Combi kettle Metos Proveno CoolPro 400S



Product information

SKU	4215835
Productnaam	Combi kettle Metos Proveno CoolPro 400S
Afmetingen	1550 × 1165 × 1280 mm
Gewicht	500,000 kg
Capacity	400 L
Technical information	400 V, 16 A, 2,7 kW, 3N, 50 Hz CW: 15 HW: 10

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: multifunctional timer, automatic water filling, automatic cooling, EasyRun programming, liftoff lid with liftoff
  safety grid, hand shower, control pillar cover tray, support pillar, measuring stick, mixing

tool with removable scrapers (dishwash
er proof)
Options for surcharge: Icewater cooling connections (C3), Two-phase cooling connections (C5), installation frames, strainer plate, p
ouring adapter (150-300 l), TempNet program for HACCP, draw off tap