

# metos

cooking solutions

## *Metos Proveno Sous Vide Kettle*



**MOFFAT**®

# Metos Proveno Sous Vide Kettle

***Proveno Sous Vide kettle combines the processes of cook - mix - chill with sous vide technology.***

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.

***Water level and temperature sensor***

***Sous vide circulator***

***Integrated lifting arm***

***Sous vide rack***



***Sous vide rack trolley***

# Metos Proveno Sous Vide Kettle

*Use kettle for normal cooking daytime and for sous vide cooking during nights to fully utilise the capacity of the appliance.*

**DAY**

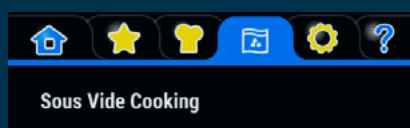


**Kettle cooking capacity 400l**

**NIGHT**



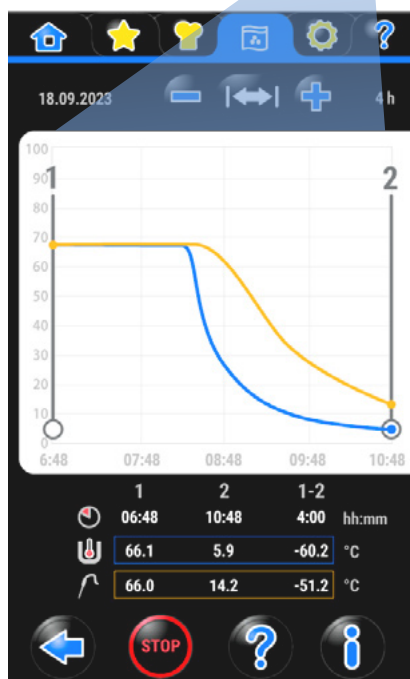
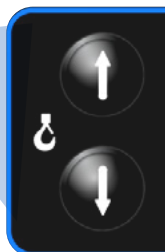
**Sous vide capacity 100kg**



The control panel has a tab for sous vide cooking settings. You can save your own multi-phase programs including cooking and chilling phases.

Sous vide cooking can be controlled by food probe or water temperature and time.

Also the crane is operated from the sous vide control tab.



Precise view on the cooking or cooling process from the chart view. Processes are saved for 30 days.

Other kettle functions are same as in standard Proveno kettle. For Proveno cooking kettle features, see MCS-Proveno-Kettles leaflet.



The rack has pull-out baskets for food bags.



Integrated lifting arm capacity is 200 kg.



Sous vide rack is moved with sous vide trolley.



The trolley has storing space for food probe, water sensor and circulator.

Sous vide lifting arm, rack and trolley are included in the delivery.



## **Australia**

**moffat.com.au**

Moffat Pty Limited  
Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone +61 3-9518 3888  
Facsimile +61 3-9518 3833  
vsales@moffat.com.au

New South Wales  
Telephone +61 2-8833 4111  
nswsales@moffat.com.au

South Australia  
Telephone +61 3-9518 3888  
vsales@moffat.com.au

Queensland / Northern Territory  
Telephone +61 7-3630 8600  
qldsales@moffat.com.au

Western Australia  
Telephone +61 8-9413 2400  
wasales@moffat.com.au

## **New Zealand**

**moffat.co.nz**

Moffat Limited  
Rolleston  
45 Illinois Drive  
Izone Business Hub  
Rolleston 7675  
Telephone +64 3-983 6600  
Facsimile +64 3-983 6660  
sales@moffat.co.nz

Auckland  
Telephone +64 9-574 3150  
sales@moffat.co.nz

In line with policy to continually  
develop and improve its products,  
Moffat Limited reserves the right to  
change specifications and design  
without notice.

© Copyright Moffat Ltd  
AN.MET.2501



an Ali Group Company



The Spirit of Excellence