Котлы пищеварочные CulinoPro, iVario, скороварки Marvel

Технические характеристики

Pressure steamer Metos Marvel TE1 + GN rail Stand

Intelligent Metos Marvel TE1 pressure steamer is a fast and efficient tool for lunch and à la carte production in modern professional kitchens. Metos Marvel TE1 pressure steamer cooks, defrosts and regenerates all types of food products, including delicate items.

Thanks to Metos Marvel TE1 speed and efficiency you can prepare a meal just before serving it, thus ensuring its freshness. Gentle and healthy steam cooking retains the texture, nutrients and color of the products. Additional portions made of various ingredients can be prepared quickly, as Metos Marvel TE1 needs no preheating.

Many dishes can be cooked simultaneously without the flavors transferring from one food to another. Its ease-of-use with built-in programs improves the efficiency and competitiveness of every kitchen.

Exact cooking control with 1°C precision or a core temperature probe placed in the product speed up the process and prevent overcooking. Cooking temperature range is 40-120°C (low-temperature cooking/thaw 40-80°C, normal cooking 80-100°C, express pressure cooking 100-120°C). Main menu offers two pre-set settings: 0.5 and 1 bar. Delta-T cooking allows you to define the temperature difference between the compartment and the inside of the product. (requires temp probe option). Especially useful for cooking sensitive or hard foods.

Colored, informative touch screen is large and easy to read. Core temperature (optional temp probe), compartment temperature and remaining cooking time are clearly displayed. Large, intuitive touch symbols make the steamer quick

and effortless to use. Your own programs can be easily saved and selected. Memory space for up to 10,000 programs. Timing option 0-99 hours with 1 second precision. Favorites list for easier, faster use. Favorite programs are available on the main screen menu.

Advanced safety equipment and monitoring technology make the cooker safe to use. Thanks to the advanced safety locking system, the door is quick to open and to close. The door cannot be opened if the compartment is under pressure or a program is running (can be discontinued, if necessary). Handle is ergonomic and insulated and it's easy to use with one hand.

- completely stainless steel, chamber of acid resistant steel
- light, rounded stainless steel removable guide rail rack with 6 rail pairs, machine washable
- capacity 4 x GN1/1-65 mm (guide distance 103 mm) or 3 x GN1/1-100 mm (guide distance 128 mm)
- top loading height 1280 mm
- free standing
- multi language
- large and clear touch screen
- quick favourite program list
- pre-set buttons for 0.5 and 1 bar
- cooking with core temperature probe (option)
- Delta-T cooking (when probe option is installed)
- several alarms to choose to indicate completed cooking
- sounds can also be set product-specifically
- adjustable volume level and length
- On board user guide/manual
- display power save mode and screen lock
- Front mounted, integrated USB port for downloading programmes and updates
- USB also for saving HACCP data
- door safety locking system
- automatic alerts for controlled safety device testing
- diagnostic function
- maintenance easily from front or top
- automated safety valve testing
- automated boiler rinsing program
- extra de-scaling valve (service only)

DELIVERY INCLUDES:
- removable guide rail rack
- GN Stand - 14 rails

Factory Options:
- Reel-in Hand-shower
- Double water connection
- High power heating - 28 kW

Options

- Duo Stand - for second Marvel TE1 or Blast Chiller
- Duo Junction Box - for second Marvel TE1. This splits the single connection from the kitchen, to the two Marvel TE1's.
- Universal Stand- For Combi Steamer, Convection Oven or Blast Chiller
- PT1000 Food Core Temperature Probe and effortless to use. Your own programs can be easily saved and selected. Memory space for up to 10,000 programs. Timing option 0-99 hours with 1 second precision. Favorites list for easier, faster use. Favorite programs are available on the main screen menu.

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- light, rounded stainless steel removable guide rail rack with 6 rail pairs, machine washable
- capacity 4 x GN1/1-65 mm (guide distance 103 mm) or 3 x GN1/1-100 mm (guide distance 128 mm)
- top loading height 1280 mm
- free standing
- multi language
- large and clear touch screen
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Pressure steamer Metos Marvel TE1 + GN rail Stand

Product capacity	4 x GN1/1-65 / 3 x GN1/1-100
Item width mm	1240
Item depth mm	880
Item height mm	1720
Package volume	2.8
Unit of volume	m3
Package volume	2.8 m3
Package length	120
Package width	130
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	120x130x180 cm
Net weight	175
Net weight	175 kg
Gross weight	211
Package weight	211 kg
Unit of weight	kg
Connection power kW	22.5
Fuse Size A	32
Connection voltage V	400/230
Number of phases	3NPE
Frequency Hz	50
Startup current A	30
Protection rating (IP)	X5
Electrical conn. inlet	Behind
Electrical conn. height mm	1300
Cold water diam.	1/2"
Cold water thread	External thread
Cold water flow l/min	20

Pressure steamer Metos Marvel TE1 + GN rail Stand

Cold water min pressure kPa	250
Cold water max pressure kPa	600
Cold water conn. inlet	Behind
Cold water conn. height mm	1400
Drain diameter	ø32
Drain conn. inlet	Behind
Drain conn. height mm	750

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- completely stainless steel, chamber of acid resistant steel
- light, rounded stainless steel removable guide rail rack with 6 rail pairs, machine washable
- capacity 4 x GN1/1-65 mm (guide distance 103 mm) or 3 x GN1/1-100 mm (guide distance 128 mm)
- top loading height with GN rail stand is 1280 mm
- top loading height with Duo or Universal stand is 1490mm
- free standing
- multi language
- large and clear touch screen
- quick favorite program list
- pre-set buttons for 0.5 and 1 bar
- cooking with core temperature probe (option)
- Delta-T cooking (when probe option is installed)
- several alarms to choose to indicate completed cooking
- sounds can also be set product-specifically
- adjustable volume level and length
- on board user guide/manual
- display power save mode and screen lock
- front mounted, integrated USB port for downloading program and updates
- USB also for saving HACCP data
- door safety locking system
- automatic alerts for controlled safety device testing
- diagnostic function
- maintenance easily from front or top
- automated safety valve testing
- automated boiler rinsing program
- extra di-scaling valve (service only)

DELIVERY INCLUDES:
- removable guide rail rack

OPTIONS:
- GN 14-Rails Stand
- Duo Stand - for second Marvel TE1, Combi Steamer or Blast Chiller
- Universal Stand with shelf- For smaller Combi Steamer, Convection Oven or Blast Chiller
- Duo Junction Box - for second Marvel TE1, on the top or beside
- PT1000 Food Core Temperature Probe

FACTORY OPTIONS:
- Reel-in

hand-shower
- Double water connection
- High power heating

... more details on our web pages

Pressure steamer Metos Marvel TE1

Product capacity	4 x GN1/1-65 / 3 x GN1/1-100
Item width mm	800
Item depth mm	970
Item height mm	830
Package volume	1.9
Unit of volume	m3
Package volume	1.9 m3
Package length	120
Package width	130
Package height	120
Package unit of dimension	cm
Package dimensions (LxWxH)	120x130x120 cm
Net weight	150
Net weight	150 kg
Gross weight	170
Package weight	170 kg
Unit of weight	kg
Connection power kW	22.5
Fuse Size A	32
Connection voltage V	400/230
Number of phases	3NPE
Frequency Hz	50
Startup current A	32
Protection rating (IP)	X5
Electrical conn. inlet	Behind
Electrical conn. height mm	620
Cold water diam.	1/2"
Cold water thread	External thread
Cold water flow l/min	20

Pressure steamer Metos Marvel TE1

Cold water min pressure kPa	250
Cold water max pressure kPa	600
Cold water conn. height mm	720
Drain diameter	ø32
Drain conn. inlet	Behind
Drain conn. height mm	75

The iVario Pro

It's all about power.
In every respect.

Intelligent technology – boiling, frying and deepfrying in just one unit. Up to 4 times as fast and precise. With up to 40 % lower consumption of electricity compared to conventional pots, tilting pans, pans, deep-fat fryers or sous-vide cookers. Each dish is tailored to a high standard of quality. All together – to perfection, quickly, cost-efficiently, flexibly and with minimal staff. Each restaurant has its own rules. The new iVario Pro can support them all.

Intuitive operating concept
Two pans, two views on the display.
Simple, logical and efficient. This makes
working with the iVario Pro 2-S effortless,
from the very start.

Desired result without supervision
Thanks to the intelligence of the iCookingSuite,
anything is possible. Nothing sticks and nothing boils
over. Also the iVario Pro will only alert you when you are
really needed. For a cooking result exactly as you want it.
Without checking or supervision.

Higher flexibility
The patented iZoneControl will give
you multiple iVario units at the push of
a button. For different foods. For more
flexibility. For stress-free working.

Core probe
Each pan has one core probe to ensure
precise cooking with no monitoring required

Effective energy management
The iVarioBoost heating system combines power, speed
and precision. The high reserve capacity and precise
heat distribution over the entire surface ensures that
the cooking operation runs perfectly. Even with large
quantities and for delicate foods.

⮕ **Page 6**

Speed
With the optional pressure cooking function,
you can achieve up to 35 % shorter cooking
times. Automatic pressure build-up and
decompression

⮕ **Page 4**

iVario Pro

⮕ **How can you benefit?**
Stress-free mise en place
and easy to prepare à la
carte. High efficiency and
more time. The flexibility
and food quality you want.

Multifunctional.

# One cooking system. With many possibilities. Everything for your creativity.

The iVario: a compact cooking system with great power. Providing the basis of every modern kitchen, because tilting pans, boiling pans, deep-fat fryers, pressure cookers and stoves are a thing of the past. The iVario Pro can do more than just the classic cooking functions. Like pressure cooking, the iVario Pro reaches the desired result up to 35 % faster, without any loss of quality. Or sous-vide cooking: The iVario Pro will suggest the minimum cooking time and monitor the cooking process. For excellent food quality and natural flavours. Or low temperature cooking, for desired results even overnight and without supervision. Therefore offering additional production time. So you can turn your ideas into outstanding results.

➔ Use its potential
Delicious, healthy, varied and innovative. With just one unit. Without any additional investments. Providing quality and consistent results too.

An iVario Pro replaces numerous conventional kitchen appliances.

| Saucepan | Pressure cooker | Frying pan | Deep-fat fryer | Griddle plate | Bain Marie |
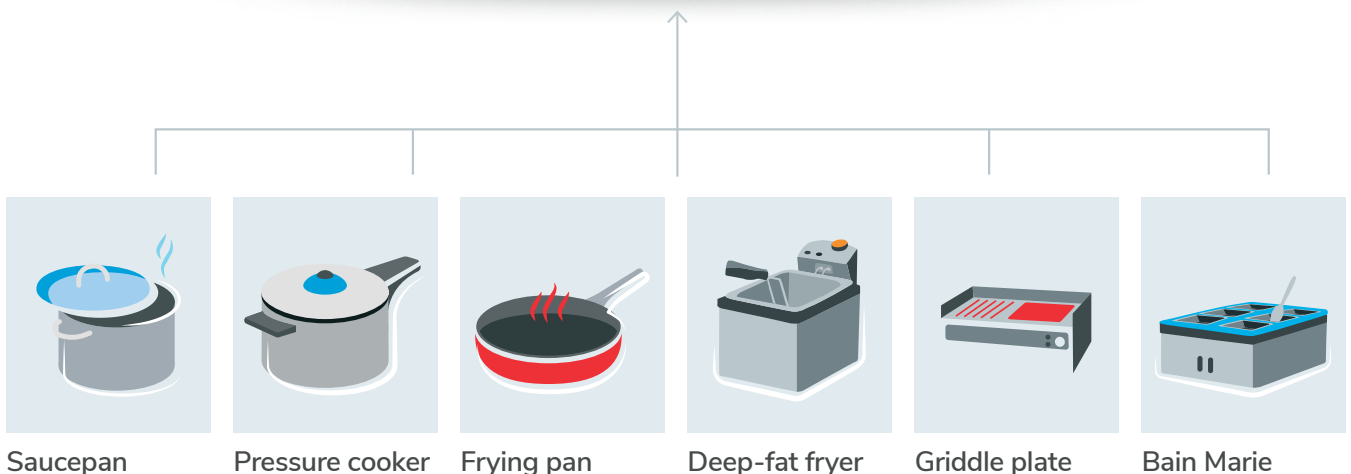
Your new high performer.
As precise as it is fast.

iVarioBoost heating system

iVarioBoost

There are thick pan bases with long preheating times and slow responses. There are thin pan bases with uneven temperature distribution and foods that stick. Then there is iVarioBoost, the combination of ceramic heating elements and fast-response, scratch-resistant pan bases. For higher efficiency, outstanding speed and uniform heat distribution. The integrated iVarioBoost energy management system consumes much less energy than conventional cooking appliances, and still offers generous reserve capacity. This allows you to sear quickly and the temperature will not drop noticeably when adding cold ingredients like it does with conventional technology.
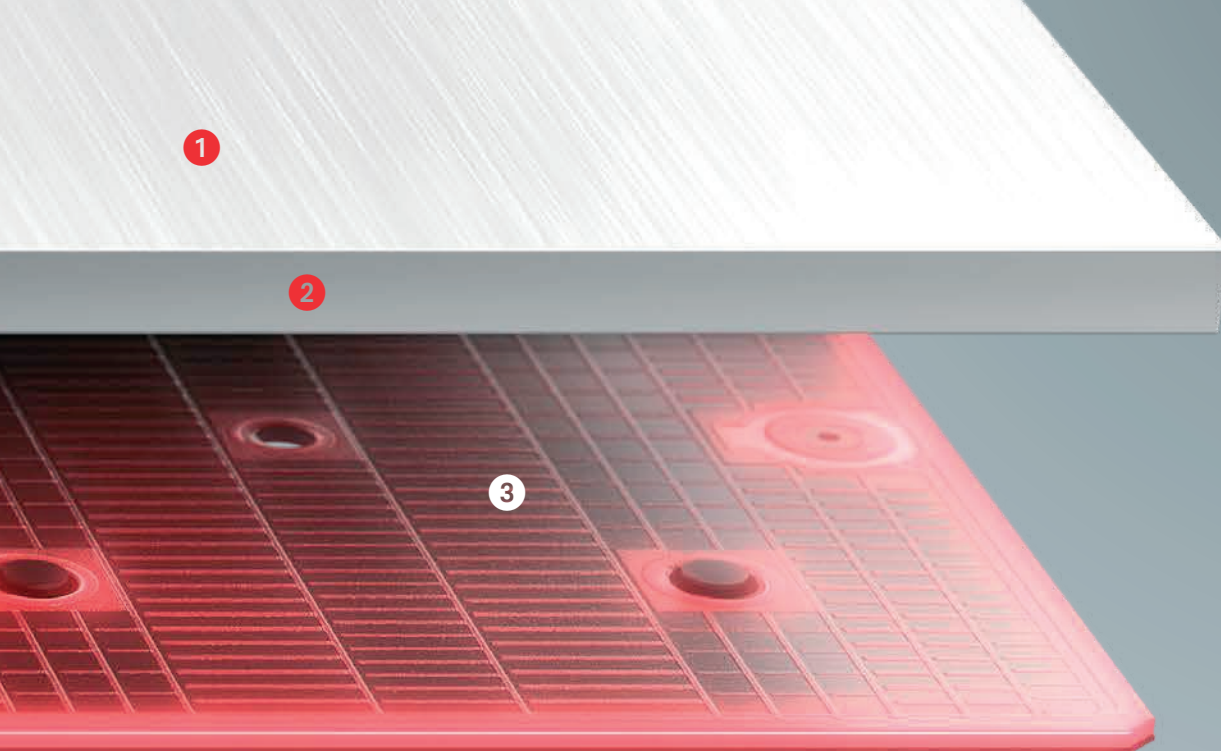
Impressive power	iVario Pro 2-S
Quantity per pan	
3 kg of pasta	18:30 min
20 litres rice pudding	62 min
7 kg chickpeas, soaked (pressure)	42 min
25 kg goulash with sauce (pressure)	87 min.
14 kg leg of lamb (pressure)	86 min.

❶ **Special pan base**
The pan base made from durable scratch-resistant and high performance steel heats up quickly and has heat conductivity with precision to the degree. For delicious roasted flavours, uniform browning and succulent meat.

❷ **Intelligent temperature management**
Each heating element has its own integrated sensors. This means the temperature is sensitively measured over the entire surface of the pan base. This measurement data forms the basis for intelligent, zone-specific temperature management. For excellent results with minimal consumption. Especially with delicate products such as milk dishes.

❸ **Ceramic heating element**
Enormous power and always exactly the right quantity of energy at the right place with patented* ceramic heating elements, which ensure uniform, comprehensive heat conductivity.

* protected under patent EP 1 671 520 B1 milk dishes.

➔ **This means for you:**
No sticking No boiling over. Succulent meat. Tasty roasted flavours. Excellent uniformity.

Reliably to the desired result.
Without supervision.

Intelligent kitchen

iCookingSuite

Intelligent regulation, at the push of a button – with the iCookingSuite, the cooking intelligence in the iVario. It individually adjusts the cooking process to the food, which brings everything to the desired cooking result, which learns from you, adapts to your cooking habits and only alerts you when you need to take action. Such as to stir, or to remove the dessert sauce, braised dish or soup. You can't burn anything on it, or boil anything over. Low temperature cooking, sous-vide, delicate desserts are no problem at all. With AutoLift, the beans will even come out the water automatically. Plus, if you want to give your own touch to the food, you can intervene in the cooking process.

Thanks to its cooking intelligence, the iVario Pro knows when the beans are ready. It will automatically raise them out of the water with AutoLift.

➔ iCookingSuite
High quality of food without supervision, easy to operate with almost no training. This is the support that prevents mistakes and saves time.

À-la-carte in just a few minutes.

Efficient flexibility.

iZoneControl

Flexibility – because there is no such thing as normal in a restaurant. Fish, meat and vegetables. Rare, medium and well done. Extra hot, no salt. All required now, all at the same time, all fresh, all different. Kitchens now need to produce dishes reliably, quickly, efficiently. That's exactly what iZoneControl is for. It enables you to divide the iVario into up to four zones, and you can choose the size, position and shape you want. You can now cook the same or different foods in a single pan. Simultaneously, or on a time delay, at the same or a different temperature. With a core probe, or by time. Without supervision and without additional kitchen equipment. Producing consistently delicious results.

In iZoneControl, the pan zones required
are operated with a tap of the finger on
the display. Simple and reliable.

200℃/390°F

180℃/356°F

240℃/465°F
03:45 h:m

+
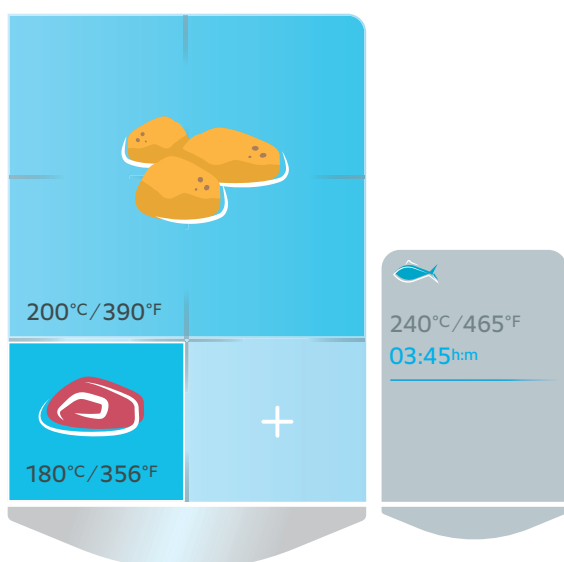
➔ **iZoneControl**
Up to four zones. So it is always
flexible and ready to go. Even
with minimal quantities, it still
works efficiently.

Accessories.

The right ingredients for your success.

It has to be robust to last every day and be able to work hard in the restaurant kitchen. This applies to the production basket and the stand, to the basket trolley and the scoop. Only with original accessories you can achieve outstanding performance from the iVario Pro, in its entire range of applications.

➔ **Original Accessories**
We also have the sophisticated accessories to thank for making life easy.
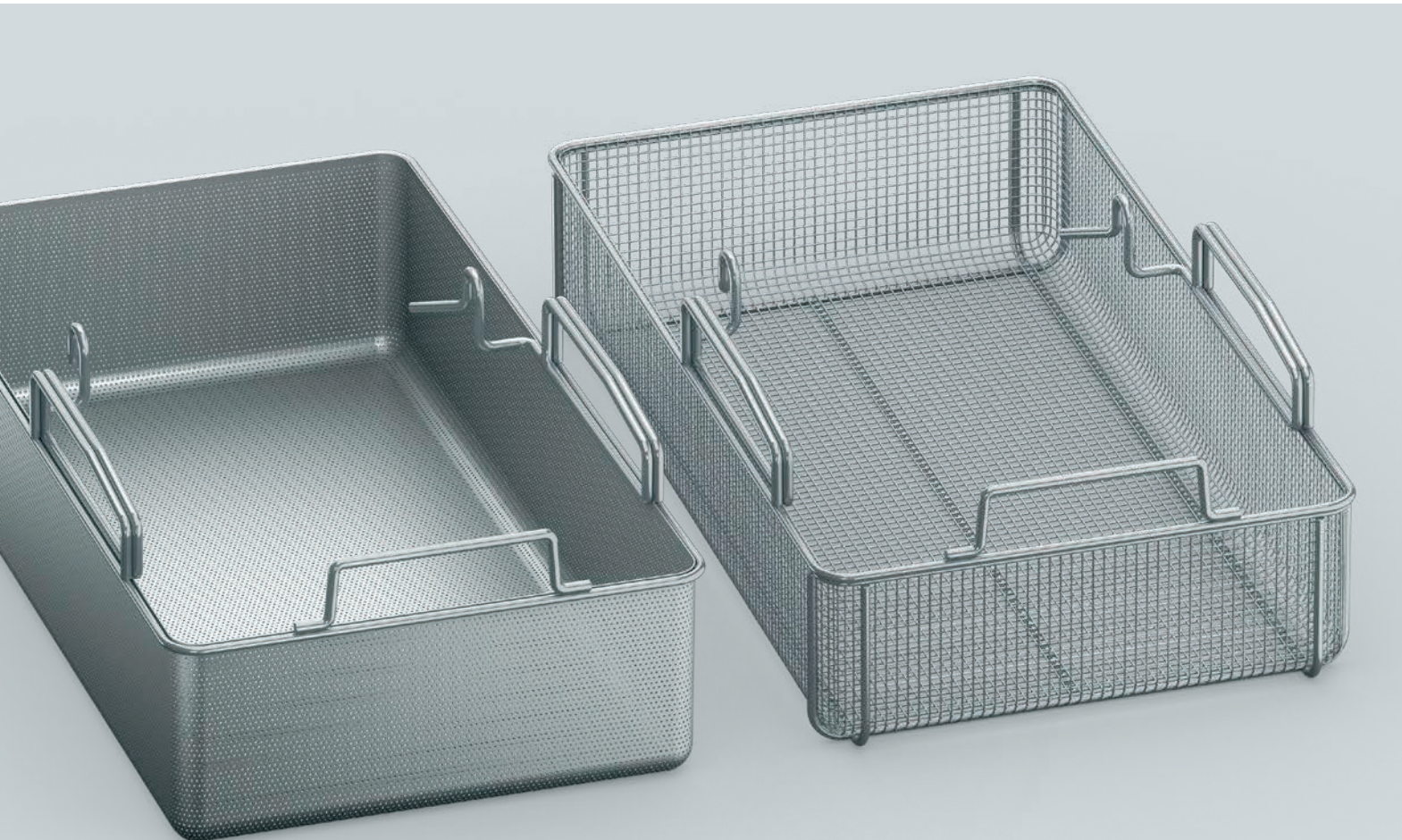
**Tested product quality.**

The iVario Pro stands the test of time, for years on end.

A normal day in the kitchen is hard work. This is why Metos Rational products are tough and carefully made. The reason behind this is the principle of "one person one unit". This means that everyone in production takes full responsibility for the quality of their iVario Pro. They even put their name on the model data. We hold our suppliers up to the same standards: The focus is on high quality standards, continuous improvement and ensuring the reliability and longevity of products.
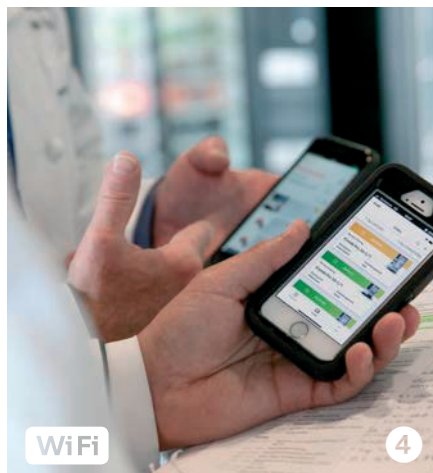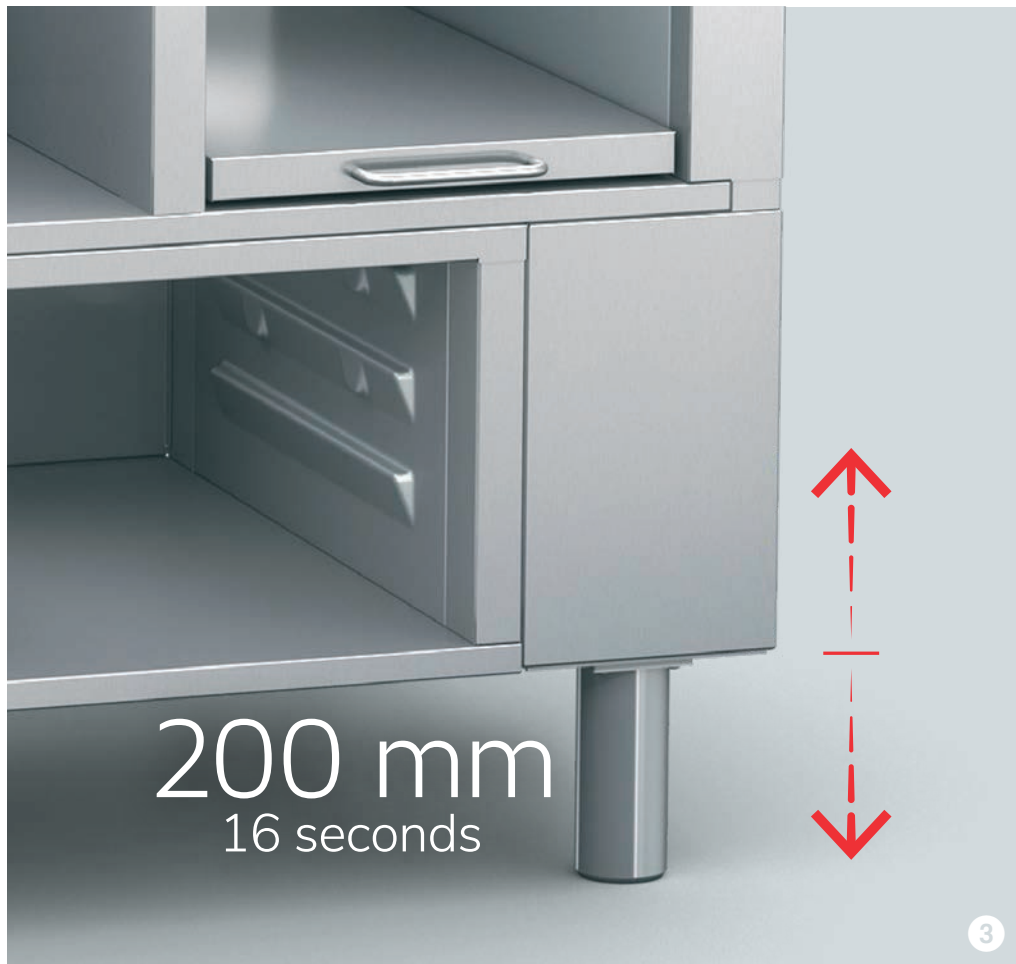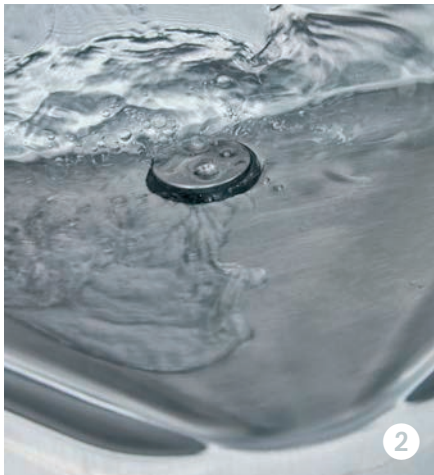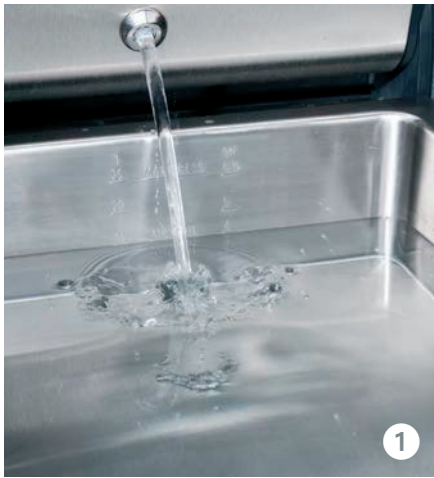
→ Piece of mind.
Made for everyday use, solid and durable, you can count on a reliable partner.
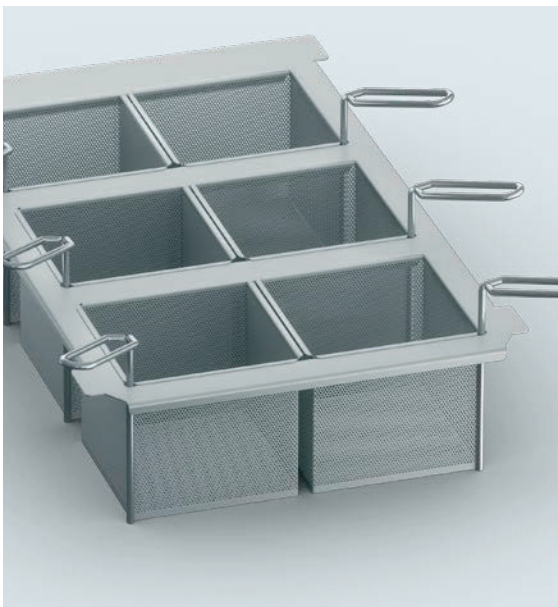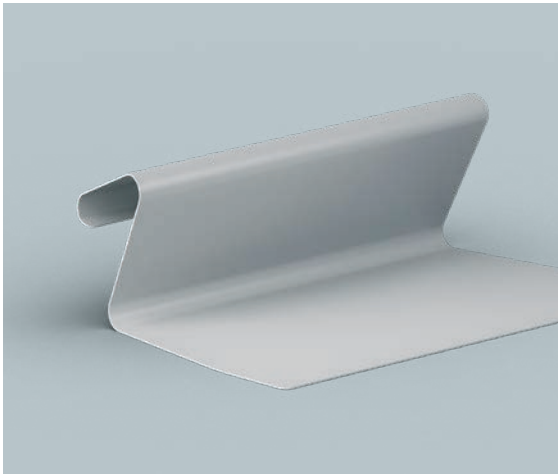
Technical details.

Some call it an obsession with detail, we call it the standard.

200 mm
16 seconds

WiFi

❶ Water inlet and ❷ drain
Fill the pan with exactly the volume required using the water inlet. Then empty it again with the integrated water drain.

❸ Height adjustment (accessory)
Both the stand for the iVario Pro 2-S and the floor unit will move 200 mm in 16 seconds and adapt to anyone using it.

❹ ConnectedCooking
The WiFi interface is already built in so that you can connected your iVario Pro via ConnectedCooking.

❺ Automatic raising and lowering function
Pasta al dente. Fully automatically. The raising and lowering function takes the basket out of the water when it is time.

❻ Easy to clean
Since nothing sticks in the iVario Pro, there is not much to clean. What there is to be cleaned, can be done in two minutes.

❼ Integrated hand shower, built-in plug (optional) with RCD protection and USB interface.

❽ Touchscreen
Two pans, two views on the touchscreen. So nobody can lose sight of anything.

Cold pan edge:
Never again will you burn yourself on the pan edge, so you can touch it without any risk.

iVario overview of models.

Which model is the one for you?

À la carte or banqueting? A lot of space? Limited space? The iVario Pro 2-S and its big brother the iVario Pro L will adapt to your needs and impress you with outstanding performance. Day and night.

iCombi Pro – setting new standards.
The iCombi Pro is intelligent, efficient and flexible. And delivers the results you want. Every time. Regardless of who is operating it. Together with the iVario Pro, they make an unbeatable team for commercial kitchens.

iVario

Number of meals
Effective volume
Cooking surface
Width
Depth
Height (including stand/substructure)
Weight
Water inlet
Water outlet
Connected load (3 NAC 400V)
Fuse (3 NAC 400V)

Options

Pressure cooking
iZoneControl
Low temperature cooking (overnight, sous vide, confit)
WiFi

Performance examples (per pan)

Sear Ragout (meat) Cooking time
Cook goulash (meat and sauce) Cooking time without pressure Cooking time with pressure
Chickpeas, soaked Cooking time without pressure Cooking time with pressure
Jacket potatoes Cooking time without pressure Cooking time with pressure

2-XS	Pro 2-S	Pro L	Pro XL
from 30	50 - 100	100 - 300	100 - 500
2 ×17 litre	2 ×25 litre	100 litre	150 litre
2 × 2/3 GN (2 × 13 dm2)	2 × 1/1 GN (2 × 19 dm2)	2/1 GN (39 dm2)	3/1 GN (59 dm2)
1100 mm	1100 mm	1030 mm	1365 mm
756 mm	938 mm	894 mm	894 mm
485 mm (1080 mm)	485 mm (1080 mm)	608 mm (1078 mm)	608 mm (1078 mm)
117 kg	134 kg	196 kg	236 kg
R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 40	DN 40	DN 50	DN 50
14 kW	21 kW	27 kW	41 kW
20 A	32 A	40 A	63 A

2-XS	Pro 2-S	Pro L	Pro XL
—	option o	option o	option o
option o	standard ●	standard ●	standard ●
option o	standard ●	standard ●	standard ●
option o	standard ●	standard ●	standard ●

2-XS	Pro 2-S	Pro L	Pro XL
4,5 kg 5 min.	7 kg 5 min.	15 kg 5 min.	24 kg 5 min.
17 kg 102 min. —	25 kg 102 min. −14 % 88 min.	80 kg 102 min. − 14 % 88 min.	120 kg 102 min. −14 % 88 min.
4 kg 65 min. —	7 kg 65 min. − 35 % 42 min.	20 kg 65 min. − 35 % 42 min.	30 kg 65 min. − 35 % 42 min.
7 kg 49 min. —	12 kg 49 min. − 14 % 42 min.	45 kg 49 min. − 14 % 42 min.	65 kg 49 min. − 14 % 42 min.

Metos iVario Pro

→

Metos iVario XS

Metos iVario 2-XS 2x17 L	Code	Dimensions mm	Electric connection
iVario 2-XS	4353332	1100x756x485	400V 3N~ 14 kW 20A

Metos iVario Pro S

Metos iVario Pro 2-S 2x25 L	Code	Dimensions mm	Electric connection
iVario 2-S	4353320	1100x938x482	400V 3N~ 28 kW 40A
iVario 2-S+	4353326	1100x938x482	400V 3N~ 28 kW 40A

Metos iVario Pro L

Metos iVario Pro L 100 L	Code	Dimensions mm	Electric connection
iVario L	4353312	1030x894x608/1078	400V 3N~ 27 kW 40A
iVario L+	4353318	1030x894x608/1078	400V 3N~ 27 kW 40A

Metos iVario Pro XL

Metos iVario Pro XL 150 L	Code	Dimensions mm	Electric connection
iVario XL	4353302	1362x894x608/1078	400V 3N~ 41 kW 63A
iVario XL+	4353306	1362x894x608/1078	400V 3N~ 41 kW 63A

Metos iVario accessories

Accessory kits	Code
Accessory kit 2-XS (sisältyy laitteen toimitukseen)	4353504
Accessory kit 2-S	4353506
Accessory kit L	4353508
Accessory kit XL	4353510

Inc. Spatula, cleaning sponge, boiling basket, deep frying basket, lifting arm, colander

Spatula/Scoops	Code
Spatula	4214660
Mixing spatula	4214658
Scoop	4242643
Perforated scoop	4242644

Lifting arm	Code
Lifting arm for baskets 2-XS	4353406
Lifting arm for baskets 2-S	4353442
Lifting arm for baskets L	4353448
Lifting arm for baskets XL	4353422

Baskets	Code
Boiling basket 2-XS	4353414
Boiling basket 2-S	4353418
Boiling basket L, XL	4353416
Deep frying basket 2-XS	4353420
Deep frying basket 2-S	4353440
Deep frying basket L, XL	4353444

Colanders	Code
Colander 2-XS, 2-S	4353404
Colander L	4353452
Colander XL	4353410

Pasta sieves	Code
Pasta sieve 2-XS, 2-S	4353412
Pasta sieve L, XL	4353446

Base grids	Code
Base grid 2-XS	4353408
Base grid 2-S, L, XL	4353402

Portion baskets with frame 2-XS, 2-S	Code
Solid boiling basket with lid 2 pcs GN1/6	4353480
Boiling basket 2 pcs GN1/6	4353478
Boiling basket 4 pcs GN1/6	4353426
Boiling basket 6 pcs GN1/6	4353432
Deep frying basket 2 pcs GN1/6	4353482

Pan dividers	Code
Pan divider size 1 2-XS, 2-S	4353468
Pan divider size 2 2-XS, 2-S	4353470
Pan divider size 3 2-XS, 2-S	4353472
Pan dividing kit 2-XS, 2-S	4353474
Pan dividing kit L, XL	4353476

Stand with pull-out shelves and guide rails	Code
Stand 2-XS	4353342
Stand 2-S	4353346

Height adjustable stand with pull-out shelves and guide rails	Code
Height adjustable stand 2-XS	4353350
Height adjustable stand 2-S	4353352

Trolleys	Code
Variomobil trolley GN1/1	4215314
Variomobil trolley GN2/1	4215307
Oil cart	4353378

metos
kitchen intelligence ™

*Metos CulinoPro is a smart solution
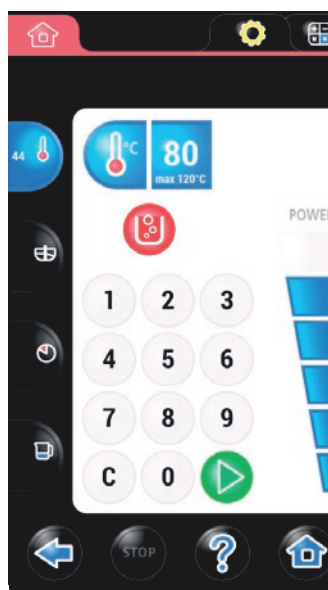for easy and economical food production*

Metos CulinoPro Combi Kettle

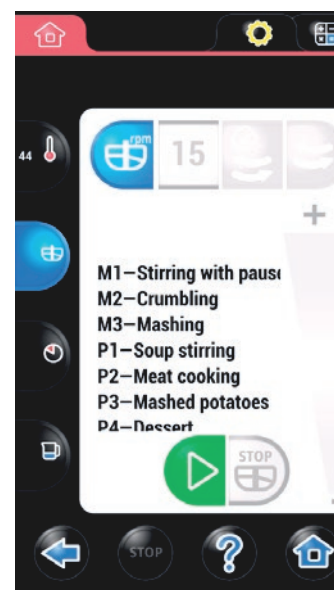## Metos CulinoPro has all you need for intelligent and economic cooking

Guided touchscreen with clear symbols.

Standard temperature and output settings.

Ready-to-use mixing patterns for various types of mixing.

Metos CulinoPro Combi Kettle

Strong, maintenance-free, auto-reverse mixer for all mixing and whipping. Also available as a heavy-duty version for extra heavy loads in sizes 150 and 200. *300-400 L kettles heavy duty mixer is standard.

Raised control panel is clearly visible, simple to use and protected from collissions.

All kettle sizes suitable for free standing installations.

Food water inlet directly positioned for flow into the kettle, even when tilting.

Distance to floor is over 600 mm when kettle is fully tilted. High tilting kettle is fast and easy to empty. 600 mm high trolleys fit under the kettle pouring lip.

Handshower is optional, pictured standard model S1. Also heavy duty handshower S2 available.

Temperature control and HACCP

Intelligent temperature control helps you to prepare even the most demanding dishes effortlessly and prevent food from burning.

You can set the temperature of the dish precisely or set the boiling option. The food temperature and the kettle jacket temperature are constantly displayed while cooking and cooling.

All temperatures are recorded and saved for future reference. The temperature data can be downloaded to a USB stick for monitoring purposes.

Cooling with CulinoPro

In-kettle cooling

Set target food temperature and start! The food temperature is displayed during cooling.

Cooling with tap water

Automatic cooling with tap water C2 – open circulation

Set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Food temperature continuously on display. Cooling can be interrupted, stopped or target temperature changed during cooling.

Automatic stop when the product is not cooled down further, safety functions to avoid unintentional cooling.

Cool & Hold function keeps the food at set temperature. Cooling media is tap water.

CulinoPro free standing installation

All unique features

- Free standing kettles can be group installed
- Installation flanges prevent kettle from moving but not lifting away when needed
- CulinoPro, Proveno and Viking 4G kettles and Viking MixPan can be mixed in same groups
- No restrictions to kettle sizes, any size or order within the group
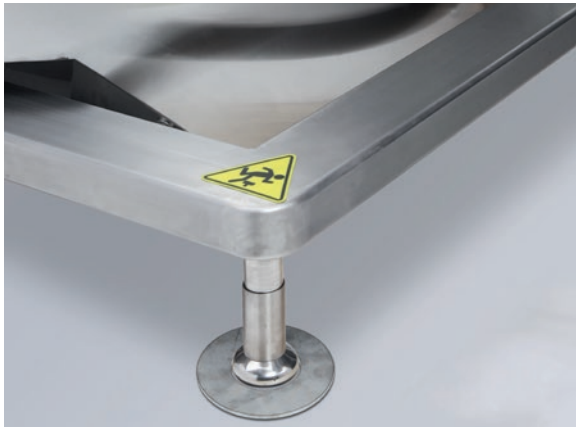
Unique installation flanges
- no holes in the floor materials
- allow kettle lifting away if needed

Space saving installations

All kettle sizes up to 400 litre kettle are suitable for free standing installation and kettle groups.

Standard features

- CulinoPro kettle with integrated mixer
- Electric heating
- Stepless mixing speed in all sizes 15-140 rpm, autoreverse
- Elevated control pillar with guiding touch panel 7"
- Audiovisual signals for user
- Function timer
- 9 Preset Mixing Patterns
- Intelligent power setting from gentle warming to full power.
- Automatic measured food water filling
- Electric tilting 40-150 L kettles, hydraulic tilting 200-400 L kettles
- Auto tilt-back
- USB Port on control panel for software updates and HACCP data saving
- Teacher status for training
- Phone app for training
- Diagnostics for maintenance
- Energy and water consumption measuring
- Automatic filling of the steam jacket
- Rotating lid in up position
- Measuring stick

Standard kettle includes choice of installation:
free standing, surface or sub surface. Single or groups.

Metos CulinoPro 60 L free standing

Metos CulinoPro 400 L free standing

All you need for intelligent cooking

Metos CulinoPro	Code	Dimensions mm	Electric connection
Combi kettle CulinoPro 40E	MG4224500	1047x720x900/1535*	400V 3N~ 12,5 kW 25A
Combi kettle CulinoPro 60E	MG4224502	1047x720x900/1535*	400V 3N~ 18,0 kW 32A
Combi kettle CulinoPro 80E	MG4224504	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Combi kettle CulinoPro 100E	MG4224506	1154x720x900/1535*	400V 3N~ 22,0 kW 40A
Combi kettle CulinoPro 150E	MG4224508	1360x920x900/1535*	400V 3N~ 27,6 kW 50A
Combi kettle CulinoPro 200E	MG4224510	1360x920x900/1535*	400V 3N~ 35,6 kW 63A
Combi kettle CulinoPro 300E	MG4224512	1560x1100x900/1535*	400V 3N~ 47,6 kW 80A
Combi kettle CulinoPro 400E	MG4224514	1560x1100x1050/1535*	400V 3N~ 62,0 kW 100A

*control pillar/control panel

Dimensions
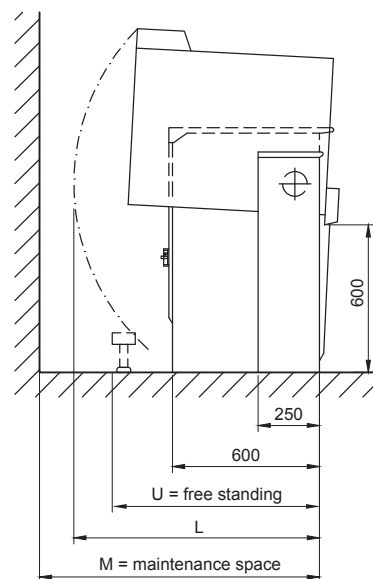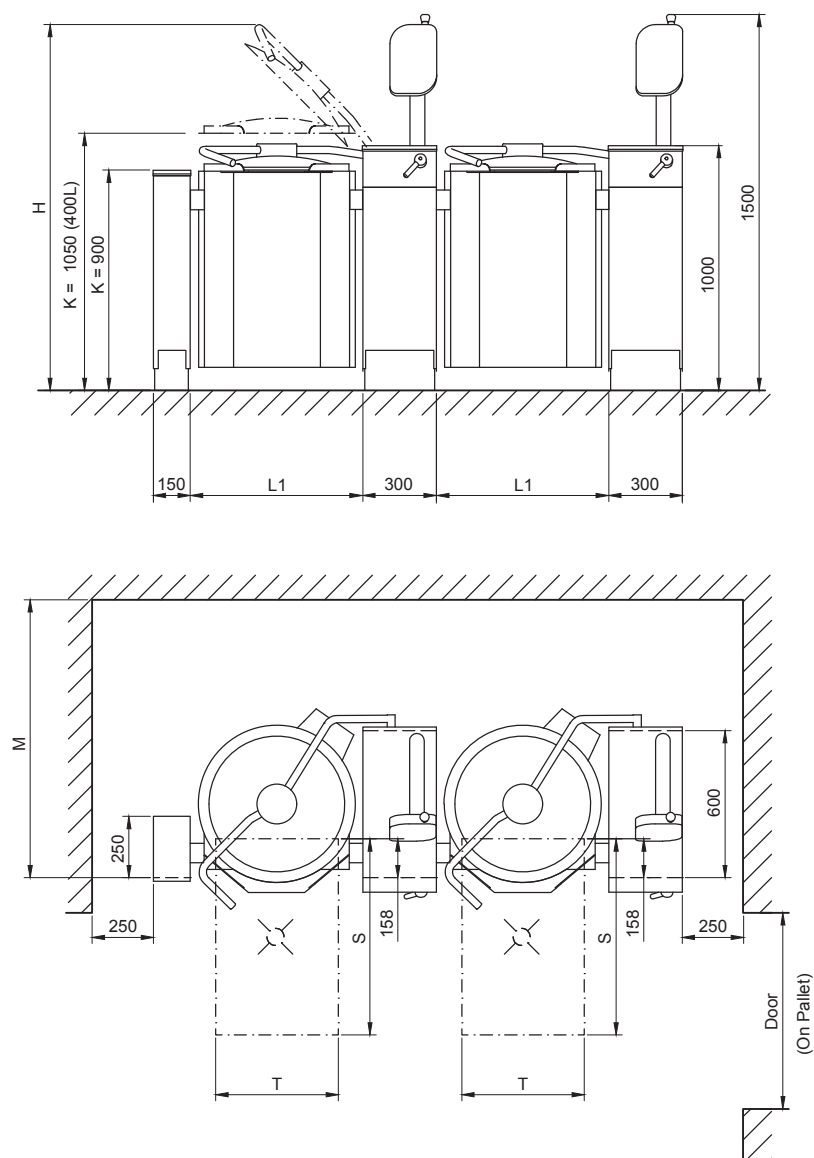
CulinoProL1	H	K	L	M	S	T	U	(On Pallet) Size varies according to installation frame	Weight
	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)		(kg)
40	594	1740	900	870	1055	800	400	860	(900-1100)	200
60	594	1740	900	955	1180	800	400	860	(900-1100)	210
80	704	1745	900	1010	1235	800	500	890	(900-1100)	230
100	704	1745	900	1010	1235	800	500	890	(900-1100)	265
150	910	1945	900	1075	1170	800	600	1110	(1100-1300)	305
200	910	1945	900	1155	1285	800	600	1110	(1100-1300)	345
300	1110	2110	900	1280	1320	1000	600	1010	(1300)	415
400	1110	2080	1050	1280	1320	1200	600	1010	(1300)	475

National and local regulations must be observed when installing the kettle.

Installation options

Single kettle
Kettle group

Sub surface installation

Surface installation

Free standing installation

Installation flanges

Metos CulinoPro options

Installed at the factory	Code
Cooling C2 auto tap water open circuit	MG4222950
Double water connection	MG4212292
Handshower standard S1	MG4222966
Handshower heavy duty S2	MG4222964
Draw off valve D1-std 40 mm	MG4211972
Bottom valve connection D2-B/AUS SMS63 80-400L delivered plugged	MG4222135
Socket outlet 230V 10A behind control panel	MG4224026

Installation	Code
Free standing flanges	MG4224020
Wheels to FS 40-100	MG4224007

All CulinoPro kettles include installation frames of selected type: surface, sub-surface or free standing frames.

Valves	Code
Arc valve CIP D2 pump hose connection SMS63TC/DS51	MG4222747
Arc valve 3-way CIP D2 pump hose connections SMS63TC/DS51	MG4001398
Butterfly valve D2 SMS63TC	MG4222763
Adapter for pump hose D2 SMS63TC/ SMS51 male end	MG4222764

Valves require bottom valve connection D2.

Blender kit	Code
Blender kit for CulinoPro 40 L	MG4222735
Blender kit for CulinoPro 60 L	MG4222736
Blender kit for CulinoPro 80 L	MG4222737
Blender kit for CulinoPro 100 L	MG4222738

Includes blender lid, special mixing tool and blender MF2000 Combi

Handshower standard S1

Handshower heavy duty S2

Draw off valve D1-std 40 mm

Bottom valve connection D2-B/AUS SMS63TC (delivered plugged)

Arc valve CIP D2 SMS63TC/ DS51

Arc valve and plug

Three way arc valve

Butterfly valve D2 SMS63TC

Adapter for pump hose D2 SMS63TC/DS51 male end

Socket outlet in control panel

Blender top kit

Advanced control with Proveno

The most advanced combi cooking kettle has a digital control touchscreen, and every imaginable feature and program you can think of for production of liquid and semi liquid food – soups, sauces, stocks, curries, stews, mash potato etc.

The kettle can heat, mix and has the option to chill down in the same machine. The kettle can also be used to mix cold food, as it does not have to heat up in order to function. The Diagaomix system allows to mix efficiently and gently at an angled position.

Advanced programming is a standard feature in Proveno kettles. The kettle has various standard programmes already installed which are easily edited and saved for your own use together with the necessary ingredient data.

Proveno Sous Vide Kettle

Experience the convenience of the Proveno Sous Vide kettle, allowing you to effortlessly cook and chill foods within sealed bags. Boasting a substantial 400-liter kettle capacity and a sous vide capacity of 100 kilograms, this innovative kitchen tool accommodates your culinary needs.

The unique design involves using baskets to hold the food bags, which are easily raised and lowered by an integrated lifting arm. The Proveno Sous Vide kettle is equipped with a specialized sous vide circulator for precise water temperature control.

Additionally, it can function as a standard Proveno cooking kettle with the inclusion of a standard mixer tool. For optimal performance, connect the kettle to a chilled water unit which Metos can supply.

Metos kettle accessories

A comprehensive selection of accessories for ergonomic and functional production

Accessories	Code
Strainer plate 40-60	MG4222196
Strainer plate 80-100	MG4222198
Strainer plate 150-200	MG4222200
Strainer plate 300-400 XL	MG4222203
Pouring adapter 150-200	MG4222206
Pouring adapter 300-400	MG4222208
Whipping grid 40-60	MG4211203
Whipping grid 80-100	MG4211193
Whipping grid 150-200	MG4211186
Whipping grid 300	MG4211179
Whipping grid 400	MG4215872

Strainer plate

Whipping grid

Heavy Duty Mixing tool retrofit	Code
Heavy Duty Mixing tool 150 L	MG4215822
Heavy Duty Mixing tool 200 L	MG4215719
Heavy Duty Mixing tool 300 L	MG4215721
Heavy Duty Mixing tool 400 L	MG4215868

300-400 litre kettles come with Heavy Duty mixer as standard.

Kettle cleaning	Code
Cleaning tool 60 L	MG4222728
Cleaning tool 80 L	MG4222729
Cleaning tool 100 L	MG4222730
Cleaning tool 150 L	MG4222731
Cleaning tool 200 L	MG4222732
Cleaning tool 300 L	MG4222733
Cleaning tool 400 L	MG4222734
Cleaning brush	MG4222791

Pouring adapter

Measurement stick

Accessories	Code
Potato stick Soft 670	MG4000031
Pouring support	MG4000012
Hot fill bag support	MG4222727
Swinging pouring support 40/60 for GN containers	MG4224048
Swinging pouring support 80/100 for GN containers	MG4224050
Swinging pouring support 150/200 for GN containers	MG4224052
Swinging pouring support 300/400 for GN containers	MG4224054

Heavy duty tool

Cleaning tool is attached to the mixing tool

Sous Vide	Capacity	Code
Sous Vide Kit 80 L	35 kg	MG4222723
Sous Vide Kit 100 L	35 kg	MG4222724
Sous Vide Kit 150 L	60 kg	MG4222725
Sous Vide Kit 200 L	60 kg	MG4222726

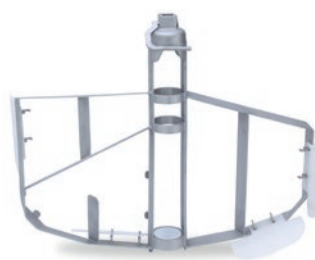| Accessories	Code
Measurement stick 40	MG4222212
Measurement stick 60	MG4222214
Measurement stick 80	MG4222216
Measurement stick 100	MG4222218
Measurement stick 150	MG4222220
Measurement stick 200	MG4222222
Measurement stick 300	MG4222224
Measurement stick 400	MG4222226

Trolleys	Code
Multipurpose trolley MPT-450, GN1/1	MG4554132
Mixer tool holder to MPT-450 trolley	MG4215990
Draining aid to MPT-450 trolley	MG4000009
Kettle accessory trolley KTT	MG4554564
Kettle accessory trolley AT-77	MG4554586

Cleaning brush

Potato stick

Pouring support

Sous Vide basket and Sous Vide tool

Hot fill bag support

Swinging pouring support

Multipurpose trolley MPT-450

Draining aid for MPT-450

Mixer tool holder for MPT-450 trolley

With the help of accessory trolleys you make working more fluent

Kettle accessory trolley KTT

Kettle accessory trolley AT-77