Combi kettle Proveno Metos ChillPro 100S SCE



Product information

SKU	4222107
Productnaam	Combi kettle Proveno Metos ChillPro 100S SCE
Afmetingen	1144 × 690 × 1280 mm
Gewicht	277,000 kg
Capacity	100 L
Technical information	400/230 V, 40 A, 20,75 kW, 3NPE, 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: Climatic mixing tool (only DCE-model), Climatic-lid (only DCE-model), SmartIce-equipment, multifunctional timer,

automatic water filling, EasyRun programming, 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: installation frames, strainer plate, pouring adapter (150-300 l), SafeTemp -program for HACCP, draw off tap