Combi kettle Metos Proveno 3G 400E electrically heated



The mixing combi-kettle Metos Proveno with intelligent features is fully manufactured in Finland. Reliable automation takes care of routine food production without constant care and monitoring. The programming and recipe organizing is truly easy now. The device, which can be customized according to the user needs, has unlimited programming options and customizable user settings.
Proveno 400: Gross volume 433 litres, net volume 400 litres, foaming space volume 33 litres.
Thanks to the optimized ergonomics, it is easy to use, easy to clean and hygienic. Energy efficiency makes the Metos Proveno kettle user friendly, safe and economically viable professional kitchen equipment.
The device is securely attached to the floor and meets all international and EU safety standards.
The control panel of the Metos Proveno is fully raised, with a highly visible and clear digital interface that is protected from bumps and steam from the kettle. All parts that become dirty in everyday use are easily removable without special tools and are cleaned using a dishwasher. The removable mixing tool is easy to clean and fitted with detachable teflon scrapers. The quick release stainless steel lid has a

safety grid to facilitate the adding of liquids and raw ingredients. On
the ccontrol pillar top there is a smooth workspace for chef´s tools.
Steam jacket automatic fill doesn't require user actions. Proveno can be
combined with other Proveno and Metos-kettles without an intermediate
support pillar saving space. Tilting height from the pouring spout to
the floor is 600mm.
DELIVERY INCLUDES
- one powerful stainless steel mixing tool for all mixing, fitted with
detachable and easy to clean scrapers
- quick release stainless steel lid with safety grid, dishwasher safe
- stainless steel measuring stick, dishwasher safe
- support pillar
FACTORY OPTIONS (to be ordered together with the appliance)
- standard, heavy duty or recoiled hand shower
- sensor for wireless HACCP - Metos IoLiving
- automatic cooling C2, C3i or C5i, presented later in the text
- drainage with pressurized air for C3i/C5i cooling
- draw off taps and valves
- double water connection
- foot pedal for mixing when tilting
OPTIONS AND ACCESSORIES
- installation frame package for one kettle or group installation
package for many kettles, installation frames on surface or sub surface
- wireless IoLiving HACCP
- strainer plate
- whipping grid
- cleaning tool with rotary brush
- wide range of accessories to facilitate working in the kitchen
MATERIAL

The kettle is manufactured of stainless steel and the inner surface is
made of acid resistant stainless steel. The outside surfaces are
hygienic and seamlessly welded. The kettle itself is thoroughly insulted
with polyurethane foam to ensure the rigid and sturdy construction as
well as excellent energy efficiency. Protection class IPX5

CONTROL PANEL

- large control panel, fully raised from the control pillar of the
kettle
- emergency stop button
- protected from bumps and from spray from washing
- informative and guiding touch screen
- only available functions active
- audiovisual signals to inform user
- info and error popup
- ongoing status can be seen from far on status display
- user manual for current situation can be read on the screen
- IP68 protected USB connector at back of the control panel
- software updates, program uploads and downloads and HACCP data saving
with USB
- user privilege levels, for example program modifying requires login

TIMER FUNCTIONS

- possibility to set several timers
- selected functions can be timed
- cook&hold heat holding function
- egg timer function
- heating can be timed
- mixing can be timed
- mixing patterns can be timed
- timed first water drainage

- adding water can be timed
PROGRAMMING
- programming is standard feature
- tested recipes for basic foods and programs for kettle cleaning
- programming, modifying and saving on kettle touch screen
- unlimited number of programs and program phase
- favorite pages for most used programs
- HACCP set points and alarms
- preset starting of programs according to time and date
CLEANING PROGRAMMES
- preset cleaning program and possibility to save unlimited number of
own wash programs
HEATING FUNCTION
ProTemp Real-time temperature control allows setting food temperature,
kettle jacket temperature or their difference Delta-T. Display for
real-time temperature for food and jacket temperature. Smart power
setting enables sensitive cooking or full power cooking. Delta-T
cooking, low temperature cooking, sous vide, proving, tempering - all
this you can do with Proveno. The temperature setting range 0°C… 120°C,
setting accuracy and temperature display precision 1° C. Max operating
pressure 1,0 bar which corresponds to +120°C in the inner jacket of the
kettle. Optimal energy in all functions.
AUTOMATIC FOOD WATER FILLING
Automatic food water filling is a standard feature. Works with buttons
on touch screen. Button for set amount of liters or other button

open/close water tap. A water spout is located an ideal place allowing
the water filling even places where the water pressure is low. The water
filling can be use
even while tilting the kettle, example for rinsing the pasta.
MIXER FEATURES
Two directional mixing tool is bottom mounted, with an automatic
reversing function mixing thoroughly, without breaking the product, even
at low speeds. The adjustment range of the step-less mixing speed is
15-140 rpm. Separate power mixing button for addition of raw material or
spices. Mixing in a tilted position while decanting food by holding the
button pressed. The kettle has nine pre-designated mixing patterns
designed and tested by food-service professionals. Possibility to create
and save own patterns.
- stirring
- whipping
- mashing
- gentle stirring
- sautéing meat or vegetables, a powerful mix of back and forth pattern
- mashed potatoes, a powerful mix of back and forth pattern
- desserts
- porridges
- dough's

The mixer stops in less than a second if the lid is opened. Mixing
significantly decreases the time spent on heating and cooling which
saves energy.
TILTING FUNCTIONS

Powerful and durable hydraulic tilting with a press of a button. The
tilting is possible only at the push of a button. Auto Tilt-back-function during kettle tilt prevents overfill of containers
and relating to safety incidents that might occur pouring the hot
product (adjustable with kettle parameters). Ergonomic tilting height of
the pouring spout to the floor is 600 mm, which makes it easier to wash
and allows emptying to bigger transport containers.

HACCP

Storage of HACCP data is collectable with USB drive through the USB port
which is placed behind the raised control panel. The kettle can also be
integrated into the Metos wireless IoLiving self-monitoring system

ENERGY CONSUMPTION MEASURING

Electric heated kettles have energy consumption measuring which can be
read on the display. The data is saved to the kettle diagnostics and can
be downloaded through USB port.

WATER CONSUMPTION MEASURING

Water consumption can be read from the display. Separate numbers for
food water, bypass water and steam jacket filling water and total
consumption.

MAINTENANCE AND FAULT DIAGNOSTICS

A log collects information about the use of the kettle and the operating
hours for the possibility of power outage in the kitchen. Diagnostic
information eases maintenance and troubleshooting.

OCCUPATIONAL SAFETY

Unintentional pressing of buttons and rapid changes in mixer speed are prevented by the software. The mixer stops in less than a second if the lid is opened. Automatic steam evaporation before cooling (option) is started. In case of electrical or water outage the kettle will notify the user if the production is delayed and for how long. The kettle indicates the duration of the outage and the functions and the program that have been running and the food temperature before and after the outage. If the water supply is inhibited the kettle doesn't heat the product. If the cover is opened during the mixing program it causes an alarm and the display informs an activated timer. The kettle is tilting only at the push of button. Mixing with the lid open with the kettle in upright position is prevented in all circumstances in accordance with the safety regulations. The kettle reminds user to run the safety valve, a semi-automatic safety valve test.

TEACHER STATUS

The use of the device can be safely trained without activating the functions.

AUTOMATIC COOLING WITH TAP WATER (C2)

The fully automatic cooling works just press of a button directly to the desired cooking temperature. The Cool & Hold function keeps the food at set temperature. The temperature for the Cool & Hold function can be adjusted. Automatic steam jacket draining after cooling

or Cool & Hold function. Automatic transfer to Hold function when
the product is not cooled down further (energy save function). The food
temperature is shown continuously on display. Automatic steam
evaporation at the beginning of cooling. Cooling can be interrupted,
stopped or target temperature changed during cooling.
AUTOMATIC ICE WATER COOLING (C3i)
The kettle is equipped with the connections for the separate ice water
circulation system. The Ice Bank or Fluid Chiller (offered separately)
cools water used in the cooling operation to nearly zero degrees. The
fully automatic cooling works just press of a button directly to the
desired cooking temperature. The Cool & Hold function keeps the
food at set temperature. The temperature for the Cool & Hold
function can be adjusted. Automatic steam jacket draining after cooling
or Cool & Hold function. Automatic transfer to Hold function when
the product is not cooled down further (energy save function). The food
temperature is shown continuously on display. Automatic steam
evaporation at the beginning of cooling. Cooling can be interrupted,
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TWO PHASE COOLING WITH TAP

Product number	4222914
Product name	Combi kettle Metos Proveno 3G 400E electrically heated
Size (mm)	1560 * 1100 * 900/1535

(w * d * h)	
Weight	490,000 KG
Capacity	400 littres
Technical information	400/230 V, 100 A, 62,4 kW, 3NPE, 50 Hz HW: 10, CW: 15