



## ***Metos Cook Chill Production for 21 Days or more***

Cook Chill is not a new technology. It has been around for decades. Its one of the most efficient ways to produce large quantities of food. Because of its chilled state, and long shelf life, chilled food is handled and transported easier.

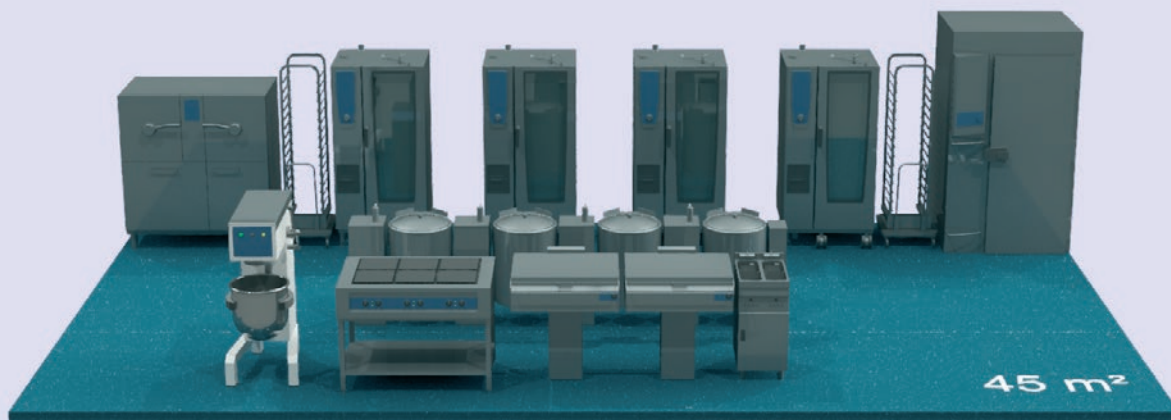
We have seen wide spread improvements in all areas of production equipment functions, logistic capabilities, distribution and regeneration systems that get the food to the client.

### ***Advantages of Cook Chill***

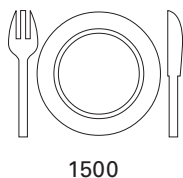
- State of the art hygiene control
- Chilled food banks allow better inventory flow of outgoing food
- Production times are greatly reduced, almost 50% in most cases
- Centralized production kitchens can feed many satellite sites
- Reduced foot print of kitchens due to high volume equipment
- Consistency and Quality increase to the end user



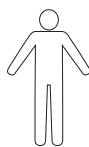
# ***Traditional central kitchen***



- More machines
- More space
- More people
- More time



1500



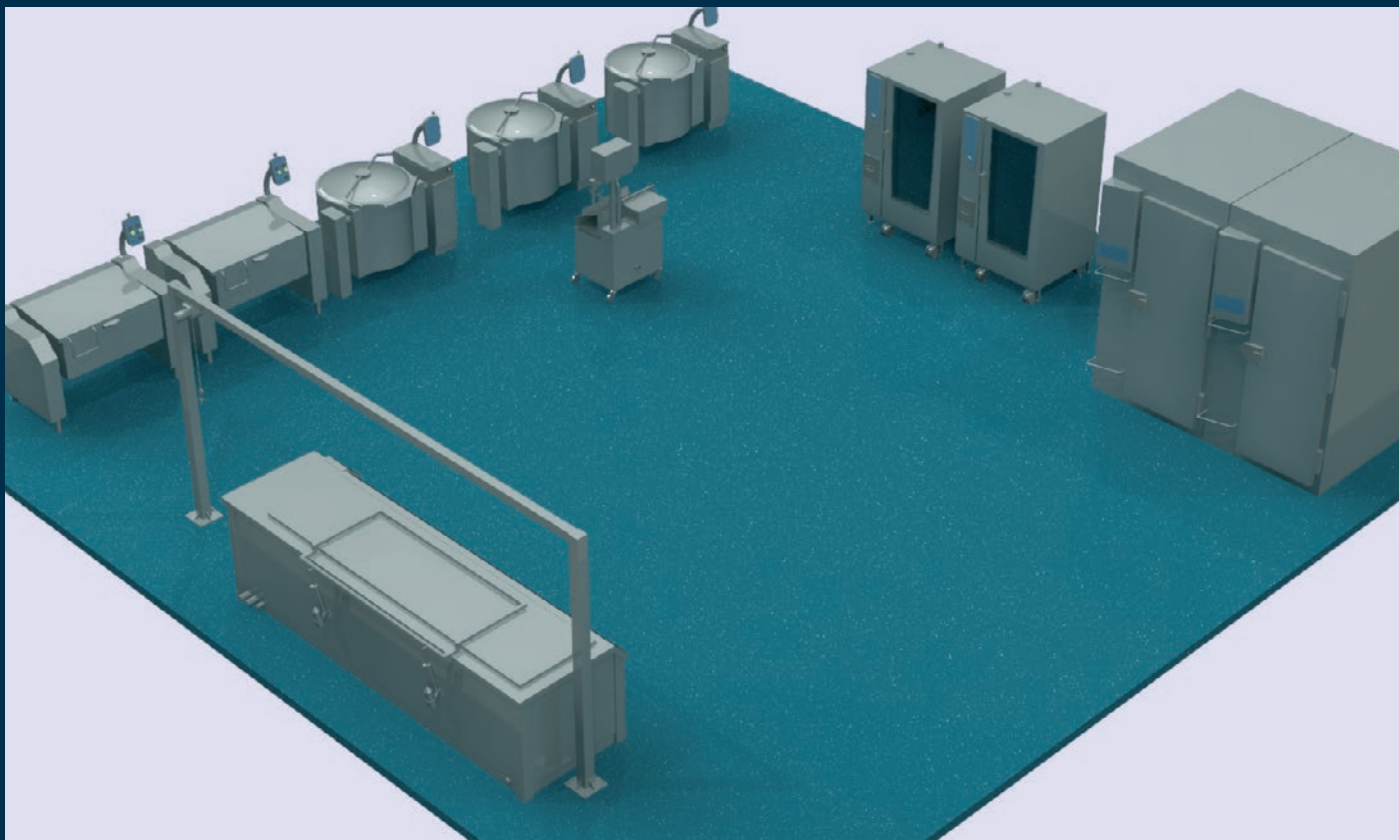
10



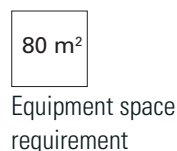
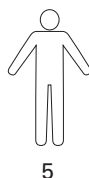
Equipment space  
requirement

***Increased production  
efficiency for any  
size of kitchen.***

# *Innovative Metos Cook/Chill extended shelf life system uses less labour, less electricity*



- Fewer machines
- Less space
- Less time
- Reduced workload
- Increased production



The process of extended shelf life for liquid and semi liquid foods allows users to make products well in advance of requirement, operating the kitchen as a means of supply to the food bank.

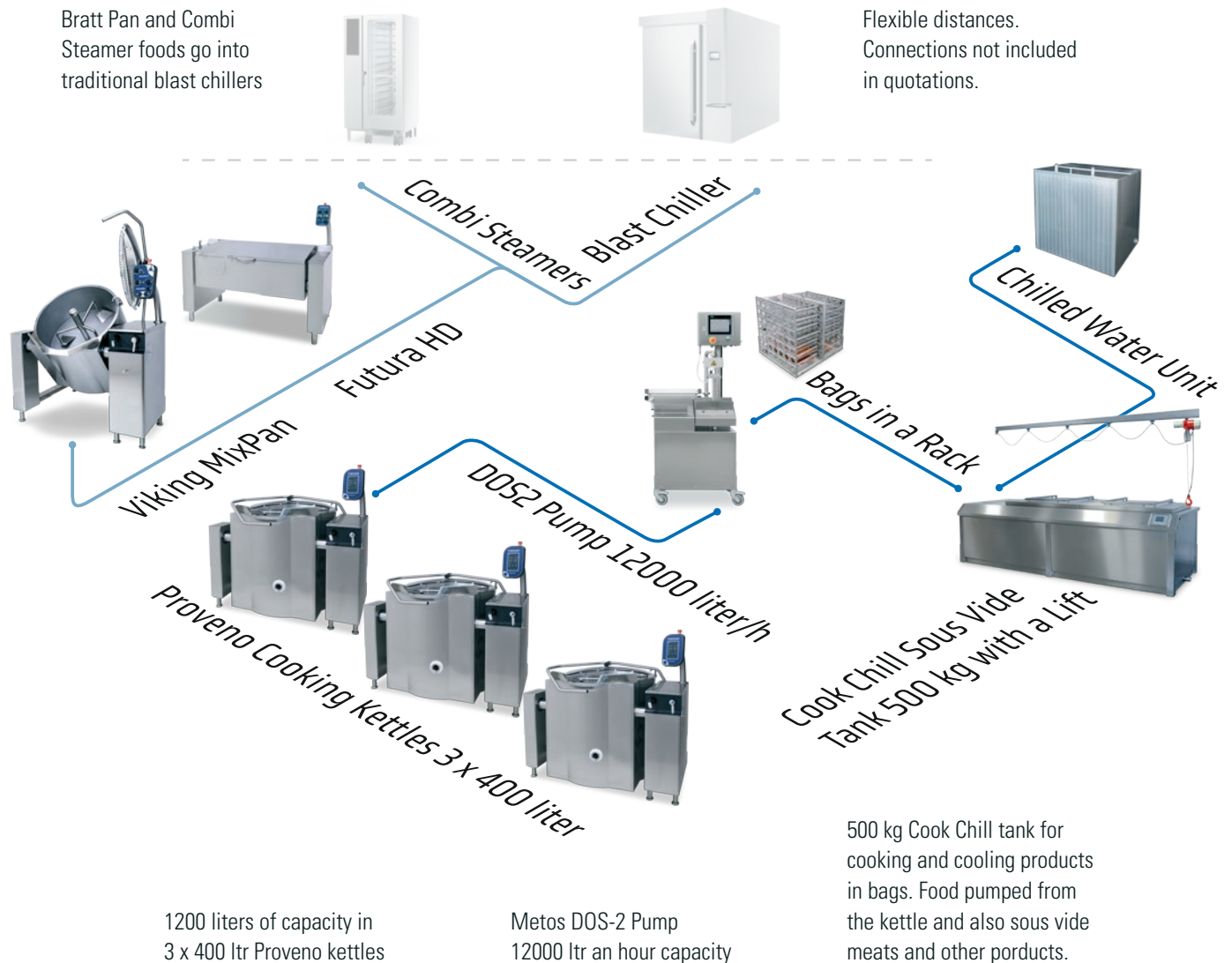
Products can be pumped into bags, those bags are chilled, those bags are then stored for up to a month before use. Ease of production and ease of logistic management is the result of this system.

Key importance is placed on the compatibility of the complete system and the temperature management of the total process.

This system allows the kitchen more menu variety, less staff and better inventory management of the wide range of products they can serve to their customers.



# Cook Chill Overview



**Performance  
for large scale  
production**

## Extended shelf life system

We have everything you need to make your production kitchen run smoothly and efficiently. Our solutions are designed to operate seamlessly together. Our concept is designed to serve you the most – so that you can succeed with your business.

Best production kitchens are made of functions that fit together perfectly, to make your production run smoothly and efficiently.



# *Shelf-life of 21 days or more...*

## ***Proveno kettle***

The foods are made in your Proveno Kettle, pumped hot – into bags (made of recycled material), and then sealed and chilled in the Metos Chill Tank.

## ***Dosing pumps***

The pumping system can accomodate pumpable products with particles up to 38mm. \*Think beef goulash or chicken curry. It also can pump thick products like mashed potatoes.

## ***Sous Vide Chill tanks***

The chill tank will cool the hot bags which are layered into cages. The chilled water is circulated by pumps in the tank.

This relatively new type of technology has brought the larger machines of the food processing market into the flexible environments of production kitchens around the world.



Proveno kettle fitted with pumping valve allows accurate dosing of many different products



Metos DOS-2  
Pump System



Metos Sous Vide Chill Tank which can cook and chill foods automatically

# Metos Proveno World's Best Combi Kettle

Metos Proveno kettles are high-quality and sustainable products that are manufactured in Finland with high expertise. Intelligent features, reliable automation, easy programming, and optimized ergonomics. Metos Proveno is intuitive and loaded with smart functions!

Proveno is a multitool for large production kitchens. These multi-function kettles can heat, mix and have the option to chill down in the same machine (link to in kettle chilling). The kettles can be used to mix cold food, as they do not have to heat up to function.

Proveno kettles are the best match for pumping, because of temperature control and mixing and tilting feature. This feature is necessary for the best possible mixing of the products before going into bags. The Proveno comes standard with advanced heating control, water automatics, mixing patterns, timers, and everything else needed to make the best of your food production.

Easy to see from a distance what is going on in your kettle.

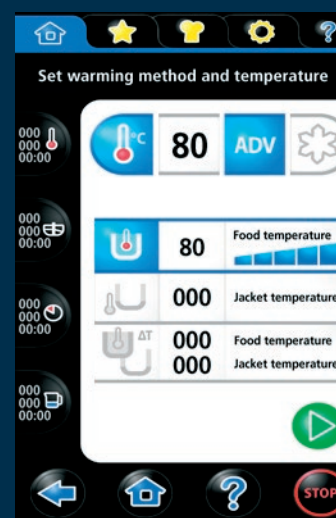


**Loaded  
with smart  
functions**



Metos Proveno is approachable and intuitive

Advanced Cooking Controls allows the user optimum control



# Metos DOS-2 Pump System

## Main features

- Quick change between bag holder and roller track convenient for canteens
- Ensures long shelf life for products
- Colour touch-screen display
- Swivel wheels and brakes allow for portability and stability
- Minimized risk of scalding
- Increased workplace safety
- Reduces occupational injuries to shoulders and wrists



***Semi automatic function,  
accurate dosing,  
CIP cleaning system***



# ***Metos Sous Vide Chill Tank***



## ***Sous Vide Chill tanks for 50-500 kg batches***

- Extended shelf life
- Ensures tender meat
- Sous-vide saves the taste
- Retains the aroma and the quality
- Minimizes shrinkage







***Controlled Cooking***  
***Rapid Chilling***  
***Controlled Distribution***

Consistent Food Quality with Key Processes and Equipment

- Better Food Quality
- Better Color
- Better Texture
- Better Nutritional Value

Up to 90% or more of any menu can be done with Cook Chill technology and equipment

- Core Issues
- Planning and Food Preparation
- Cooking - Packaging - Chilling
- Storage - Transport - Regeneration

# *Some of the many products our customers make in their Proveno kettles...*

Chicken Stock  
 Pork Stock  
 Master Stock  
 Fish Fond  
 Lobster Stock  
 Demi Glace  
 Beef Stock  
 Lamb Stock  
 Mash Potato  
 Goulash  
 Ratatouille  
 Chili Con Carne  
 Aioli  
 Chorizo oil  
 Curried Choux Buns  
 Jerusalem Artichoke  
 Soup  
 Bernaise Sauce  
 Hollandaise Sauce  
 Bechamel Sauce  
 Tomato Sauce  
 Veloute Sauce  
 Mango Chutney  
 Pineapple Jelly  
 Pancake mix  
 Muffin mix  
 Mayonnaise  
 Bulfi  
 Corn Chowder  
 Congee/Juuk  
 Barbeque Sauce  
 Bolognaise Sauce  
 Chicken Curry  
 Dahl  
 Sobji  
 Rassam

Choux Paste  
 Meat Pie filling  
 Shu Mai filling  
 Har gao filling  
 Spring Roll Filling  
 Short Rib Marinate  
 Char Su Sauce  
 Pastry Cream  
 Whipped Cream  
 Meringue  
 Brownie Mix  
 Cookie Dough  
 Linzer Paste  
 Minestrone Soup  
 Duchesse Potato  
 Mutton Kadhai  
 Chicken Biryani  
 Red Cabbage  
 Spatzle Dough  
 Polenta Parmesean  
 Pizza Sauce  
 French Dressing  
 Cheesecake  
 Rice Pudding  
 Quiche Mix  
 Almond Pound Cake  
 Semolina Pudding  
 Berry Parfait  
 Chocolate Sauce  
 Ganache  
 Oat Bread  
 Gingerbread  
 Spice Cake  
 Chocolate Chip  
 Cookies  
 Berry Jam  
 Orange Marmelade  
 Banana Muffins

Penne Pasta  
 Thai Chicken Curry  
 Butter Chicken  
 Granola Maple Yogurt  
 Chocolate Mousse  
 Chicken Tikka  
 Banana Smoothie  
 Curry D'agneau  
 Lentils Menagere  
 Blanquette de Dinde  
 Cuisse de Cannel  
 Beouf Forestiere  
 Escalope Sauce  
 Beouf Bourguignon  
 Ragout Beouf  
 XO Sauce  
 Chilli Sauce  
 Cooked Tripe  
 Mushroom Sauce  
 Soubise Sauce  
 Candied Cherries  
 Marzipan Filling  
 Lemon Filling  
 Hot & Sour Soup  
 Egg Drop Soup  
 Hot & Sour Soup  
 Black Bean Sauce  
 Sweet & Sour Sauce  
 Red Bean Dessert  
 Almond Jelly  
 Garlic Tumeric Sauce  
 Carrot Yogurt Soup  
 White Bean Soup  
 Beef Rendang  
 Har Sauce  
 Risotto  
 Cippino Fish Stew  
 Lentil Soup

Tapioca  
 Tom Ka Gai  
 Scrambled Eggs  
 Samosa Filling  
 Tomato Bean Salsa  
 Oatmeal  
 Pancake Batter  
 Sweet Bean Sauce  
 Plum Sauce  
 Mustard Sauce  
 Hoi-sin Sauce  
 Peanut Sauce  
 Egg Tart Mix  
 Grass Jelly  
 Lotus Seed Paste  
 Siu Haau Sauce  
 Chinese Chicken Curry  
 Apple Pie Filling  
 Consomme  
 Pho  
 Black Sesame Soup  
 Sago Soup  
 Baitang Soup  
 Shitake Dashi  
 Doenjang jjigae  
 Bouillabaisse  
 Gumbo  
 Singapore Laksa Soup  
 Boiled Rice  
 Mango Chutney  
 Koha  
 Viniagrette  
 Horseradish Sauce  
 Boiled ChickPeas for  
 Hummus  
 Ponzu Sauce







an Ali Group Company



the spirit of excellence

### **Metos Cooking Solutions**

Ahjonkaarre, 04220 Kerava, Finland

tel. +358 204 3913

[mcs@metos.com](mailto:mcs@metos.com)

[mcs.metos.com](http://mcs.metos.com)



**metos**  
kitchen intelligence®