Combi kettle Metos Proveno Cool 100S



Produktdata

Varenummer	4222082
Varenavn	Combi kettle Metos Proveno Cool 100S
Størrelse	1144 × 690 × 1280 mm
Vægt	257,000 kg
Kapasitet	100 L
Teknisk informasjon	KV: 15 VV: 15

Beskrivelse

- direct steam combi kettle with a mixer. Intelligent TempGuard-temperature control includes following functions: food temperature (
  food must be mixed for even temperatures), Proving Control. BurnPrevent Control, Automatic ½-energy
- liftoff hinged s/s lid is heavy-duty and dishwasher proof, fully isolated kettle part, automatic filling of steam generator
- CSFP-customer parameters: make your owns settings and Proveno works for just for you!
- material throughout stainless steel, inner surface acid proof stainless steel (EN 1.4432)
- temperature range 0 - 120 °C (max. working pressure 1, 0 bar)
- mixer with autoreverse and preset mixing programmes tested by chefs
- mixing speed 15-140 rpm (all sizes), power mixing function
- service free mixer (sealing always above food level), mixing tool with always clean handle for easy lifting after production
  Standard equipment: automatic cooling, liftoff lid with liftoff safety grid, hand shower, control pillar cover tray, support pillar,
  measuring stick, mixing tool with removable scrapers (dishwasher proof)
  Options for surcharge: Icewater cooling connections (C3), Two-phase cooling connections (C5), installation frames, strainer plate, p
  ouring adapter (150-300 l), TempNet -program for HACCP, draw off tap