

Automatic Cookers/Kettles

REA-ELECTRIC

165 • 250 • 335 • 505 • 725 liters



Market Leader in the Global Food Industry



REA-335

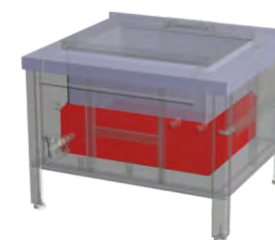
*Homogeneous cooking,
programmable and energy saving.*

Digital control unit



Aditec MKA-120

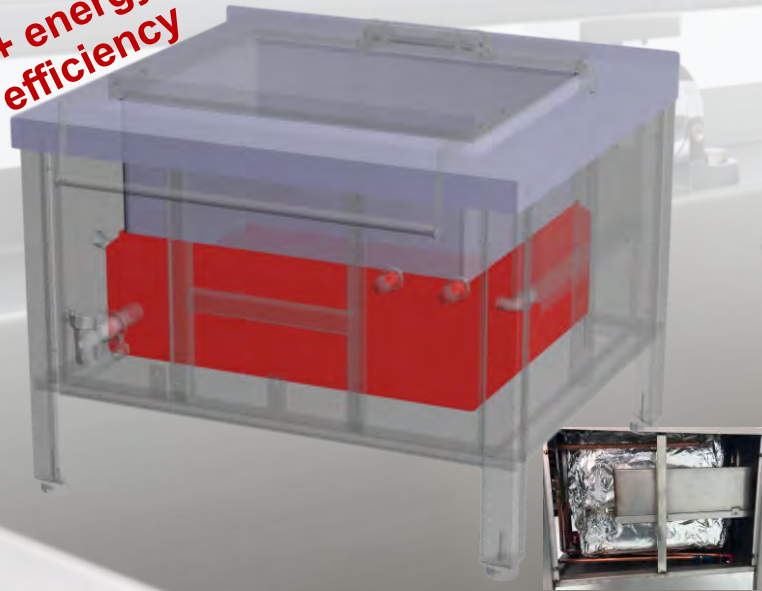
Thermal oil bath



All models



+ 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



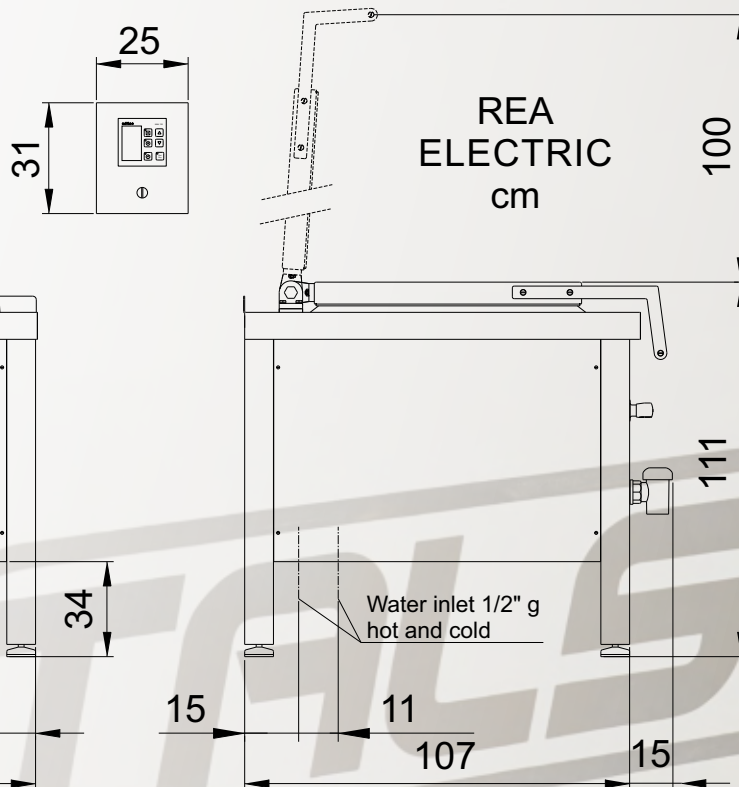
165 liters
REA-165

Technical specifications



Model	Capacity (liters)		Power (W)		Heating Elements	External Dim. WxDxH (cm)	Internal Dim. WxDxH (cm)	Thermal Fluid (liters)	Weight (kg)	Vol. (m ³)
	max.	min.	standard	PowerPlus						
REA-165	± 153	± 57	9.000	12.000	2	80x107x111	44x70x54	± 36	± 257	± 0,95
REA-250	± 231	± 86	13.500	18.000	3	103x107x111	67x70x54	± 52	± 305	± 1,22
REA-335	± 310	± 115	18.000	24.000	4	126x107x111	90x70x54	± 67	± 362	± 1,50
REA-505	± 467	± 172	27.000	36.000	6	172x107x111	136x70x54	± 97	± 482	± 2,04
REA-725	± 671	± 255	36.000	48.000	8	228x107x111	192x70x54	± 140	± 628	± 2,71

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



PowerPlus option:
Higher power = faster heating!

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 6000 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.

Our product range:

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



Talsabell s.a.

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Your authorized TALSA dealer:

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