metos
cooking solutions

Metos Proveno Sous Vide Kettle

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Proveno Sous Vide kettle combines the processes of cook – mix – chill with sous vide technology.

Experience the convenience of the Proveno Sous Vide kettle, allowing you to effortlessly cook and chill foods within sealed bags. Boasting a substantial 400-liter kettle capacity and a sous vide capacity of 100 kilograms, this innovative kitchen tool accommodates your culinary needs.

The unique design involves using baskets to hold the food bags, which are easily raised and lowered by an integrated lifting arm. The Proveno Sous Vide kettle is equipped with a specialized sous vide circulator for precise water temperature control.

Additionally, it can function as a standard Proveno cooking kettle with the inclusion of a standard mixer tool. For optimal performance, connect the kettle to a chilled water unit which Metos can supply.

Water level and temperature sensor

Sous vide circulator

Integrated lifting arm

Sous vide rack

Sous vide rack trolley

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Use kettle for normal cooking daytime and for sous vide cooking during nights to fully utilize the capacity of the appliance.
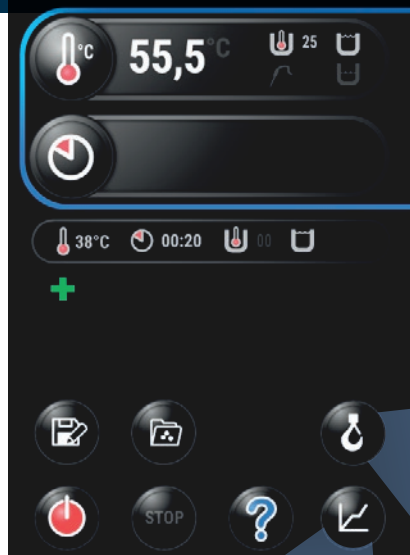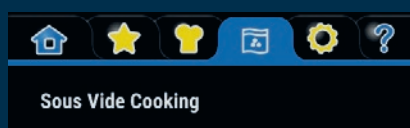
Kettle cooking capacity 400l *Sous vide capacity 100kg*

The control panel has a tab for sous vide cooking settings. You can save your own multi-phase programs including cooking and chilling phases.

Sous vide cooking can be controlled by food probe or water temperature and time.

Also the crane is operated from the sous vide control tab.

The rack has pull-out baskets for food bags.

Integrated lifting arm capacity is 200 kg.

Precise view on the cooking or cooling process from the chart view. Processes are saved for 30 days.

Other kettle functions are same as in standard Proveno kettle. For Proveno cooking kettle features, see MCS-Proveno4G-Kettles leaflet.
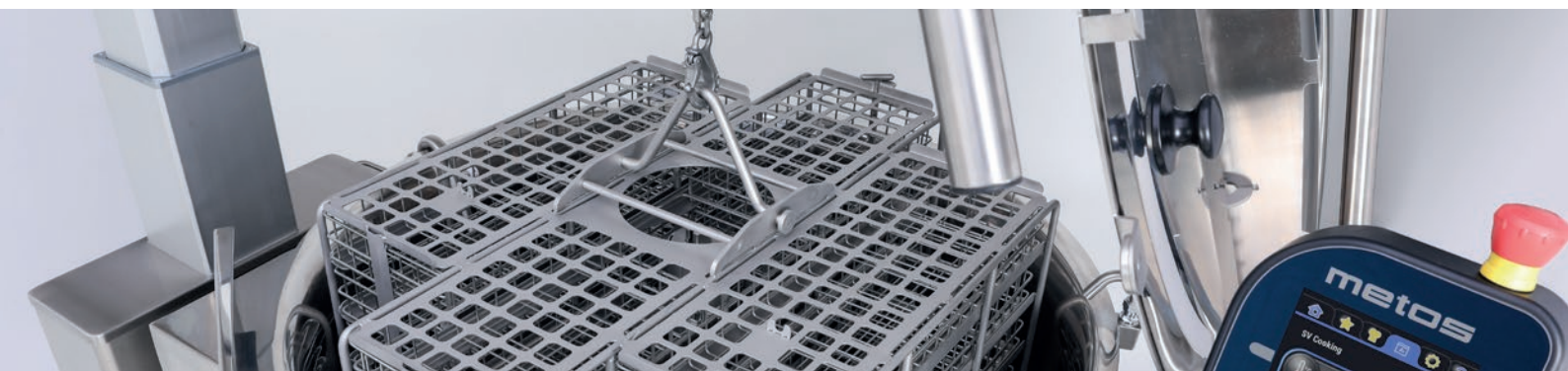
Sous vide rack is moved with sous vide trolley.

The trolley has storing space for food probe, water sensor and circulator.

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Metos Cooking Solutions

Ahjonkaarre, 04220 Kerava, Finland

tel. +358 204 3913

mcs@metos.com

mcs.metos.com

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