

Cooling C5i, 2-phase open+closed circuit Proveno 4G



Product information

SKU Product name

Dimensions

Weight

4222954 Cooling C5i, 2-phase open+closed circuit Proveno 4G mm 1,500 kg

Description

The Metos Proveno 3G kettle ice water cooling C5i starts cooling with the water network and continues with cooling water, which circulates between the kettle and the ice bank.

The cooling of the food is started from the touch screen of the kettle, after which the cooling automatically takes place directly to the desired temperature. At the beginning of the cooling the kettle jacket steam is automatically condensed.

Cooling starts with running water and continues with cooled water when the temperature difference is reduced. In this case, chilled water begins to circulate between the kettle and the ice bank. The ice bank (offered separately) cools the water used to almost zero The refrigeration function keeps the desired food temperature, following it in real time throughout the cooling cycle. The food temperature can be monitored on the display and the target temperature can be changed during cooling. It is possible to interrupt the cooling manually. Cooling is interrupted automatically if the product does not cool further. After cooling or maintenance, the cooling water automatically



exits into the drain.

The new generation C5i ice cooling cools the food faster and more efficiently.

- factory-installed
- cooling with network water and between the kettle and cooling water circulating between the kettle and the ice bank automatic steam evaporation at the beginning of cooling
- cooling of food directly to the desired temperature
- the target cooking temperature is adjustable
- automatic emptying of cooling water to the drain THE DELIVERY INCLUDES:
- kettle connections to the ice bank ACCESSORIES (ordered separately)
- ice bank