

## Combi kettle Metos Metos Proveno Cool 400E



### Product information

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| SKU                   | 4215830   |
| Product name          | Combi kettle Metos Metos Proveno Cool 400E          |
| Dimensions            | 1550 × 1165 × 1280 mm                               |
| Weight                | 500,000 kg  |
| Capacity              | 400 L   |
| Technical information | 400 V, 100 A, 59,8 kW, 3NPE, 50 Hz CW: 15<br>HW: 10 |

### Description

- electric 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 own 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, pouring adapter (150-300 l), TempNet -program for HACCP, draw off tap