

## Standard features

- Proveno kettle with integrated mixer
- Tilting height 600 mm
- Stepless mixing speed 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 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.
- DeltaT cooking – temperature of jacket rises accordingly when food temperature rises, temperature difference is determined.
- User privilege levels
- Safety grid lid
- Automatic measured water filling
- Electric tilting 40-150 liter kettles, Hydraulic tilting 200-400 liter kettles
- Tilting while mixing function
- Auto tilt-back
- USB Port on control panel for program updates, program transfers and HACCP data saving
- Teacher status for training
- Diagnostics for maintenance
- On screen energy and water consumption measuring
- Steam jacket automatic fill
- Measuring stick

Wide range of accessories available.

## Options

- Frames for fixed installation (custom heights on request)
- Free standing kettles with feet
- Cooking bowl cover plates welded and seamless with closed cell polyurethane foam insulation
- Electric or direct steam heating
- Alternative operating voltages
- Automatic cooling with tap water, icewater or combination
- Pressurised air drainage for cooling water
- Connection to external HACCP system
- Wireless HACCP IoT Living
- Hand showers - Standard, Reel-in or Heavy Duty
- Draw off valves and taps
- Foot pedal for mixing when tilting

## Materials

- Construction stainless steel (EN1.4301, EN1.4404)
- Inner surface acid proof stainless steel
- Protection class IPX5, Panel IPX6

## 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



## 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



# metos

## Metos Manufacturing

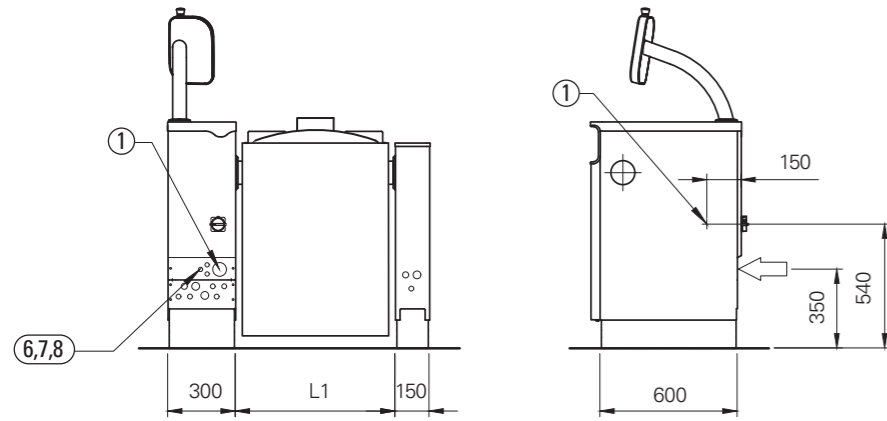
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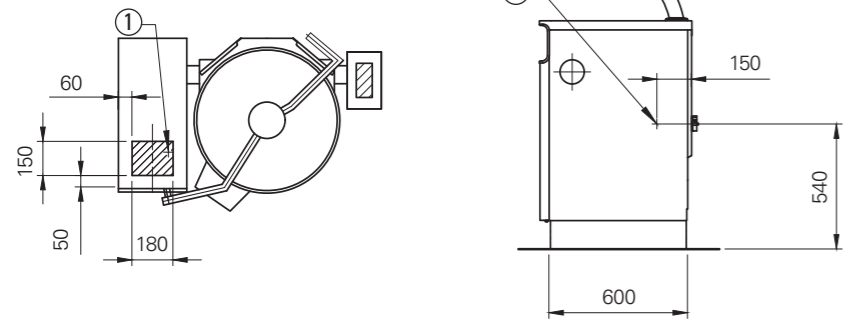
www.metos.com/manufacturing

A. Electrical connections from rear

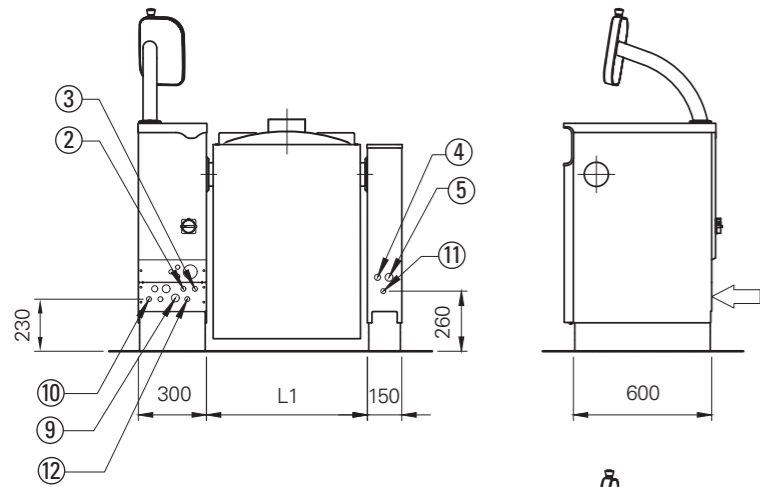


1. Electrical connection, PG21/PG36/PG48 gland
6. Ice bank cooling control cable (option)
7. HACCP cabling (option)
8. Power management system control cable (option)

B. Electrical connections from below

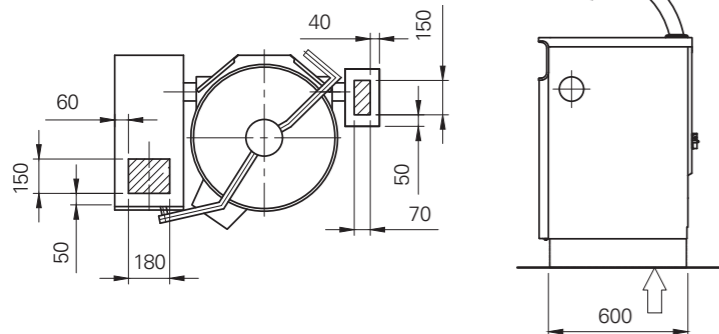


A. Water and steam connections from rear



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



Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
40E	12.5	24	25
60E	18.0	32	32
80E	22.0	38	40
100E	22.0	38	40
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	62.0	97	100

3/N/PE AC 400/230V 50/60Hz

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

1/N/PE AC 230V 50Hz

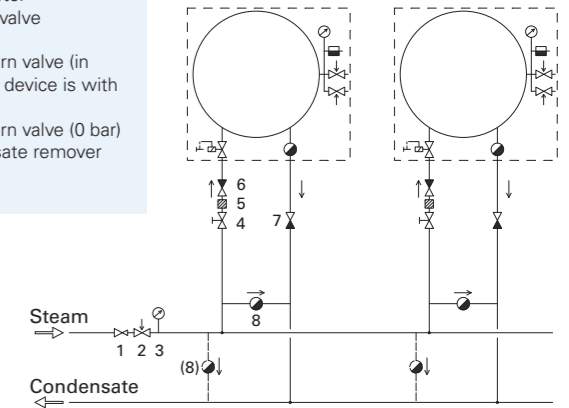
3/N/PE AC 400/230V 50Hz

Steam connection

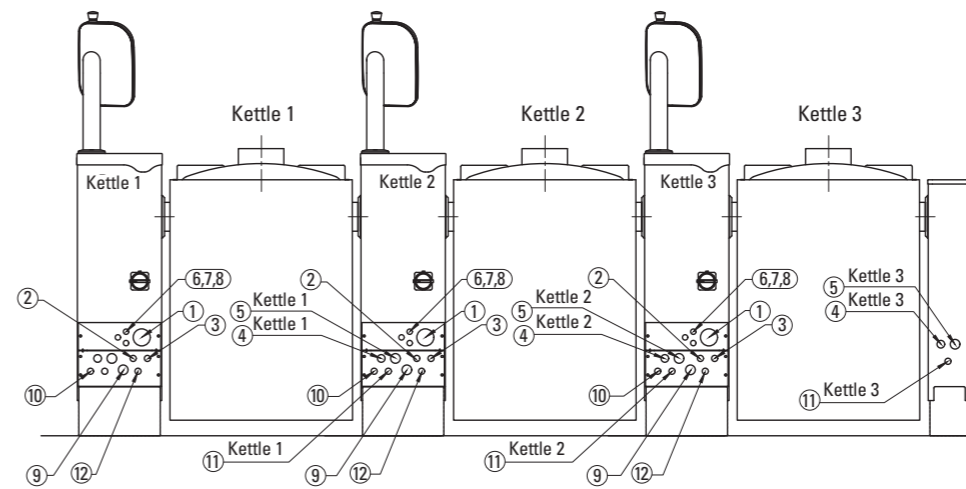
Proveno	Connection	Outlet
40S	R3/4"	R1/2"
60S	R3/4"	R1/2"
80S	R3/4"	R1/2"
100S	R1"	R3/4"
150S	R1"	R3/4"
200S	R1 1/4"	R3/4"
300S	R1 1/4"	R3/4"
400S	R1 1/4"	R3/4"

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

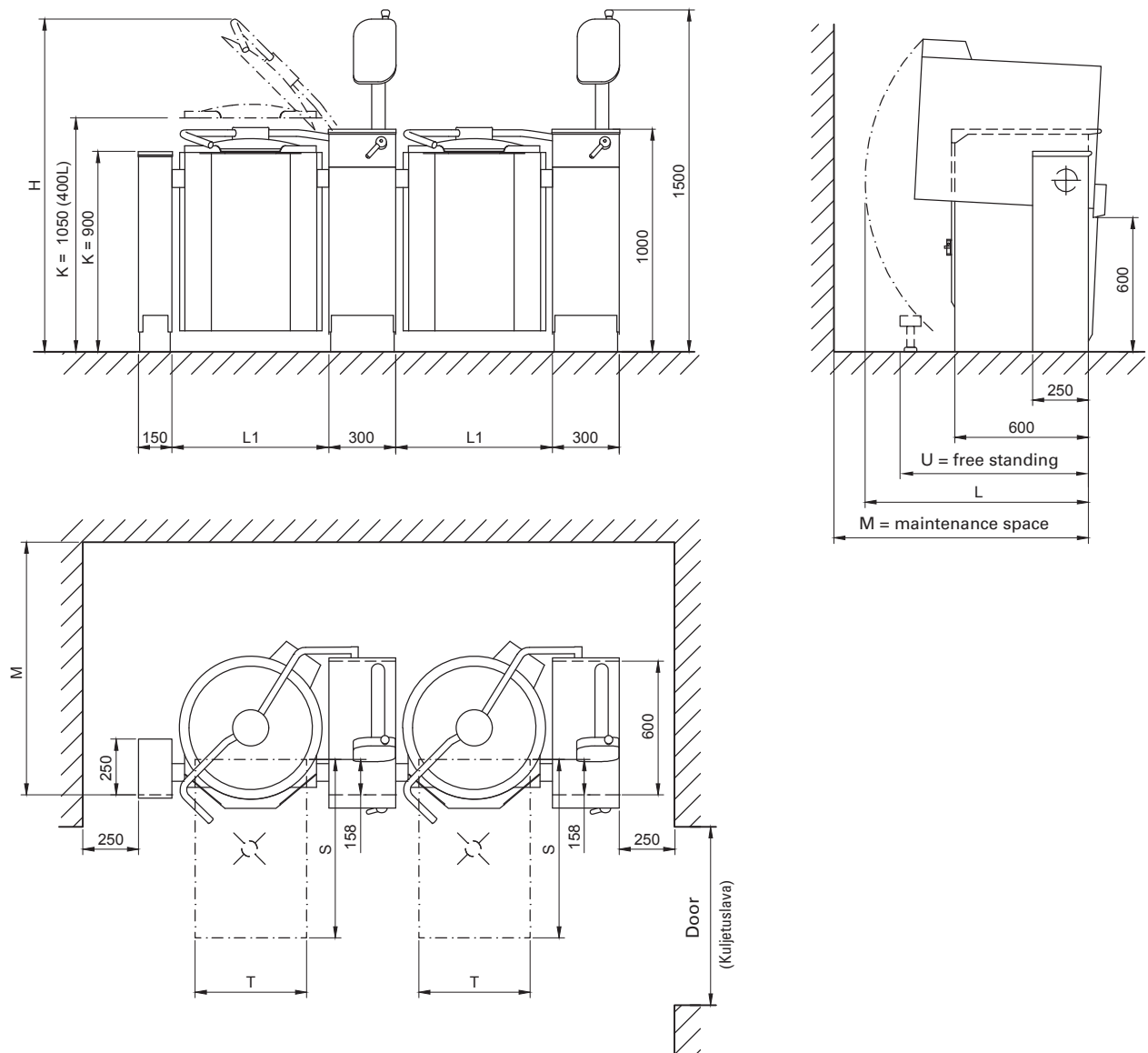


Group installation connections



1. Electrical connection, PG21/PG36/PG48 gland
2. Cold water connection R1/2" (ø15), to be fitted with one way valve and shut off valve
3. Hot water connection R1/2" (ø15), to be fitted with one way 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)
6. Ice bank cooling control cable (option)
7. HACCP cabling (option)
8. Power management system control cable (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)

## Dimensions



Proveno	L1 (mm)	H (mm)	K (mm)	L (mm)	M (mm)	S (mm)	T (mm)	U (mm)	Door (mm)	(Kuljetuslava) Weight (kg)	Paino (kg)
40	594	1740	900	870	1055	800	400	860	800	(900-1100)	200
60	594	1740	900	955	1180	800	400	860	800	(900-1100)	210
80	704	1745	900	1010	1235	800	500	890	800	(900-1100)	230
100	704	1745	900	1010	1235	800	500	890	800	(900-1100)	265
150	910	1945	900	1075	1170	800	600	1110	1000	(1100-1300)	305
200	910	1945	900	1155	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.