



**LYCO**  
*Manufacturing, Inc.*

THE *EXPERTS* IN INNOVATIVE  
FOOD PROCESSING MACHINERY

**CONTINUOUS BLANCHING,  
COOKING, AND COOLING**

EQUIPMENT FOR A VARIETY  
OF APPLICATIONS

EXCELLENT ROI WITH FAST, GENTLE  
COOKING AND COOLING



# CONTINUOUS BLANCHERS, COOKERS & COOLERS

SUPERIOR DESIGN YIELDS LOW MAINTENANCE



## WATER BLANCHER

### LYCO CONTINUOUS WATER ROTARY DRUM BLANCHER

- Experience: hundreds of units in service on a wide variety of applications
- Trunnion designs eliminate shaft breakage
- Agitation increases capacity by up to 50% and reduces losses from pasta clumping by 5% to 10%
- Quality materials and fabrication result in lower equipment maintenance costs



## VAPOR-FLOW<sup>™</sup>

### VAPOR-FLOW<sup>®</sup> CONTINUOUS STEAM BLANCHER

- Increased recovery by up to 5%
- Flexibility to heat with steam or water
- Rapid change-over with the flip of a valve
- Uniformity guaranteed, unlike belt systems
- Small footprint – 50% less than belt cookers

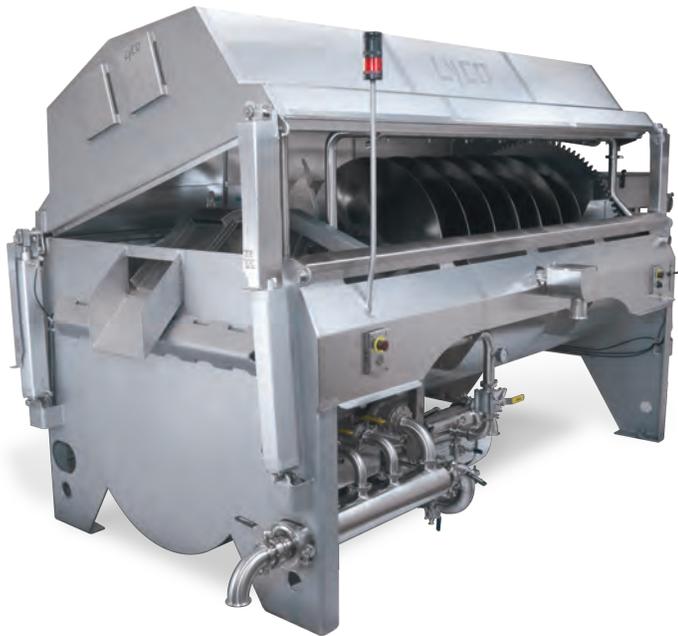
#### SUGGESTED APPLICATIONS



SPINACH VEGETABLES DRY BEANS HUMMUS PASTA RICE



For more information visit: [www.LycoMfg.com](http://www.LycoMfg.com)



## CLEAN-FLOW®

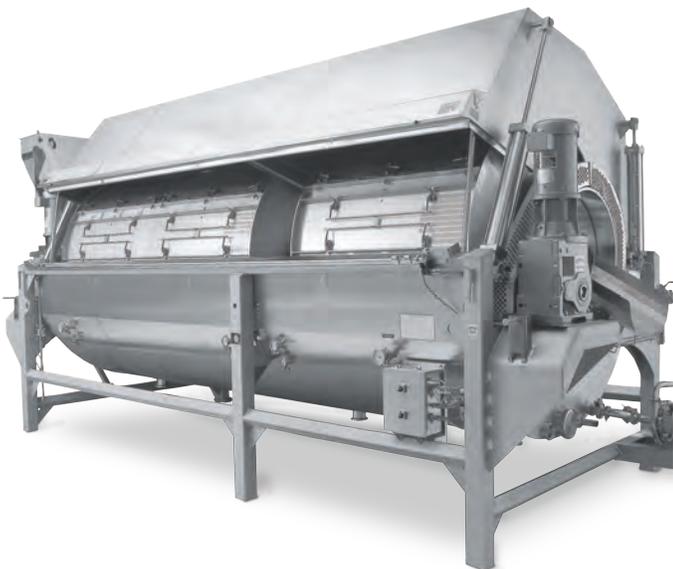
### CLEAN-FLOW® CONTINUOUS BLANCHER, COOKER, AND COOLER

- Designed for pasta, rice, and vegetables
- Hydro-Flow® increases yield by 10% to 15%
- Clumping losses are eliminated – even when running spaghetti
- Consistent and uniform product cook throughout the process
- Main auger/screen self-cleans 360 degrees
- Water plenum discharge is self-cleaning



## HYDRO-FLOW® TECHNOLOGY

Hydro-Flow Agitation Technology keeps products individually suspended which eliminates clumping and product losses when running pasta.



## COOKER/COOLER

### LYCO'S CONTINUOUS COOKER/COOLER

- Experience: hundreds of units in service on a wide variety of applications
- Cooling to 40°F (4.4° C) guaranteed
- Guaranteed process performance for both hot or cold cycles
- Gentle agitation with Hydro-Flow suspension yields uniform results
- Rapid CIP process

#### SUGGESTED APPLICATIONS



PASTA   DRY BEANS   PROTEINS   VEGETABLES   RICE   POTATOES

**"LYCO MFG., INC. MAKES THE BEST PASTA COOKER IN THE WORLD!"**  
- MR. TOPS, BELGIUM

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# CONTINUOUS COOLERS, POUCH COOLER, & COOKER

DRAMATICALLY IMPROVE YOUR PRODUCTION WITH LYCO'S INNOVATIVE DESIGN, ENERGY EFFICIENCY & RAPID RETURN ON YOUR INVESTMENT.



1-STAGE,  
2-STAGE, 3-STAGE,  
& 4-STAGE COOLER  
MODELS



## EASY-FLOW™

### EASY-FLOW™ CONTINUOUS COOLER

- The FASTEST particulate cooler on the market
- Cool from 200° F (93.3° C) to 70°F (21.1° C) in 10 seconds
- Uniformity of cooling guaranteed
- Easy-to-clean design
- Small footprint saves space compared to conventional coolers
- Additional Energy Savings – Lyco's revolutionary continuous quench technology allows you to capture heat pulled out in the cooler and use it to preheat water for the cooker

### ICEBERG EASY-FLOW™ COOLER

- Compact footprint (6' x 6' x 8' tall)
- Works on all particulate foods
- Pre-Cool in seconds ahead of freezing
- Reuse heat from cooling elsewhere
- Uses ambient city or well water
- Reduced water usage by adding a Chiller

#### SUGGESTED APPLICATIONS



PASTA    DRY BEANS    PROTEINS    VEGETABLES    RICE    POTATOES



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## CHILL-FLOW®

### CHILL-FLOW® CONTINUOUS POUCH COOLER

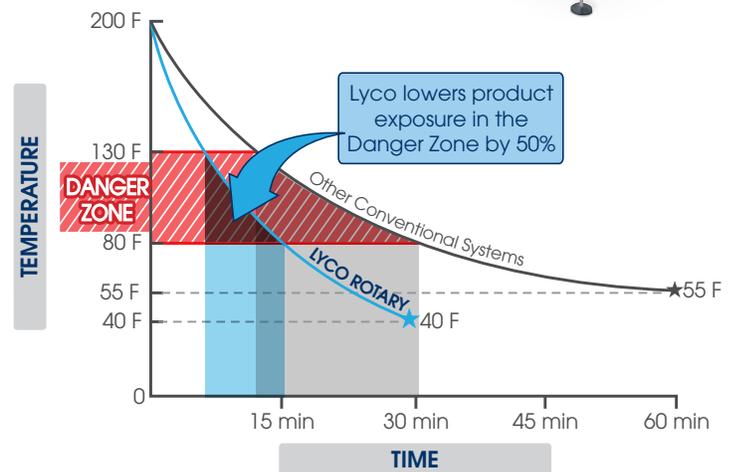
- Rapid high volume pouch cooler
- Cools large variety of products including vegetables, rice, soups, sauces, and condiments in pillow pouches and tubs
- Cools in 20, 40, or 60 minutes, product dependent
- 50% smaller footprint and generally cools twice as fast as belt coolers



### LYCO'S CHILL-FLOW® COOLER DELIVERS REDUCED TIME IN THE BACTERIAL "DANGER ZONE"

The Food Safety and Inspections Service of the U.S. Department of Agriculture states that "excessive dwell time in the range of 130° F (54.4° C) to 80° F (26.7° C) is especially hazardous... cooling between these temperature control points should be as rapid as possible."

The rapid continuous cooling of patented Lyco Chill-Flow reduces the likelihood of bacterial growth and improves shelf life.



## PRESSURE-FLOW®

### CONTINUOUS PRESSURE-FLOW® COOKER

- Cooks variety of products including dry beans, dry corn, hominy, lentils, rice and more
- Can produce "fully" cooked dry beans without retorting
- Reduce process time by up to 40%
- Reduced process time means lower energy costs and higher productivity



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# HIGH-EFFICIENCY, LONG-LASTING SCREENS



## WASTEWATER

### DOUBLE-DRUM WASTEWATER SCREEN

- 250 to 3,000 GPM capacities
- Most efficient screen made
- Traveling spray minimizes blinding
- Saves thousands of dollars on water
- Screens to .020 in. (.508 mm)
- One Drum economy model available for medium duty applications
- Lifetime guarantee on Running Rings



## MICRO DRUM

### MICRO DRUM SCREEN

- Removal of fine particulates .005 in. (.127 mm) to .008 in. (.203 mm)
- Wastewater pre-treatment after primary and secondary screening
- Rapid ROI payback in product recovery, lower waste treatment costs, and chemical savings

#### SUGGESTED APPLICATIONS



PROTEINS    VEGETABLES    POTATOES    MEAT PROCESSING    WASTEWATER



For more information visit: [www.LycoMfg.com](http://www.LycoMfg.com)



## STATIONARY

### STATIONARY SCREEN

- 220 to 1,200 GPM capacities
- No moving parts
- No maintenance
- Screens to .060 in. (1.524 mm)
- Tilt Screen option for cleaning



## ZERO MAINTENANCE

### SANITARY ZERO MAINTENANCE SCREEN

- 100-400 GPM sizes
- 15 in. (38.1 cm), 24 in. (60.96 cm)
- Low maintenance simple design
- UHMW main running rings



### DUAL CANISTER WATER FILTERS

- 2 - 6 in. (15.24 cm) active filters
- .010 in. (.25 mm) to .030 in. (.76 mm) screen openings
- Rapid filter change options
- Auto pressure purge option
- Change plugged filters on the fly
- PLC controls optional

### SUGGESTED APPLICATIONS



PROTEINS VEGETABLES POTATOES MEAT PROCESSING WASTEWATER

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THE **EXPERTS** IN INNOVATIVE  
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## TRUST IN LYCO'S 50 YEARS OF EXPERIENCE

50 of the Top 100 North American food companies that feed the world trust and rely on Lyco Food Processing Machinery.

Our innovations in the Heating/Cooling and Liquid-Solid Separation machinery have made us a global leader and an expert in the food processing industry.

Our extensive equipment offerings include:

- Blanchers/Cookers/Coolers
- Wastewater/Liquid-Solid Separation
- Peelers/Washers/Scrubbers
- Green Bean Equipment
- After Market Services

For more information visit: [www.LycoMfg.com](http://www.LycoMfg.com)

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