

Proveno

Combi-kettle



metos
kitchen intelligence®

How many
tools do you
really need?



Efficiency in food production

In today's world and professional kitchen everything has a price: space, labour, raw materials etc. With modern equipment surprising savings can be gained. Proveno combi-kettle that takes care of cooking, mixing and cooling is an answer to the request of ever increasing efficiency. Piece of equipment with several functions does the work more efficiently, takes less space, provides better results in food quality and the need for labour time is decreased.

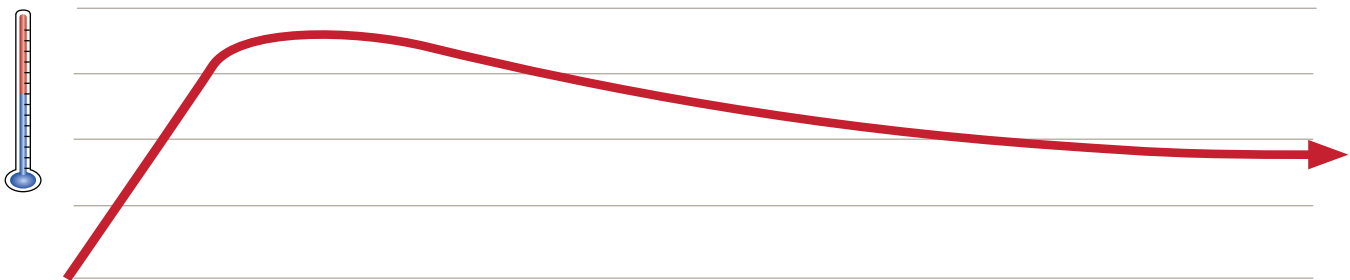
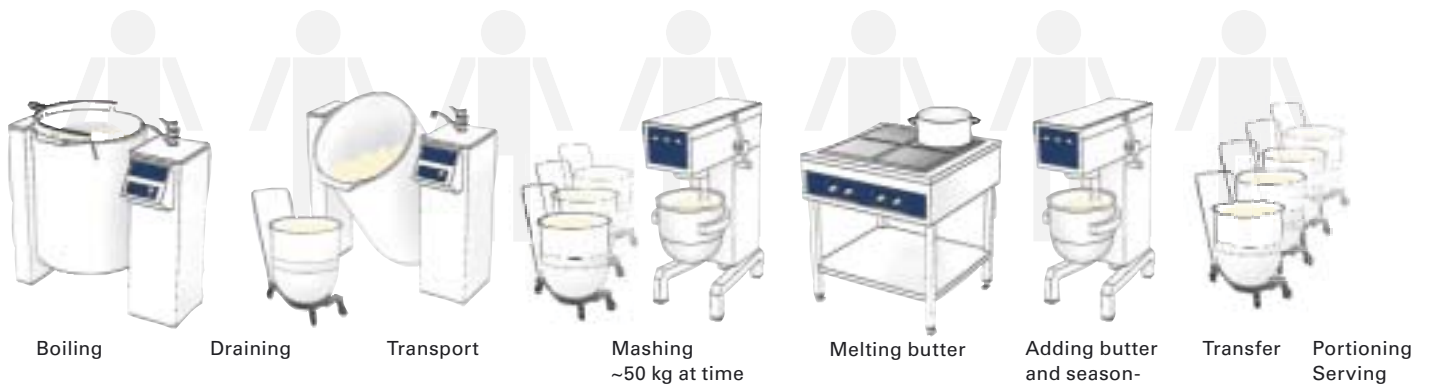
Proveno allows you to do more with less.



"Mashed potatoes"

Example: mashed potatoes 200 kg for cook and serve

THE TRADITIONAL WAY



Human work load

- loading
- mixing while cooking
- unloading to smaller bowls and transferring to a mixer
- heating of other ingredients (liquid, butter)
- transferring other ingredients to the mixer
- slow adding of other ingredients
- transfer to portioning or holding appliances

To wash: cooking kettle,
mixer bowls and tools,
butter melting pot

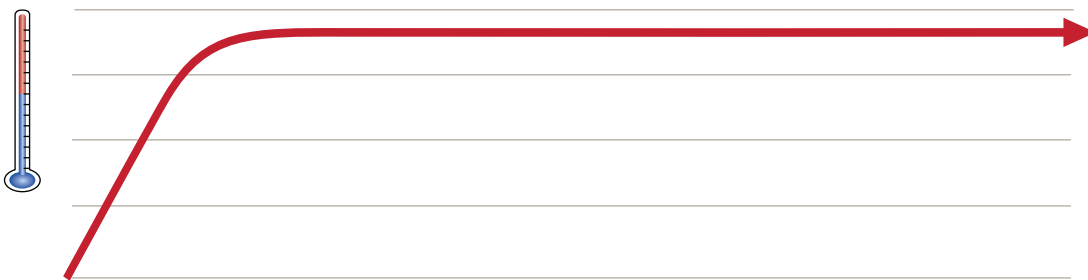
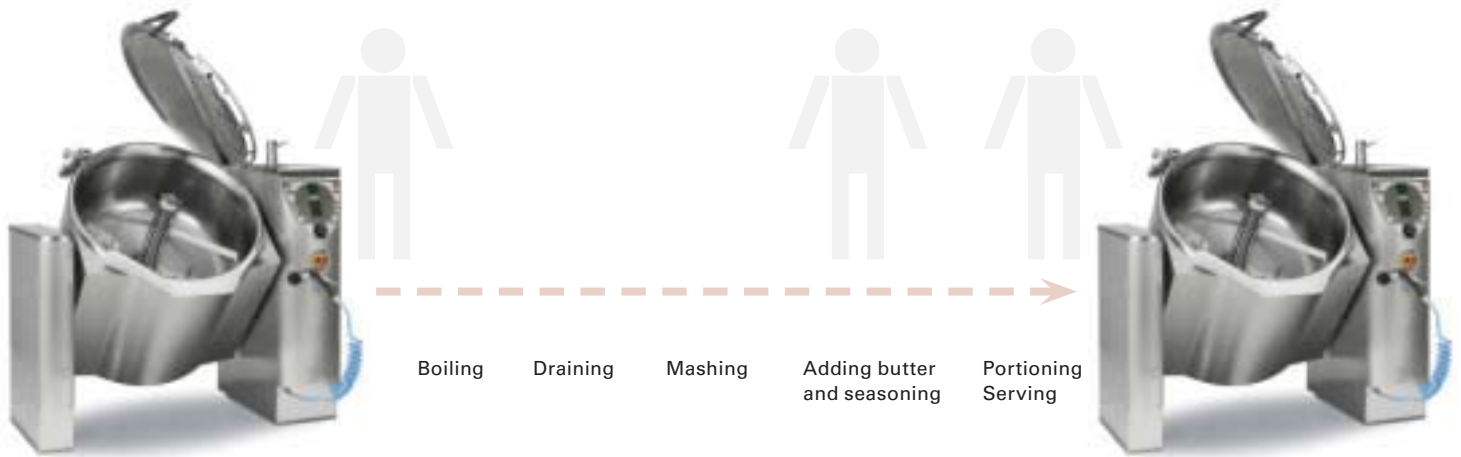


"Mashed potatoes"

Example: mashed potatoes 200 kg for cook and serve

THE PROVENO WAY

Less labour time – Precision in cooking



Human work load

- loading
- adding other ingredients
- unloading

Only Proveno to wash



All this and more
with Proveno combi-kettle !



Proveno combi-kettle cooks, mixes and cools almost any kind of food. You can prepare up to 70% of all items in your menu with Proveno combi-kettle. With the Proveno hot and cold dishes can be prepared when ever needed, even a full menu.



Mashed potatoes. Full load of mashed potatoes by pressing a button (preset programme).



Vegetable soup. All soups, casseroles and sauces quickly and easily produced.



Minced meat. Proveno crumbs and cooks minced meat in a few minutes without any manual work.



Whipped cream. An even whipping result quickly.



Berry parfait. Cook, cool and whip. Ready to serve immediately.

Proveno – Unique details make it easy for you!

Despite the large variety of unique features and functions using the Proveno kettle is simple and easy. The Proveno kettles are not only easy to use but also designed to ease your daily work – with additional savings of time and energy!



Just press and select – that's it. Large push buttons and displays show it clearly.



A lift off safety grid enables continuous view into kettle and adding of ingredients, water and spices while the mixer is activated.

Robust stainless steel lid. All parts are removable and dishwasher proof. Basic and Combi models come with a solid lid, Combi Pro, Cool, Cool Pro and Chill Pro have a safety grid lid as standard.

Strong hygienic auto-reverse mixer for all mixing, also whipping (140 rpm). The mixer is easy to remove thanks to the clean lifting handle. Removable scrapers. All parts are dishwasher proof. Model Basic is without mixer.

Easy to use panel with "Press-And-Select"-logic and central dial. A self explanatory display. With the CSFP parameters kettle functions can be changed to suit needs.

Handy control pillar tray comes as standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

HACCP

Readiness for HACCP connection. All Provenos collect the food temperature information.

Can be connected to another Proveno combi-kettle using the same support pillar.

CSFP

Customer Specific Function Parameters

With the parameters several kettle functions can be changed independently to suit precisely your needs. You can make your combi-kettle to operate the way you

Safe electric tilting. 200 and 300 l kettles have strong hydraulic tilting. Safety functions and withdrawal function as standard.

Multistep mixing programmes tested by professional chefs in all Provenos with mixer.

Hand shower (warm/cold water) is standard in Combi Pro, Cool, Cool Pro and Chill Pro models.



The only mixing tool with lift off scrapers for all kind of mixing. Light but strong, unique shape.

TempGuard

TempGuard – Intelligent food temperature control is standard in all Proveno models. Food temperature control, Proving Control, Burn Prevent Control and Automatic ½-energy function.

TempGuard with food temperature control is standard in all Provenos



The food temperature is shown on the display all the time during cooking and cooling. It can be registered automatically for HACCP during the whole process with the optional Proveno SafeTemp programme.

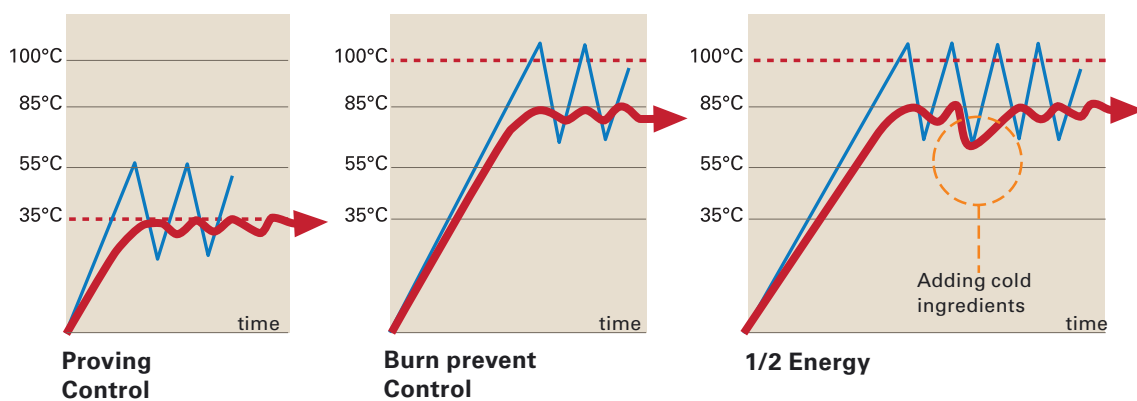
- proving of dough at accurate proving temperature is safe and easy
- BurnPrevent Control for better cooking quality and extremely easy cleaning
- Energy savings: full power only when needed, otherwise always only half-power. No settings, fully automatic
- No continuous adjusting of the temperature – TempGuard reacts to temperature changes automatically
- More even and faster cooking



Proveno kneads dough in a matter of minutes (mixing programme number 6). In-kettle proving. (Tempguard: proving control).



Sauces are easy to prepare when the temperature and the mix are right.



— Traditional kettle: the kettle inner surface temperature on the display, the exact food temperature is unknown

— TempGuard: the exact food temperature is known and it guides the heating of the kettle

Proveno functional features

Multifunctional timer: separate timer, programmable cooking time, programmable mixing time, programmed cooking and mixing time simultaneously, programmable start time, information of power failure and safety functions, automatic Cook & Hold at preset temperature, possibility to shorten the mixing programme's mixing time. Standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

Automatic food water filling: adjustable customer specific bypass of water before filling for food production, water filling and measuring without supervision, manual filling with push button (litres continuously on display). Standard in Combi Pro, Cool, Cool Pro and Chill Pro models

Automatic cooling (C2): set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Food temperature continuously on display. Automatic quenching before drainage. Cooling can be interrupted, stopped or target temperature changed during cooling. Automatic stop when the product is not cooled down further with available cooling media, safety functions to avoid unintentional cooling. Cool & Hold function keeps the food at set temperature. Cooling media can be tap water or ice water from separate ice builder. Standard in Cool and Cool Pro models.

EasyRun-programming: programmable fully automatic process without user supervision. Automatic "first water" drainage, automatic fresh water filling for food, mixing and heating starts fully automatically at preset time. Programmable cooking time, automatic Cook & Hold at preset temperature. Safety functions for electricity and water failures. If the process is delayed, it is shown on the display. Standard in Cool Pro and Chill Pro models.



Proveno cooling solutions



Manual cooling (C1) with tap water: user connects hose to water inlet and sets the water faucet's and steam jacket's water inlet and outlet valves to the right position before and after cooling. Option for Basic, Combi and Combi Pro models.

Automatic cooling (C2) with tap water is standard in Cool and Cool Pro models. Set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Cool&Hold function.

Automatic ice water cooling (C3) Combi-kettle ready to be connected to an external ice builder. Cooled water circulates between the ice builder and the kettle's steam jacket (closed circulation). Option for Cool and Cool Pro models.

Automatic two-phase cooling (C5). Cooling starts with tap water, when temperature difference is big and switches over to ice water cooling, when the difference has decreased. Option for Cool and Cool Pro models.

Automatic SmartIce chilling (C4) (for Chill Pro SCE and Chill Pro DCE). Combi-kettle ready to be connected to external SmartIce chilling system. DCE-model with special Climatic mixing tool and SmartIce lid.

SmartIce is liquid, pumpable ice – mixture of water, food production proof substances and alcohol that prevents ice crystals to create big solid particles and keeps it in liquid form. SmartIce can circulate in the kettle's steam jacket (SCE) or also in a special Climatic mixing tool (DCE-model). With the help of the SmartIce system you can beat all existing chilling norms by far, for example 200 litre goulash from +98°C to +3°C in about 45 minutes!

SCE = SmartIce circulates in kettle's steam jacket
DCE = SmartIce circulates in kettle's steam jacket and special Climatic mixing tool.



Cook, cool and whip. Less manual work, less food transfer, less appliances to clean. Huge time-savings.



It's cool. Yes, not only for hot production, but hot and cold in turns whenever needed.



Proveno Basic – kettle without mixer

Proveno Basic is a high class cooking kettle without a mixer for controlled and safe cooking. Accurate temperature control with TempGuard gives you great advantages. Cooking is even, food does not burn, energy can be saved and cleaning of the kettle is child's play. With the help of a wide range of options and accessories you can create the specification that you need.

Standard:

- **removable solid lid**
- **HACCP readiness**
- **food water filling**
- **TempGuard**
- **volume stick**

Options:

- installation frames
- lift off safety grid lid
- hand shower
- control pillar tray
- AutoPack (multifunctional timer, automatic water filling)
- manual cooling
- SafeTemp programme package
- SafeTemp connection package



TempGuard

Proveno Basic



- intelligent TempGuard food temperature control
- large ergonomic control panel
- buttons and central dial with safety functions
- food temperature display (mixing equals temperature differences)
- electric tilting with safety functions by pressing a button
- temperature range 0-120°C (suitable for also proving)

Proveno Basic

Electric	Code	Dimensions mm	El. connection
Hackman Proveno 40E	4222030	1037x620x900/1170*	400V 3N~ 12 kW 20A
Hackman Proveno 60E	4222031	1037x620x900/1170*	400V 3N~ 16 kW 25A
Hackman Proveno 80E	4222032	1144x690x900/1170*	400V 3N~ 20 kW 32A
Hackman Proveno 100E	4222033	1144x690x900/1170*	400V 3N~ 20 kW 32A
Hackman Proveno 150E	4222034	1350x920x900/1170*	400V 3N~ 24 kW 35A
Hackman Proveno 200E	4222035	1350x920x900/1170*	400V 3N~ 34 kW 50A
Hackman Proveno 300E	4222036	1550x1160x900/1170*	400V 3N~ 48 kW 70A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno 40S	4222037	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno 60S	4222038	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno 80S	4222039	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno 100S	4222040	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno 150S	4222041	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno 200S	4222042	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno 300S	4222043	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames

Installation frames	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options

Factory order options	Code
AutoPack* 40-100	4222117
AutoPack* 150-300	4222124
Hand shower	4222113
Lift off safety grid lid 40-60	4222138
Lift off safety grid lid 80-100	4222139
Lift off safety grid lid 150-200	4222140
Lift off safety grid lid 300	4222141
Tap water cooling, manual (C1)	4211965

Retrofit options

Retrofit options	Code
Lift off safety grid lid 40-60 retrofit	4222114
Lift off safety grid lid 80-100 retrofit	4222132
Lift off safety grid lid 150-200 retrofit	4222133
Lift off safety grid lid 300 retrofit	4222134

Accessory

Accessory	Code
Control pillar tray	4222115



Proveno Basic kettle has a solid lid as standard, safety grid lid available optionally.

*AutoPack = multifunctional timer, automatic water filling



Proveno Combi – combi-kettle with mixer

A combi-kettle with an integrated mixer and unique basic features for cooking and mixing of almost any kind of food. Mixing during the cooking gives great advantages. Proveno Combi offers this for you and frees your time for the essentials. With Proveno Combi you can do a remarkable amount of all mixing work in your kitchen and reduce physical workload by minimizing heavy food transfers from one appliance to another.

Standard:

- **integrated bottom type mixer**
- **mixer tool with detachable scrapers**
- **removable solid lid**
- **HACCP readiness**
- **food water filling**
- **TempGuard**
- **volume stick**

Options:

- installation frames
- lift off safety grid lid
- hand shower
- control pillar tray
- AutoPack (multifunctional timer, automatic water filling)
- manual cooling C1
- SafeTemp programme package
- SafeTemp connection package



TempGuard



Proveno Combi



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- safety functions

Proveno Combi

Electric	Code	Dimensions mm	El. connection
Hackman Proveno Combi 40E	4222044	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno Combi 60E	4222045	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno Combi 80E	4222046	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Combi 100E	4222047	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Combi 150E	4222048	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno Combi 200E	4222049	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno Combi 300E	4222050	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno Combi 40S	4222051	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno Combi 60S	4222052	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno Combi 80S	4222053	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Combi 100S	4222054	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Combi 150S	4222055	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Combi 200S	4222056	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Combi 300S	4222057	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames

	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options

	Code
AutoPack* 40-100	4222117
AutoPack* 150-300	4222124
Hand shower	4222113
Lift off safety grid lid 40-60	4222138
Lift off safety grid lid 80-100	4222139
Lift off safety grid lid 150-200	4222140
Lift off safety grid lid 300	4222141
Tap water cooling, manual (C1)	4211965

Retrofit options

	Code
Lift off safety grid lid 40-60 retrofit	4222114
Lift off safety grid lid 80-100 retrofit	4222132
Lift off safety grid lid 150-200 retrofit	4222133
Lift off safety grid lid 300 retrofit	4222134

Accessories

	Code
Control pillar tray	4222115

*AutoPack = multifunctional timer, automatic water filling



Heavy masses (pictured minced meat) are mixed and cooked quickly and easily. Press the button instead of standing in greasy smoke and crumbing manually.



Proveno Combi Pro – combi-kettle with automatic functions

A combi-kettle with an integrated mixer and plenty of automatic functions to ease your work. You can trust Proveno Combi Pro to work on its own and meanwhile do other important things. Proveno Combi Pro remembers, reminds you and takes care of things for you. Reduce stress and hurry and increase your chances to make success.

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers
- AutoPack (multifunctional timer, automatic water filling)
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- TempGuard
- volume stick

Options:

- installation frames
- EasyRun programming
- manual cooling C1
- SafeTemp programme package
- SafeTemp connection package



TempGuard



Proveno Combi Pro



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers (see p. 12)
- automatic food water filling by pressing a button saves time
- safety functions

Proveno CombiPro

Electric	Code	Dimensions mm	El. connection
Hackman Proveno CombiPro 40E	4222058	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno CombiPro 60E	4222059	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno CombiPro 80E	4222060	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno CombiPro 100E	4222061	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno CombiPro 150E	4222062	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno CombiPro 200E	4222063	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno CombiPro 300E	4222064	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno CombiPro 40S	4222065	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno CombiPro 60S	4222066	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno CombiPro 80S	4222067	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno CombiPro 100S	4222068	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno CombiPro 150S	4222069	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno CombiPro 200S	4222070	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno CombiPro 300S	4222071	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options	Code
EasyRun programming	4222116
Tap water cooling, manual (C1)	4211965



The easily accessed shockproof spray gun for cleaning. Filling water into the kettle through a separate filling tap. Thanks to the BurnPrevent Control the kettle is easy to clean.



Proveno Cool – combi-kettle with fully automatic cooling

A combi-kettle with an integrated mixer and fully automatic cooling. For customers who need a cooling function for a wide variety of food. Cooling is an essential function and with a Proveno Cool combi-kettle you can make hot and cold food in turns whenever needed. Direct contact cooling and continuous mixing make the most effective way to cool your food in a fast and safe way.

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers
- fully automatic cooling C2
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- food water filling
- TempGuard
- volume stick

Options:

- installation frames
- ice water cooling C3
- two-phase cooling C5
- SafeTemp programme package
- SafeTemp connection package



TempGuard



Proveno Cool



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- fully automatic cooling to set food temperature
- Cool & Hold function
- safety functions

Proveno Cool

Electric	Code	Dimensions mm	El. connection
Hackman Proveno Cool 40E	4222072	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno Cool 60E	4222073	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno Cool 80E	4222074	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Cool 100E	4222075	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Cool 150E	4222076	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno Cool 200E	4222077	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno Cool 300E	4222078	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno Cool 40S	4222079	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno Cool 60S	4222080	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno Cool 80S	4222081	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Cool 100S	4222082	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Cool 150S	4222083	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Cool 200S	4222136	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Cool 300S	4222084	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames

	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options

Ice water cooling (C3)	4212302
Two-phase cooling (C5)	4212729

Retrofit options

Ice water upgrade kit from C2 to C3	4212775
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Cook, cool and whip. Serve immediately. Pictured berry parfait. Tastes good without hurting your shoulders.



Proveno Cool Pro – combi-kettle all in one

A versatile combi-kettle with an integrated mixer and plenty of work and time saving extra features and fully automatic cooling. Proveno Cool Pro is a real multifunctional appliance that does a lot for you from the start to finish. What you really need to do is only to add ingredients and spices and taste. Proveno Cool Pro does the rest for you and makes sure of your success – every day!

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers
- automatic water filling
- multifunctional timer
- fully automatic cooling C2
- EasyRun programming
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- TempGuard
- volume stick

Options:

- installation frames
- ice water cooling C3
- two-phase cooling C5
- SafeTemp programme package
- SafeTemp connection package



TempGuard



Proveno Cool Pro



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- automatic food water filling by pressing a button saves time
- fully automatic cooling to set food temperature
- Cool & Hold function
- EasyRun programming – fully automatic

Proveno CoolPro

Electric	Code	Dimensions mm	El. connection
Hackman Proveno CoolPro 40E	4222085	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno CoolPro 60E	4222086	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno CoolPro 80E	4222087	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno CoolPro 100E	4222088	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno CoolPro 150E	4222089	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno CoolPro 200E	4222090	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno CoolPro 300E	4222091	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno CoolPro 40S	4222092	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno CoolPro 60S	4222093	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno CoolPro 80S	4222094	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno CoolPro 100S	4222095	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno CoolPro 150S	4222096	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno CoolPro 200S	4222097	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno CoolPro 300S	4222098	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options	Code
Ice water cooling (C3)	4212302
Two-phase cooling (C5)	4212729

Retrofit options	Code
Ice water upgrade kit from C2 to C3	4212775



Select water amount and press the button – that's all. Proveno adds the right amount of water to food. The only calculation left for you is how much time did you save – again!



Proveno Chill Pro – combi-kettle for SmartIce chilling

A combi-kettle with an integrated mixer ready for revolutionary SmartIce chilling system that cools even large volumes of liquid or semi-liquid food safely and fast, beating all existing chilling norms. SmartIce is pumpable ice that circulates in the kettle's steam jacket and also in a special Climatic mixing tool (DCE-model) cooling down your food extremely fast down to +3°C. SmartIce system is ideal for large cook&chill units and customers who need to chill large volumes of food down to +3°C storing temperatures.



Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers (SCE)
- chilling Climatic mixer tool (DCE model)
- SmartIce lid (DCE model)
- automatic water filling
- multifunctional timer
- fully automatic cooling C4
- EasyRun programming
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- TempGuard
- volume stick

Options:

- installation frames
- SafeTemp programme package
- SafeTemp connection package



With Climatic mixing tool you can beat all chilling norms by far.

Proveno Chill Pro



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- automatic food water filling by pressing a button saves time
- fully automatic cooling to set food temperature
- Cool & Hold function
- EasyRun programming – fully automatic process
- safety functions

Proveno ChillPro

Electric

		Code	Dimensions mm	EI. connection
Hackman Proveno ChillPro 80E	SCE	4222099	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno ChillPro 100E	SCE	4222100	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno ChillPro 150E	SCE	4222101	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno ChillPro 200E	SCE	4222102	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno ChillPro 300E	SCE	4222103	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A
Hackman Proveno ChillPro 80E	DCE	4222104	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno ChillPro 100E	DCE	4222105	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno ChillPro 150E	DCE	4222118	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno ChillPro 200E	DCE	4222119	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno ChillPro 300E	DCE	4222120	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated

		Code	Dimensions mm	EI. connection	Steam consumption
Hackman Proveno ChillPro 80S	SCE	4222106	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno ChillPro 100S	SCE	4222107	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno ChillPro 150S	SCE	4222108	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno ChillPro 200S	SCE	4222109	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno ChillPro 300S	SCE	4222110	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h
Hackman Proveno ChillPro 80S	DCE	4222111	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno ChillPro 100S	DCE	4222112	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno ChillPro 150S	DCE	4222121	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno ChillPro 200S	DCE	4222122	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno ChillPro 300S	DCE	4222123	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames

	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

SCE = SmartIce circulates in the kettle's steam jacket

DCE = SmartIce circulates in the kettle's steam jacket and a special Climatic mixing tool.

For DCE model the mixer tool with detachable scrapers is an accessory, see page 26.



Proveno Chill Pro DCE with SmartIce lid.

Accessories and options for all Proveno models

Accessories

Strainer plate 40-60	4211517
Strainer plate 80-100	4211524
Strainer plate 150-200	4211997
Strainer plate 300	4212013
Strainer plate extension 300	4212006
Pouring adapter 150-200	4212743
Pouring adapter 300	4212768
Whipping grid 40-60	4211203
Whipping grid 80-100	4211193
Whipping grid 150-200	4211186
Whipping grid 300	4211179
Volestick 40	4211316
Volestick 60	4211309
Volestick 80	4211281
Volestick 100	4211274
Volestick 150	4211267
Volestick 200	4211235
Volestick 300	4211228
Mixing tool with scrapers Proveno 40	4215155
Mixing tool with scrapers Proveno 60	4215156
Mixing tool with scrapers Proveno 80	4215157
Mixing tool with scrapers Proveno 100	4215158
Mixing tool with scrapers Proveno 150	4215159
Mixing tool with scrapers Proveno 200	4215160
Mixing tool with scrapers Proveno 300	4215161
Multipurpose trolley MPT-450	4554132

HACCP

HACCP programme package SafeTemp	4212038
HACCP connection package SafeTemp	4212126

Factory order options

Draw off tap D1-std	4211972
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Two-part strainer plate (300 l). Additional part is used when necessary.



With the help of the MPT-450 multipurpose trolley it is easy to empty the kettle. The height of the container can be adjusted.



Strainer plate



Whipping grid



Pouring adapter



Draw off tap



Sub surface installation frame support pillar



Sub surface installation frame control pillar



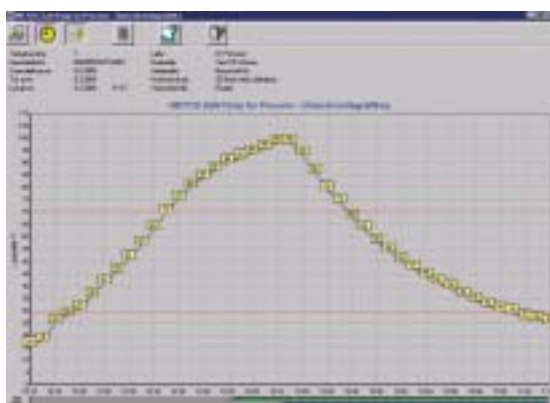
Surface installation frame support pillar



Surface installation frame control pillar

Proveno models ready for HACCP

All Proveno kettles have HACCP retrofit facilities as standard. Food temperature information among other relevant production data can be easily downloaded to the SafeTemp software, where you can make an HACCP document with all necessary information and remarks that are relevant to HACCP.



SafeTemp software features:

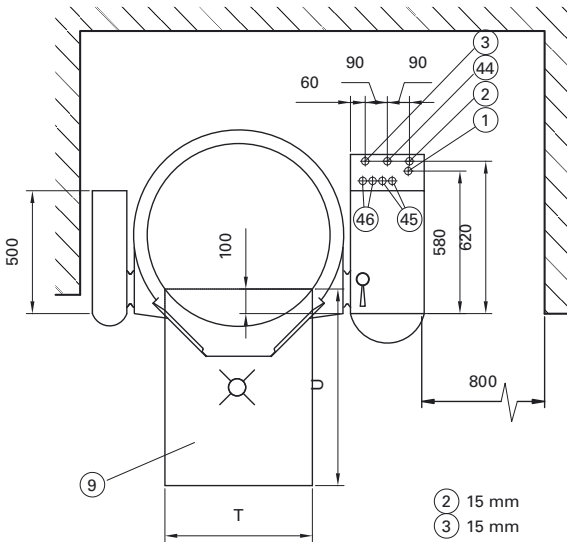
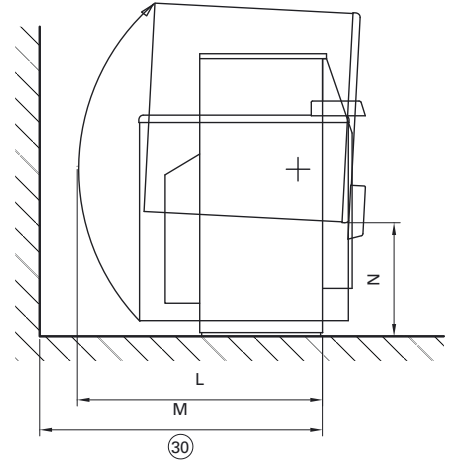
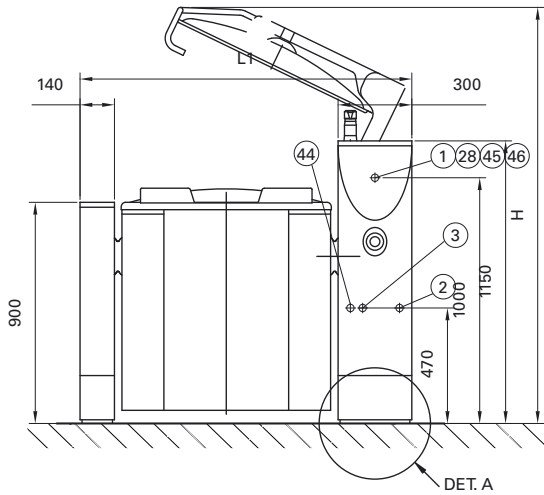
- production process planning
- HACCP reports as graphical diagrams or number sheets
- Date, time, appliance ID, batch number, responsible person, distribution route, place for remarks
- Customer specific risk temperature zone can be set
- Document library with customer specific AutoDelete and EasyFind functions
- Language setting: English, German, Danish, Swedish, and Finnish
- All data in XML format for easy use in another software

For complete system you need:

- 1 pc SafeTemp programme package
- 1 pc SafeTemp connection package per each kettle that will be connected to network
- tested network enabling RS485-data transfer between kettles and PC

Programme package content: SafeTemp software on CD-rom, RS485 converter, D9/D25-cable
Connection package content: communication card to kettle pillar, cabling in a pillar with ready to connect RJ45 plug.
1 meter free cable with RJ45 plugs must be reserved for input/output connections inside kettle's control pillar.





KEY TO NUMERICAL SYMBOLS

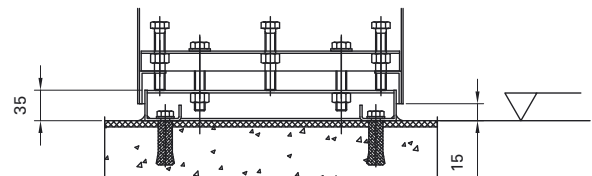
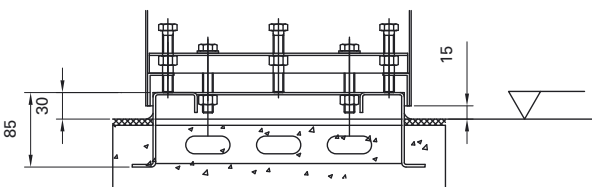
- 1 Electric connection
- 2 Cold water connection
- 3 Hot water connection
- 6 Steam connection
- 7 Condensing water connection
- 9 Recommended floor drain/pit (not Hackman delivery)
- 28 2 m electric cable needed
- 44 Treated water (optional)
- 45 Data cable (eg HACCP), min. 20 mm cover tube must be reserved
- 46 Control cables for cooling and heating control in the building
2 pc of min. 20 mm cover tubes must be reserved

Proveno	L1	H	L	M	N	U	T
40E	1037	1800	830	900	515	800	400
60E	1037	1800	910	1040	515	800	400
80E	1144	1850	930	1080	465	800	500
100E	1144	1850	930	1080	465	800	500
150E	1350	1850	970	1010	460	800	600
200E	1350	1850	1050	1130	460	800	600
300E	1550	1900	1190	1190	450	800	600

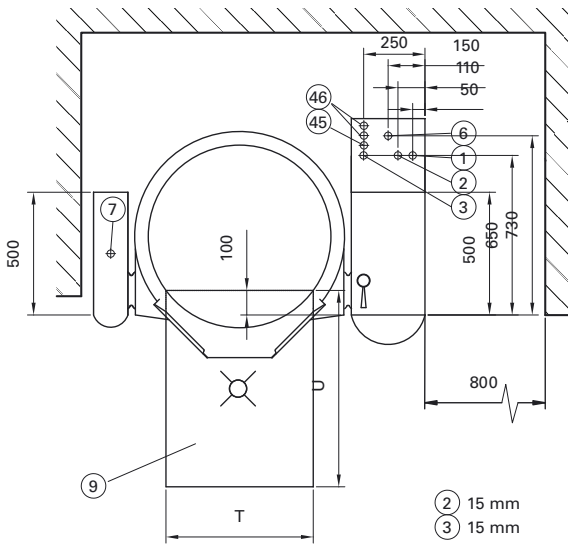
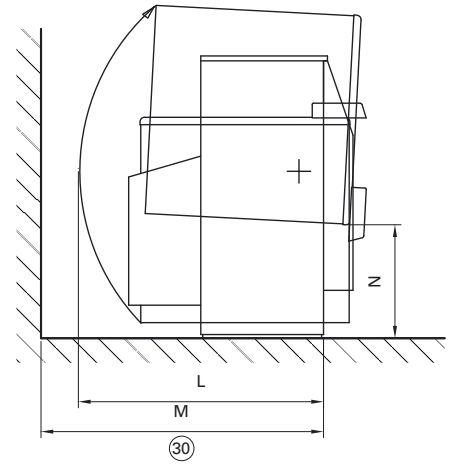
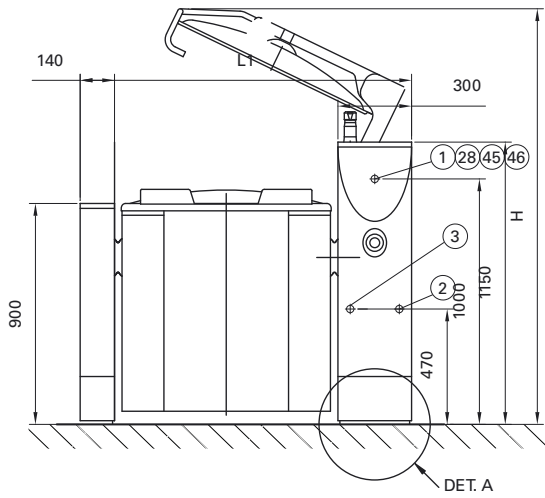
DET. A

Asennus valuun upotettavalle asennuskehykselle.
Installation på ingjutningsram.
Installation on subsurface frames casted into the floor.

Asennus pintakehykselle.
Installation på ytram.
Installation on surface installation frames.



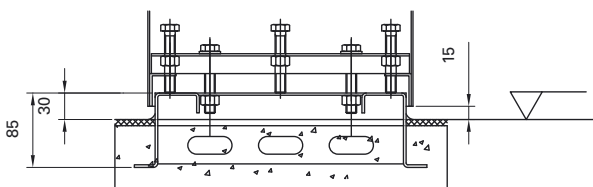
Proveno steam



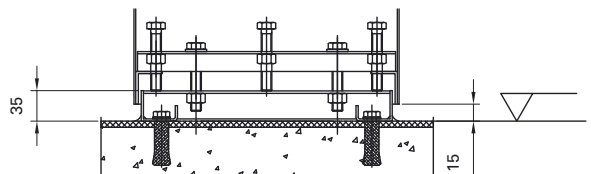
Proveno	L1	H	L	M	N	U	T
40S	1037	1800	830	900	515	800	400
60S	1037	1800	910	1040	515	800	400
80S	1144	1850	930	1080	465	800	500
100S	1144	1850	930	1080	465	800	500
150S	1350	1900	970	1010	460	800	600
200S	1350	1900	1050	1130	460	800	600
300S	1550	1900	1190	1190	450	800	600

DET. A

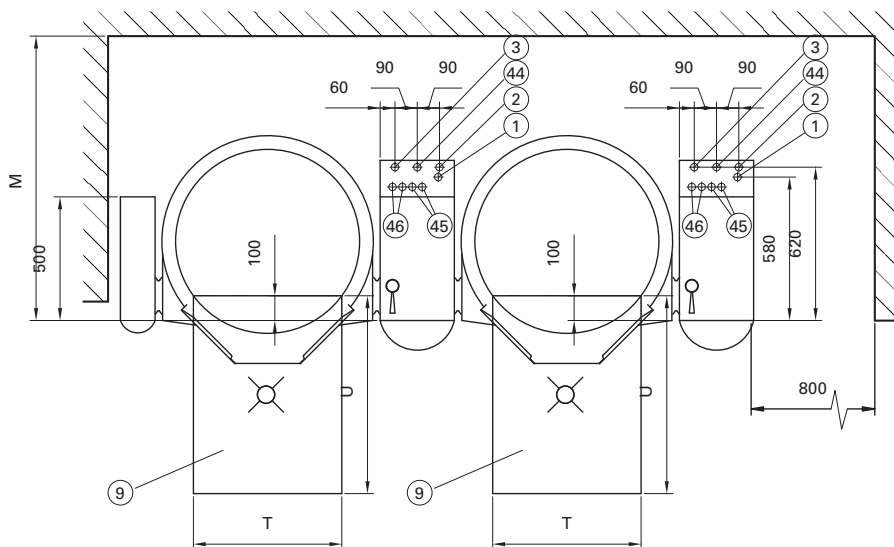
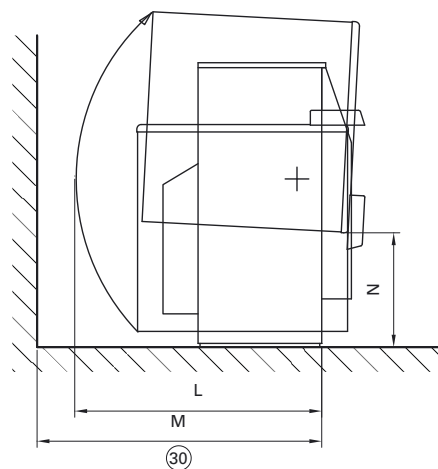
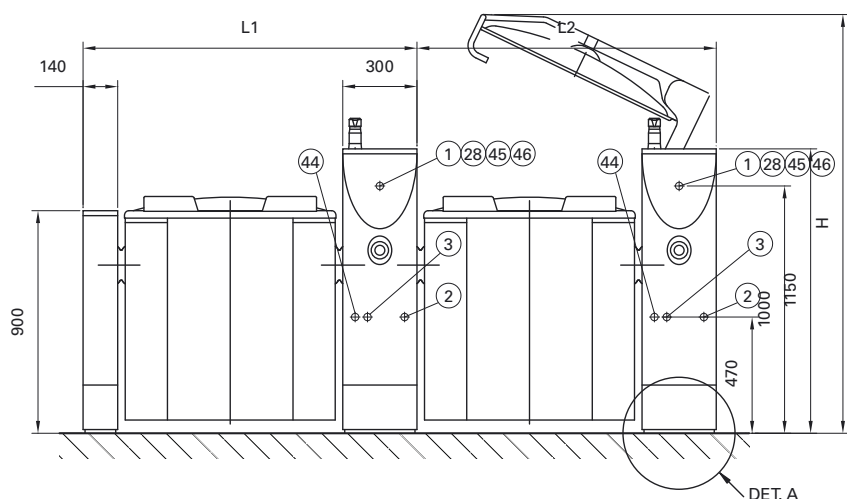
Asennus valuuin upotettavalle asennuskehykselle.
Installation på ingjutningsram.
Installation on subsurface frames casted into the floor.



Asennus pintakehykselle.
Installation på ytram.
Installation on surface installation frames.



Proveno electric group



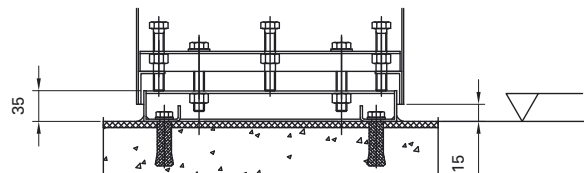
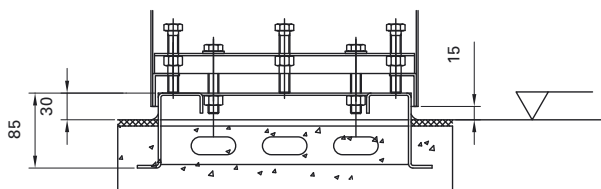
- ② 15 mm
- ③ 15 mm

Proveno	L1	L2	H	L	M	N	U	T	Door
40E	1037	897	1800	830	900	515	800	400	800
60E	1037	897	1800	910	1040	515	800	400	800
80E	1144	1004	1850	930	1080	465	800	500	815
100E	1144	1004	1850	930	1080	465	800	500	815
150E	1350	1210	1850	970	1010	460	800	600	940
200E	1350	1210	1850	1050	1130	460	800	600	940
300E	1550	1410	1900	1190	1190	450	800	600	1165

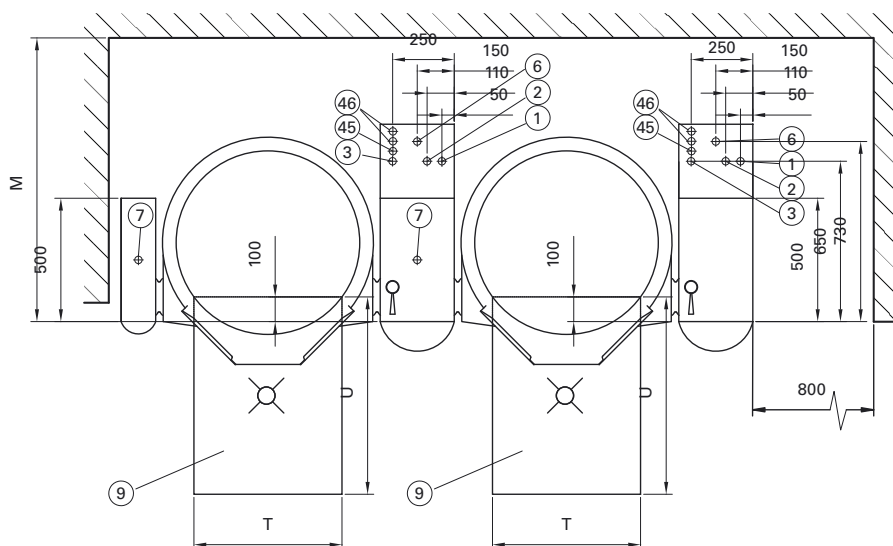
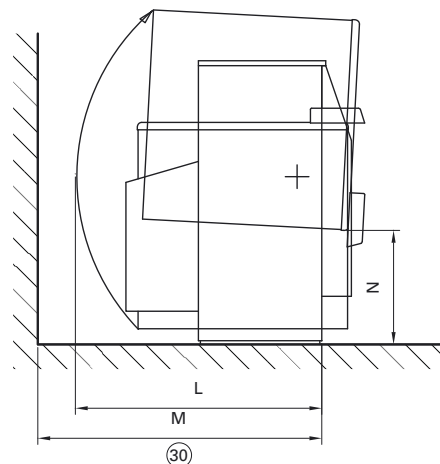
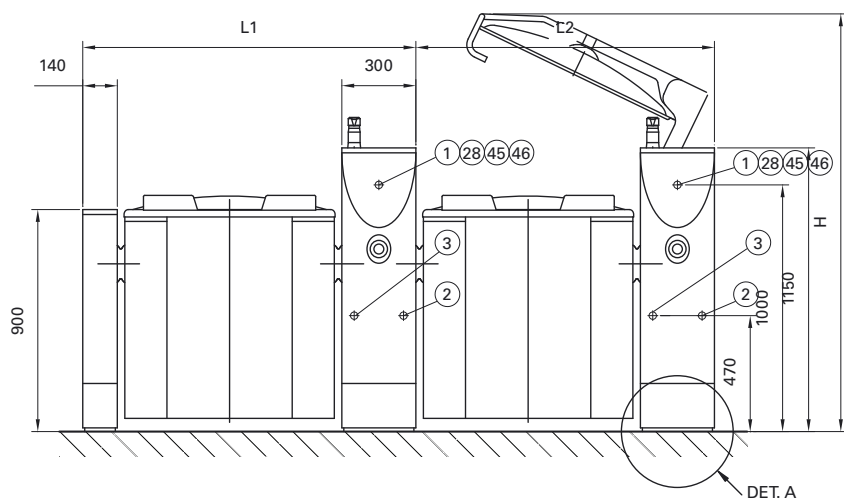
DET. A

Asennus valuun upotettavalle asennuskehykselle.
Installation på ingjutningsram.
Installation on subsurface frames casted into the floor.

Asennus pintakehykselle.
Installation på ytram.
Installation on surface installation frames.



Proveno steam group

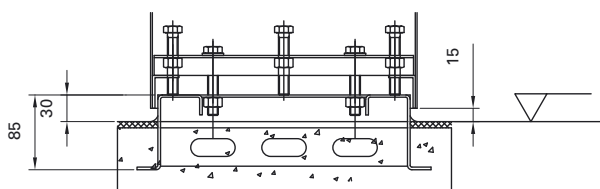


- ② 15 mm
- ③ 15 mm

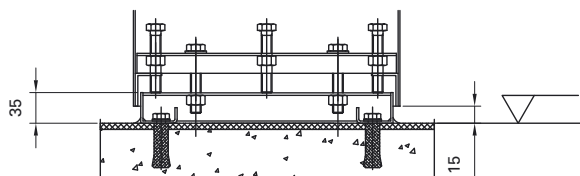
Proveno	L1	L2	H	L	M	N	U	T
40S	1037	897	1800	830	900	515	800	400
60S	1037	897	1800	910	1040	515	800	400
80S	1144	1004	1850	930	1080	465	800	500
100S	1144	1004	1850	930	1080	465	800	500
150S	1350	1210	1900	970	1010	460	800	600
200S	1350	1210	1900	1050	1130	460	800	600
300S	1550	1410	1900	1190	1190	450	800	600

DET. A

Asennus valuun upotettavalle asennuskehykselle.
 Installation på ingjutningsram.
 Installation on subsurface frames casted into the floor.



Asennus pintakehykselle.
 Installation på ytram.
 Installation on surface installation frames.





Aishwarya Consolidates Pvt. Ltd.,
#19, Frist Floor, 10th 'B' Main, 27th Cross,
Third Block Jayanagar, BANGALORE – 560 011, INDIA
Tel: +91-80-2664 1200/1/2 Fax: +91-80-2664 1204
E-mail : aishtek@vsnl.com www.aishwaryaconsolidates.com