

Model – Proveno 40E ELECTRIC code 4224300

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.
- Delta T 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
- 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
- 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



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Volumes

Proveno	Brut L	Net L	Spare volume L
40	48	40	8

Heat load

Proveno	Total kW	Sensible kW	Latent kW
40	12	2.4	0.4

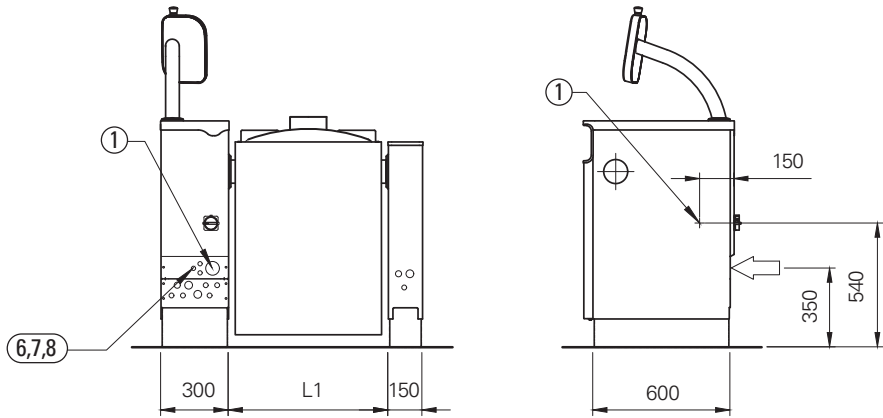
Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
40E	12.5	24	25

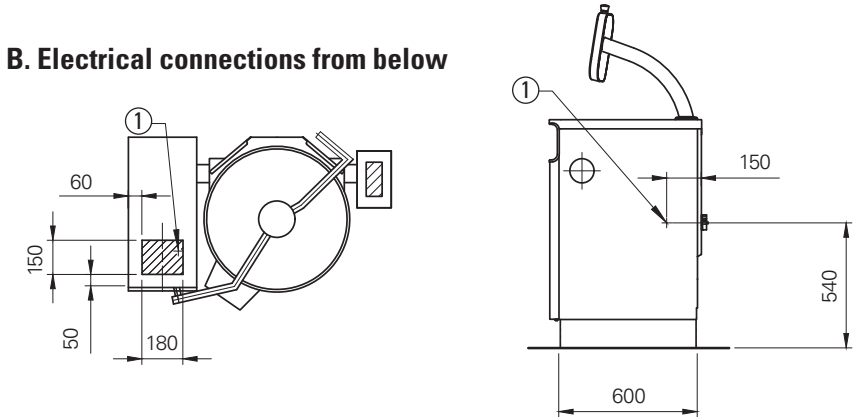
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

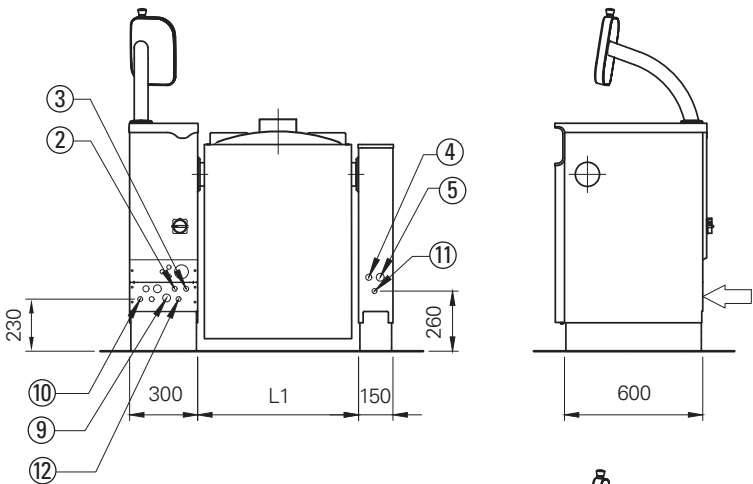


B. Electrical connections from below

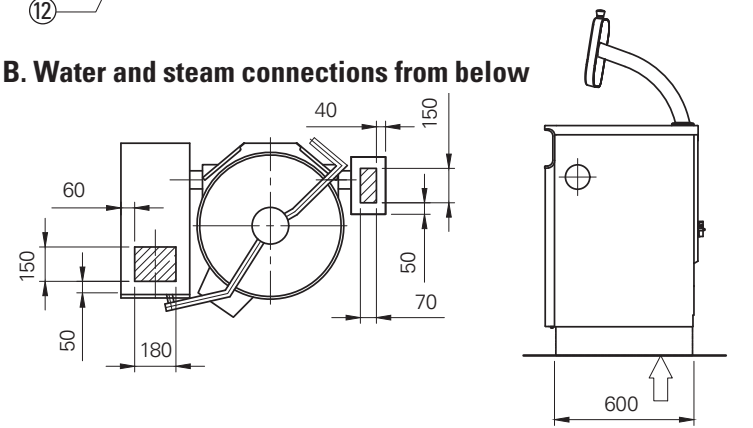


- 1. Electrical connection, PG21/PG36/PG48 gland
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

A. Water and steam connections from rear

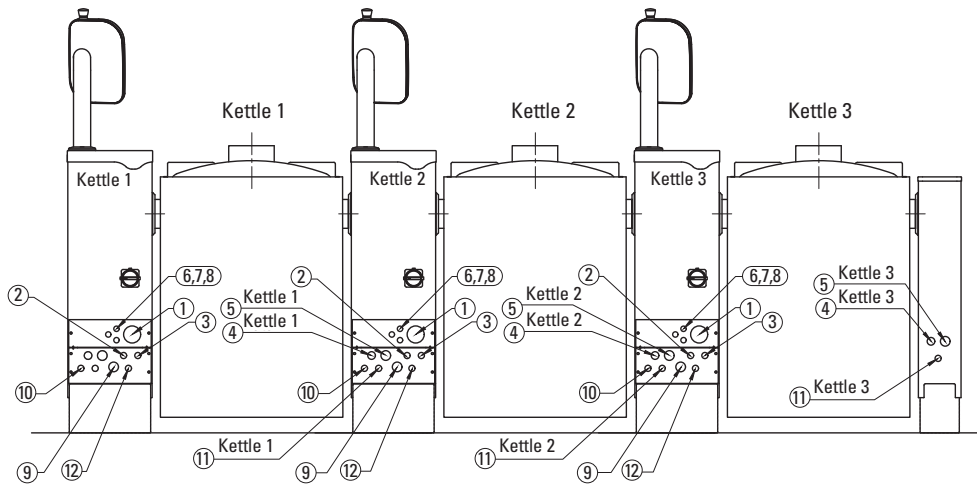


B. Water and steam connections from below



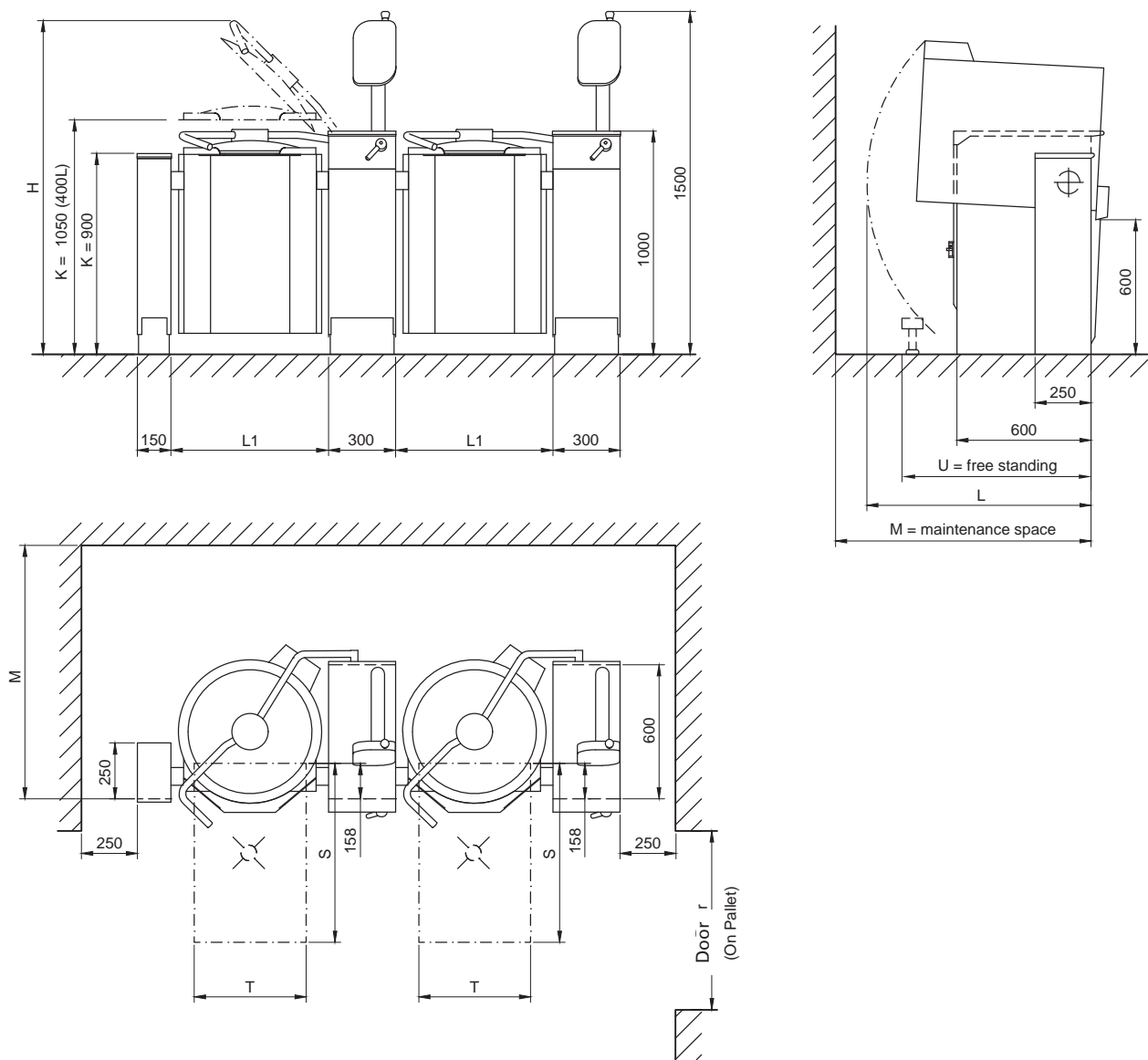
- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet 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)

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)	(On Pallet) Size varies according to installation frame	Weight (kg)
40	594	1740	900	870	1055	800	400	860	800	(900-1100)	200

National and local regulations must be observed when installing the kettle.

Model – Proveno 60E ELECTRIC code 4224302

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.
- Delta T 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
- 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
- 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
- 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



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Volumes

Proveno	Brut L	Net L	Spare volume L
60	68	60	8

Heat load

Proveno	Total kW	Sensible kW	Latent kW
60	16	2.6	0.6

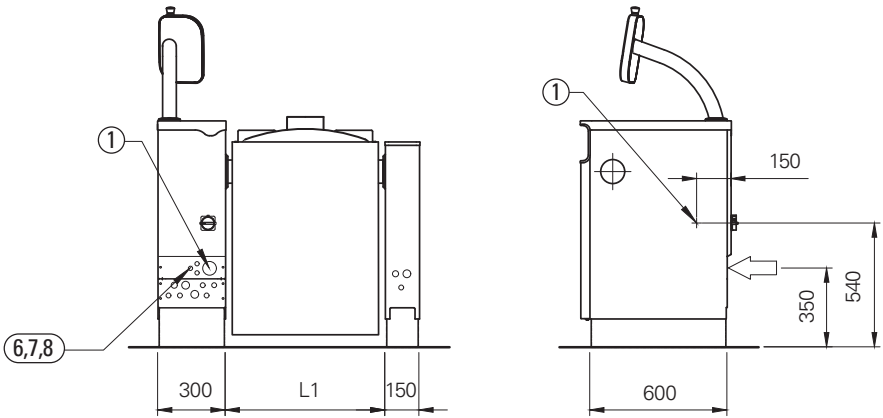
Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
60E	18.0	32	32

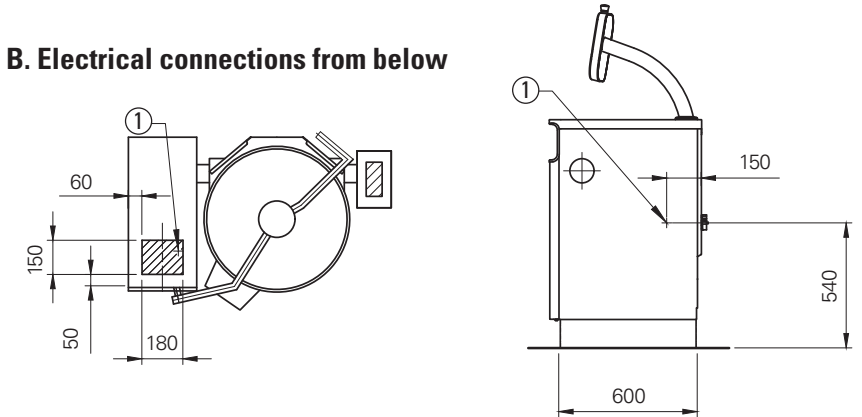
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

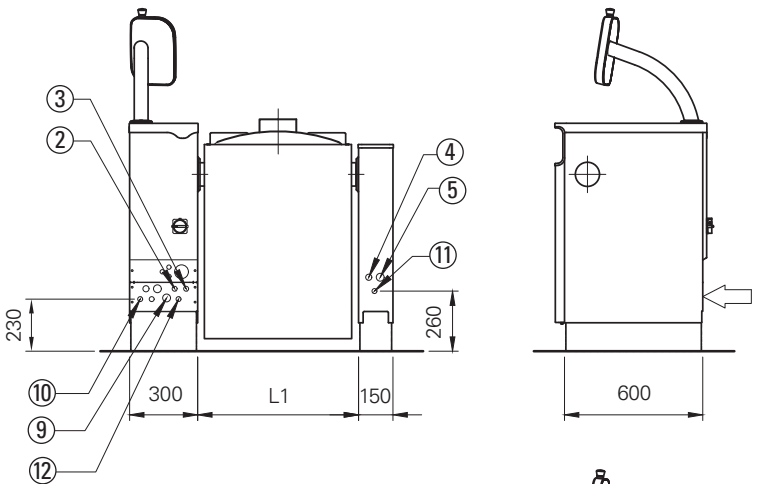


B. Electrical connections from below

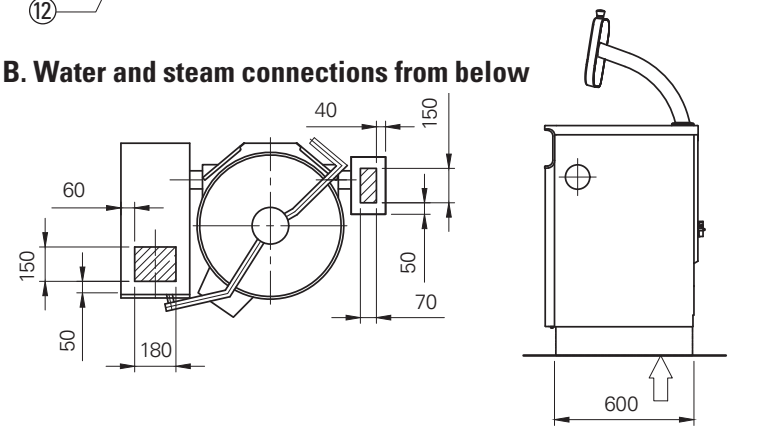


- 1. Electrical connection, PG21/PG36/PG48 gland
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

A. Water and steam connections from rear

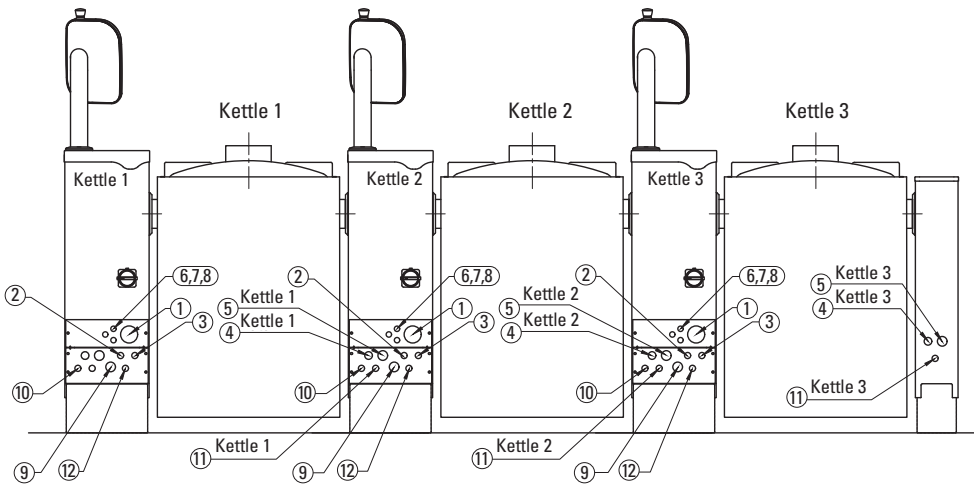


B. Water and steam connections from below



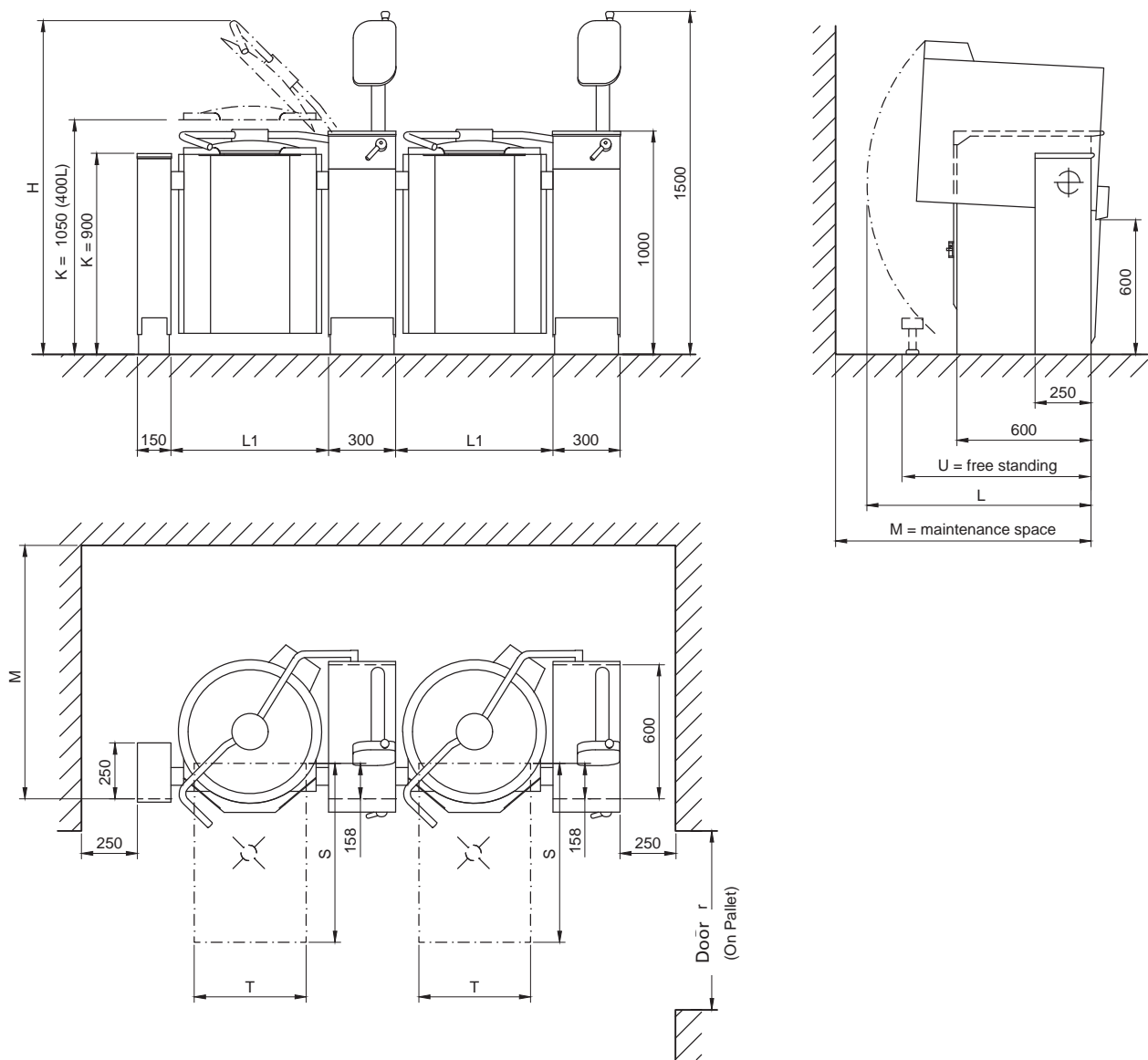
- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet 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)

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)	(On Pallet) Size varies according to installation frame	Weight (kg)
60	594	1740	900	955	1180	800	400	860	800	(900-1100)	210

National and local regulations must be observed when installing the kettle.

Model – Proveno 80E ELECTRIC code 4224304

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.
- Delta T 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
- 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
- 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
- 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



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Volumes

Proveno	Brut L	Net L	Spare volume L
80	91	80	11

Heat load

Proveno	Total kW	Sensible kW	Latent kW
80	20	3.4	0.8

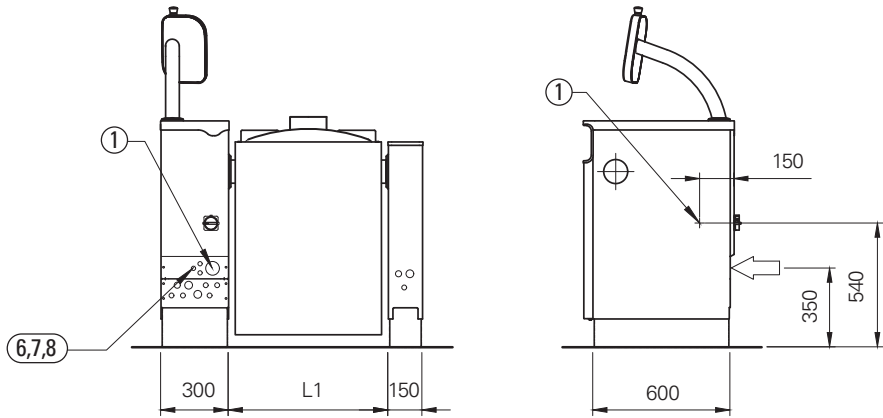
Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
80E	22.0	38	40

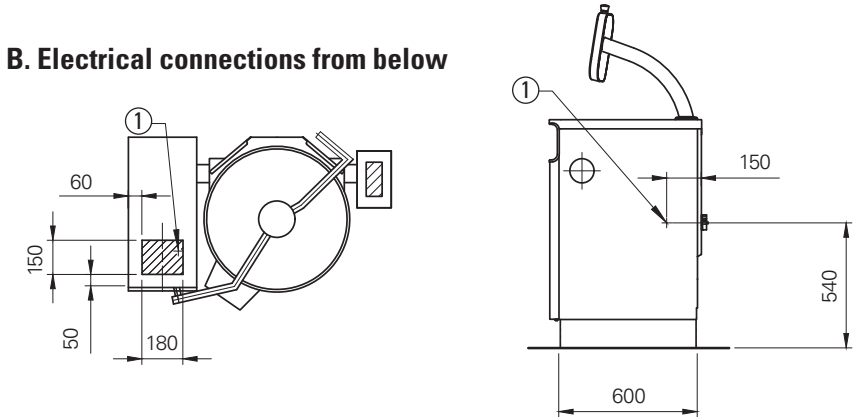
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

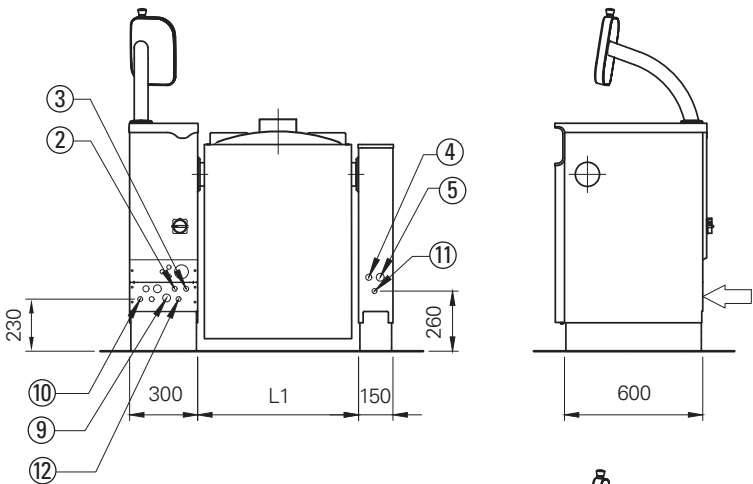


B. Electrical connections from below

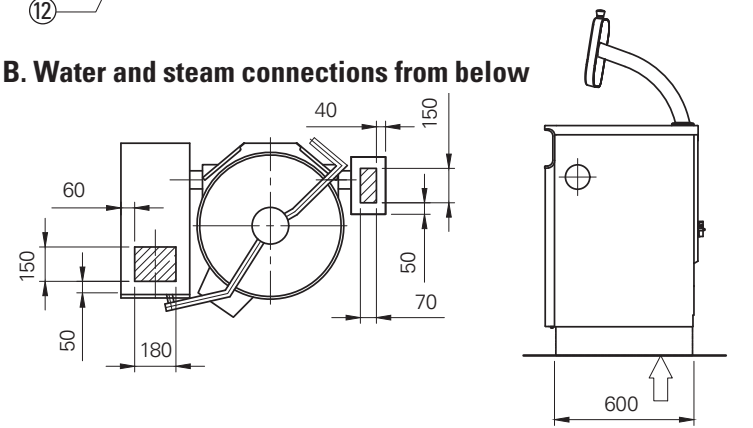


- 1. Electrical connection, PG21/PG36/PG48 gland
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

A. Water and steam connections from rear

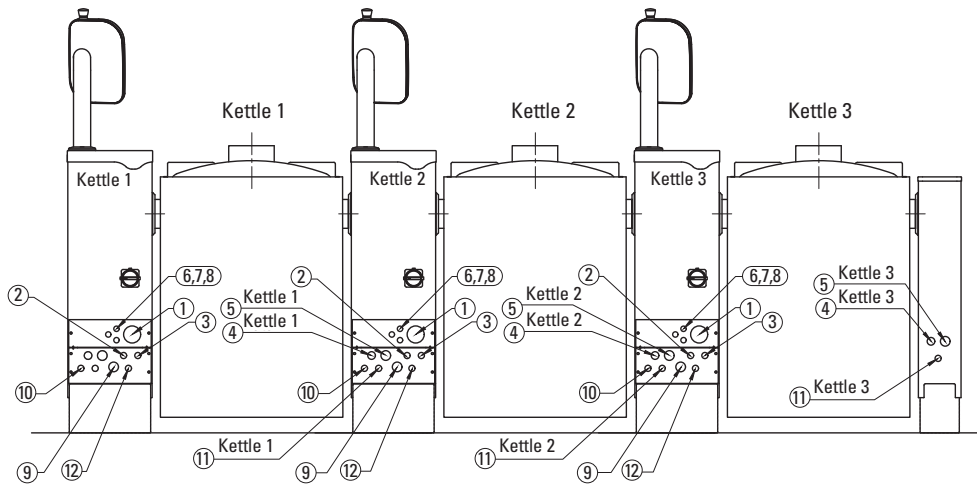


B. Water and steam connections from below



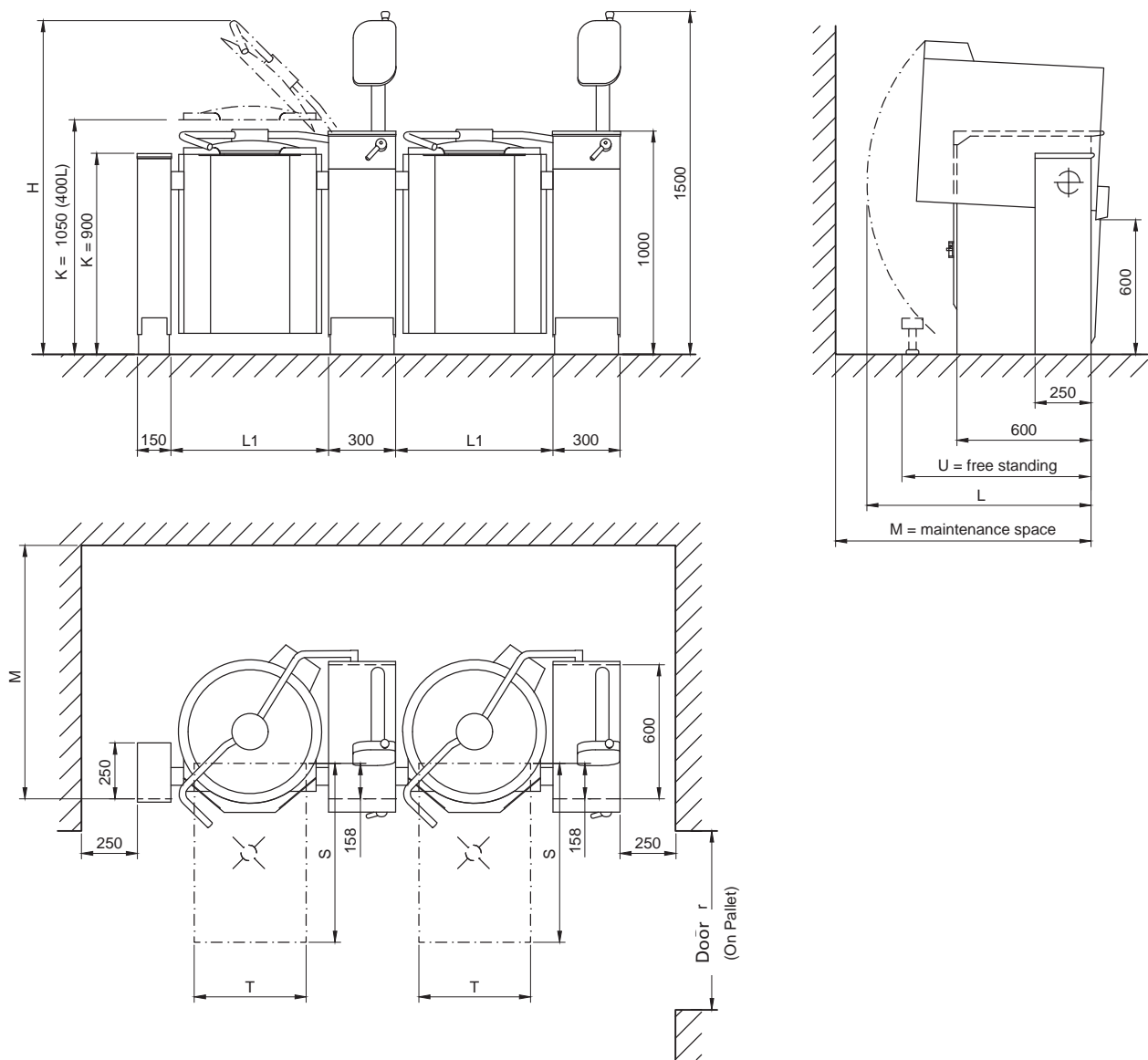
- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet 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)

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)	(On Pallet) Size varies according to installation frame	Weight (kg)
80	704	1745	900	1010	1235	800	500	890	800	(900-1100)	230

National and local regulations must be observed when installing the kettle.

Model – Proveno 100E ELECTRIC code 4224306

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.
- Delta T 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
- 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
- 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
- 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



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Volumes

Proveno	Brut L	Net L	Spare volume L
100	111	100	11

Heat load

Proveno	Total kW	Sensible kW	Latent kW
100	20	3.4	0.8

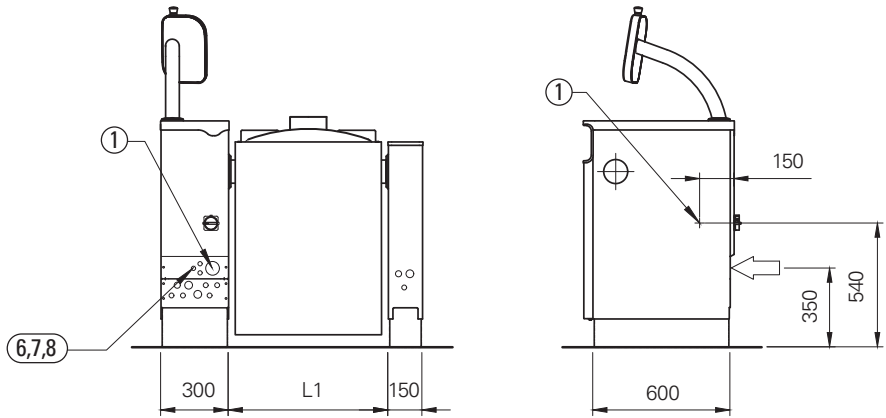
Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
100E	22.0	38	40

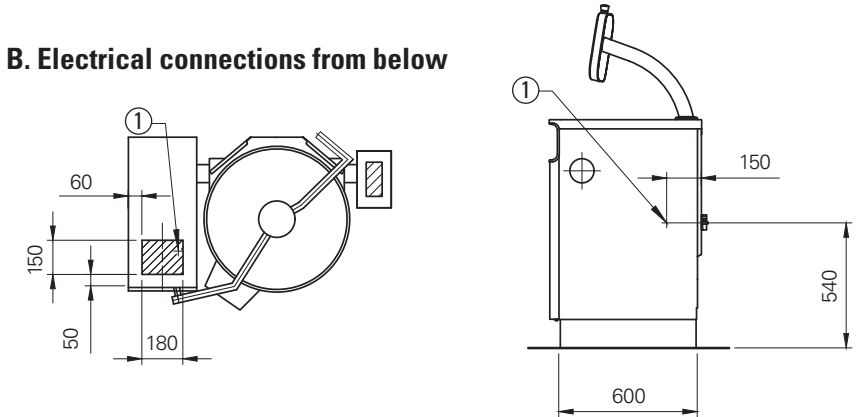
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

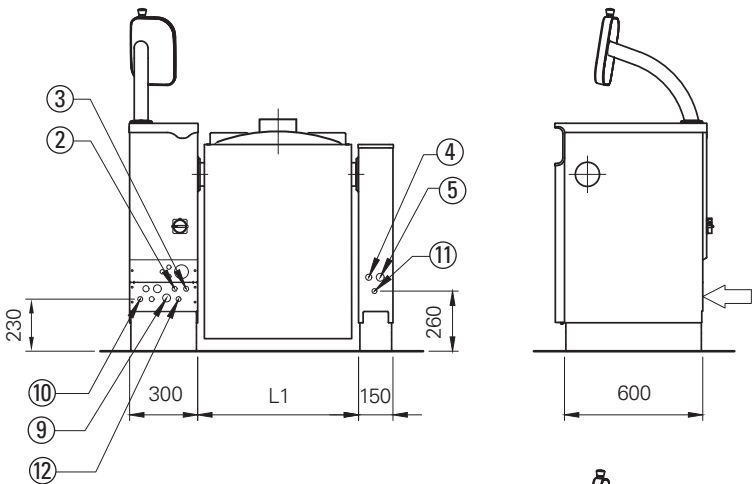


B. Electrical connections from below

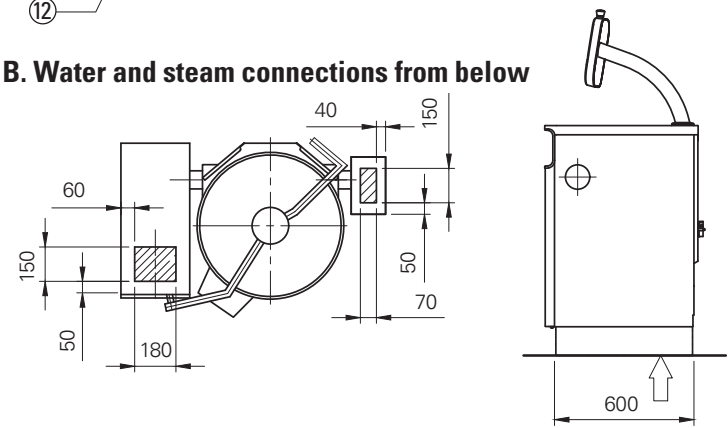


- 1. Electrical connection, PG21/PG36/PG48 gland
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

A. Water and steam connections from rear

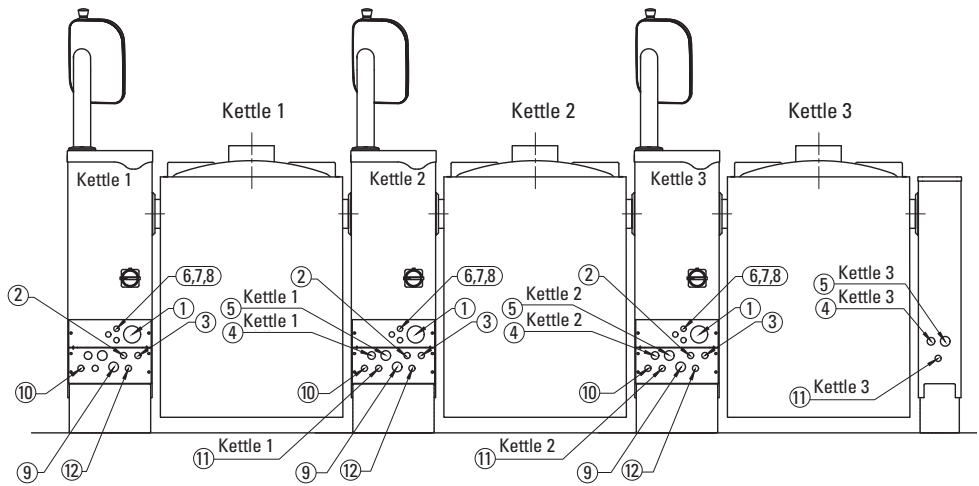


B. Water and steam connections from below



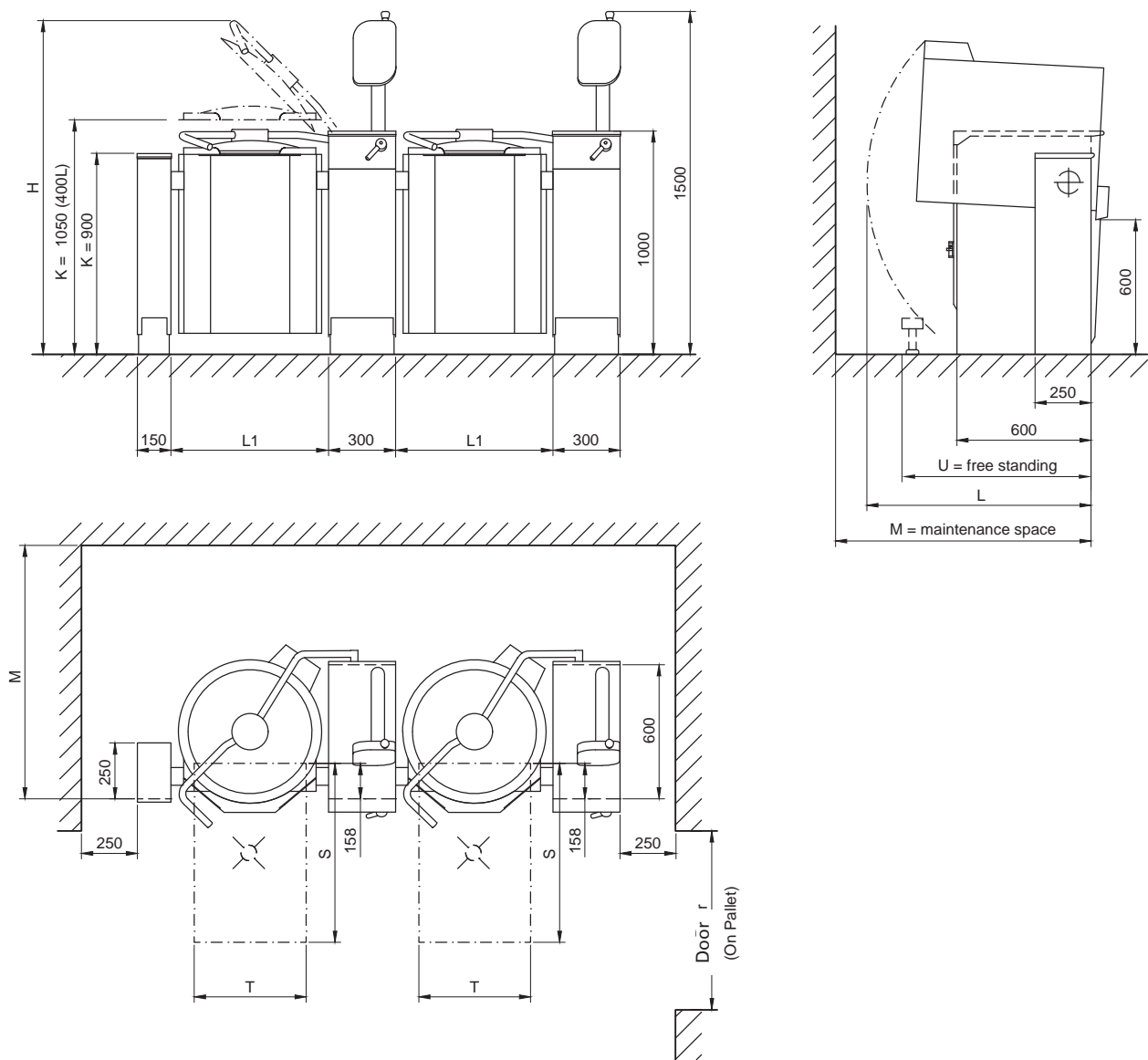
- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet 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)

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)
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- 5. Ice bank cooling outlet R1" (option)
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- 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)	(On Pallet) Size varies according to installation frame	Weight (kg)
100	704	1745	900	1010	1235	800	500	890	800	(900-1100)	265

National and local regulations must be observed when installing the kettle.

Model – Proveno 150E ELECTRIC code 4224308

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
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- Delta T 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
- 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
- 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
- Alternative operating voltages
- Automatic cooling with tap water, icewater or combination
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- 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



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Volumes

Proveno	Brut L	Net L	Spare volume L
150	169	150	19

Heat load

Proveno	Total kW	Sensible kW	Latent kW
150	24	4.3	1.0

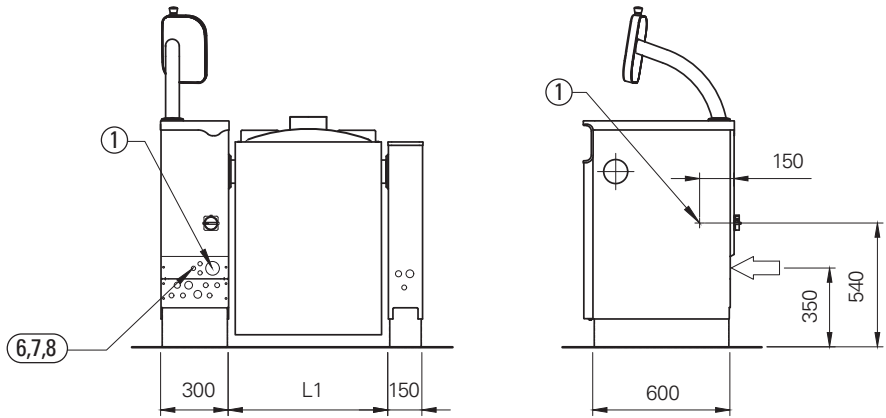
Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
150E	27.6	50	50

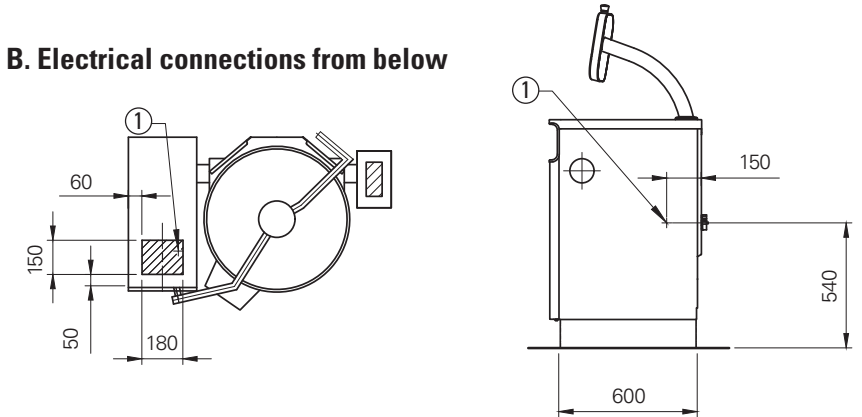
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

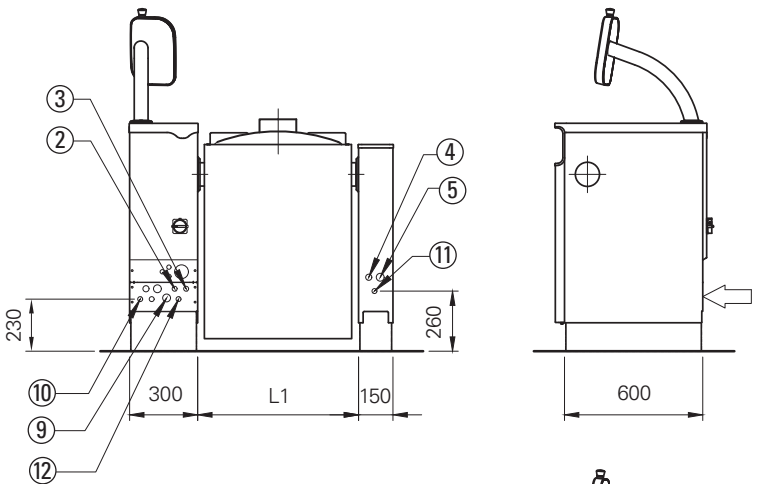


B. Electrical connections from below

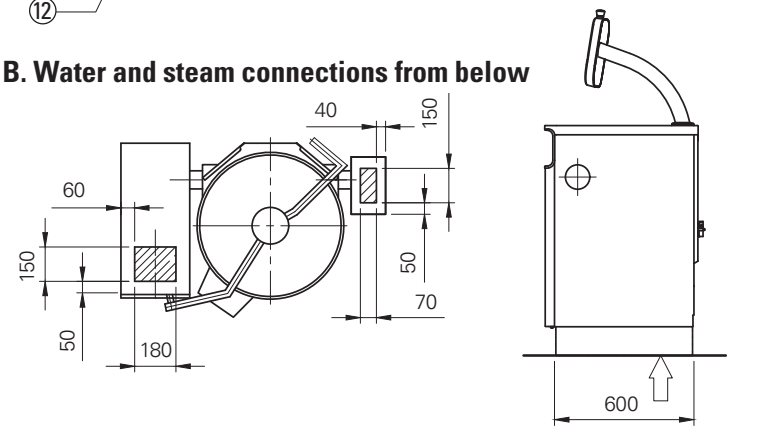


- 1. Electrical connection, PG21/PG36/PG48 gland
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

A. Water and steam connections from rear

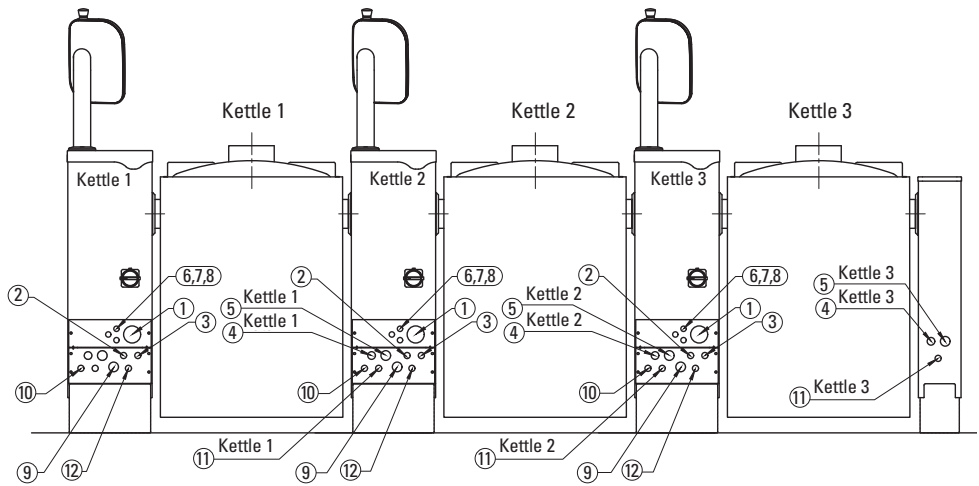


B. Water and steam connections from below



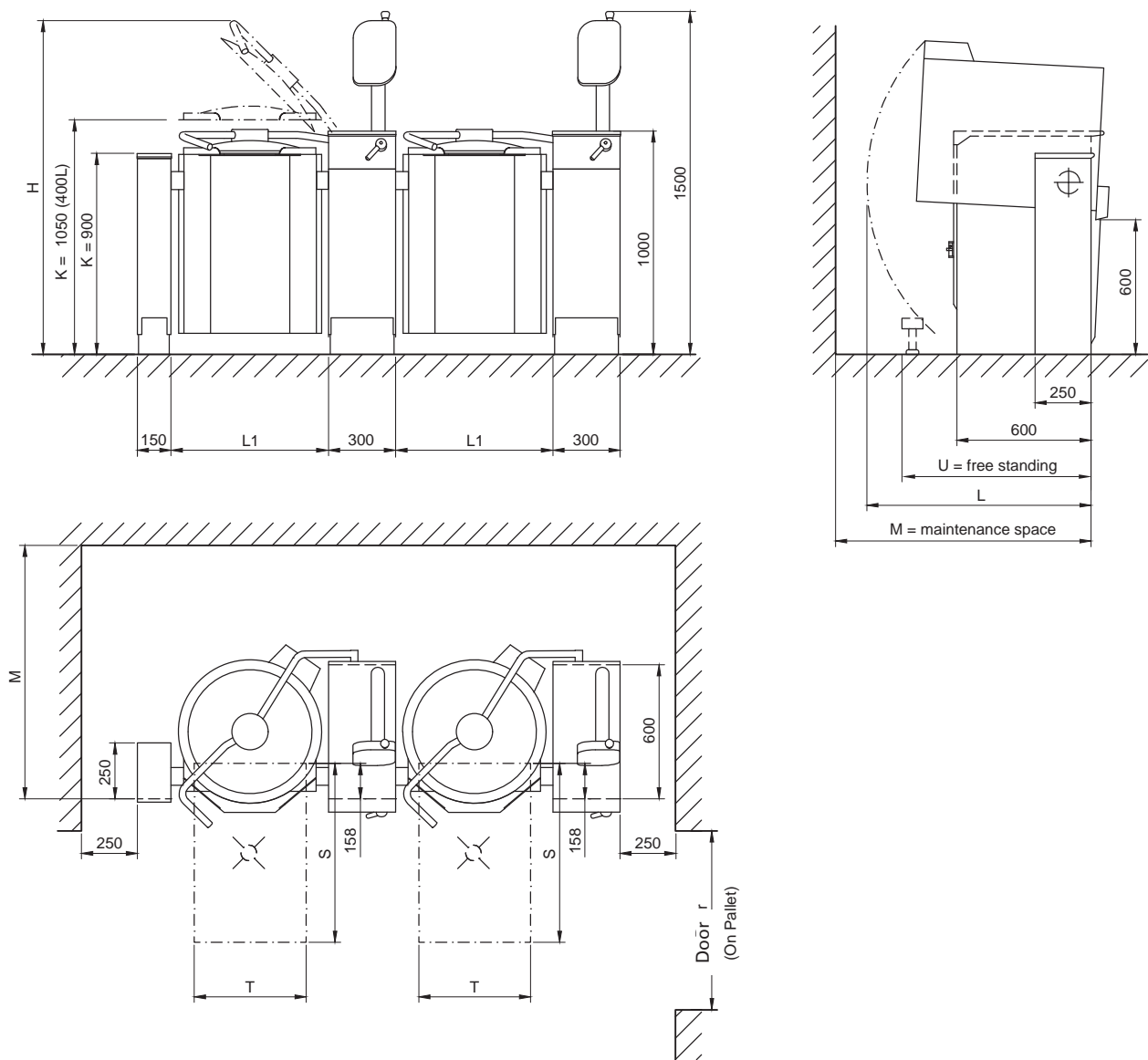
- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet 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)

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)	(On Pallet) Size varies according to installation frame	Weight (kg)
150	910	1945	900	1075	1170	800	600	1110	1000	(1100-1300)	305

National and local regulations must be observed when installing the kettle.

Model – Proveno 200E ELECTRIC code 4224310

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.
- Delta T cooking – temperature of jacket rises accordingly when food temperature rises, temperature difference is determined.
- User privilege levels
- Safety grid lid
- Automatic measured water filling
- Hydraulic tilting
- 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
- 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
- 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



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Volumes

Proveno	Brut L	Net L	Spare volume L
200	219	200	19

Heat load

Proveno	Total kW	Sensible kW	Latent kW
200	34	6.1	1.4

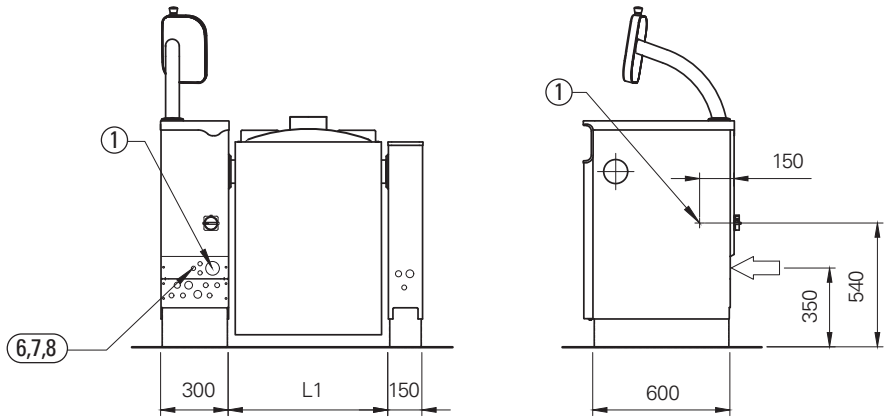
Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
200E	35.6	62	63
200EH	46.5	72	80

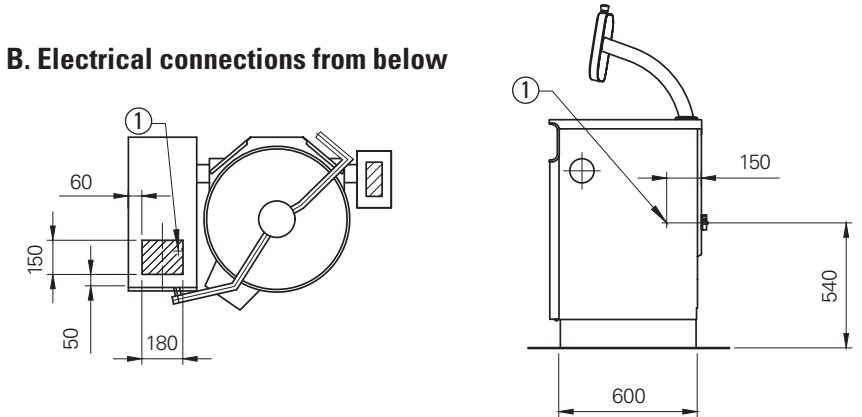
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

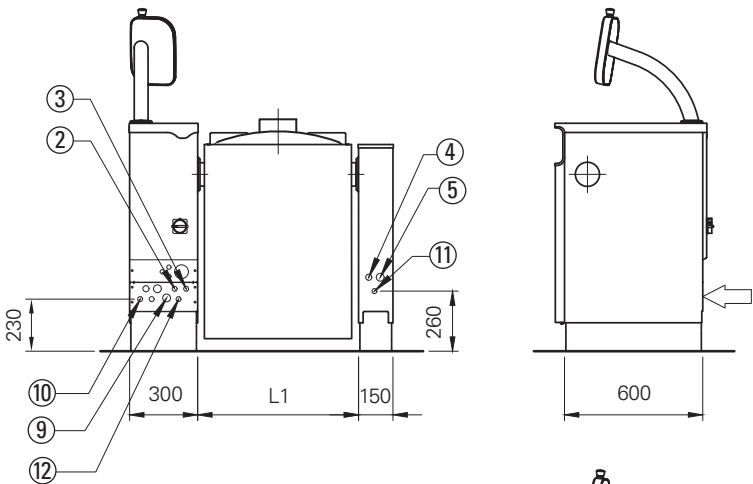


B. Electrical connections from below



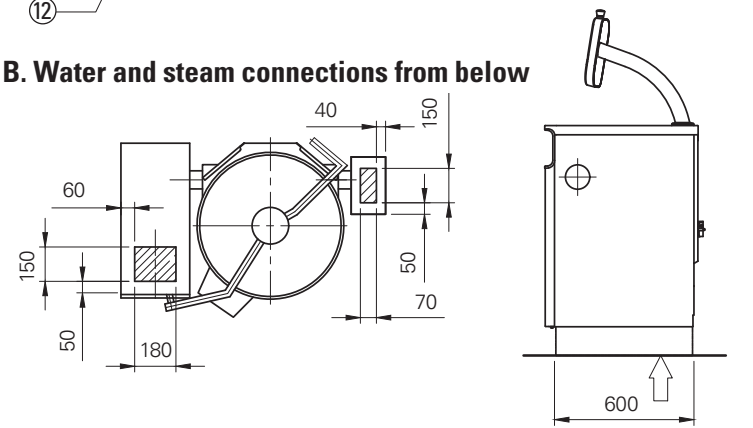
- 1. Electrical connection, PG21/PG36/PG48 gland
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

A. Water and steam connections from rear

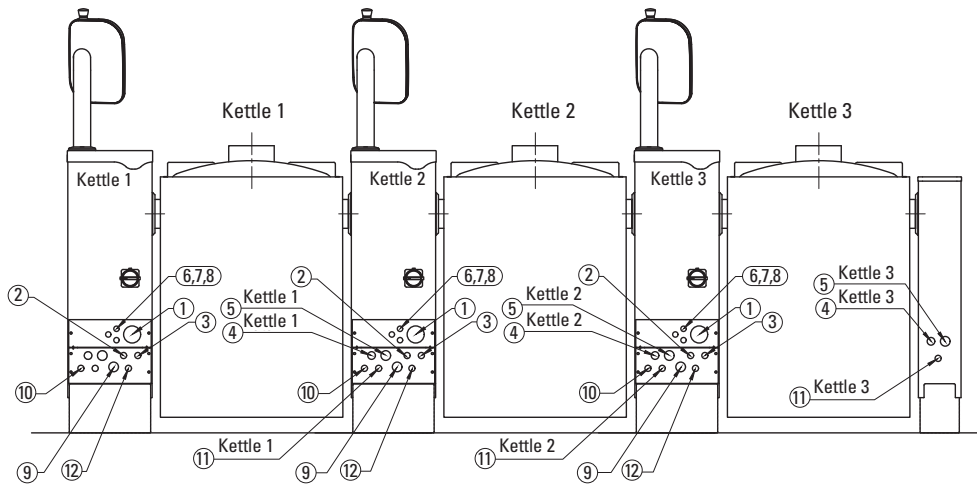


- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet 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

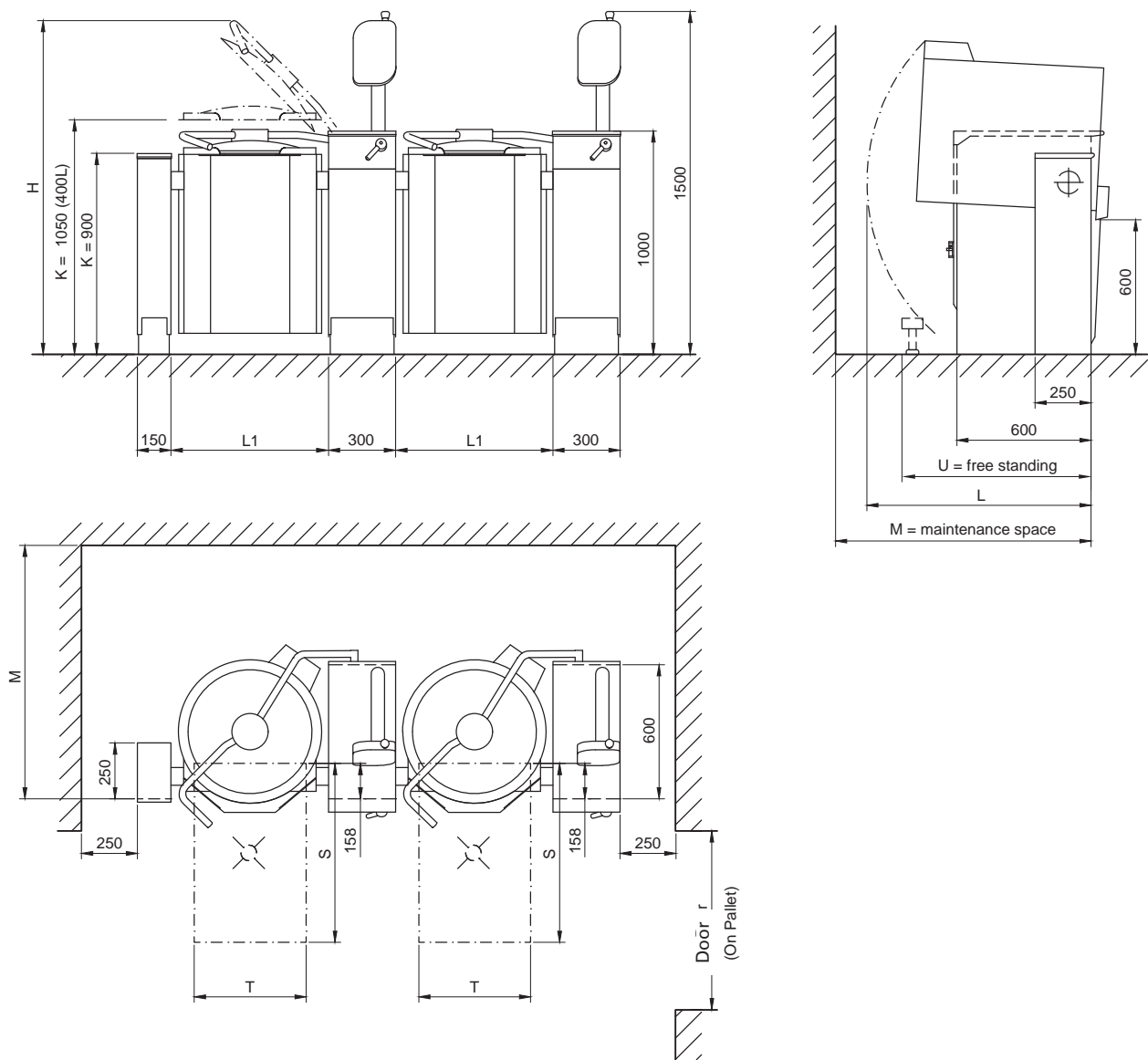


Group installation connections



- 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)	(On Pallet) Size varies according to installation frame	Weight (kg)
200	910	1945	900	1155	1285	800	600	1110	1000	(1100-1300)	345

National and local regulations must be observed when installing the kettle.

Model – Proveno 300E ELECTRIC code 4224312

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.
- Delta T cooking – temperature of jacket rises accordingly when food temperature rises, temperature difference is determined.
- User privilege levels
- Safety grid lid
- Automatic measured water filling
- Hydraulic tilting
- 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
- 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
- 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



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Volumes

Proveno	Brut L	Net L	Spare volume L
300	333	300	33

Heat load

Proveno	Total kW	Sensible kW	Latent kW
300	48	9.6	1.9

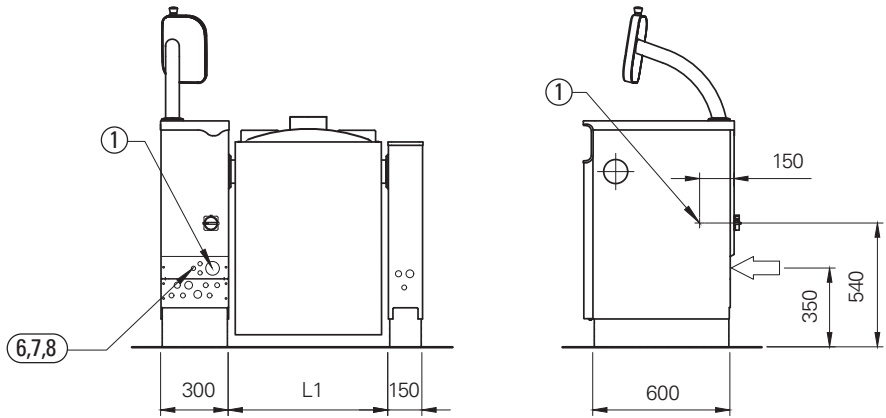
Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
300E	47.6	79	80
300EH	60.8	91	100

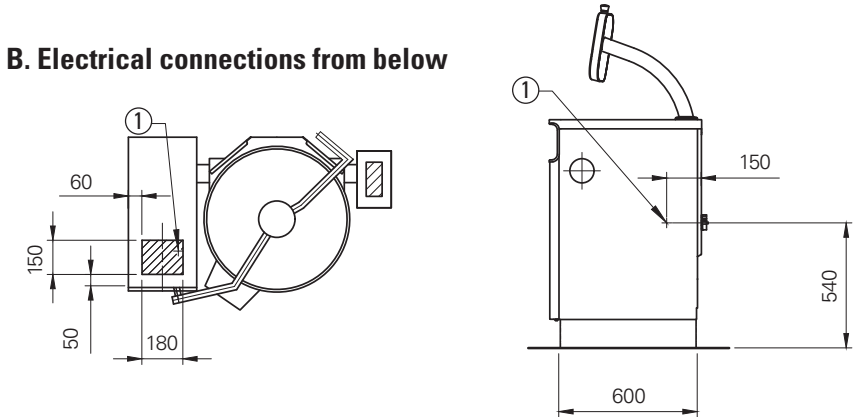
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

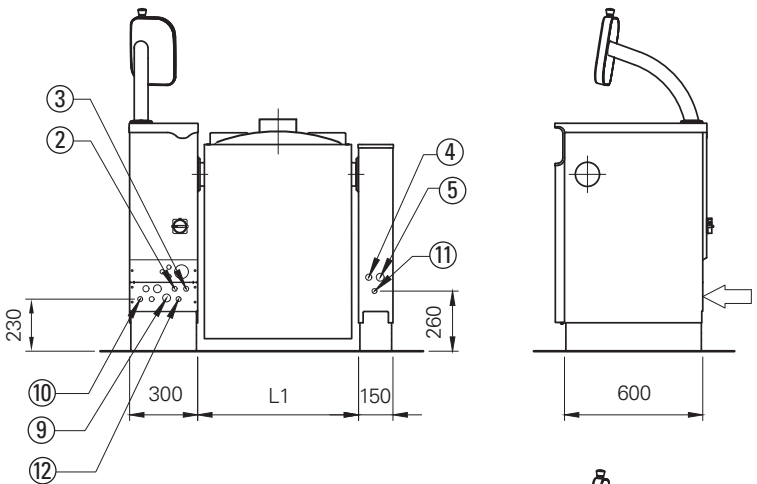


B. Electrical connections from below



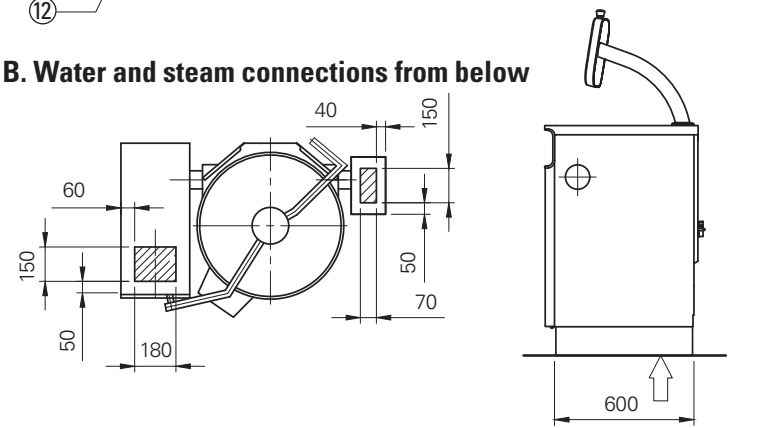
- 1. Electrical connection, PG21/PG36/PG48 gland
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

A. Water and steam connections from rear

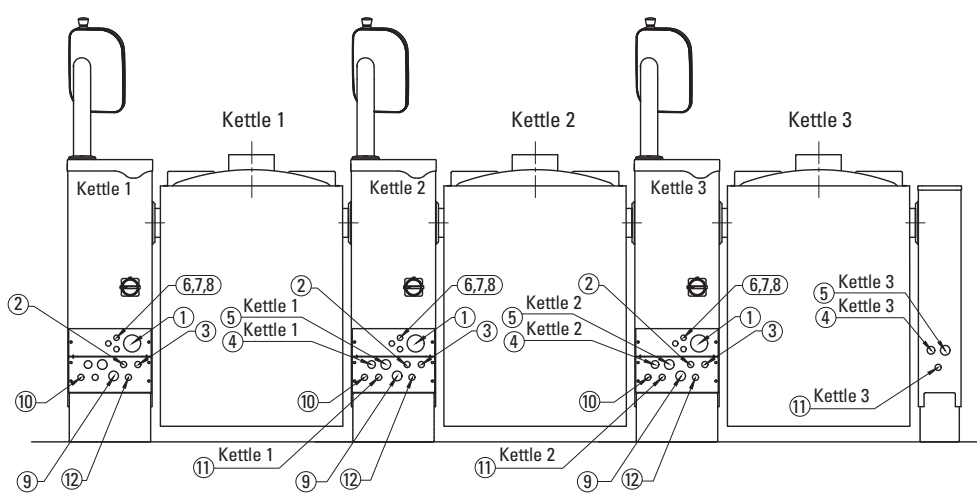


- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet 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

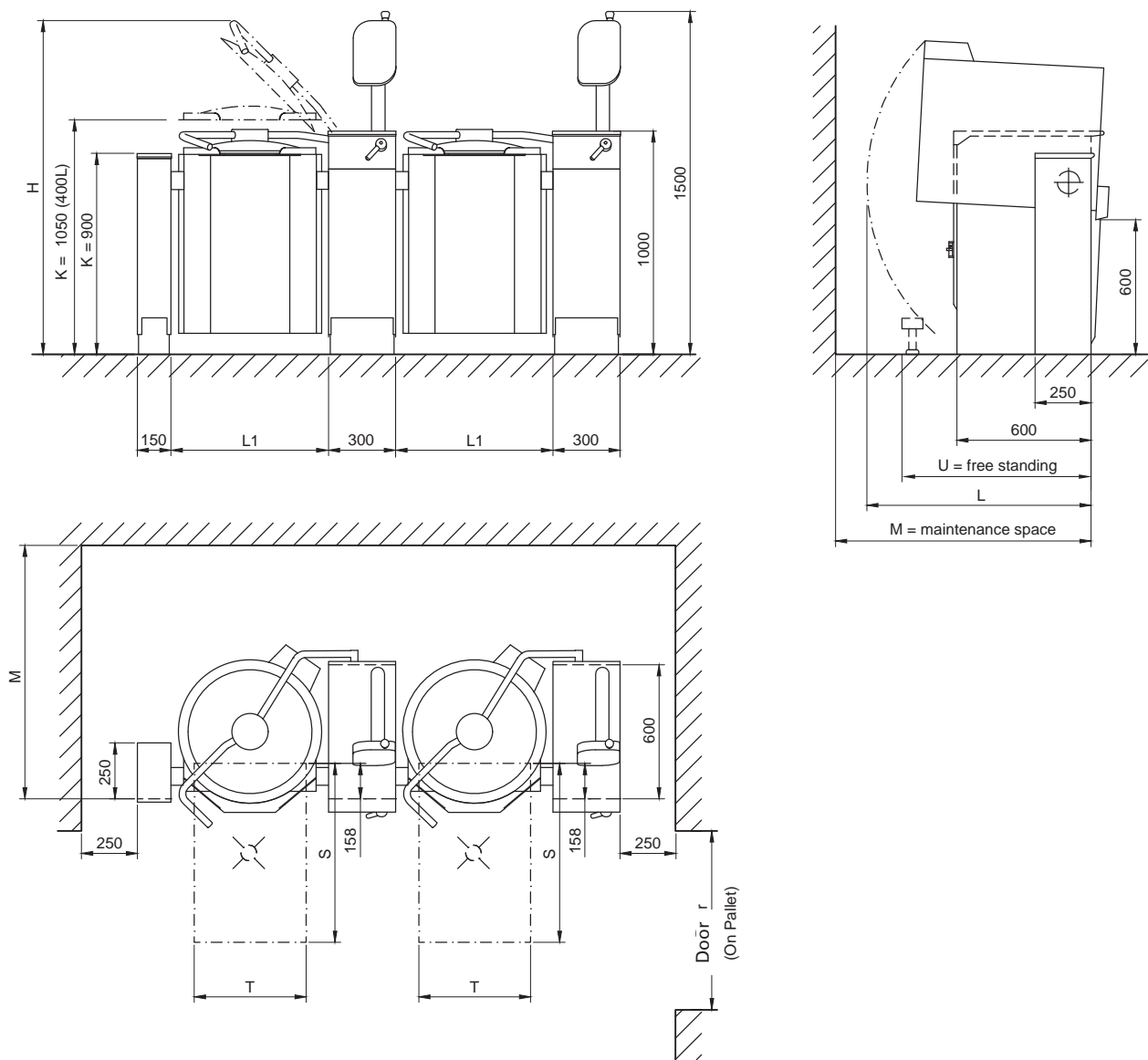


Group installation connections



- 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)	(On Pallet) Size varies according to installation frame	Weight (kg)
300	1110	2110	900	1280	1320	1000	600	1010	1200	(1300)	415

National and local regulations must be observed when installing the kettle.

Model – Proveno 400E ELECTRIC code 4224314

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.
- Delta T cooking – temperature of jacket rises accordingly when food temperature rises, temperature difference is determined.
- User privilege levels
- Safety grid lid
- Automatic measured water filling
- Hydraulic tilting
- 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
- 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
- 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



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Volumes

Proveno	Brut L	Net L	Spare volume L
400	433	400	33

Heat load

Proveno	Total kW	Sensible kW	Latent kW
400	57.6	11.5	2.1

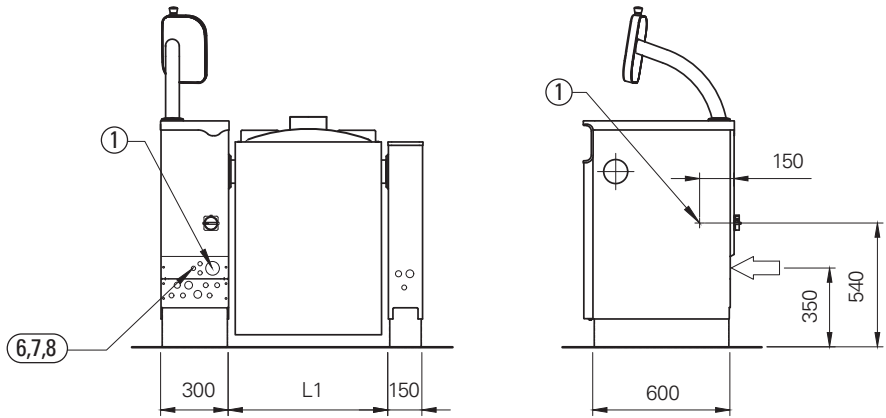
Electrical connections, electric heated kettles

Proveno	Connected power/kW	Current/ A	Fuse/3xA
400E	62.0	97	100

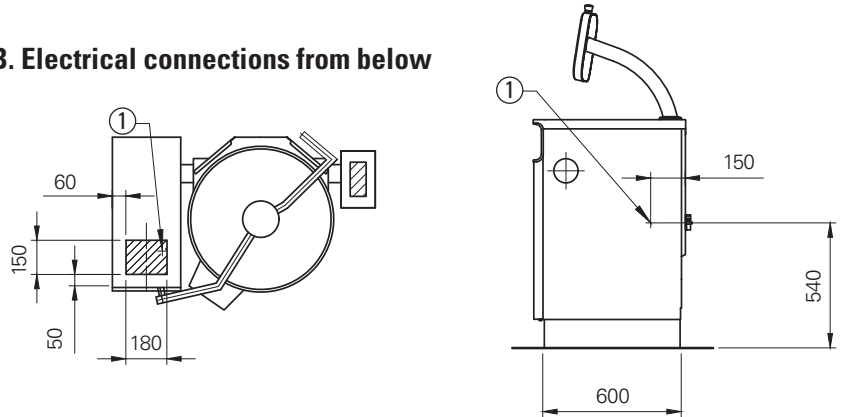
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

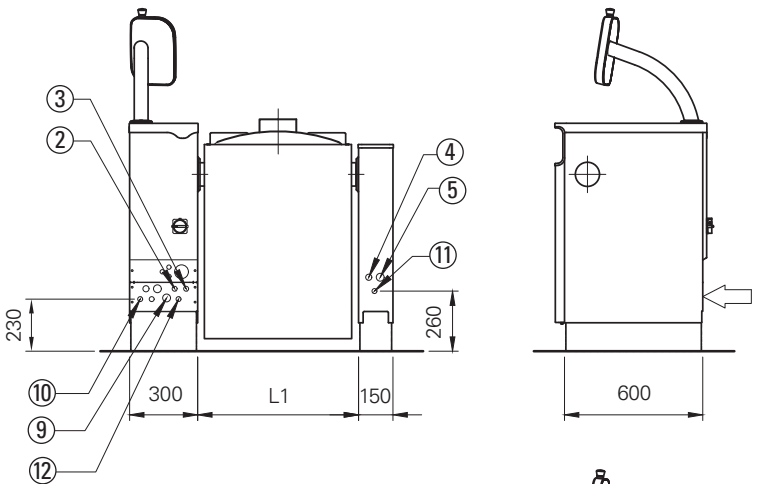


B. Electrical connections from below



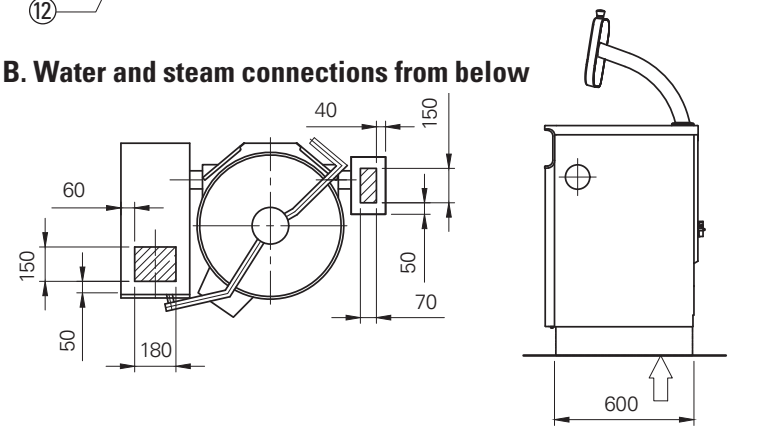
- 1. Electrical connection, PG21/PG36/PG48 gland
- 6. Ice bank cooling control cable (option)
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

A. Water and steam connections from rear

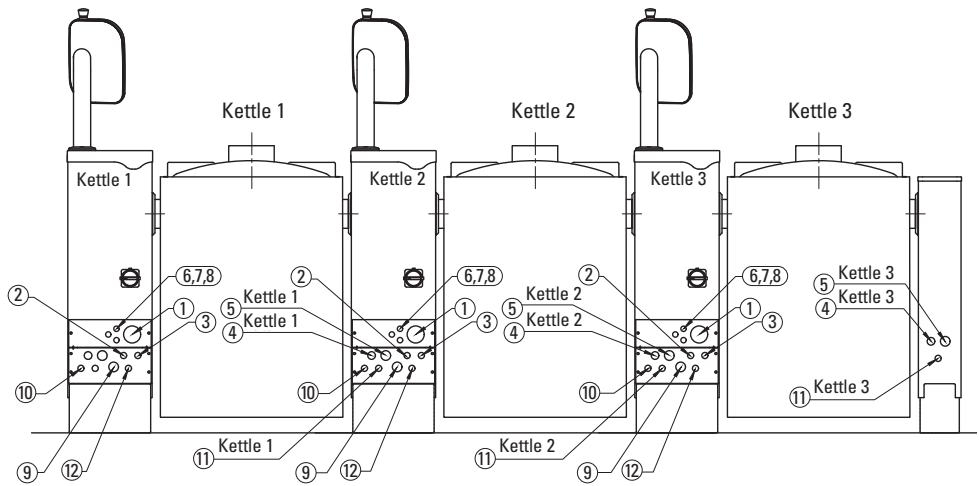


- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min. (option)
- 5. Ice bank cooling outlet 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

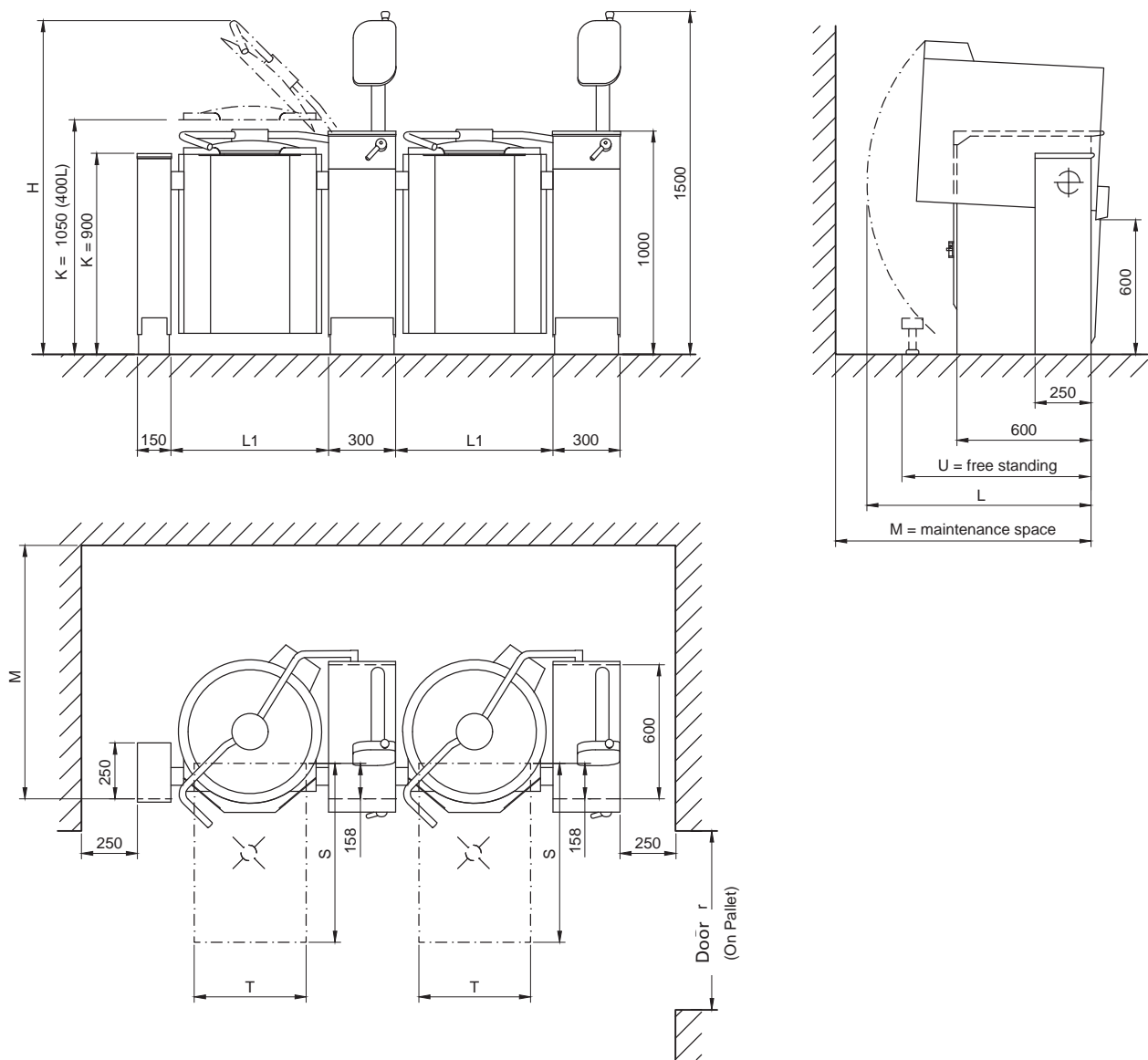


Group installation connections



- 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)
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- 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)	(On Pallet) Size varies according to installation frame	Weight (kg)
400	1110	2080	1050	1280	1320	1200	600	1010	1200	(1300)	475

National and local regulations must be observed when installing the kettle.