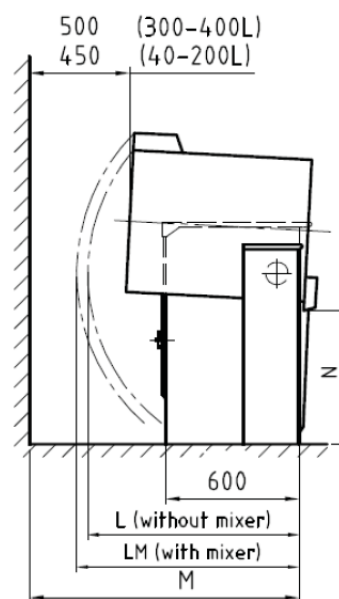
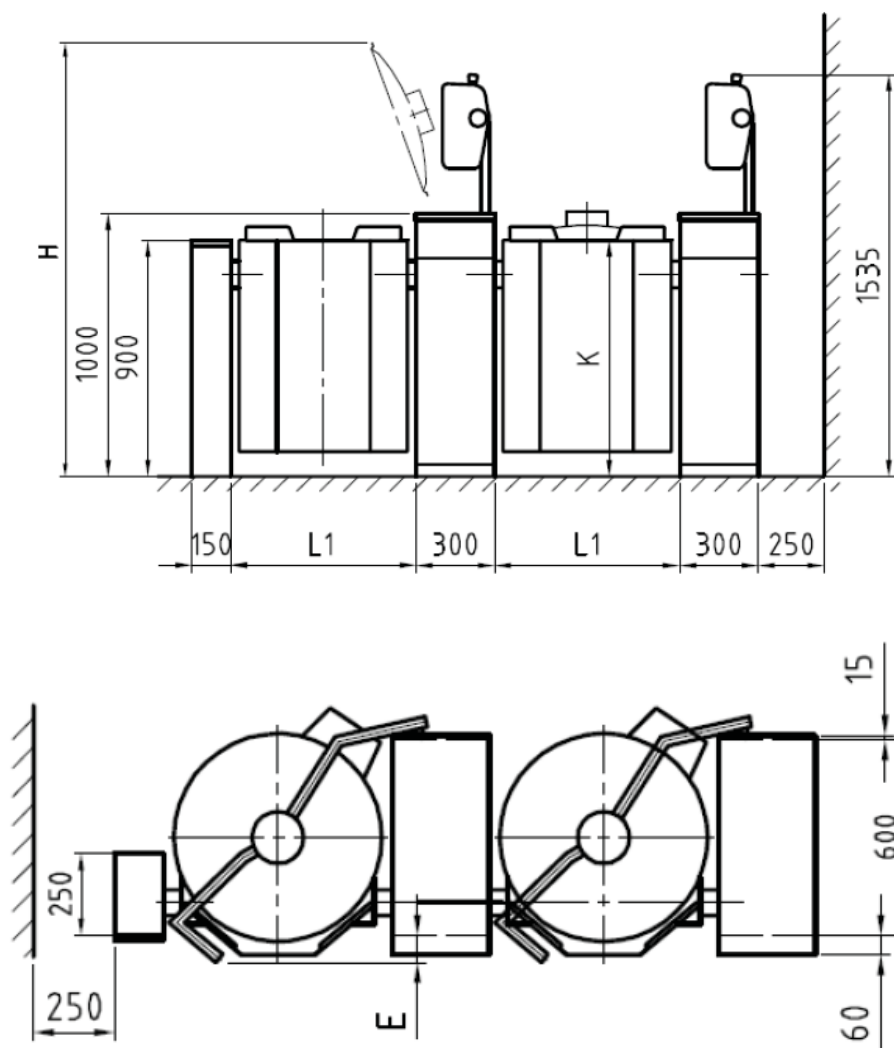


Metos Proveno

Specification Data



Dimensions

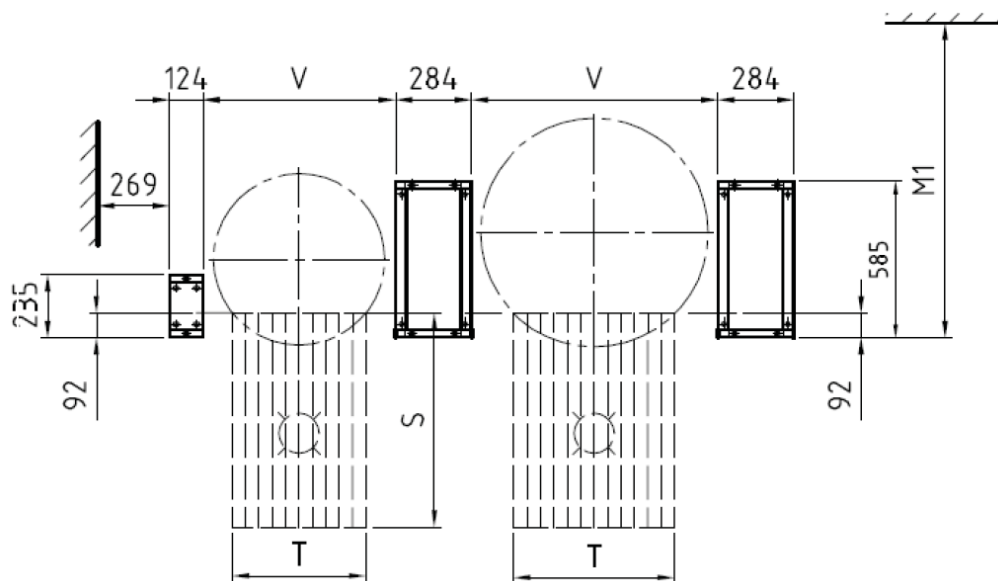


Model	L1 (mm)	H (mm)	K (mm)	L (mm)	LM (mm)	M (mm)	E (mm)	D (mm)	N (mm)	Weight (kg)
40E,S	597	1740	900	540	860	1080	100	800	600	215
60E,S	597	1740	900	855	945	1080	100	800	600	225
80E,S	704	1745	900	955	1000	1230	85	800	600	245
100E,S	704	1745	900	955	1000	1230	85	800	600	280
150E,S	910	1945	900	1060	1070	1175	110	1000	600	320
200E,S	910	1945	900	1060	1070	1175	110	1000	600	360
300E,S	1110	2110	900	1270	1270	1300	150	1200	600	430
400E,S	1110	2080	1050	1280	1280	1315	150	1200	600	490

The minimum free distance to any structure behind the kettle needed for tilting of the kettle is dimension L or LM depending on model. However service access to the components under the kettle bowl requires the bigger dimension M.

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

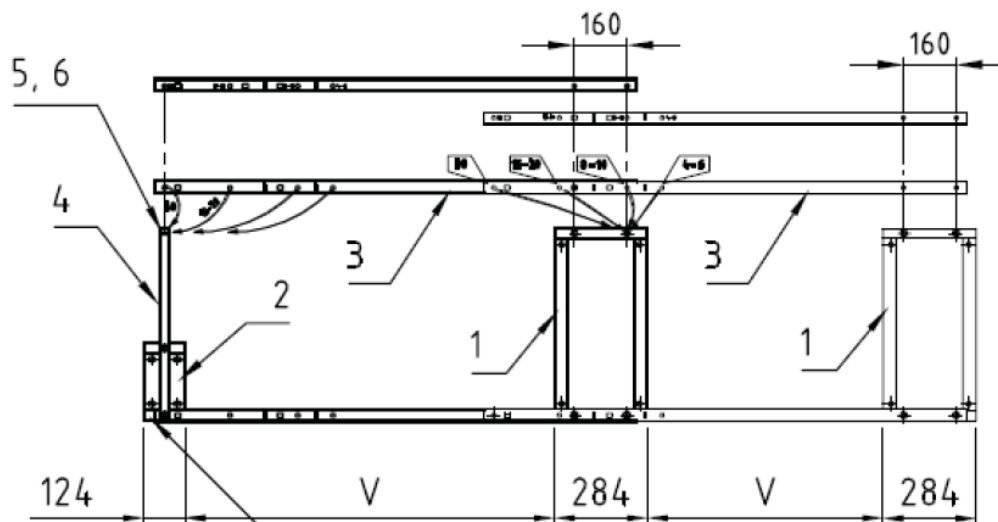
Floor Drains



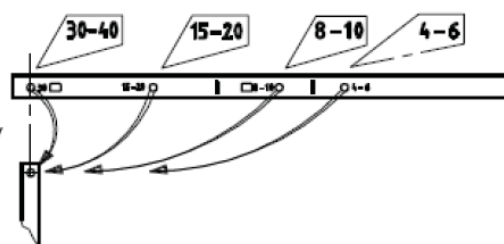
Model	M1 (mm)	V (mm)	S (mm)	T (mm)
40E,S	1072	613	800	400
60E,S	1072	613	800	400
80E,S	1222	720	800	500
100E,S	1222	720	800	500
150E,S	1167	926	800	600
200E,S	1167	926	800	600
300E,S	1292	1126	800	600
400E,S	1307	1126	1200	600

Installation Frames

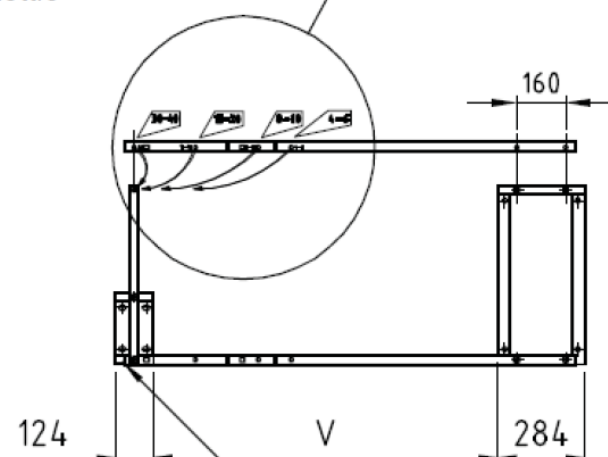
Combined kettles



Frame front edges must be aligned



Single kettle



Frame front edges must be aligned

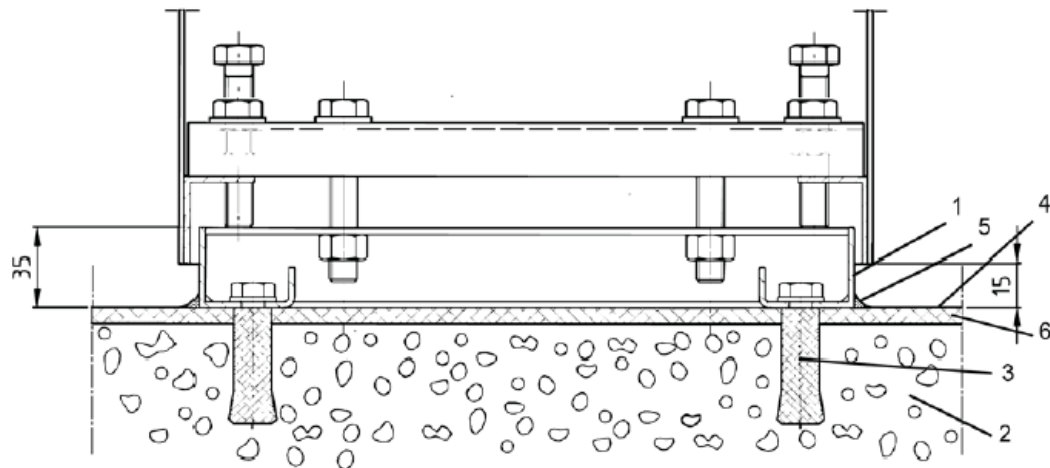
Model	V (mm)
40E,S	613
60E,S	613
80E,S	720
100E,S	720
150E,S	926
200E,S	926
300E,S	1126
400E,S	1126

- Control pillar frame
 - Subsurface 3604544
 - Surface 3604545
- Support pillar frame
 - Subsurface 4215233
 - Surface 4215231

- Installation guide 3601113
- Spacer guide 3604144
- Hex bolt M12 x 25
- Hex nut M12

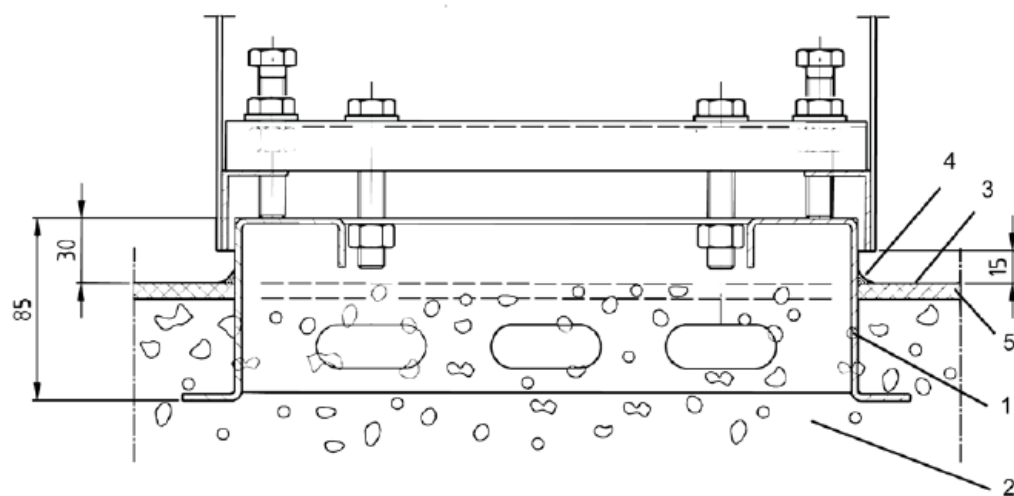
Frame Kits

Surface



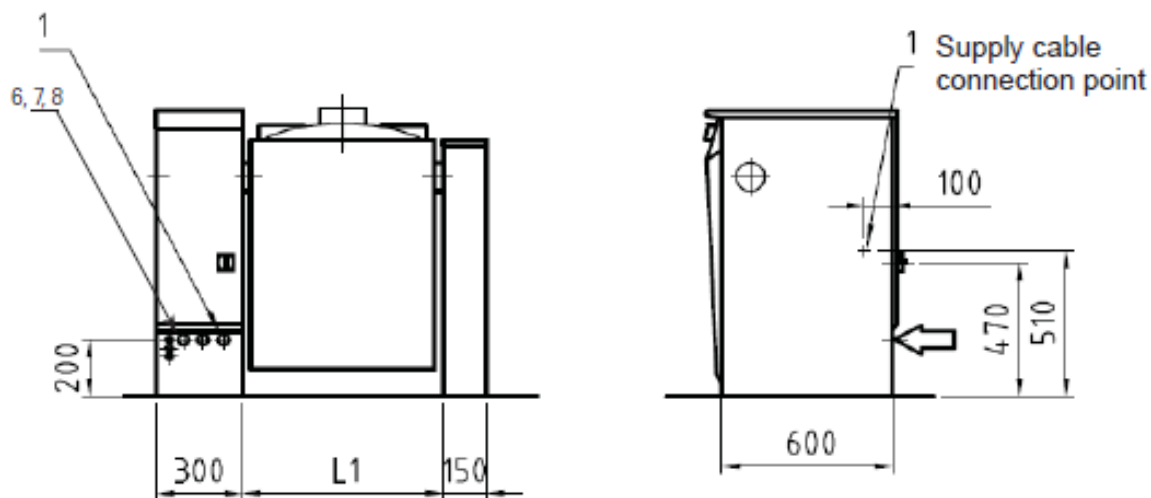
1. Surface frame
2. Concrete casting
3. Fixing bolt for surface frame
4. Finished floor surface
5. Silicone mastic
6. Acrylic filler

Sub Surface

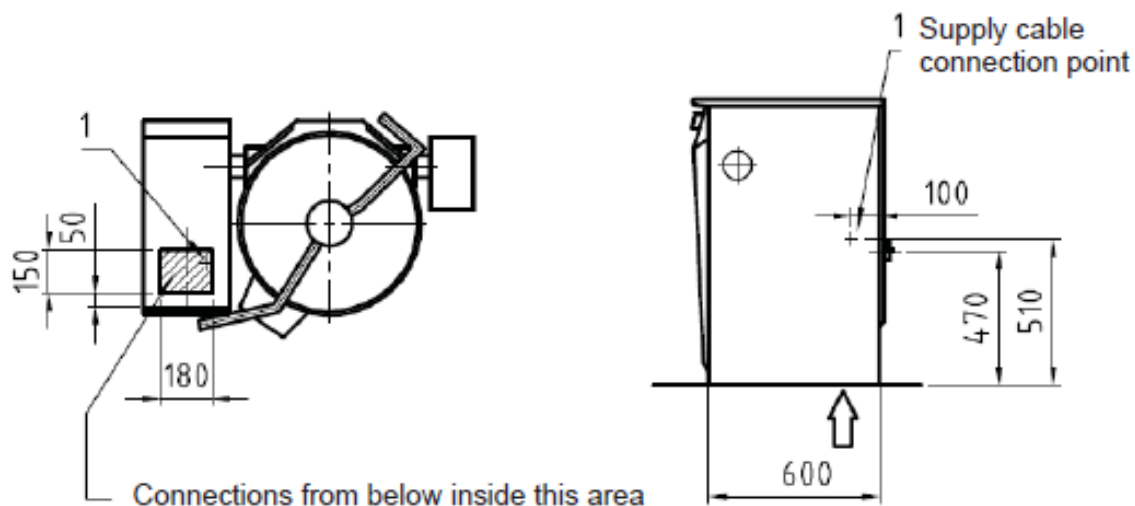


1. Installation frame
2. Concrete casting
3. Finished floor surface
4. Silicone mastic
5. Acrylic filler

Electrical Connections



Connections from the rear

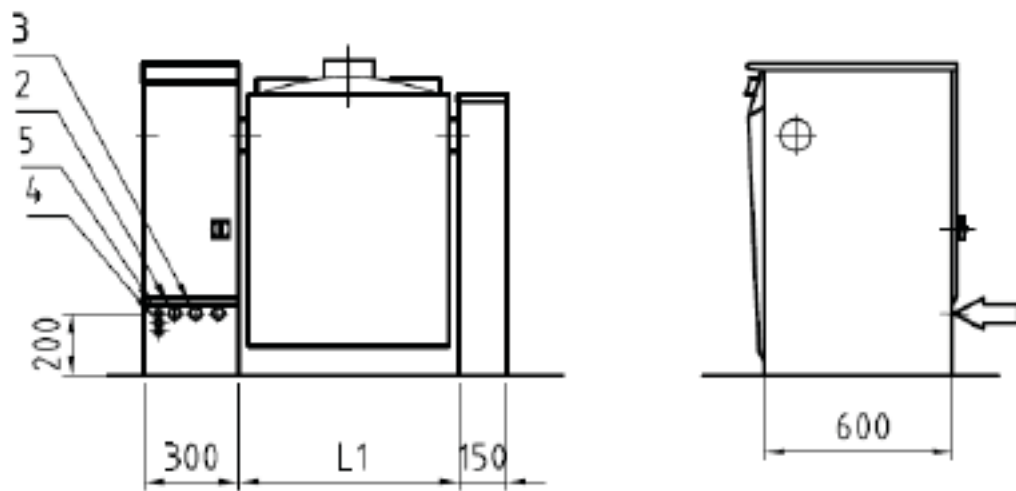


Connections from below inside this area

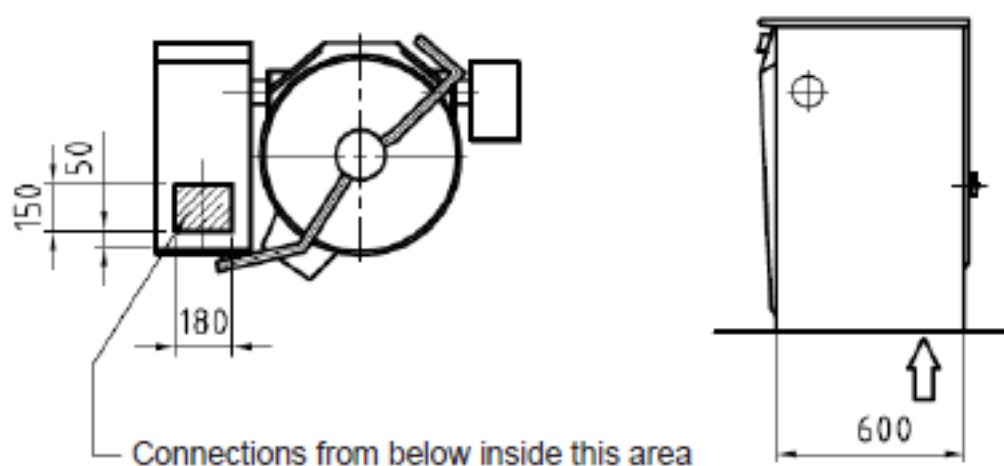
1. Electrical power supply cable.
6. Ice bank cooling (C3/C5) control cable (option).
7. Additional HACCP cabling (option).
8. Power management system control cable (option).

Detailed electrical connection data available in kettle electrical diagram.

Water Connections



Connections from the rear



Connections from below inside this area

2. Cold water connection $R\frac{1}{2}"$ (15mm). Must be fitted with a oneway valve and shut off valve.
3. Hot water connection $R\frac{1}{2}"$ (15mm). Must be fitted with a oneway valve and shut off valve.
4. Ice bank cooling (C3/C5) inlet $R\frac{1}{2}"$. Max. pressure 400 kPa, flow 24L/min (option).
5. Ice bank cooling (C3/C5) outlet $R\frac{3}{4}"$ (option).

Description: Combi Mixer Kettle Electric,
Full Steam Jacketed, Raised
Control Console

Proveno 40E 4222150

Origin	Finland
Model	Proveno
Size	40 L
Overall Dimensions	1047*860/1000*1535
Distance behind Kettle	860
Service space	450
Capacity Net Volume	40 L
Spare Volume	8L
Gross Volume	48 L
Plumbing	
Cold	ø15mm
Hot	ø15mm
Waste	øN/A
Electric:	
Power	12,75kW
Voltage	3N/PE AC400V
AMP	25A
Exhaust	Standard Kitchen Ventilation
Total Heating Load	12kW
Latent	0,4kW
Sensible	1,9kW
Weight	215 kg



Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel

Options & Accessories

- | | | |
|----------------------------------|-----------------------------------|--------------------|
| - Automatic Food Water Filling | - Sous Vide Baskets | |
| - Buffalo Milk Scraper | - S1 Hand Shower | - Cleaning Brush |
| - S2 Heavy Duty Handshower | - S3 Reel in Handshower | - Cleaning Scraper |
| - Cooling Automatic C2 | - Heavy Duty Mixing Tool | - CIP Arc Valve |
| - Cooling Automatic C3 | - Cooling Combination C5 | - Potato Stick |
| - Cooling Manual C1 | - Dispensing Scoop | - Pouring Support |
| - Double Outlet Core Probe | - Exhibition Stand | |
| - Double Water Connection | - Pouring Adaptor | |
| - Draw Off Tap D1 | - Pressurized Air | |
| - Draw Off Valve Connection D2-B | - Strainer Plate | |
| - Draw Off Valve Connection D3-J | - Butterfly Valve | |
| - Easy Run Programming | - Rotary Washing Brush Attachment | |
| - Easy Run Programming 99 | - Whipping Grid | |
| - Wireless HACCP | - Blender Top | |

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Direct
Steam, Full Steam Jacketed,
Raised Control Console

Origin Finland

Proveno 40S 4222701

Model Proveno
Size 40 L
Overall Dimensions 1047*860/1000*1535
Distance behind Kettle 860
Service space 450
Capacity Net Volume 40 L
Spare Volume 8L
Gross Volume 48 L

Plumbing
Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4
Steam Connection Max 1,0 Bar.
The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand
pillar foot R1/2"

Electric:
Power 1~1,05 kW
Voltage 230V1N
AMP 16A
Steam Consumption 12kg/hr
Exhaust Standard
Weight 215 kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation
Sub Surface Installation
Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric,
Full Steam Jacketed, Raised
Control Console

Origin Finland

Proveno 60E 4222152

Model	Proveno
Size	60 L
Overall Dimensions	1047*945*1000/1535
Distance behind Kettle	860
Service space	450
Capacity Net Volume	60 L
Spare Volume	8L
Gross Volume	68 L
Plumbing	
Cold	ø15mm
Hot	ø15mm
Waste	øN/A
Electric:	
Power	16,75kW
Voltage	3N/PE AC400V
AMP	32A
Exhaust	Standard Kitchen Ventilation
Total Heating Load	16kW
Latent	0,6kW
Sensible	2,6kW
Weight	225kg



Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel

Options & Accessories

- | | | |
|----------------------------------|-----------------------------------|--------------------|
| - Automatic Food Water Filling | - Sous Vide Baskets | |
| - Buffalo Milk Scraper | - S1 Hand Shower | - Cleaning Brush |
| - S2 Heavy Duty Handshower | - S3 Reel in Handshower | - Cleaning Scraper |
| - Cooling Automatic C2 | - Heavy Duty Mixing Tool | - CIP Arc Valve |
| - Cooling Automatic C3 | - Cooling Combination C5 | - Potato Stick |
| - Cooling Manual C1 | - Dispensing Scoop | - Pouring Support |
| - Double Outlet Core Probe | - Exhibition Stand | |
| - Double Water Connection | - Pouring Adaptor | |
| - Draw Off Tap D1 | - Pressurized Air | |
| - Draw Off Valve Connection D2-B | - Strainer Plate | |
| - Draw Off Valve Connection D3-J | - Butterfly Valve | |
| - Easy Run Programming | - Rotary Washing Brush Attachment | |
| - Easy Run Programming 99 | - Whipping Grid | |
| - Wireless HACCP | - Blender Top | |

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Direct
Steam, Full Steam Jacketed,
Raised Control Console

Origin Finland

Proveno 60S 4222702

Model Proveno
Size 60 L
Overall Dimensions 1047*945*1000/1535
Distance behind Kettle 860
Service space 450
Capacity Net Volume 60 L
Spare Volume 8L
Gross Volume 68 L

Plumbing
Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4
Steam Connection Max 1,0 Bar.
The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand
pillar foot R1/2"

Electric:
Power 1~1,05 kW
Voltage 230V1N
AMP 16A
Steam Consumption 18 kg/hr
Exhaust Standard
Weight 225 kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric,
Full Steam Jacketed, Raised
Control Console

Origin Finland

Proveno 80E 4222154

Model	Proveno
Size	80 L
Overall Dimension	1154*1000*1000*1535
Distance behind Kettle	955
Service space	450
Capacity Net Volume	80 L
Spare Volume	10,5L
Gross Volume	90,5 L
Plumbing	
Cold	ø15mm
Hot	ø15mm
Waste	øN/A
Electric:	
Power	20,75kW
Voltage	3N/PE AC400V
AMP	40A
Exhaust	Standard Kitchen Ventilation
Total Heating Load	16kW
Latent	0,8kW
Sensible	3,4kW
Weight	245kg



Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel

Options & Accessories

- | | | |
|----------------------------------|-----------------------------------|--------------------|
| - Automatic Food Water Filling | - Sous Vide Baskets | |
| - Buffalo Milk Scraper | - S1 Hand Shower | - Cleaning Brush |
| - S2 Heavy Duty Handshower | - S3 Reel in Handshower | - Cleaning Scraper |
| - Cooling Automatic C2 | - Heavy Duty Mixing Tool | - CIP Arc Valve |
| - Cooling Automatic C3 | - Cooling Combination C5 | - Potato Stick |
| - Cooling Manual C1 | - Dispensing Scoop | - Pouring Support |
| - Double Outlet Core Probe | - Exhibition Stand | |
| - Double Water Connection | - Pouring Adaptor | |
| - Draw Off Tap D1 | - Pressurized Air | |
| - Draw Off Valve Connection D2-B | - Strainer Plate | |
| - Draw Off Valve Connection D3-J | - Butterfly Valve | |
| - Easy Run Programming | - Rotary Washing Brush Attachment | |
| - Easy Run Programming 99 | - Whipping Grid | |
| - Wireless HACCP | - Blender Top | |

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Direct
Steam, Full Steam Jacketed,
Raised Control Console

Origin Finland

Proveno 80S 4222703

Model Proveno
Size 80 L
Overall Dimensions 1154*1000*1000*1535
Distance behind Kettle 955
Service space 450
Capacity Net Volume 80 L
Spare Volume 10,5 L
Gross Volume 90,5 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4
Steam Connection Max 1,0 Bar.

The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand
pillar foot R1/2"

Electric:

Power 1~1,05 kW
Voltage 230V1N
AMP 16A
Steam Consumption 24 kg/hr
Exhaust Standard
Weight 245 kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric,
Full Steam Jacketed, Raised
Control Console

Origin Finland

Proveno 100E 4222156

Model Proveno
Size 100 L
Overall Dimensions 1154*1000*1000*1535
Distance behind Kettle 955
Service space 450
Capacity Net Volume 100 L
Spare Volume 10,5L
Gross Volume 110,5 L

Plumbing
Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:
Power 20,75kW
Voltage 3N/PE AC400V
AMP 40A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 20kW
Latent 0,8kW
Sensible 3,4kW
Weight 280kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Direct
Steam, Full Steam Jacketed,
Raised Control Console

Origin Finland

Proveno 100S 4222704

Model Proveno
Size 100 L
Overall Dimensions 1154*1000*1000*1535
Distance behind Kettle 955
Service space 450
Capacity Net Volume 100 L
Spare Volume 10,5 L
Gross Volume 110,5 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4
Steam Connection Max 1,0 Bar.

The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand
pillar foot R1/2"

Electric:

Power 1~1,05 kW
Voltage 230V1N
AMP 16A
Steam Consumption 30 kg/hr
Exhaust Standard
Weight 280 kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric,
Full Steam Jacketed, Raised
Control Console

Origin Finland

Proveno 150E 4222158

Model	Proveno
Size	150 L
Overall Dimensions	1360*1070*1000/1535
Distance behind Kettle	1070
Service space	450
Capacity Net Volume	150L
Spare Volume	19 L
Gross Volume	169 L
Plumbing	
Cold	ø15mm
Hot	ø15mm
Waste	øN/A
Electric:	
Power	25,5kW
Voltage	3N/PE AC400V
AMP	50A
Exhaust	Standard Kitchen Ventilation
Total Heating Load	24kW
Latent	1kW
Sensible	4,3kW
Weight	320 kg



Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel

Options & Accessories

- | | | |
|----------------------------------|-----------------------------------|--------------------|
| - Automatic Food Water Filling | - Sous Vide Baskets | |
| - Buffalo Milk Scraper | - S1 Hand Shower | - Cleaning Brush |
| - S2 Heavy Duty Handshower | - S3 Reel in Handshower | - Cleaning Scraper |
| - Cooling Automatic C2 | - Heavy Duty Mixing Tool | - CIP Arc Valve |
| - Cooling Automatic C3 | - Cooling Combination C5 | - Potato Stick |
| - Cooling Manual C1 | - Dispensing Scoop | - Pouring Support |
| - Double Outlet Core Probe | - Exhibition Stand | |
| - Double Water Connection | - Pouring Adaptor | |
| - Draw Off Tap D1 | - Pressurized Air | |
| - Draw Off Valve Connection D2-B | - Strainer Plate | |
| - Draw Off Valve Connection D3-J | - Butterfly Valve | |
| - Easy Run Programming | - Rotary Washing Brush Attachment | |
| - Easy Run Programming 99 | - Whipping Grid | |
| - Wireless HACCP | - Blender Top | |

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Direct
Steam, Full Steam Jacketed,
Raised Control Console

Origin Finland

Proveno 150S 4222705

Model Proveno
Size 100 L
Overall Dimensions 1360*1070*1000/1535
Distance behind Kettle 955
Service space 450
Capacity Net Volume 150 L
Spare Volume 19L
Gross Volume 169 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4
Steam Connection Max 1,0 Bar.

The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand
pillar foot R1/2"

Electric:

Power 1~1,8 kW
Voltage 230V1N
AMP 16A
Steam Consumption 45 kg/hr
Exhaust Standard
Weight 320 kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric,
Full Steam Jacketed, Raised
Control Console

Origin Finland

Proveno 200E 4222160

Model	Proveno
Size	200 L
Overall Dimensions	1360*1070*1000/1535
Distance behind Kettle	1070
Service space	450
Capacity Net Volume	200L
Spare Volume	19 L
Gross Volume	219 L
Plumbing	
Cold	ø15mm
Hot	ø15mm
Waste	øN/A
Electric:	
Power	35,5kW
Voltage	3N/PE AC400V
AMP	63A
Exhaust	Standard Kitchen Ventilation
Total Heating Load	34kW
Latent	1,4kW
Sensible	6,1kW
Weight	360 kg



Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel

Options & Accessories

- | | | |
|----------------------------------|-----------------------------------|--------------------|
| - Automatic Food Water Filling | - Sous Vide Baskets | |
| - Buffalo Milk Scraper | - S1 Hand Shower | - Cleaning Brush |
| - S2 Heavy Duty Handshower | - S3 Reel in Handshower | - Cleaning Scraper |
| - Cooling Automatic C2 | - Heavy Duty Mixing Tool | - CIP Arc Valve |
| - Cooling Automatic C3 | - Cooling Combination C5 | - Potato Stick |
| - Cooling Manual C1 | - Dispensing Scoop | - Pouring Support |
| - Double Outlet Core Probe | - Exhibition Stand | |
| - Double Water Connection | - Pouring Adaptor | |
| - Draw Off Tap D1 | - Pressurized Air | |
| - Draw Off Valve Connection D2-B | - Strainer Plate | |
| - Draw Off Valve Connection D3-J | - Butterfly Valve | |
| - Easy Run Programming | - Rotary Washing Brush Attachment | |
| - Easy Run Programming 99 | - Whipping Grid | |
| - Wireless HACCP | - Blender Top | |

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Direct
Steam, Full Steam Jacketed,
Raised Control Console

Origin Finland

Proveno 200S 4222706

Model Proveno
Size 200 L
Overall Dimensions 1360*1070*1000/1535
Distance behind Kettle 955
Service space 450
Capacity Net Volume 200 L
Spare Volume 19L
Gross Volume 219 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4
Steam Connection Max 1,0 Bar.

The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand
pillar foot R1/2"

Electric:

Power 2 kW
Voltage 400V3N
AMP 16A
Steam Consumption 60 kg/hr
Exhaust Standard
Weight 360 kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric,
Full Steam Jacketed, Raised
Control Console

Origin Finland

Proveno 300E 4222162

Model Proveno
Size 300 L
Overall Dimensions 1560*1270/1000*1535
Distance behind Kettle 1280
Service space 500
Capacity Net Volume 300L
Spare Volume 33 L
Gross Volume 333 L
Plumbing
Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:
Power 49,5kW
Voltage 3N/PE AC400V
AMP 100A
Exhaust Standard Kitchen
Ventilation
Total Heating Load 48kW
Latent 1,9 kW
Sensible 9,6 kW
Weight 430 kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation
Sub Surface Installation
Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Direct
Steam, Full Steam Jacketed,
Raised Control Console

Origin Finland

Proveno 300S 4222707

Model Proveno
Size 300 L
Overall Dimensions 1560*1270/1000*1535
Distance behind Kettle 955
Service space 450
Capacity Net Volume 300 L
Spare Volume 33 L
Gross Volume 333 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4
Steam Connection Max 1,0 Bar.

The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand
pillar foot R1/2"

Electric:

Power 2 kW
Voltage 400V3N
AMP 16A
Steam Consumption 90 kg/hr
Exhaust Standard
Weight 430 kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation

Sub Surface Installation

Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric,
Full Steam Jacketed, Raised
Control Console

Origin Finland

Proveno 400E 4222164

Model Proveno
Size 400 L
Overall Dimensions 1560*1280/1000*1535
Distance behind Kettle 1280
Service space 500
Capacity Net Volume 400L
Spare Volume 33 L
Gross Volume 433 L

Plumbing
Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:
Power 59,8 kW
Voltage 3N/PE AC400V
AMP 100A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 57,6kW
Latent 2,1 kW
Sensible 11,5 kW
Weight 490 kg

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP
- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top
- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation
Sub Surface Installation
Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Direct
Steam, Full Steam Jacketed,
Raised Control Console

Origin Finland

Proveno 400S 4222708

Model Proveno
Size 400 L
Overall Dimensions 1560*1280/1000*1535
Distance behind Kettle 1280
Service space 500
Capacity Net Volume 400 L
Spare Volume 433 L
Gross Volume 433 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4
Steam Connection Max 1,0 Bar.

The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand
pillar foot R1/2"

Electric:

Power 2,7 kW
Voltage 400V3N
AMP 16A
Steam Consumption 90 kg/hr
Exhaust Standard
Weight 490 kg

Options & Accessories

- Automatic Food Water Filling
- Buffalo Milk Scraper
- S2 Heavy Duty Handshower
- Cooling Automatic C2
- Cooling Automatic C3
- Cooling Manual C1
- Double Outlet Core Probe
- Double Water Connection
- Draw Off Tap D1
- Draw Off Valve Connection D2-B
- Draw Off Valve Connection D3-J
- Easy Run Programming
- Easy Run Programming 99
- Wireless HACCP

- Sous Vide Baskets
- S1 Hand Shower
- S3 Reel in Handshower
- Heavy Duty Mixing Tool
- Cooling Combination C5
- Dispensing Scoop
- Exhibition Stand
- Pouring Adaptor
- Pressurized Air
- Strainer Plate
- Butterfly Valve
- Rotary Washing Brush Attachment
- Whipping Grid
- Blender Top

- Cleaning Brush
- Cleaning Scraper
- CIP Arc Valve
- Potato Stick
- Pouring Support

Surface Installation

Sub Surface Installation

Plynth Installation

Included as Standard

Proveno kettle with Mixer,
control & support pillars
Safety Grid Lid
Digital temperature control
Multi-function mixing tool
Tilting while Mixing function
Multifunction Timer
Auto tiltback
TempGuard
Measuring stick
USB Port on Control Panel
Energy optimisation connection
HACCP facility
Energy consumption read out - panel



* Kettles able to group with other units to reduce kitchen footprint of installation.



Metos Manufacturing

Metos Manufacturing
Ahjonkaarre, Kerava
04330, Finland
www.metos.com
international.sales@metos.com

