

Automatic Cookers/Kettles

**REA-ELECTRIC or RGA-GAS**

**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



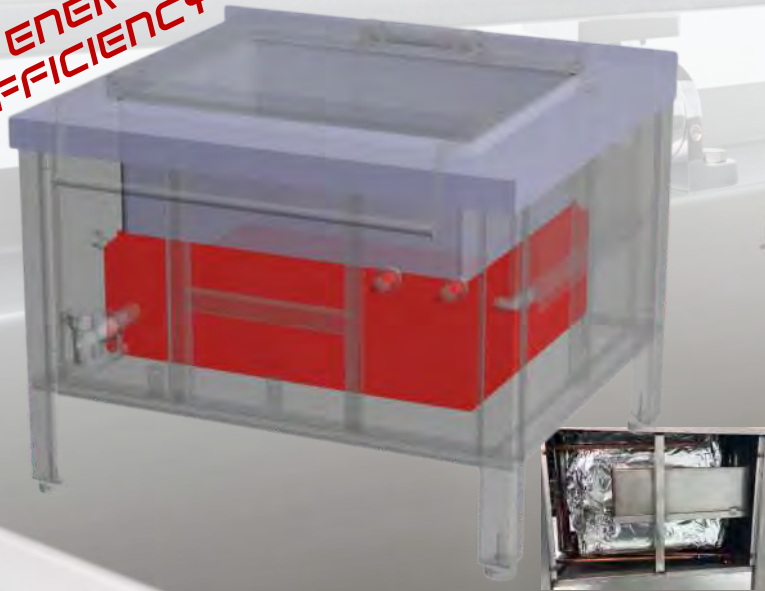
All models



*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  $\pm 90^{\circ}\text{C}$ :  $\pm 80$  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 Electric  
RGA-725 Gas



**505 liters**  
REA-505 Electric  
RGA-505 Gas



In line installation for larger cooking needs.



**335 liters**  
REA-335 Electric  
RGA-335 Gas



**165 liters**  
REA-165 Electric  
RGA-165 Gas



**250 liters**  
REA-250 Electric  
RGA-250 Gas



# Technical specifications



## ELECTRIC COOKERS (REA)

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.

### High electric cooking power

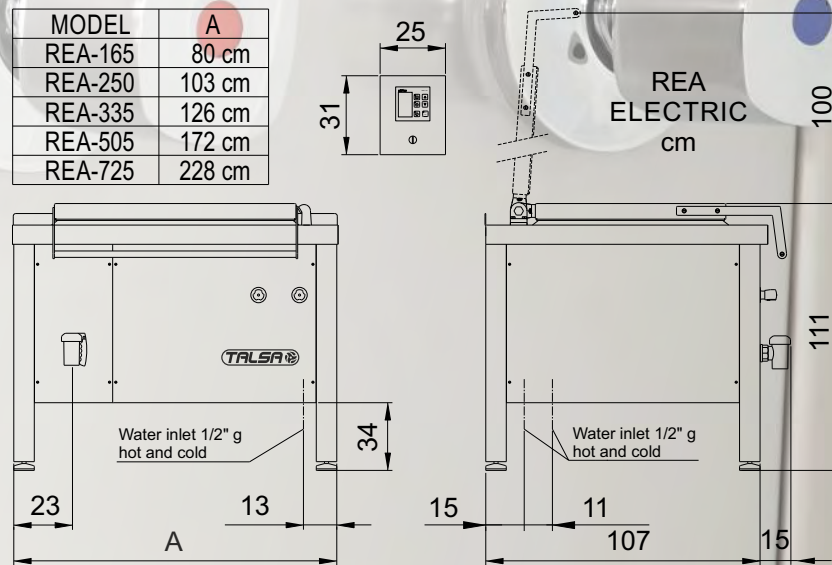


Heating elements optimized for thermal transfer fluid.

**NEW PowerPlus option:**  
Higher power = faster heating!



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



## GAS COOKERS (RGA)

Model	Volume (liters)	Gas Power Kcal/h=kW	Heating Elements	Smoke Exhaust	External Dim. WxDxH (cm)	Internal Dim. WxAxH (cm)	Thermal Fluid	Wgt. (kg±)	Vol (m3±)
RGA-250	250	24.000=27,9	3	∅15	103x107x111	67x70x54	52 l/45 kg	333	1,22
RGA-335	335	32.000=37,2	4	∅15	126x107x111	90x70x54	67 l/58 kg	392	1,50
RGA-505	505	48.000=55,8	6	∅15	172x107x111	136x70x54	97 l/84 kg	512	2,04
RGA-725	725	64.000=74,4	8	∅15	228x107x111	192x70x54	140l/121kg	671	2,71

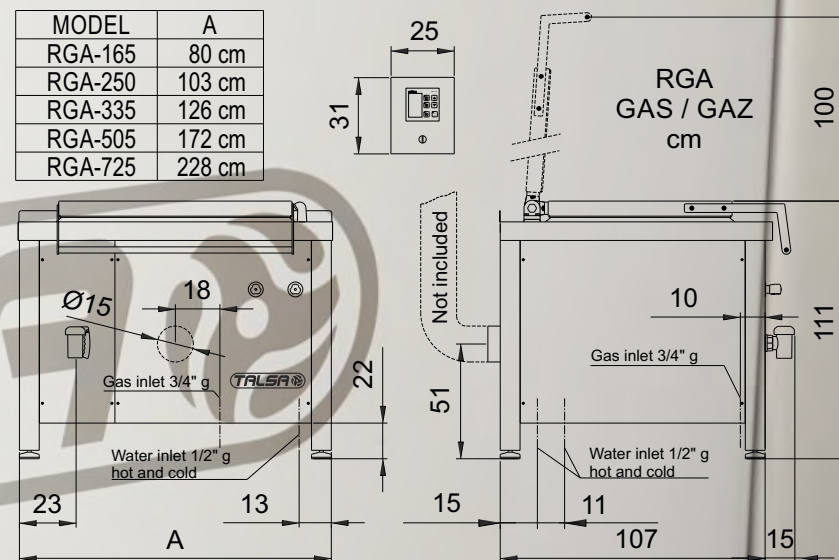
**⚠** Require flue exhaust y and professionals with gas/smoke licenses. (project, installation, maintenance)

### Automatic



Advanced multi-spark automatic ignition;  
complete gas stop, no pilot flame.

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





# 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 6000m<sup>2</sup> 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.

