

Proveno

Combi kettle



HACKMAN

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.

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!

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. No continuous adjusting of the temperature – TempGuard reacts to temperature changes automatically.

- 40,60,80,100,150,200, 300 & 400 litres
- HACCP facility
- food water filling
- volume stick
- intelligent TempGuard food temperature control
- large ergonomic control panel
- buttons and central dial with safety functions
- food temperature display
- electric tilting with safety functions by pressing a button
- temperature range 0-120°C (suitable for also proving)
- integrated bottom type mixer
- mixer tool with detachable scrapers
- 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: 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! 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 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.



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

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.

HACCP

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

Can be connected to the control pillar of other Hackman combi kettles



Customer **S**pecific **F**unction **P**arameters
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 want.

Safe electric tilting. 200-400 litre kettles have strong hydraulic tilting. Safety functions and withdrawal function as standard.

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

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.

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.



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.



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

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Proveno, electric	Dimensions mm	Electric connection
Proveno 40E	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Proveno 60E	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Proveno 80E	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Proveno 100E	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Proveno 150E	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Proveno 200E	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Proveno 300E	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A
Proveno 400E	1550x1165x900/1280*	400V 3N~ 59,6 kW 100A

Proveno, steam	Dimensions mm	Electric connection	Steam consumption
Proveno 40S	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Proveno 60S	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Proveno 80S	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Proveno 100S	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Proveno 150S	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Proveno 200S	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Proveno 300S	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h
Proveno 400S	1550x1165x900/1280*	400V 3N~ 2,7 kW 16A	120 kg/h

*kettle height/support height

Mixing combi-kettles



Proveno Combi

Proveno Combi Pro

Mixing and chilling combi-kettles



Proveno Cool

Proveno Cool Pro

Proveno Chill Pro

Factory order options

Lift off safety grid lid 40-60
 Lift off safety grid lid 80-100
 Lift off safety grid lid 150-200
 Lift off safety grid lid 300-400

Hand shower

AutoPack Combi 40-100

AutoPack Combi 150-400

Tap water cooling C1 - Combi

Tilting mixing function

Draw off spigot D1-std

Draw off valve connection D2-B

Draw off valve connection D3-J

Easy Run programming - Combi Pro

Ice water cooling C3 - Cool, Cool Pro

Two phase cooling C5 - Cool, Cool Pro

Double water connection

Double outlet core probe

Evaporation lid

Milk reduction scrapers

Retrofit options

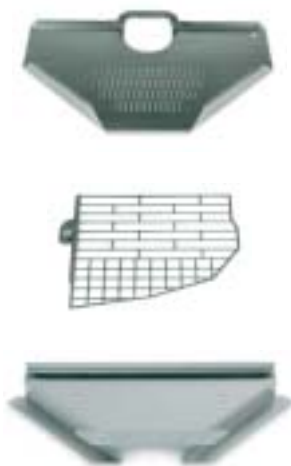
Lift off safety grid lid 40-60
 Lift off safety grid lid 80-100
 Lift off safety grid lid 150-200
 Lift off safety grid lid 300-400

Accessories

Strainer plate Proveno 40-60
 Strainer plate Proveno 80-100
 Strainer plate Proveno 150-200
 Strainer plate Proveno 300-400
 Strainer plate extension Proveno 300-400
 Pouring adapter Proveno 150-200
 Pouring adapter Proveno 300-400
 Whipping grid Proveno 40-60
 Whipping grid Proveno 80-100
 Whipping grid Proveno 150-200
 Whipping grid Proveno 300-400
 Heavy duty mixing tool

Installation frames

Please see the price list for instructions.



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