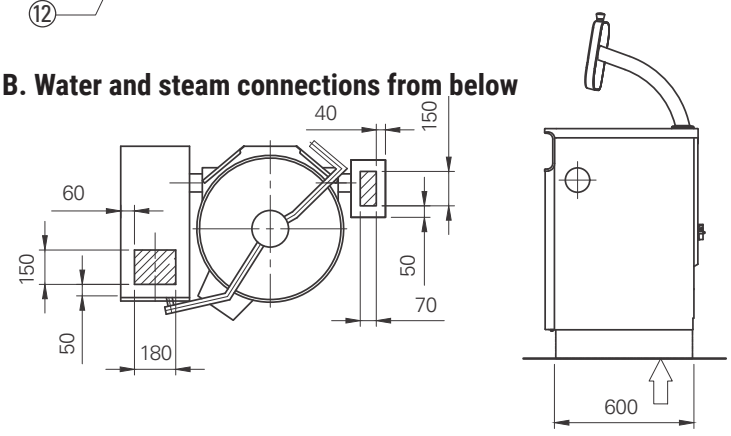
1. Electrical connection, PG21/PG36/PG48 gland
6. Ice bank cooling control cable (option)
7. HACCP cabling (option)
8. Power management system control cable (option)

A. Water and steam connections from rear



2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
5. Ice bank cooling outlet R1" (option)
9. Steam connection R3/4" / R1" / R1 1/4"· (option)
10. Condensate outlet R1/2" / R3/4" (option)
11. Compressed air inlet R1/2" (option)
12. Twin water inlet R1/2"(option)

B. Water and steam connections from below



Proveno 100 litres

Electrical connections, steam heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
100S	2.3	10	10

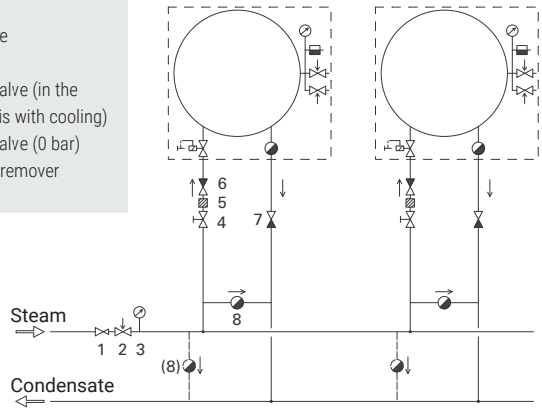
1NPE 230V 50/60Hz

Steam connection

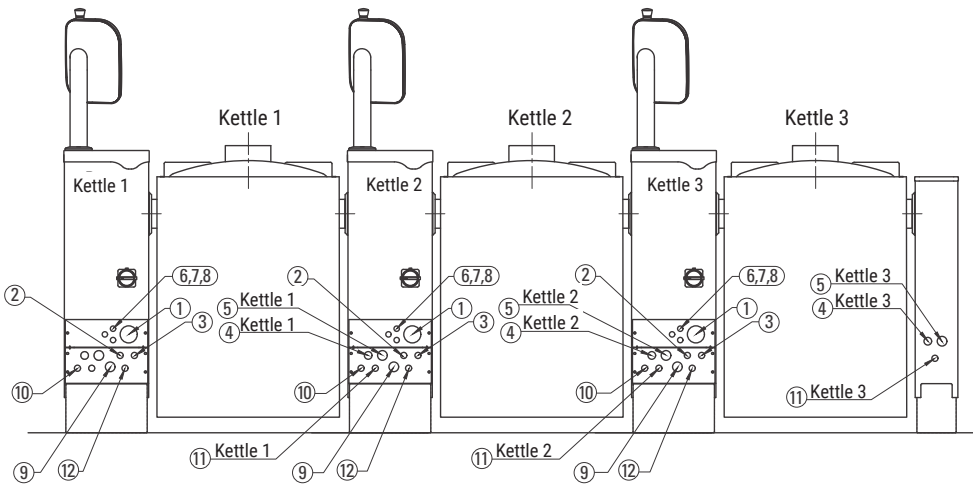
Proveno	Connection		Outlet
100S	R1"	30 kg/h	R3/4"

Steam supply recommendations

1. Pressure reducing valve
2. Safety valve
3. Manometer
4. Shut off valve
5. Filter
6. Non-return valve (in the case device is with cooling)
7. Non-return valve (0 bar)
8. Condensate remover



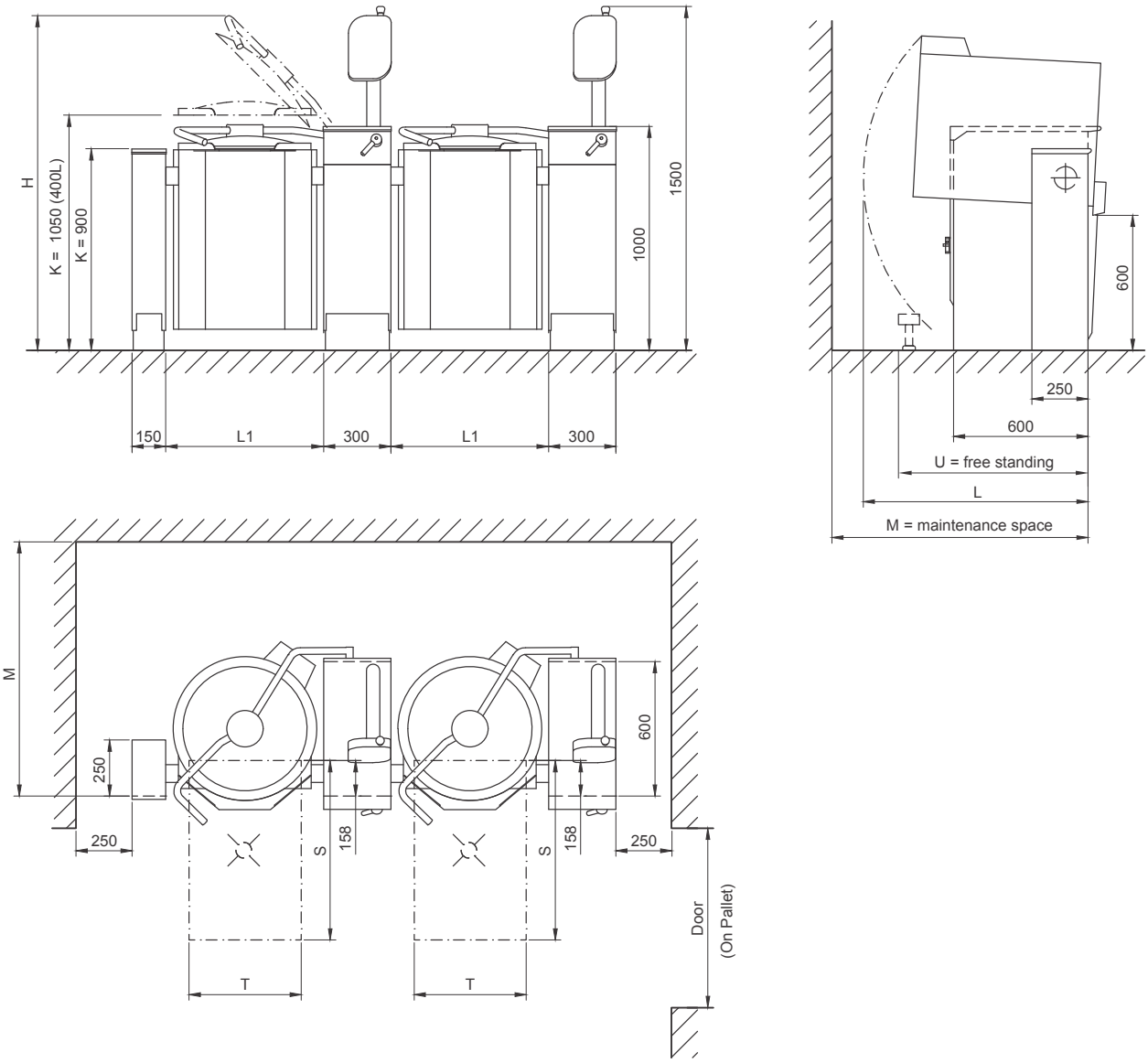
Group installation connections



1. Electrical connection, PG21/PG36/PG48 gland
2. Cold water connection R1/2" (ø15), to be fitted with one way valve and shut off valve
3. Hot water connection R1/2" (ø15), to be fitted with one way valve and shut off valve (option)
4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
5. Ice bank cooling outlet R1" (option)
6. Ice bank cooling control cable (option)
7. HACCP cabling (option)
8. Power management system control cable (option)
9. Steam connection R3/4" / R1" / R1 1/4"- (option)
10. Condensate outlet R1/2" / R3/4" (option)
11. Compressed air inlet R1/2" (option)
12. Twin water inlet R1/2"(option)

Proveno 100 litres

Dimensions



Proveno	L1 (mm)	H (mm)	K (mm)	L (mm)	M (mm)	S (mm)	T (mm)	U (mm)	Door (mm)	(On Pallet) Size varies according to installation frame	Weight (kg)
100	704	1745	900	1055	1235	800	500	890	800	(900-1100)	265

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