



## The University of Birmingham is buzzing with joy after Metos kettle installed

**BGL Rieber has installed a 200-litre Metos 4G Proveno self-stirring combination cooking kettle at the University of Birmingham's Bioscience building to produce meals for fruit flies.**

The **Metos Proveno** features automatic menu settings that heat up and stir to a very accurate level to ensure perfectly cooked batches of food. Recipes must be made precisely in content and consistency to be safe in use and appetising to the flies.



The fruit fly *Drosophila melanogaster* is the most powerful model organism for in-vivo genetic analysis of biological processes. *Drosophila* has enabled fundamental

discoveries on how life works and its underlying and universal principles. Six Nobel Prizes have been awarded for discoveries made using fruit flies. Fundamental *Drosophila* research contributes to the understanding of human health and disease.

Read more on the story here:



BGL Rieber Regional Sales Manager Tim Howard (Central region—Wales, Southwest, and West Midlands) commented: "The Metos combination cooking kettle has sped up the process of making food for the flies, saved labour costs, and given the Biosciences department full control to fulfil their needs."

A self-stirring combination kettle saves a lot of labour when making large quantities of pies, stews, curries, condiments such as chutney – and food for flies!

The Metos Proveno kettle ensures that food is cooked at the correct temperatures and—most importantly—that it does not stick or burn.

The labour savings and consistent quality control from using self-stirring automated equipment quickly repay the machine's cost in labour savings and extra productivity. The bonus for the chefs and cooks is they get more time to spend on being creative with premium dishes and presentation.

More here:



# Combi-kettles do all the hard work for you!

Produce lots of portions at minimal cost in labour and energy!

Combi-kettles are the most energy efficient commercial kitchen appliance.

Free up kitchen labour by using a smart mixing combi-kettle.

- Reliable automation ensures routine food production without constant monitoring and with no need for chefs to manually stir.
- Regular recipes can be programmed in and allowed to run, freeing up valuable time, whilst knowing the kettle 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.

## ASK US FOR A DEMONSTRATION



See how easy it is to make hundreds of pots of jam

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



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