Combi kettle Metos Proveno Cool 60S



Product information

SKU	4222080
Productnaam	Combi kettle Metos Proveno Cool 60S
Afmetingen	1037 × 620 × 1280 mm
Gewicht	204,000 kg
Capacity	60 L
Technical information	230 V, 16 A, 1 kW, 1NPE, 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: automatic cooling, 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: 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