



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.

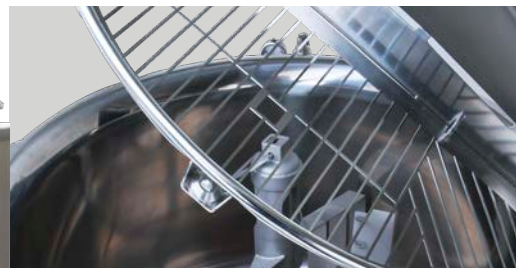
We have seen wide spread improvements in all areas of production equipment functions, logistic capabilities, distribution and regeneration systems that get the food to the client.

Advantages of Cook Chill

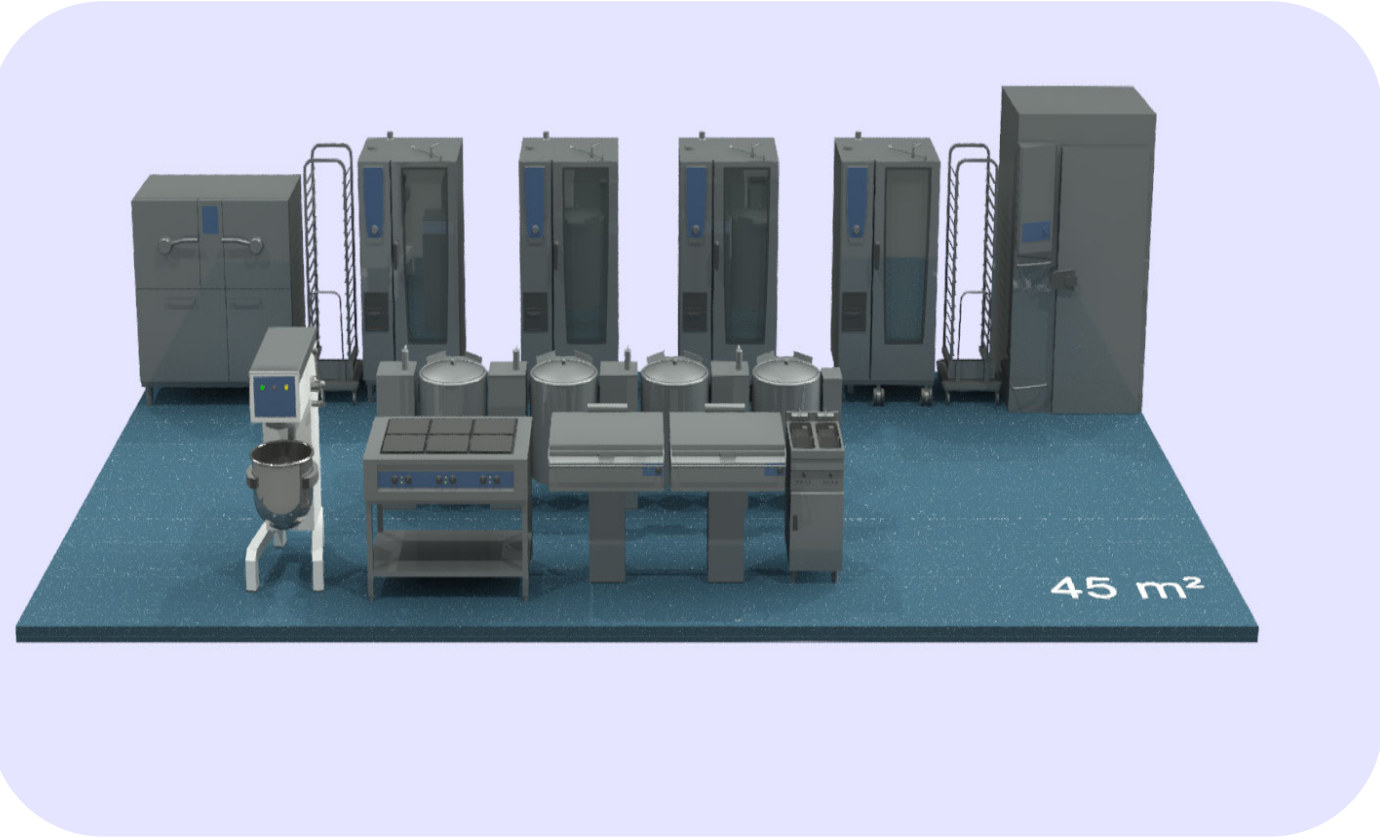
- *State of the art hygiene control*
- *Chilled food banks allow better inventory flow of outgoing food*
- *Production times are greatly reduced, almost 50% in most cases*
- *Centralized production kitchens can feed many satellite sites*
- *Reduced foot print of kitchens due to high volume equipment*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



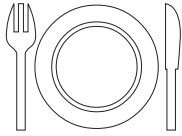
**Think Proveno and
Hot-fill & Chill Tank**



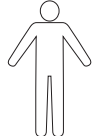
Traditional central kitchen



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



1500



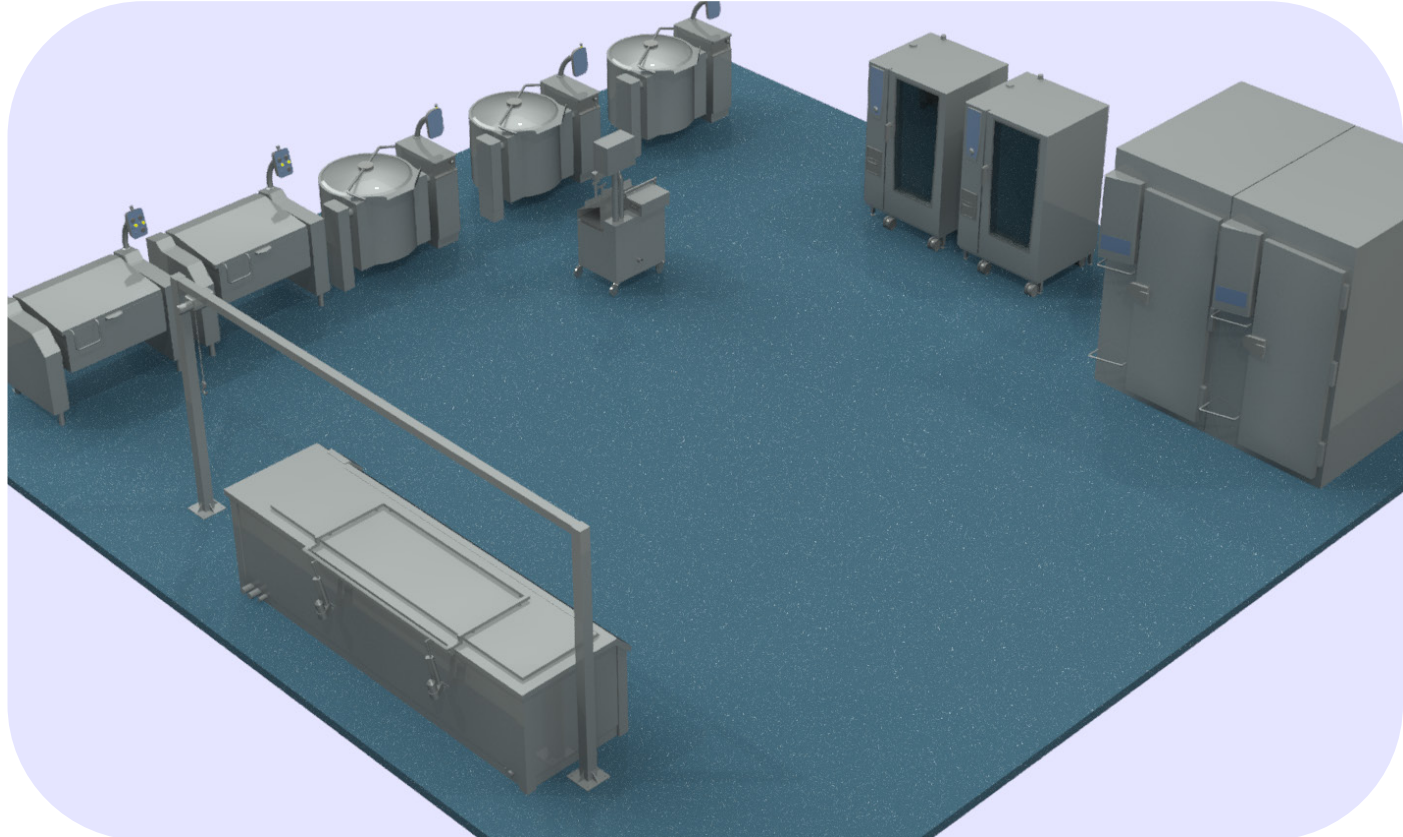
10

45 m²

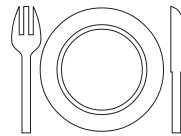
Equipment space requirement

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



4500+



5

80 m²

Equipment space requirement

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



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.

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

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.

Shelf-life of 21 days or more...

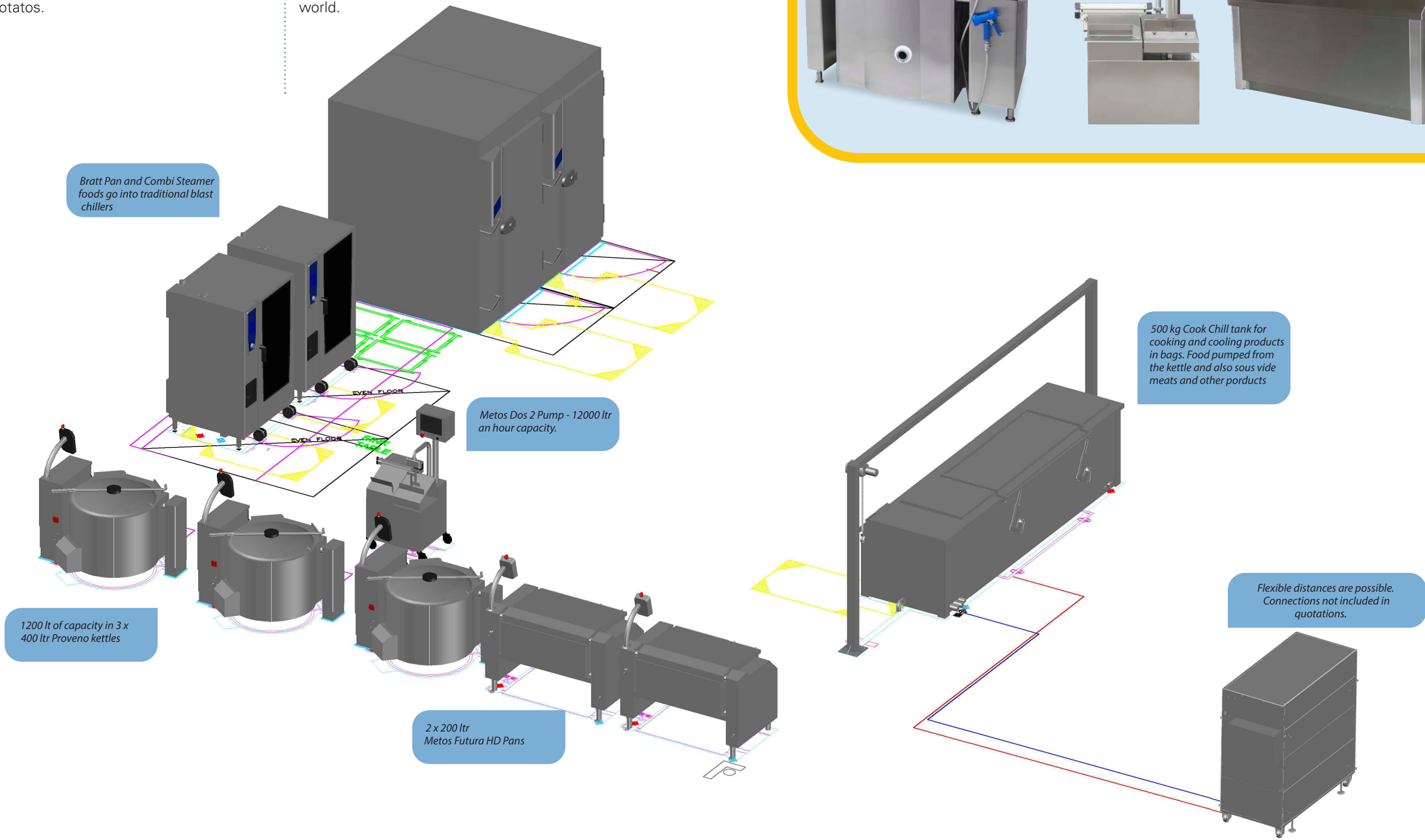


Proveno Kettles fitted with Pumping valve allows accurate dosing of many different products

Metos Dos 2 Pump System

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

Bratt Pan and Combi Steamer foods go into traditional blast chillers



1200 lt of capacity in 3 x 400 ltr Proveno kettles

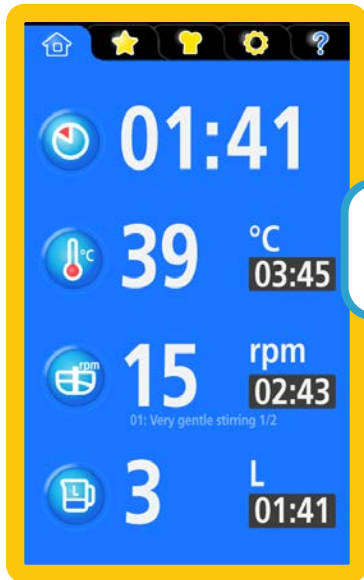
Metos Dos 2 Pump - 12000 ltr an hour capacity.

2 x 200 ltr Metos Futura HD Pans

500 kg Cook Chill tank for cooking and cooling products in bags. Food pumped from the kettle and also sous vide meats and other products

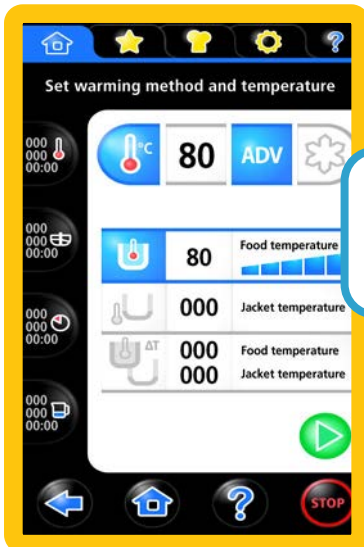
Flexible distances are possible. Connections not included in quotations.

Metos Proveno



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

Metos Proveno is approachable and intuitive ...LOADED WITH SMART FUNCTIONS



Advanced Cooking Controls allows the user optimum control

Metos Dos 2 Pump System

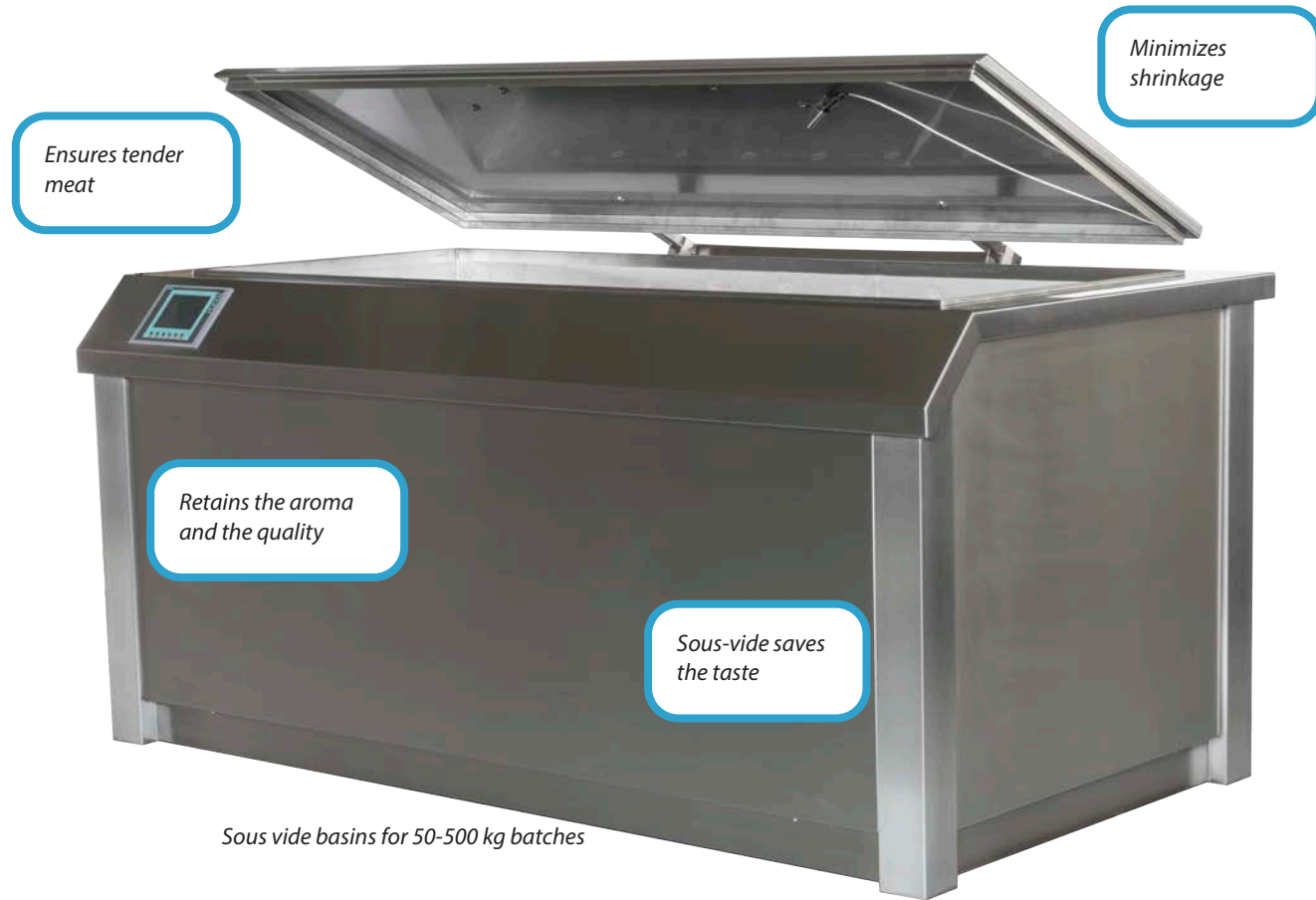


- Main features:**
- Quick change between bag holder and roller track convenient for canteens
 - Ensures long shelf life for products
 - Colour touch-screen display
 - Swivel wheels and brakes allow for portability and stability
 - Minimized risk of scalding
 - Increased workplace safety
 - Reduces occupational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



Semi automatic function, accurate dosing, CIP cleaning system

Metos Cook Chill Tank



Ensures tender meat

Minimizes shrinkage

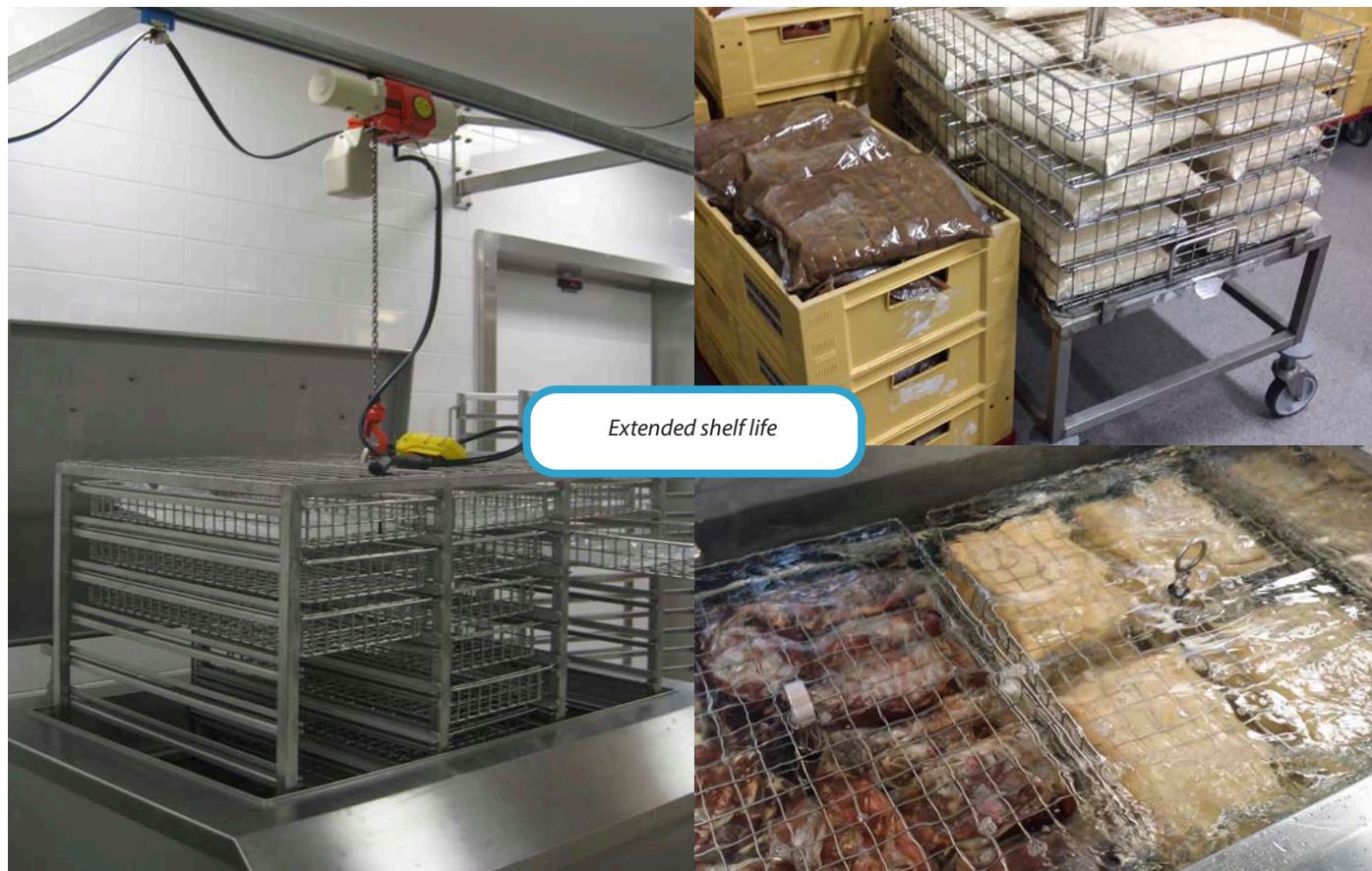
Retains the aroma and the quality

Sous-vide saves the taste

Sous vide basins for 50-500 kg batches

Some of the many products our customers make with their extended shelf life system

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| <ul style="list-style-type: none"> 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 Bulfi Corn Chowder Congee/Juuk Barbeque Sauce Bolognese Sauce Chicken Curry Dahl Sobji Rassam Choux Paste Meat Pie filling Shu Mai filling Har gao filling Short Rib Marinade Char Su Sauce | <ul style="list-style-type: none"> Minestrone Soup Duchesse Potato Mutton Kadhai Chicken Biryani Red Cabbage Spatzle Dough Polenta Parmesean Pizza Sauce Rice Pudding Semolina Pudding Chocolate Sauce Ganache Berry Jam Orange Marmelade Thai Chicken Curry Butter Chicken Chicken Tikka Curry D'agneau Lentils Menagere Blanquette de Dinde Cuisse de Cannet Beouf Forestiere Escalope Sauce Beouf Bourguignon Ragout Beouf XO Sauce Chilli Sauce Cooked Tripe Mushroom Sauce Soubise Sauce Candied Cherries Lemon Filling Hot & Sour Soup Egg Drop Soup Hot & Sour Soup Black Bean Sauce Sweet & Sour Sauce Red Bean Dessert | <ul style="list-style-type: none"> Garlic Tumeric Sauce Carrot Yogurt Soup White Bean Soup Beef Rendang Har Sauce Risotto Lentil Soup Tapioca Tom Ka Gai Scrambled Eggs Samosa Filling Tomato Bean Salsa Oatmeal Sweet Bean Sauce Plum Sauce Mustard Sauce Hoi-sin Sauce Peanut Sauce 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 | <ul style="list-style-type: none"> Hummus Ponzu Sauce Beef shoulder Chicken forestiere Pork loin in 5 spice Steak Shashimi Chicken Piccata Cajun Tilapia Short Ribs in soy Taiwanese Corn Corn beef Salmon in Tarragon Pork Char Su Sous Vide Chicken Wings Pork Tenderloin with rosemary glaze Sesame Chicken 2 flavor Shrimp Lemon Chicken Sirloin in Soy glaze Duck Confit Miso Cod Flat Iron Steak with shallots Pulled Pork Shoulder Pork Belly in Sherry and Mollasses Rosemary Potatos Cauliflour Mornay Asparagus in Barigole Wine poached pears Apples in Vanilla Lobster in Butter Brussel sprouts in Harissa Honey glazed carrots |
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Extended shelf life





metos
kitchen intelligence[™]

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The Spirit of Excellence