metos
kitchen intelligence™

Metos Proveno – The Most Advanced Combi Kettle for Large Production

Metos Proveno is approachable and intuitive loaded with smart functions

Metos Proveno Combi Kettle

The most advanced combi cooking kettle has a digital control touchscreen, and every imaginable feature and program you can think of for production of liquid and semi liquid food – soups, sauces, stocks, curries, stews, mash potato etc.

The kettle can heat, mix and has the option to chill down in the same machine. The kettle can also be used to mix cold food, as it does not have to heat up in order to function. The Diagomix system allows to mix efficiently and gently at an angled position.

Advanced programming is a standard feature in Proveno kettles. The kettle has various standard programmes already installed which are easily edited and saved for your own use together with the necessary ingredient data.

Intelligent features, reliable automation, easy programming, and optimized ergonomics.

A kitchen multitalent

Touchscreen enables easy and advanced programming

Programming is 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. Advanced control according to exact temperature of both the food and the kettle jacket as well as the delta temperature of the two.

You can create favourite pages for programmes and sort the pages according to subjects such as, for example, potato dishes.

Advanced control

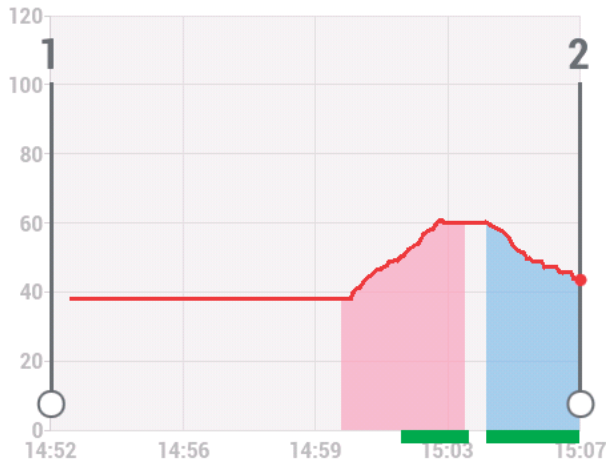*Possibility to save all kettle functions to programmes.*

Perfect solution for production kitchens with precise process.

Install Proveno App from Google Play to discover all kettle functions!

Real-time temperature control and HACCP

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 recorded and saved for future reference. The temperature data can be accessed via kettle's graphic display or data can be downloaded to a USB stick for monitoring purposes.

Automatic cooling by Proveno

Cold production

Cold ingredients and kettle cooling on when preparing food reduces the need for cold rooms.

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 or C3iPA – closed circulation
Ice water circulates between the ice builder and the kettle's steam jacket (closed circulation). C3iPA comes with pressurised air drainage saving water in ice water circulation.
Automatic two-phase cooling C5i or C5iPA
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. C5iPA comes with pressurised air drainage saving water in ice water circulation.

* 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 free standing installation

All unique features

– 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, CulinoPro and Viking 4G kettles and Viking MixPan can be mixed in same groups
– No restrictions to kettle sizes, any size or order within the group
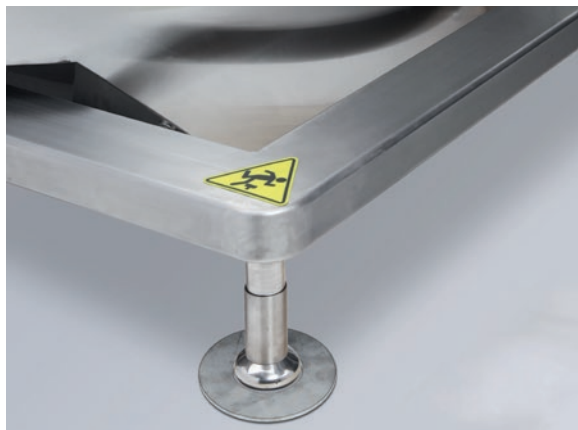
Unique installation flanges
– no holes in the floor materials
– allow kettle lifting away if needed

Space saving installations

All kettle sizes up to 400 litre kettle are suitable for free standing installation.

Metos Proveno is a perfect production tool for big kitchens.

Details and accessories

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.

With a blender kit handmixer fits firmly to a connection on a special lid and a special mixer tool mixes simultaneously. Available for 40-100 litre kettles.

The Diagomix system allows food to be mixed in a tilted position. This mixing method is very gentle and efficient.

With multi-way valves, you can use the pump to drain the kettle more efficiently and make full use of the pump.

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.

Automatic filling up with water – cold or hot – works also when the kettle is being tilted. "The first water bypass" can be set if you do not want to use it for cooking.

The kettle washing tool is attached to the standard mixer. Ready-to-use washing programme. Individual washing programmes may be saved as necessary.

Plenty of hand shower options. Reel-in handshower or other handshower models are optional.

Unbeatable features

Standard features

- Proveno kettle with integrated mixer
- Electric or steam heating
- Stepless mixing speed in all sizes 10-160 rpm/min, autoreverse
- Elevated control pillar with guiding touch panel 9"
- 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 separate ly 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
- On-screen graphical HACCP display and recording
- On-screen diagnostics for maintenance
- 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
- Energy and water consumption measuring by search date
- Automatic filling of the steam jacket
- Rotating lid in up position
- Measuring stick

Standard kettle includes choice of installation:
free standing, surface or sub surface. Single or groups.

Metos Proveno 150 L free standing

Metos Proveno FS 400 L free standing

Most as standard

| Metos Proveno ELECTRIC	Code	Dimensions mm	Electric connection
Metos Proveno 40E	MG4224600	1047x720x900/1535*	400V 3N~ 12,5 kW 25A
Metos Proveno 60E	MG4224602	1047x720x900/1535*	400V 3N~ 18,0 kW 32A
Metos Proveno 80E	MG4224604	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Metos Proveno 100E	MG4224606	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Metos Proveno 150E	MG4224608	1360x920x900/1535*	400V 3N~ 27,6 kW 50A
Metos Proveno 200E	MG4224610	1360x920x900/1535*	400V 3N~ 35,6 kW 63A
Metos Proveno 300E	MG4224612	1560x1100x900/1535*	400V 3N~ 47,6 kW 80A
Metos Proveno 400E	MG4224614	1560x1100x1050/1535*	400V 3N~ 62,0 kW 100A

Also steam heated models. *control pillar/control panel

150, 200 and 300 L kettles are optionally available with more powerful heating:			
High performance heating	MG4222992	for 150/200/300 kettles	increases input power

Dimensions
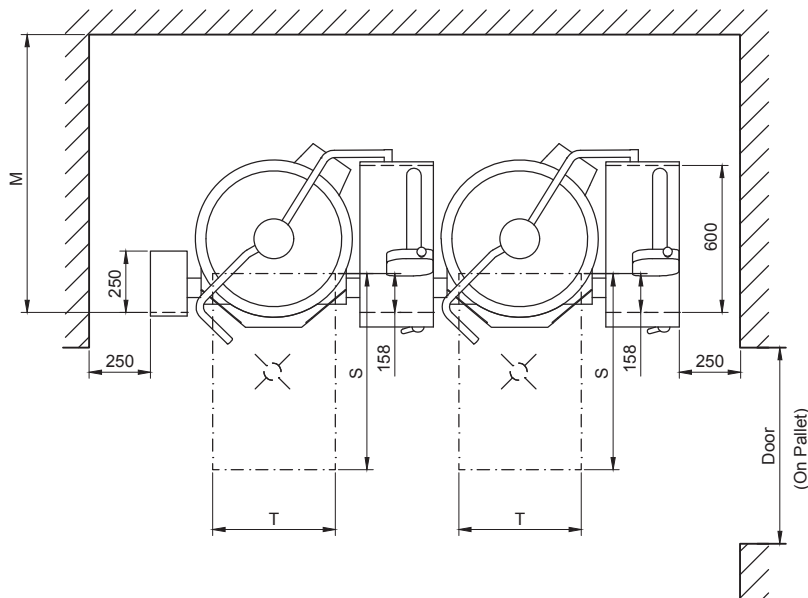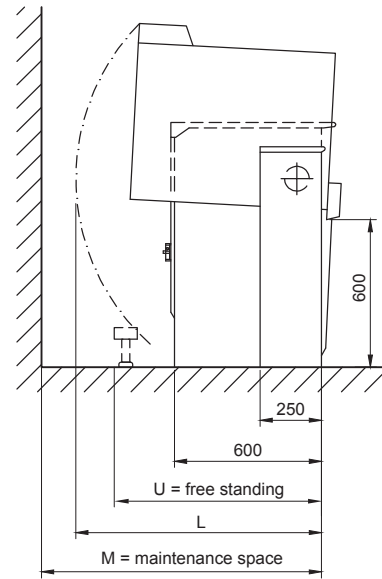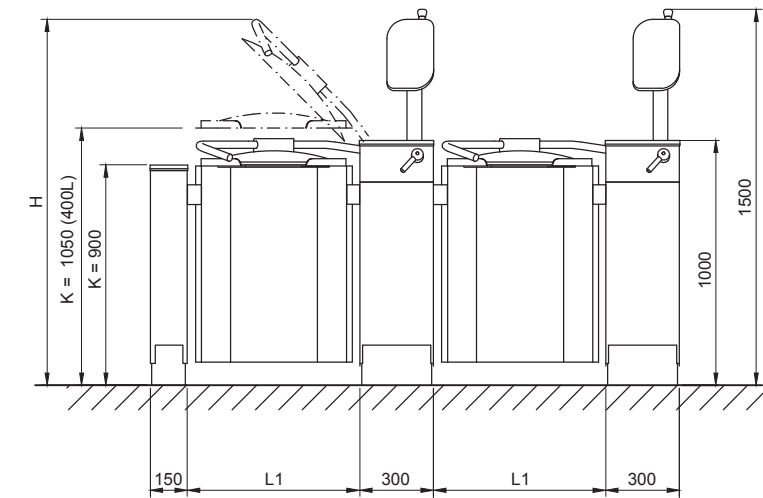
Proveno	L1 (mm)	H (mm)	K (mm)	L (mm)	M (mm)	S (mm)	T (mm)	U (mm)	(On Pallet) Size varies according to installation frame	Weight (kg)
40	594	1740	900	870	1055	800	400	860	(900-1100)	200
60	594	1740	900	955	1180	800	400	860	(900-1100)	210
80	704	1745	900	1010	1235	800	500	890	(900-1100)	230
100	704	1745	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 options

**Single kettle
Kettle group**

**Sub surface
installation**

**Surface
installation**

**Free standing
installation**

Installation flanges

Metos Proveno options

Installed at the factory	Code
Cooling C2 auto tap water open circuit	MG4222950
Cooling C3i, ice water, closed circuit	MG4222952
Cooling C5i, 2-phase open+closed circuit	MG4222954
Cooling C3i PA ice water, closed circuit + pressure air*	MG4222956
Cooling C5i PA 2-phase open + closed circuit + pressure air*	MG4222958
Double water connection	MG4212292
Hot water connection for food	MG4224030
Welded seamless insulated cover plates	MG4224022
Welded mixer axle tube for cold production	MG4224034
LAN connection for Ethernet RJ45	MG4224032
Handshower standard S1	MG4222966
Handshower heavy duty S2	MG4222964
Handshower reel-in S3	MG4222962
Draw off valve D1-std 40 mm	MG4211972
Bottom valve connection D2-B/AUS SMS63 80-400L delivered plugged	MG4222135
Foot pedal mixing tilting Metos Proveno	MG4222960
High performance heating Proveno 150-300**	MG4222992
Socket outlet 230V 10A behind control panel	MG4224026
Work light	MG4224040

*Drainage with pressurised air saves water in ice water circulation.
**requires additional kW supply

Installation	Code
Free standing flanges	MG4224020
Wheels to FS 40-100	MG4224007

All Proveno kettles include installation frames of selected type:
surface, sub-surface or free standing frames.

Valves	Code
Arc valve CIP D2 pump hose connection SMS63TC/DS51	MG4222747
Arc valve 3-way CIP D2 pump hose connections SMS63TC/DS51	MG4001398
Butterfly valve D2 SMS63TC	MG4222763
Adapter for pump hose D2 SMS63TC/ SMS51 male end	MG4222764

Valves require bottom valve connection D2.

Blender kit	Code
Blender kit for Proveno 40 L	MG4222735
Blender kit for Proveno 60 L	MG4222736
Blender kit for Proveno 80 L	MG4222737
Blender kit for Proveno 100 L	MG4222738

Includes blender lid, special mixing tool and blender MF2000 Combi

Handshower standard S1

Handshower heavy duty S2

Handshower reel-in S3

Draw off valve D1-std 40 mm

Work light

Bottom valve connection D2-B/AUS SMS63TC (delivered plugged)

Arc valve CIP D2 SMS63TC/ DS51

Arc valve and plug

Three way arc valve

Butterfly valve D2 SMS63TC

Adapter for pump hose D2 SMS63TC/ DS51 male end

Socket outlet in control panel

Blender top kit

Foot switch for mixing when tilting releases hands.

Assembly recommendations

Cook-serve
- kettle
- cooling C2
- strainer plate
- whipping grid
- hand shower
- wash tool
- blender top kit 40-100 L
- DiagoMix equipment
- foot pedal

Cook-chill
- kettle
- cooling C3i +pressurised air drainage
- chilled water unit
- strainer plate
- whipping grid
- hand shower
- wash tool
- blender top kit 40-100 L
- DiagoMix equipment
- foot pedal

Hot fill
- kettle
- bottom valve D2AUS
- arc valve + plugging system
- cooling C2
- strainer plate
- whipping grid
- hand shower
- wash tool
- accessory trolley AT-77
- blender top kit 40-100 L
- DiagoMix equipment
- foot pedal

Cold production
- kettle
- bottom valve D2AUS
- arc valve + plugging system
- cooling C3i +pressurised air drainage
- chilled water unit
- chilled food water
- strainer plate
- whipping grid
- hand shower
- wash tool
- accessory trolley AT-77
- blender top kit 40-100 L
- DiagoMix equipment
- foot pedal

Automatic dosing
- kettle
- bottom valve D2AUS
- arc valve
- plugging system
- dosing system DOS-1-2 or 3
- accessory trolley AT-77

Non-Stop pumping with two kettles
- 2 kettles
- bottom valve D2AUS in both kettles
- arc valve
- Non-Stop-valve
- 2x plug system
- dosing system DOS-2 or 3
- additional hose DOS

Proveno SousVide Kettle

Day

Night

Use Proveno SousVide 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

Metos kettle accessories

A comprehensive selection of accessories for ergonomic and functional production

Accessories	Code
Strainer plate 40-60	MG4222196
Strainer plate 80-100	MG4222198
Strainer plate 150-200	MG4222200
Strainer plate 300-400 XL	MG4222203
Pouring adapter 150-200	MG4222206
Pouring adapter 300-400	MG4222208
Whipping grid 40-60	MG4211203
Whipping grid 80-100	MG4211193
Whipping grid 150-200	MG4211186
Whipping grid 300	MG4211179
Whipping grid 400	MG4215872

DiagoMix kit	Code
DiagoMix 80l	MG4224062
DiagoMix 100l	MG4224063
DiagoMix 150l	MG4224064
DiagoMix 200l	MG4224065
DiagoMix 300l	MG4224066
Diagomix 400l	MG4224067

Includes DiagoMix lid and attachment to the mixer tool.

| Heavy Duty Mixing tool retrofit	Code
Heavy Duty Mixing tool 150 L	MG4215822
Heavy Duty Mixing tool 200 L	MG4215719
Heavy Duty Mixing tool 300 L	MG4215721
Heavy Duty Mixing tool 400 L	MG4215868

300-400 litre kettles come with Heavy Duty mixer as standard.

| Kettle cleaning	Code
Cleaning tool 60 L	MG4222728
Cleaning tool 80 L	MG4222729
Cleaning tool 100 L	MG4222730
Cleaning tool 150 L	MG4222731
Cleaning tool 200 L	MG4222732
Cleaning tool 300 L	MG4222733
Cleaning tool 400 L	MG4222734
Cleaning brush	MG4222791

Accessories	Code
Potato stick Soft 670	MG4000031
Pouring support	MG4000012
Hot fill bag support	MG4222727
Swinging pouring support 40/60 for GN containers	MG4224048
Swinging pouring support 80/100 for GN containers	MG4224050
Swinging pouring support 150/200 for GN containers	MG4224052
Swinging pouring support 300/400 for GN containers	MG4224054

Sous Vide	Capacity	Code
Sous Vide Kit 80 L	35 kg	MG4222723
Sous Vide Kit 100 L	35 kg	MG4222724
Sous Vide Kit 150 L	60 kg	MG4222725
Sous Vide Kit 200 L	60 kg	MG4222726

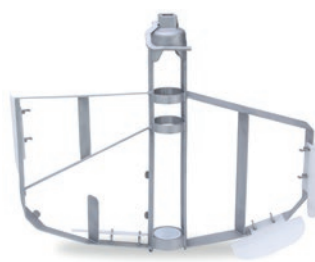| Accessories	Code
Measurement stick 40	MG4222212
Measurement stick 60	MG4222214
Measurement stick 80	MG4222216
Measurement stick 100	MG4222218
Measurement stick 150	MG4222220
Measurement stick 200	MG4222222
Measurement stick 300	MG4222224
Measurement stick 400	MG4222226
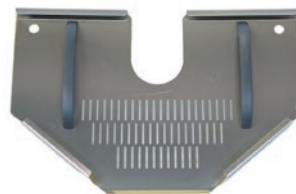
Strainer plate
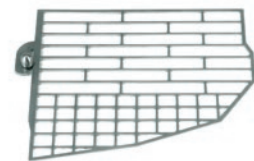
Whipping grid

Pouring adapter

DiagoMix kit

Heavy duty tool

Cleaning tool is attached to the mixing tool

Trolleys	Code
Multipurpose trolley MPT-450, GN1/1	MG4554132
Mixer tool holder to MPT-450 trolley	MG4215990
Draining aid to MPT-450 trolley	MG4000009
Kettle accessory trolley KTT	MG4554564
Kettle accessory trolley AT-77	MG4554586

Cleaning brush

Potato stick

Pouring support

Sous Vide basket and Sous Vide tool

Hot fill bag support

Swinging pouring support

Multipurpose trolley MPT-450

Draining aid for MPT-450

Mixer tool holder for MPT-450 trolley

With the help of accessory trolleys you make working more fluent

Kettle accessory trolley KTT

Kettle accessory trolley AT-77

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