

Proveno Electric Sous Vide Jacketed Kettle

Proveno Combi 400/100E (PROV-SV400E9)

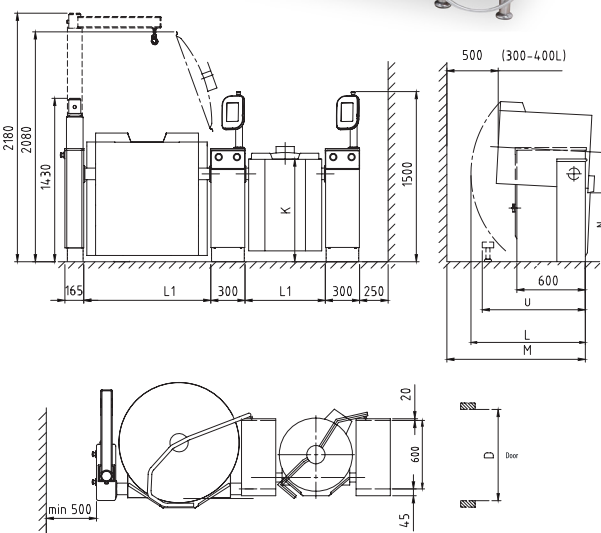
Standard Features

- Electric heated 400L model with integrated mixer
- Elevated control pillar with 9" touch screen panel
- Sous vide capacity up to 100 kg
- Stepless mixing speed, 10–160 rpm with auto-reverse
- Hydraulic tilting with auto tilt-back
- Tilting while mixing function
- Tilting height 600mm
- User privilege levels
- Safety grid lid
- Multi-functional timer with audiovisual alerts
- ProTemp – real-time, separate food and jacket temperature control
- Delta T cooking – automatic jacket temperature adjustment
- Intelligent power control – suitable for sous vide, proving, tempering
- Automatic measured filling of food water
- USB port for HACCP data, software updates, and program transfer
- On-screen HACCP recording with graphical display
- Daily energy and water consumption tracking (by date)
- On-screen calculator and diagnostics interface
- Handshower and measuring stick
- Strainer plate & Safety grid lid included
- Stainless steel construction with inner bowl of acid proof stainless steel 316
- Protection class IPX5
- Unit shown includes free standing floor kit - other options available
- OPTION - Hot water food filling (for cooking)

Sous Vide features

- Silent integrated lifting arm, 200 kg capacity / sous vide capacity up to 100kg
- Hygienic hook and shackle / Sous vide circulator
- Sous vide rack with 18 pull-out baskets
- Plug and play sensors, water level/temperature and food temperature probe
- Sous vide basket trolley with storage for sensors and circulator / Optical safety sensor
- Multi-phase programs / chart display for cooking / cooling cycles
- Automatic water level control (half / full)
- Water temperature control accuracy $\pm 0,5^{\circ}\text{C}$ / Water temperature setting accuracy $\pm 0,1^{\circ}\text{C}$
- Semi-automatic sensor calibration

Please refer to Moffat price list for options and accessories



Minimum 500mm set back from side wall Sous Vide arm side

Technical Data

Net Volume	400 L	Electrical	Power 62.4 kW
Spare Volume	33 L		Voltage 400/230V,
Gross Volume	433 L		3P+N+E 50/60Hz
Dimensions			AMP 100A
Width	1575mm	Total Heat	57.6kW
Height	1500mm	Load	Latent 2.1 kW,
Depth	1010		Sensible 11.5 kW
Sous Vide arm height	2180mm	Waste	By kitchen
Tilting height	600mm		contractor
Sous Vide Capacity	100kg	Nett Weight	550 kg
Connections			
Water	Cold $\varnothing 15\text{mm}$		
	Hot $\varnothing 15\text{mm}^{**}$		

** for handshower if required

Model	L1 mm	H mm	L mm	M mm	U mm	S mm	T mm	Door mm
400E	1110	2080	1280	1320	1010	1200	600	1200

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Disclaimer: All unit capacities are based on subjective testing. Moffat accepts no liability for production values. In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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