

Model – Proveno 400/100E Sous Vide ELECTRIC code 4224364

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, favorite 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
- Cooking bowl cover plates welded and seamless with closed cell polyurethane foam insulation
- Automatic cooling with combination of tap water and chilled water
- Pressurized air drainage for cooling water
- 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.

Sous Vide features

- Silent integrated lifting arm, 200 kg capacity
- Hygienic hook and shackle
- Sous vide circulator
- Sous vide rack with 18 pull-out baskets
- Sous vide capacity up to 100 kg
- Plug and play sensors, water level/temperature and food temperature probe
- Sous vide basket trolley with storage for sensors and circulator
- Optical safety sensor
- Multi-phase programs
- Chart display for cooking / cooling cycles
- Automatic water level control (half / full)
- Water temperature control accuracy $\pm 0,5^{\circ}\text{C}$
- Water temperature setting accuracy $\pm 0,1^{\circ}\text{C}$
- Semi-automatic sensor calibration

Materials

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



Options

- Frames for fixed installation (custom heights on request)
- Free standing kettles with feet
- Alternative operating voltages
- Connection to external HACCP system
- Wireless HACCP
- Hand showers, Standard, Reel-in or Heavy Duty
- Draw off valves and taps
- Foot pedal for mixing when tilting

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Volumes

Proveno	Gross L	Net L	Spare volume L
400/100E	433	400	33

Heat load

Proveno	Total kW	Sensible kW	Latent kW
400/100E	576	11.5	2.1

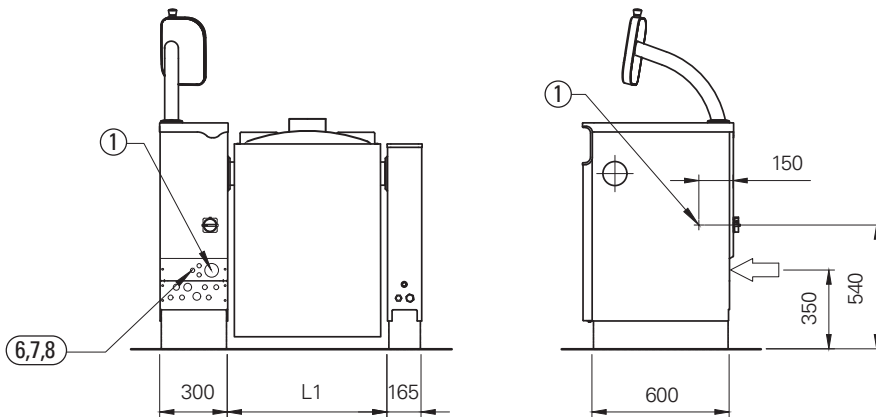
Electrical connections

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

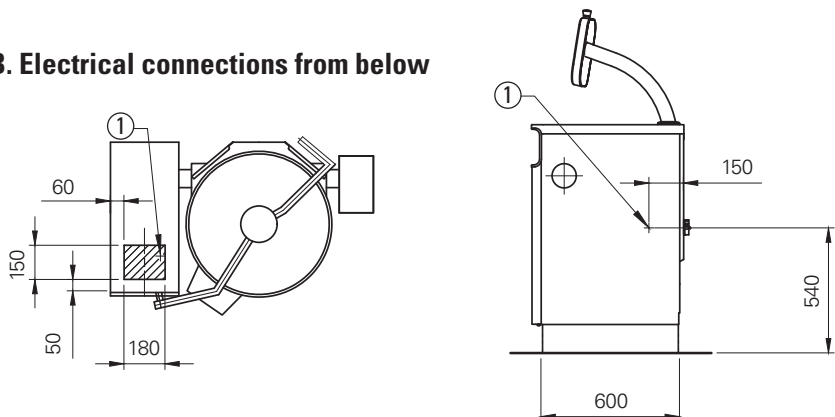
3/N/PE AC 400/230V 50/60Hz



A. Electrical connections from rear

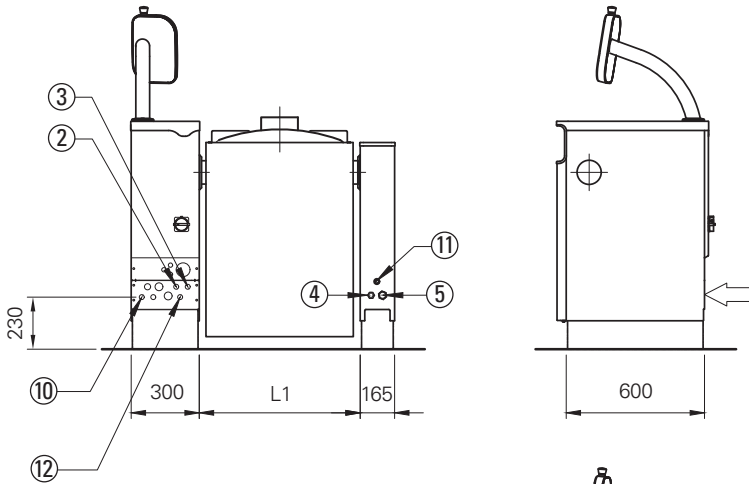


B. Electrical connections from below



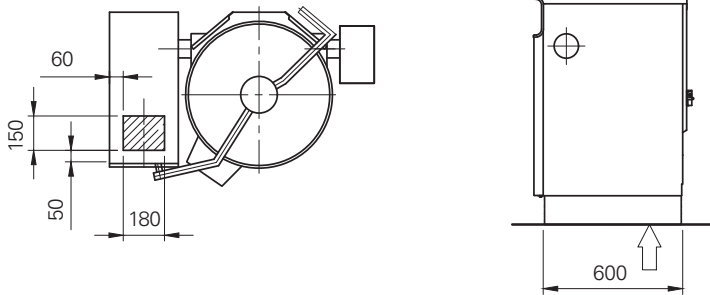
1. Electrical connection, PG48 gland
6. Ice bank cooling control cable
7. HACCP cabling (option)
8. Power management system control cable (option)

A. Water connections from rear

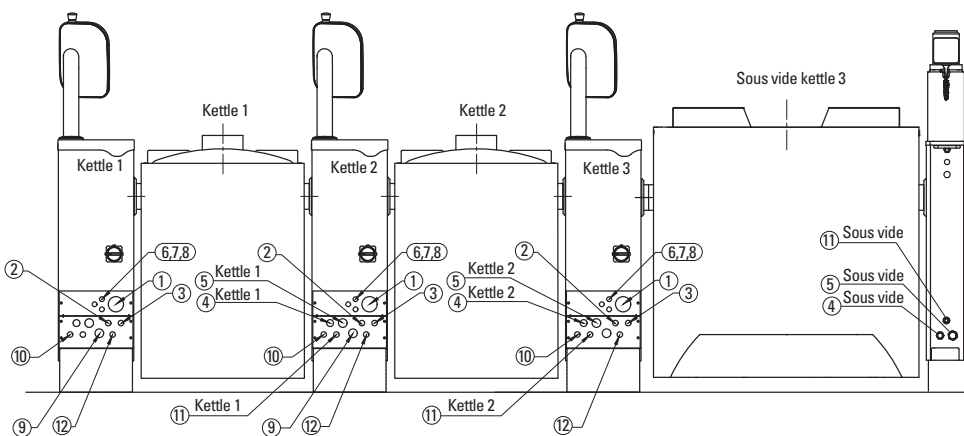


- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 4. Ice bank cooling inlet R3/4" max. pressure 3 bar, flow 90L/min.
- 5. Ice bank cooling outlet R1"
- 11.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

B. Water connections from below

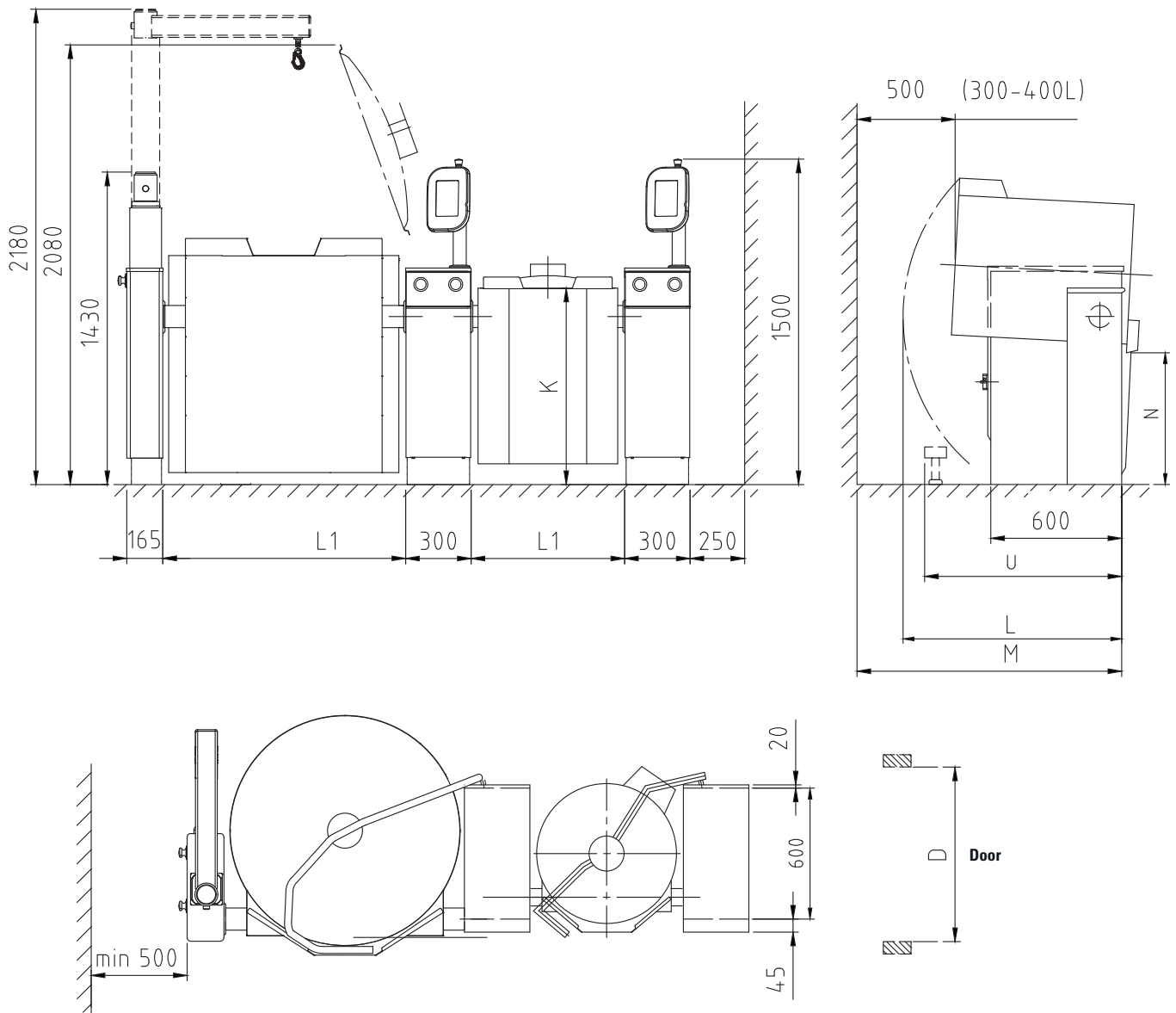


Group installation connections



- 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.
- 5. Ice bank cooling outlet R1"
- 6. Ice bank cooling control cable
- 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)	Door on pallet (mm)	Weight (kg)
400/100E	1110	2080	1050	1280	1320	1200	600	1010	1200	1300	550

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