

Combi kettle Metos Proveno CombiPro 300E



Product information

SKU

Combi kettle Metos Proveno CombiPro 300E Product name

Dimensions 1550 × 1160 × 1280 mm

Weight 385,000 kg

Capacity 300 L

Technical information 400/230 V, 100 A, 49,5 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-eneray
- 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: 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 I), TempNe t -program for HACCP, draw off tap