Combi kettle Metos Proveno 2G 200E



Produktdata

Varenummer	4222160
Varenavn	Combi kettle Metos Proveno 2G 200E
Størrelse	1360 × 920 × 900/1535 mm
Vægt	360,000 kg
Kapasitet	200 L
Teknisk informasjon	KV: 15 VV: 15

Beskrivelse

The mixing combi-kettle Metos Proveno 2G 200E is fully manufactured in Finland. Reliable automation takes care of routine food production without constant care and monitoring.
The device, which can be customised according to the user needs has many programming options and customizable user settings. Tilting height from the pouring spout to the floor is 600mm.
Thanks to the optimised ergonomics, it is easy to use, easy to clean and hygienic. Energy efficiency makes the Metos Proveno kettle user friendly, safe and economically viable professional kitchen equipment.
The device is securely attached to the floor and meets all national and EU safety standards.

The user controls of the Metos Proveno is fully raised, with a highly visible and clear display control panel that is protected from bumps and washing of the kettle. All parts that become dirty in everyday use are easily removable without special tools and are cleaned using a dishwasher. The removable mixing tool has a large surface area and removable, easy to clean, teflon scrapers. The stainless steel lid has a removable safety grid to facilitate the adding of liquids and raw

ingredients. There is a wide range of optional features and accessories available for your Metos Proveno.

- Gross volume 219 litres, net volume 200 litres, boiling space 19 litres
- Hydraulic tilting
- Large and clear control panel
- Variable mixing in two directions 15-140 rpm
- 6 pre-programmed mixing programs
- On the top of the control pillar is a GN 1/1 sized smooth, seamless and easy to clean surface for accessories, etc.
- Can be combined with other Proveno and Metos -kettles without an intermediate support pillar (saving space)

DELIVERY INCLUDES:
Proveno Kettle complete with 6 mixing programs, hydraulic tilting, multifunction timer, automatic tilt-back function, fully raised control panel, usb port, energy consumption read out, emergency off controls, accessory hooks

- Mixing tool
- Lift Off Safety Grid Lid
- HACCP facilities
- Separate measuring stick
- Support pillar

Optional (to be ordered separately):

- Installation frame package for one kettle or group installation package for many kettles.
  Installation frames on surface or sub surface.
- Strainer plate
- Whipping grid
- Pouring spout adapter
- Cleaning tool with rotary brush

FACTORY OPTIONS (to be ordered with the kettle):

- Hand shower: three options; Standard S1, HD S2 and retractable hand shower S3
- Wireless IoLiving self-monitoring system
- Cooling options C2, C3 and C5, presented below
- Compressed air connections for C3/C5 cooling
- Automatic water food water filling
- EasyRun Programming P1
- EasyProg Programming P99.9
- Draw off tap D1 and draw off valve connection D2

Available with a wide range of accessories, please ask from our local dealer.

MATERIAL
The kettle is manufactured of stainless steel (EN 1.4301) and the inner surface is made of acid resistant stainless steel (EN 1.4404). The

outside surfaces are hygienic and seamlessly welded. The kettle itself is thoroughly insulted with polyurethane foam to ensure the rigid and sturdy construction as well as excellent energy efficiency.

CONTROL PANEL
Large control panel is fully raised from the control pillar of the kettle. It is protected from bumps and from spray from washing the kettle. The digital control panel has temperature, time display and mixing tool controls, as well as emergency stop button. A simple "press and select" logic: press once, select the shortcut dial and ending the function by pressing the function key for 2 seconds and that's all! IP68 protected USB connector for storing the temperature information and recipes located at back of the raised control panel.

CUSTOMER SPECIFIC FUNCTION PARAMETERS CSFP
Customer Specific Function Parameters are functions that can be adjusted according to users
needs. Example tilt-back function, an automatic holding temperature after the cooking program has finished, the ready cooking temperature alarm setting.

MULTI-FUNCTION TIMER
- Programmable cooking start time
- Programmable cooking time
- Cook & Hold heat holding function
- Egg timer function
- Heating controls' operating time
- Mixing programs' operating time
- Operating time for heating and mixing controls at the same time

HEATING FUNCTION
The temperature setting range 0°C... 120°C, setting accuracy and temperature display precision 1° C. Max operating pressure 1,0 bar which corresponds to +120°C in the inner jacket of the kettle. Automatic water filling of the steam generator doesn't require any user action.
- TempGuard temperature control (real time food temperature display) measuring the real time information from the kettles' inner jacket to the control system and ensures optimal use of energy in all circumstances.
- Automatic ½-energy function to prevent large differences in temperature. The kettle uses only full heating power when needed (Starting of the cooking process, after the addition of cold substances, etc.) and switches then automatically to half heating, thus boiling efficiently and evenly and saving energy.
- Proving Control (proving function) dough's' safe and accurate proving in kettle with the right temperature.
- BurnPrevent Control is smart TempGuard-temperature control continuously monitors the temperature of the food and the steam in the kettle thereby preventing excessively high surface temperatures, thus preventing burning.

MIXER FEATURES
Two directional mixing tool is bottom mounted, with an automatic reversing function mixing thoroughly, without breaking the product, even at low speeds. The mixing tool is removable and has easy to clean scrapers. The adjustment range of the step-less mixing speed is 15-140 rpm. Separate power mixing function is included and used after addition of raw material or spices, controlled by pressing and holding the mixing button. The mixer locks in place when tilted which allows mixing in a tilted position while decanting food to GN or other containers. The mixer stops in less than a second if the lid is opened. Mixing significantly decreases the time spent on heating and cooling which saves energy. The kettle has six pre-designated mixing programs designed and tested by food-service professionals.
1. Soups, gentle mixing pattern of stir and rest
2. Sautéing meat or vegetables, a powerful mix of back and forth pattern
3. Mashed potatoes, a powerful mix of back and forth pattern
4. Desserts
5. Doughs
6. Porridges (also can be used for a cleaning program)

TILTING FUNCTIONS
Powerful and durable hydraulic tilting works a press of a button. Auto Tilt-back-function during kettle tilt prevents overfill of containers and relating to safety incidents that might occur pouring the hot product. Tilting height of the pouring spout to the floor is 600mm, which makes it easier to wash and allows emptying to bigger transport containers.

HACCP
Storage of HACCP data is collectable with USB drive through the USB connector which
is placed behind the raised control panel. The kettle can also be integrated into the Metos wireless IoLiving self-monitoring system.

MAINTENANCE AND FAULT DIAGNOSTICS
A log collects information about the use of the kettle and the operating hours for the possibility of power outage in the kitchen.

OCCUPATIONAL SAFETY
Unintentional pressing of buttons and rapid changes in mixer speed are prevented by the software.
The mixer stops in less than a second if the lid is opened. If the cover is opened during the mixing program it causes an alarm and the display informs an activated timer. The kettle is tilting only at the push of a button. Mixing with the lid open with the kettle in upright position is prevented in all circumstances in accordance with the safety regulations. In case of electrical or water outage the kettle will notify the user if the production is delayed and for how long. If the water supply is inhibited the kettle doesn't heat the product.

AUTOMATIC FOOD WATER FILLING (option)
Automatic food water filling works a press of a button.
A water spout is located an ideal place allowing the water filling even places where the water pressure is low. The water filling can be use even while tilting the kettle, example for rinsing the pasta.

EASY RUN PROGRAM (option)
EasyRun programming using the kettle control panel. One, two or three phase program and Clean wash program. The program is automatically saved and can be used later again. The selectable phases: automatic "first water" drainage, automatic fresh water filling for food, automatic mixing, automatic Cook & Hold at preset temperature.
The benefits: saves the working time and reduced employee monitoring. Safety functions for electricity and water failures.

EASY PROG PROGRAM (option)
EasyProg programming is easy using the web browser or the kettle control panel. Recipes can be programmed in 9 phases and saved even 99 user specific programs. Programs can be saved to the USB stick and copied to other kettles. The selectable phases: automatic "first water" drainage, automatic fresh water filling for food, automatic mixing, automatic Cook & Hold at preset temperature.
The benefits: saves the working time and employee monitoring. Safety functions for electricity and water failures.

AUTOMATIC COOLING WITH TAP WATER C2 - Open Circuit (option)
The fully automatic cooling works just press of a button directly to the desired cooking temperature. The Cool & Hold function keeps the food at set temperature. The temperature for the Cool & Hold function can be adjusted. Automatic steam jacket draining after cooling or Cool & Hold function. Automatic stop when the product is not cooled down further. The food temperature is shown continuously on display. Cooling can be interrupted, stopped or target temperature changed during cooling.

AUTOMATIC ICE WATER COOLING C3 - Closed Circuit (option)
The kettle is equipped with the connections for the separate ice water circulation system.
The Ice Bank or Fluid Chiller (offered separately) cools w