Combi kettle Metos Proveno Combi 100E



Product information

SKU	4222047
Productnaam	Combi kettle Metos Proveno Combi 100E
Afmetingen	1144 × 690 × 1280 mm
Gewicht	257,000 kg
Capacity	100 L
Technical information	400/230 V, 40 A, 20,75 kW, 3NPE, 50 Hz CW: 15 HW: 15

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 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: support pillar, measuring stick, liftoff closed lid, mixing tool with removable scrapers (dishwasher proof)
  Options for surcharge: liftoff safety grid for lid, manual cooling, hand shower, control pillar cover tray, installation frames, str
  ainer plate, pouring adapter (150-300 l), TempNet -program for HACCP, draw off tap