

Automatic Cookers/Kettles

REA-ELECTRIC

165 • 250 • 335 • 505 • 725 liters



Market Leader in the Global Food Industry



REA-335

New digital control unit



Aditec MKA-120

Thermal oil bath



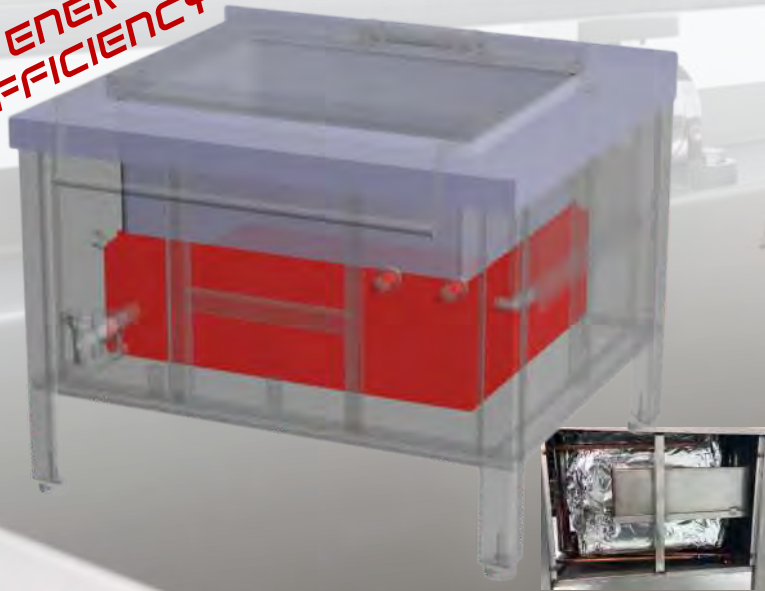
All models



Homogeneous cooking, programable and energy saving.



+ ENERGY EFFICIENCY



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 $\pm 20^{\circ}\text{C}$ to $\pm 90^{\circ}\text{C}$: ± 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.

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



Safety drain tap.
Hot and cold water inlet taps.



Silicone gasket. Water inlet.



Rounded corners, perfect cleaning.



Lid opens and closes effortlessly.



Adjustable
s/s feet.

2 internal safety
thermostats.



S/s basket.
Core temperature probe.

ALL STAINLESS STEEL, INCLUDING INTERIOR.

Choose from 5 capacities



725 liters
REA-725



505 liters
REA-505



In line installation for larger cooking needs.



335 liters
REA-335



250 liters
REA-250



165 liters
REA-165

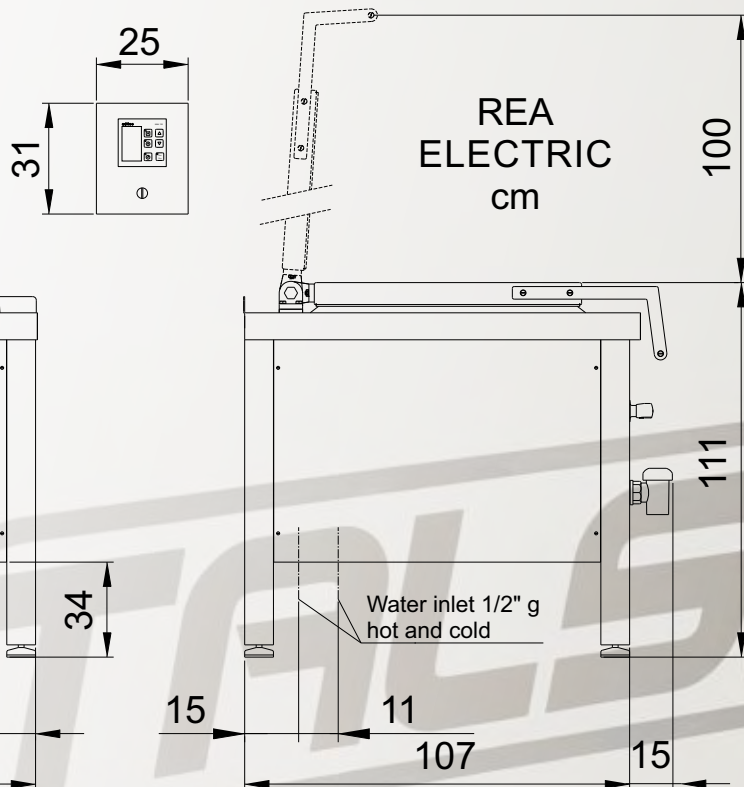
Technical specifications



Model	Volume (liters)	Power (W)		Heating Elements	External Dim. WxDxH (cm)	Internal Dim. WxDxH (cm)	Thermal Fluid	Wgt. (kg±)	Vol (m3±)
		standard	PowerPlus						
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

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

MODEL	A
REA-165	80 cm
REA-250	103 cm
REA-335	126 cm
REA-505	172 cm
REA-725	228 cm



Heating elements optimized for thermal transfer fluid.



High electric cooking power



NEW PowerPlus option:
Higher power = faster heating!

TALSA, Tradition and Innovation:

35 years producing cooking kettles.

115 years of industrial experience in machinery.

Sales and distributors in more than 60 countries.



Four generations of the Belloch family have succeeded in making what began as a small mechanical workshop founded in 1900 to serve the electrical industry, more than 100 years later an efficient industrial structure of 6000m² where attention, illusion and constant improvement is paid to every detail of our machines.

In this catalog we offer you the best of our knowledge and experience and the most modern and innovative machines, newly designed with advanced 3D software technology and R&D support from the European Union.

Thank you for your confidence.

Our product range:

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

Talsabell s.a.
Valencia - Spain
www.talsanet.com



Your authorized TALSA dealer:

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



EUROPEAN UNION
European Regional
Development Fund
Investing in Your Future