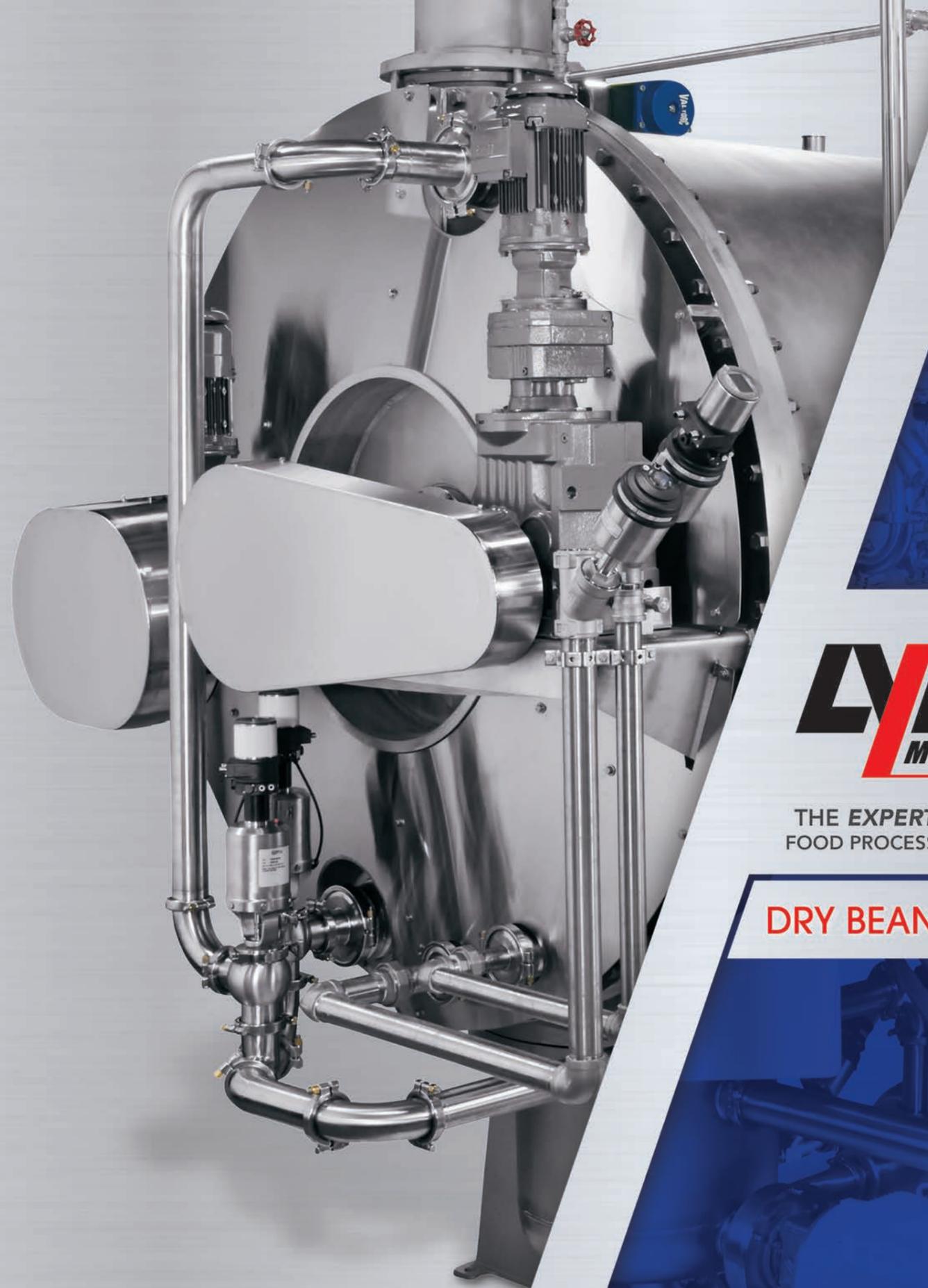




**THE EXPERTS IN INNOVATIVE  
FOOD PROCESSING MACHINERY**

Lyco Manufacturing, Inc. is a world-leading producer of commercial cooking/cooling equipment for industrial food processors. Extensive application experience and process knowledge of the food industry is used in our innovative machinery designs. Lyco focuses on improving our customer's production processes and return on investment. Lyco's passion is developing the best customer aligned innovative food processing machinery in the world using lean manufacturing principles. Founded in 1980 by owner and Chairman of the Board, David R. Zittel, Lyco Manufacturing is based in an 80,000 square foot facility located northeast of Madison, Wisconsin, USA.

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**THE EXPERTS IN INNOVATIVE  
FOOD PROCESSING MACHINERY**

**DRY BEAN PROCESSING**





## DRY BEAN PROCESSING

Trust the manufacturer with more than 50 years worth of experience in dry bean processing. While multiple factors impact final product quality, such as initial crop quality, moisture levels, content and process water hardness, the cooker design ultimately determines the final outcome. Lyco specializes in the design and manufacture of cutting-edge, state-of-the-art dry bean processing equipment. Save time, save money and improve product throughput and quality with a modern bean processing system from Lyco.

### SUGGESTED BEAN APPLICATIONS



**AVAILABLE PROCESSES:** Continuous Hydration, Continuous Pressure Cook and Soak/Blanch.

Depending on processing methods, finished products can find potential use in **canned sauce beans, brined beans, refried beans, hummus, IQF beans, soup mixes or salad bar inclusions.**

## CONTINUOUS ATMOSPHERIC HYDRATING

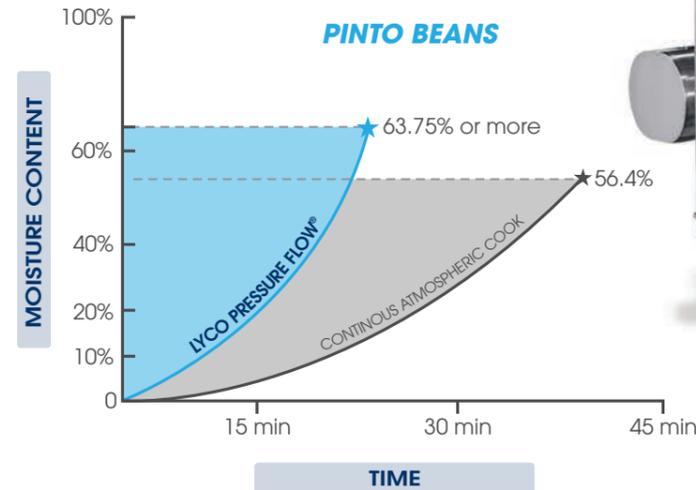
- / Yields dramatic quality improvement
- / Fully automated to eliminate human error
- / Reduce water usage
- / Most technologically advanced, efficient system
- / CIP system improves sanitation and reduces labor
- / Reduce wastewater



(2) 24' Rotary Drum blanchers in a series

## CONTINUOUS PRESSURE COOKING

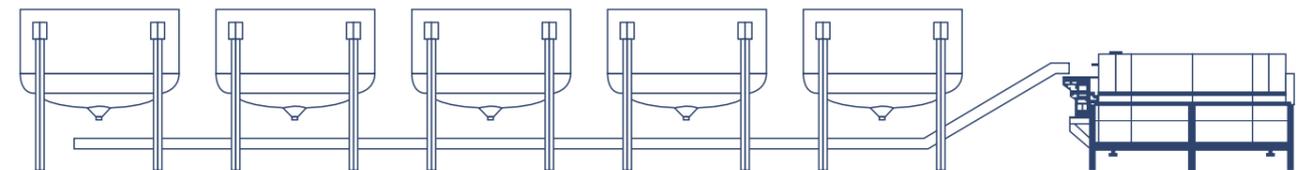
- / Gentle agitation improves product consistency
- / Achieves optimum bean moisture level
- / Can produce fully cooked beans



Pressure Blancher

## LYCO SOAK/BLANCH SYSTEM

The soak/blanch process involves multiple tanks where beans soak in water for a time ranging between 2 and 24 hours, depending on the recipe. Beans are then conveyed to a rotary blancher for a five to ten minute blanch in hot water.



## HYDRO-FLOW PROCESS



Product passes through standard blancher designs in a deep, dense mass, which can result in overcooking product towards the outside, without reaching the center. Lyco's patented agitation gently rotates product to ensure a thorough, even cook.