



MEAT PROCESSING

# Talsa 250lt Water Cooker



Talsa Water Cookers are fully constructed in AISI304 Stainless Steel, including interior, and Made in Germany.

The top cover is able to be opened, closed, moved and remain open at any angle from 20° – 80°.

The high quality lid seal prevents any steam from escaping, which assists in reaching the desired temperature faster and performing more efficiently, resulting in less wasted energy consumption.



## Standard Technical Specifications

<b>Capacity</b>	250lt	<b>Chamber Dimensions (W x D x H)</b>	670 x 700 x 540mm
<b>Power - Cooker</b>	20A 415V 5 Pin	<b>Thermal Fluid</b>	52lt / 45kg
<b>Power - Controller</b>	240V	<b>Weight</b>	289kg
<b>Heat Elements</b>	3	<b>Mesh Basket</b>	Available from Viking
<b>Machine Dimensions (W x D x H)</b>	1030 x 1070 x 1110mm		

Front taps allow filling for hot and cold water, while the drainage tap is also made with a safety guard to prevent accidental release. All model sizes include an oil chamber, allowing for uniform heat distribution for better cooking and eliminates the possibility of burning food at the bottom of the chamber.

The oil chamber also maintains the initial heat for the next cook, saving time and energy, for a more efficient workflow.

The oil chamber and lid are thermally insulated with fireproof glass and aluminium sheeting, keeping the heat in longer and saving energy. This chamber is also easy to access when changing parts or servicing.

Four legs provide for uninterrupted floor cleaning, all rounded and adjustable feet allow for precise leveling of the water cooker. Radius internal chamber allows for easy cleaning.

The User Interface for setting temperature, duration and delay program start is externally mounted to the water cooker on a separate switchboard to allow for precise setting of the unit and programs.

The Talsa Water Cookers are fitted with an acoustic alarm to alert the operator that the end of the cycle has been reached.

Stainless Steel Mesh Baskets are used to extract the product, with the use of hoists.

An additional temperature probe is also available to help measure the core temperature of large pieces of product, such as hams, this is particularly useful for when checking the core temperature of product while it is still in the mesh basket during the cooking process.

Modifications made to the machine at time of purchase may change the technical specifications.



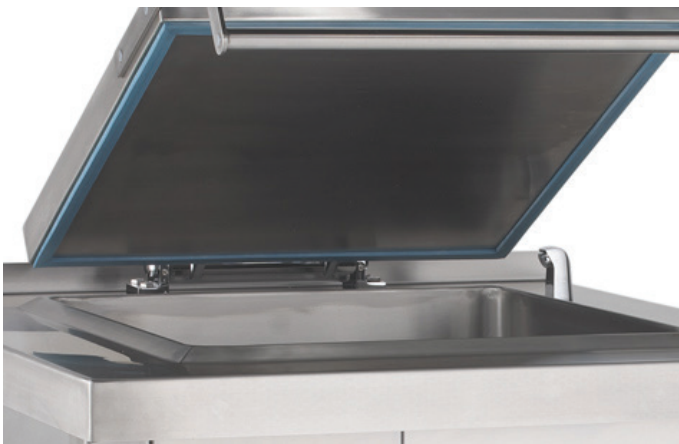
## Features



Recessed corners for easy cleaning



Safety guard preventing accidental release



High quality lid seal to perform more efficiently



Effortlessly open & close from 20° - 80°