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QUOTATION

for product

TALSA - AUTOMATIC ELECTRIC COOKER REA 505B STANDARD AND REA 505PP POWERPLUS





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PRODUCT DESCRIPTION

Specifications and product characteristics:

- All models with intermediate stainless-steel bain-marie thermal chamber, expansion reservoir and internal thermal fluid drain valve.
- Thanks to the thermal fluid: uniform distribution of heat, better cooking, no burning on the bottom and conservation of the initial heat for successive cooking thus saving energy.
- High kW electrical power, reduction of cooking times.
- PowerPlus option, higher heating power, faster (if the user's electricity network allows it).
- Heating time up to +90°C: ±80 minutes if the thermal fluid is cold and cold water at +20°C (shorter if filled with hot water using the external hot water tap). Successive cooking approximately twice as fast if thermal fluid, water and metal are already hot.
- Very high-quality resistors, optimized for oil.
- Added Germany time and temperature programmer and independent panel with 7 m cable. Delayed programmable start-up.
- Audible warning at end of cycle.
- Two direct cold and hot water filling taps incorporated on the front.
- Large 2" front drain tap with safety handle, prevents accidental openings.
- High quality Extermann Germany hinge, effortless opening and closing of the lid, self-suspending in all positions 20-85°.
- Internal flame-retardant silicone electrical wiring.
- Two internal safety thermostats, one automatic and another fixed with manual reset.
- Construction entirely in AISI304 stainless-steel, interior and thermal chamber included, nothing in iron.
- Easy exterior and interior cleaning, rectangular interior container with rounded corners.
- NGI Denmark CE rounded stainless-steel feet with adjustable jacks.
- Base height 34 cm for cleaning according to standards.
- High quality spongy silicone lid seal.
- Thermal insulation of the side panels and the cover with flame-retardant aluminium-coated glass wool.
- Simple installation: 3-phase+G electricity and 1-phase+G electricity, cold and hot water sockets and floor drain.
- REA 505b Standard and REA 505pp Powerplus
- Volume: 505 liters
- Ability: 480 liters
- Power of REA 505b: 27.000W
- Power of REA 505pp Powerplus: 36.000W



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- Heating elements: 6
 - Outside dimensions: 172x107x111cm
 - Internal chamber: 136x70x54cm
 - Thermal fluid: 97 liters/84kg
 - Weight: 482g

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CONTACT INFORMATION

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Thank you for choosing Meat Machines Sind. Contact us for a quotation!