

Combi kettle Metos Proveno CombiPro 300S



Product information

SKU	4222071
Product name	Combi kettle Metos Proveno CombiPro 300S
Dimensions	1550 × 1160 × 1280 mm
Weight	534,000 kg
Capacity	300 L
Technical information	400/230 V, 16 A, 2 kW, 3NPE, 50 Hz CW: 15 HW: 15

Description

- 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: AutoPack (multifunctional timer and automatic water filling), 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: manual cooling, EasyRun programming, installation frames, strainer



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