

Electrically heated	TSA 160 E MAN	TSA 240 E MAN	TSA 380 E MAN	TSA 160 E AUTO	TSA 240 E AUTO	TSA 380 E AUTO
Capacity (L)	160	240	380	160	240	380
Process sequence	Manual	Manual	Manual	Automatic	Automatic	Automatic
Power (kW)	13,5	18,75	25	13,5	18,75	25
Inside diameter (mm)	ø600	ø700	ø700	ø600	ø700	ø700
Inside height (mm)	570	630	990	570	630	990
Outside width (mm)	1100	1200	1200	1100	1200	1200
Outside depth (mm)	950	1200	1200	950	1200	1200
Outside height (mm)	900	970	1250	900	970	1250

Steam heated	TSA 160 S MAN	TSA 240 S MAN	TSA 380 S MAN	TSA 160 S AUTO	TSA 240 S AUTO	TSA 380 S AUTO
Capacity (L)	160	240	380	160	240	380
Process sequence	Manual	Manual	Manual	Automatic	Automatic	Automatic
Steam consumption (kg/h)	30	40	50	30	40	50
Inside diameter (mm)	ø600	ø700	ø700	ø600	ø700	ø700
Inside height (mm)	570	630	990	570	630	990
Outside width (mm)	1100	1200	1200	1100	1200	1200
Outside depth (mm)	1000	1200	1200	1000	1200	1200
Outside height (mm)	900	970	1250	900	970	1250



## Autoclave

Type: TSA - E/S MAN/AUTO

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The TSA MANUAL autoclave is a widely applicable device in which the product can be cooked, steamed or sterilized with positive pressure, negative pressure (vacuum) or without pressure. The autoclave is used to extend the shelf life of soups, sauces, ready meals, PET foods, etc. The heating process is automatic, while the pressure build-up and cooling in the autoclave are done manually. The F value is also recorded fully automatically. The recorded data can be saved and archived after the autoclaving process.

- Entirely made of stainless steel
- Kettle capacity 160, 240 and 380 litres
- Operating pressure -1 – 2,5 bar
- Electrically or steam heated
- ADITEC TOUCH MKA 500 controller
- Core temperature probe for delta-T cooking and F- value registration
- Lid with safety locks
- Safety pressure relief valve in the lid
- Pressure display on the lid
- Drain valve
- CE certified
- Hygienic design according to HACCP
- Low maintenance



The TSA AUTOMATIC autoclave is a widely applicable device in which the product can be cooked, steamed or sterilized with positive pressure, negative pressure (vacuum) or without pressure. The autoclave is used to extend the shelf life of soups, sauces, ready meals, PET foods, etc. The fully automatic program sequence saves time and ensures reproducibility. The operator only takes action again at the end of the process. A signal tone prompts him to unload the device. The F value is also recorded fully automatically. The recorded data can be saved and archived after the autoclaving process.

- Entirely made of stainless steel
- Kettle capacity 160, 240 and 380 litres
- Operating pressure -1 – 2,5 bar
- Electrically or steam heated
- ADITEC TOUCH MIC 900 controller
- Core temperature probe for delta-T cooking and F- value registration
- Circulation pump for even temperature distribution
- Lid with quick-release bayonet
- When the lid is opened, a ball valve opens for additional safety
- Safety pressure relief valve in the lid
- Pressure display on the lid
- Drain valve
- CE certified
- Hygienic design according to HACCP
- Low maintenance

Accessories and options for MANUAL & AUTOMATIC:

- Baskets in different sizes
- Lifting bracket
- Circulation pump
- Autoclave on wheels instead of legs
- ADITEC VISUNET data logging system