Automatic Cookers/Kettles **REA-ELECTRIC** 165 • 250 • 335 • 505 • 725 liters



Market Leader in the Global Food Industry





AISI

304



Homogeneous cooking, programable and energy saving.

Outstanding features





Thermal oil bath

- All models include an intermediate stainless-steel thermal oil chamber, internal expansion chamber, high-performance thermal fluid and internal drainage tap.
- The thermal oil chamber allows uniform heat distribution for better cooking and practically eliminates the possibility of burning foods as well as maintaining the initial heat for the following cooking, saving energy.
- Time required to heat chamber filled with cold water from ±20°C to ±90°C: ±80 minutes if the thermal transfer fluid is cold (less if filled with pre-heated water); Next loads approx. half time when all liquids and metal are already hot.
- Sides and cover are isolated with fireproof fiberglass and aluminum sheathing.



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Digital, programable control unit

- German control unit Aditec MKA-120 allows precise programming of cooking time & temperature.
- Optional manual probe to measure core temperature of large pieces and perform temperature delta cooking.
- Programable delayed program start at any desired time & day.
- Control unit mounted on separate switchboard with 7 m cable.
- Buzzer to alert at the end of cycle.

Optional:

- Recording / storage of cooking data on external device VISUNET (Windows PC)
- Programable FC value input for pasteurization and sterilization processes.

Standard equipment





ALL STAINLESS STEEL, INCLUDING INTERIOR.

Choose from 5 capacities





Technical specifications

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Model	Volume (liters)	Pow standard	ver (W) PowerPlus	Heating Elements	External Dim. WxDxH (cm)	Internal Dim. WxDxH (cm)	Thermal Fluid	Wgt. (kg±)	Vol (m3±)
REA-165	165	9.000	12.000	2	80x107x111	44x70x54	36 l/31 kg	257	0,95
REA-250	250	13.500	18.000	3	103x107x111	67x70x54	52 l/45 kg	305	1,22
REA-335	335	18.000	24.000	4	126x107x111	90x70x54	67 l/58 kg	362	1,50
REA-505	505	27.000	36.000	6	172x107x111	136x70x54	97 l/84 kg	482	2,04
REA-725	725	36.000	54.000	8	228x107x111	192x70x54	140l/121kg	628	2,71

Recommended, no smoke evacuation flue exhaust nor specialized installation required.



TALSA

TALSA, Tradition and Innovation:

40 years producing cooking kettles.120 years of industrial experience in machinery.Sales and distributors in more than 60 countries.





Since the Belloch family started the company in 1900 as a mechanical workshop to serve the incipient electrical industry, Talsa has evolved to the current 3 industrial buildings and more than 6,000 sq.m with the most modern cutting-edge CNC production means.

At Talsa we pay great attention, enthusiasm and constant improvement to every detail of the machines in this catalogue and their usability for end customers. We have a collaboration with UPV Polytechnic University of Valencia, R+D+I Research and Development of the European Union, INPYMES GVA and Export Awards of the Chamber of Commerce.

Thank you for your trust.



Your authorized TALSA dealer:

Dimensions and illustrations are not binding. We reserve the right to make changes.

Our product range:

- Fillers / Stuffers
- Mixers
- Mincers / Grinders
- Bowl Cutters / Choppers
- Automatic Cookers / Kettles

