

## Combi kettle Metos Proveno CombiPro 40E



### Product information

SKU	4222058
Productnaam	Combi kettle Metos Proveno CombiPro 40E
Afmetingen	1037 × 620 × 1280 mm
Gewicht	194,000 kg
Capacity	40 L
Technical information	400/230 V, 32 A, 12,75 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 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: 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