

Combi kettle Metos Proveno CombiPro 80E



Product information

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| SKU | 4222060 |
| Product name | Combi kettle Metos Proveno CombiPro 80E |
| Dimensions | 1144 × 690 × 1280 mm |
| Weight | 217,000 kg |
| Capacity | 80 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 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), TempNe
t -program for HACCP, draw off tap