

Proveno 40 - 400 litres

Advanced programmable kettle for all cooking and chilling



metos
cooking solutions

Metos Cooking Solutions

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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 40-150 liter, hydraulic tilting 200-400 liter
- 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

- Electric or steam heating
- Alternative operating voltages
- High performance heating for 150-300 liter
- 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
- Diagamix lid system
- GN swing
- Strainer plate
- Whipping grid
- Cleaning tool

Volumes

Proveno	Brut L	Net L	Spare volume L
40	48	40	8
60	68	60	8
80	91	80	11
100	111	100	11
150	169	150	19
200	219	200	19
300	333	300	33
400	433	400	33

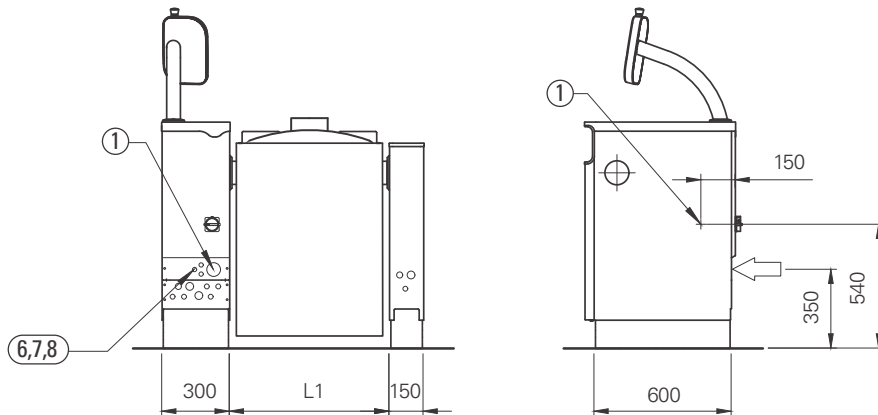
Heat load

Proveno	Total kW	Sensible kW	Latent kW
40	12	2.4	0.4
60	16	2.6	0.6
80	20	3.4	0.8
100	20	3.4	0.8
150	24	4.3	1.0
200	34	6.1	1.4
300	48	9.6	1.9
400	57,6	11.5	2.1

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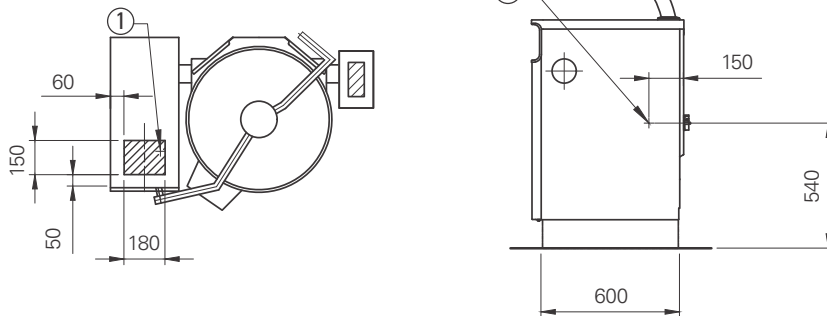
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A. Electrical connections from rear

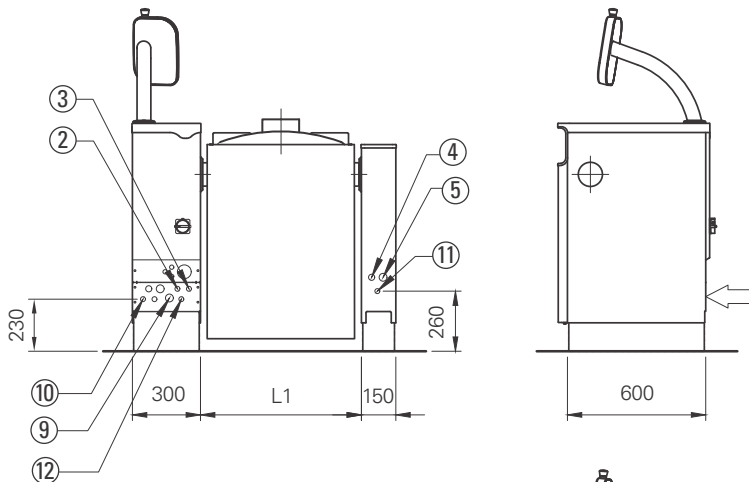


- 1. Electrical connection, PG21/PG36/PG48 gland
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

B. Electrical connections from below

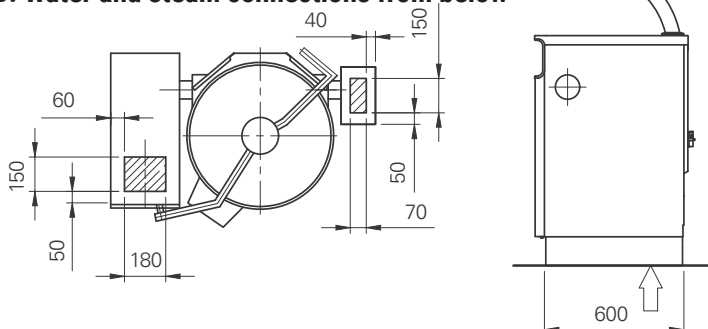


A. Water and steam connections from rear



- 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



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Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
40E	11	36.1	40
60E	14	44.7	50
80E	17	53.4	63
100E	17	53.4	63
150E	27.6	50	50
150EH	35.6	62	63
200E	35.6	62	63
200EH	46.5	72	80
300E	47.6	79	80
300EH	60.8	91	100
400E	48.1	144.1	160

3NPE 400V 50Hz

Electrical connections, steam heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
40S	2.3	10	10
60S	2.3	10	10
80S	2.3	10	10
100S	2.3	10	10
150S	3.9	17	20
1NPE 230V 50/60Hz			
200S	5.0	18	20
300S	5.0	18	20
400S	6.2	23.2	25

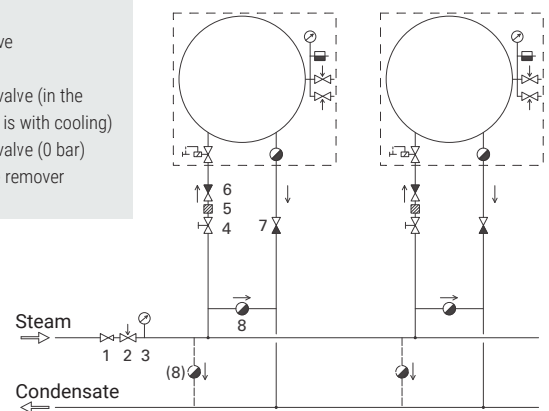
3NPE 400V 50Hz

Steam connection

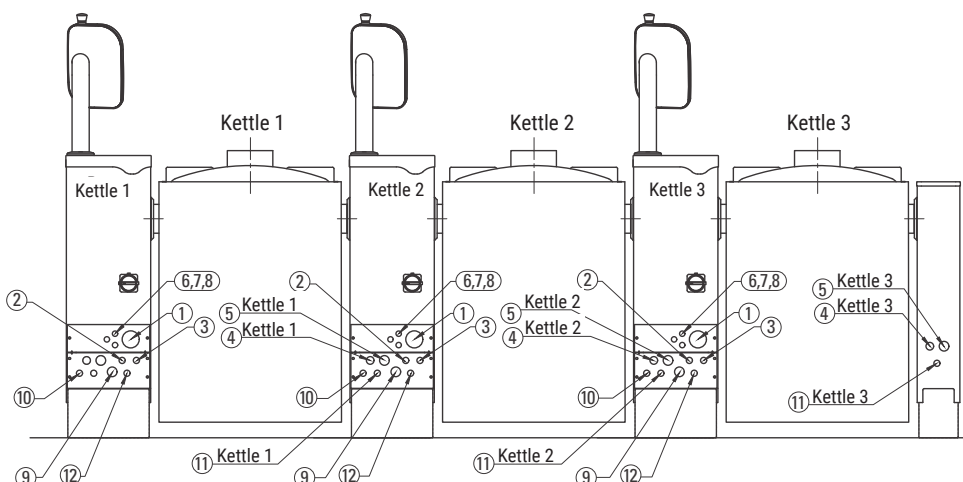
Proveno	Connection	Outlet
40S	R3/4"	12 kg/h
60S	R3/4"	18 kg/h
80S	R3/4"	24 kg/h
100S	R1"	30 kg/h
150S	R1"	45 kg/h
200S	R1 1/4"	60 kg/h
300S	R1 1/4"	90 kg/h
400S	R1 1/4"	115 kg/h

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

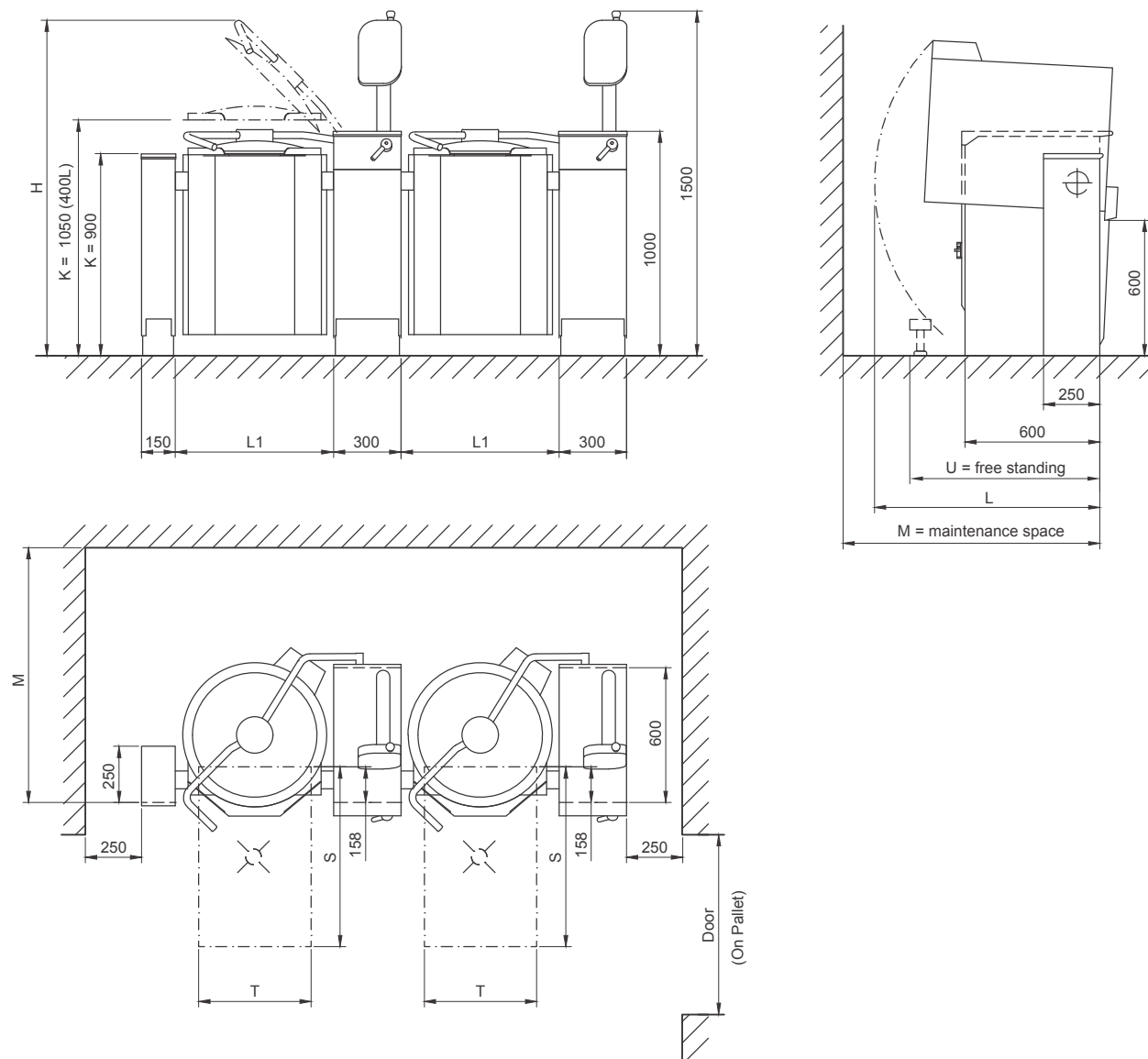


1. Electrical connection, PG21/PG36/PG48 gland
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5. Ice bank cooling outlet R1" (option)
6. Ice bank cooling control cable (option)
7. HACCP cabling (option)
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9. Steam connection R3/4" / R1" / R1 1/4" (option)
10. Condensate outlet R1/2" / R3/4" (option)
11. Compressed air inlet R1/2" (option)
12. Twin water inlet R1/2" (option)

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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)
40	594	1740	900	925	1055	800	400	860	800	(900-1100)	200
60	594	1740	900	1010	1180	800	400	860	800	(900-1100)	210
80	704	1745	900	1055	1235	800	500	890	800	(900-1100)	230
100	704	1745	900	1055	1235	800	500	890	800	(900-1100)	265
150	910	1945	900	1115	1170	800	600	1110	1000	(1100-1300)	305
200	910	1945	900	1195	1285	800	600	1110	1000	(1100-1300)	345
300	1110	2110	900	1280	1320	1000	600	1010	1200	(1300)	415
400	1110	2080	1050	1280	1320	1200	600	1010	1200	(1300)	475

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

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