

For Easy and Economic Food Production

Metos Proveno Combi Kettle

...labour saving and consistent results for your bakery





Whip, mix, knead, cook, cool - and all with no manual stirring!

Combi kettles combine a heavy-duty food mixer with tilting bratt pan, conventional boiler and boiling range in just one multifunctional unit - perfect for any bakery, large or small.

Combi kettles are easy to use and produce a large amount of food from a small footprint.

Whatever you are cooking, the Metos Proveno combi kettle will save you a huge amount of time, labour and money.

Combi kettles are among the most versatile items of modern bakery equipment, allowing you to produce anything from cake, bread and biscuit doughs, to soups, stews and curries, mashed potatoes and gravy.

Metos kettles present bakeries with a solid and safe production solution. Europe's market-leader in cooking kettles, Metos manufactures 40 litre models through a range of sizes up to 400 litres, in both electric and direct steam versions.

BGL Rieber has supplied and installed Metos kettles to bakeries as well as hospitals, schools, universities, CPUs, prisons and food producers throughout the UK for many years, because they represent a reliable and cost effective solution for bulk cooking.

It does all the hard work for you!

Metos Proveno is a Finnish-made smart mixing combi-kettle.

- Reliable automation ensures routine food production without constant monitoring.
- Regular recipes can be programmed in and allowed to run, freeing up valuable time, whilst knowing the Proveno will produce a consistently perfect result.

... and nothing will burn or stick thanks to automatic temperature control and stirring.

Supplied with full training package

Kettles come with a full training package to ensure you maximise their full potential.



The Metos Proveno 4G takes the effort and time out of most cooking from mashed potatoes to fillings for pasties.



Touchscreen allows for easy programming

Programming is now a standard feature in Proveno.

The kettle has various standard programmes already installed, which are easily edited and saved for your own use, together with the necessary ingredient data.

You can create favourite pages for programmes and sort the pages according to subjects, for example, potato dishes, sauces, cake mix.

Ready to use programmes can even be pre-set to start automatically.

Easy programming via touchscreen.

The control panel is fully raised with a highly visible and easy-to-read digital interface, which is protected from knocks, as well as steam rising from the kettle.

An unlimited number of programmes with unlimited number of programme phases may be saved and read.



Click or scan here to see the Proveno making easy work of making bolognese sauce, mashed potatoes and pastry cream.



- Informative and simple touch screen with various symbols and language options
- Only available functions are active in the menu
- Adjustable audio-visual signals
- Info and error pop-up messages
- Service diagnostics are available on the display
- IP68 protected USB connection in the back of the panel
- Software updates via USB
- HACCP data is saved via USB
- Various user levels - making changes in the programming requires logging in
- Extensive kettle settings database, which is managed by users
- Demo mode for new users
- Users may alter mixing patterns and create new programmes
- Energy saving mode for touch screen
- Emergency stop function



ProTemp temperature control based on real- time temperature

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.
- The Delta-T cooking function helps to reduce loss and makes for succulent textures and flavours by simmering 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 saved and downloadable to USB sticks for in-house monitoring purposes.

Automatic cooling

- Set target food temperature and start - that's it!
- Automatic steam jacket drainage after cooling.
- Food temperature is continuously on display.
- Cooling can be interrupted, stopped or target temperature changed during cooling.
- Automatic stop when the product is chilled, a further safety function to avoid unintentional cooling.
- The 'Cool & Hold' function keeps the food at a set temperature.
- Cooling media can be tap water or ice water from a separate supply.



Free standing installation and grouped products

Now available with free standing installation for superior hygiene and cleaning results.

It is also possible to group Metos Proveno 4G combi kettles by connecting them to other Metos kettles and fixed Proveno kettles, without an intermediate support pillar between the kettles.

The tilting height from the pouring spout to the floor is 600mm. An elevated installation frame is available and can be customised to the desired tilting height.

Unique installation flanges:

- No holes made in the floor
- Allows for kettles to be lifted away if needed

All parts that become dirty in everyday use, such as the mixing tool and scrapers, are easily removable without any special tools and are dishwasher-safe.

The sturdy stainless-steel lid has a 'Safety Grid Lid' to facilitate adding of raw ingredients.

There is also room for utensils on the control pillar top.



Metos Proveno 100E free standing

Metos Proveno 400E free standing

Standard features

- Proveno kettle with integrated mixer
- Stepless mixing speed in all sizes - 15-140 rpm/min, autoreverse
- Elevated control pillar with guiding touch panel
- Audiovisual signals for user
- Multi functional timer
- Programming on screen, unlimited number of programmes and programme phases, favourite pages
- Programmes for basic foods and wash programmes
- 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 low temperature cooking, sous vide, proving and tempering
- Delta-T cooking – temperature of the 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
- USB Port on control panel for programme updates, programme transfers and HACCP data saving
- Teacher status for training
- Phone app for training
- Diagnostics for maintenance
- On screen energy and water consumption measuring
- Steam jacket automatic fill
- Measuring stick

Metos Proveno ELECTRIC	Code	Dimensions mm	Electric connection
Metos Proveno 40E	4224300	1047x720x900/1535*	400V 3N~ 12,5 kW 25A
Metos Proveno 60E	4224302	1047x720x900/1535*	400V 3N~ 18,0 kW 32A
Metos Proveno 80E	4224304	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Metos Proveno 100E	4224306	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Metos Proveno 150E	4224308	1360x920x900/1535*	400V 3N~ 27,6 kW 50A
Option extra power 150EH	4222992		400V 3N~ 35,6 kW 63A
Metos Proveno 200E	4224310	1360x920x900/1535*	400V 3N~ 35,6 kW 63A
Option extra power 200EH	4222992		400V 3N~ 46,5 kW 80A
Metos Proveno 300E	4224312	1560x1100x900/1535*	400V 3N~ 47,6 kW 80A
Option extra power 300EH	4222992		400V 3N~ 60,8 kW 100A
Metos Proveno 400E	4224314	1560x1100x1050/1535*	400V 3N~ 62,0 kW 100A

Also available - direct steam heated models in all sizes

*control pillar/control panel

Accessories

Many accessories are available, including blending lids, ideal for soups and purée.



Whatever your bakery
bulk cooking requirements,
call the experts...

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