



LYCO

LYCO
Manufacturing, Inc.

THE *EXPERTS* IN INNOVATIVE
FOOD PROCESSING MACHINERY

COOK/QUENCH/CHILL



COOK/QUENCH/CHILL

THE AMERICAN WAY

Trust Lyco's 50 years of experience manufacturing Cookers and Coolers for pasta, rice, and vegetable companies. As the industry leader in innovative machinery, we have sold over 750 heating and cooling systems to processors around the world including 50 of the Top 100 companies in North America.

CONTINUOUS COOKER



40 in. (1.02 m) x 7 ft. (2.13 m) Continuous Clean-Flow® Cooker

LYCO CLEAN-FLOW®

Often located in high risk areas near a wall.

Continuous cooking with Hydro-Flow® technology provides rapid, efficient cooking.

Clean-in-Place manifold sprays clean inside and out as the auger and screen are rotated 360 degrees. This reduces clean-up time from hours to minutes allowing you to run several products a day.

CONTINUOUS 3 ZONE QUENCH/CHILLER



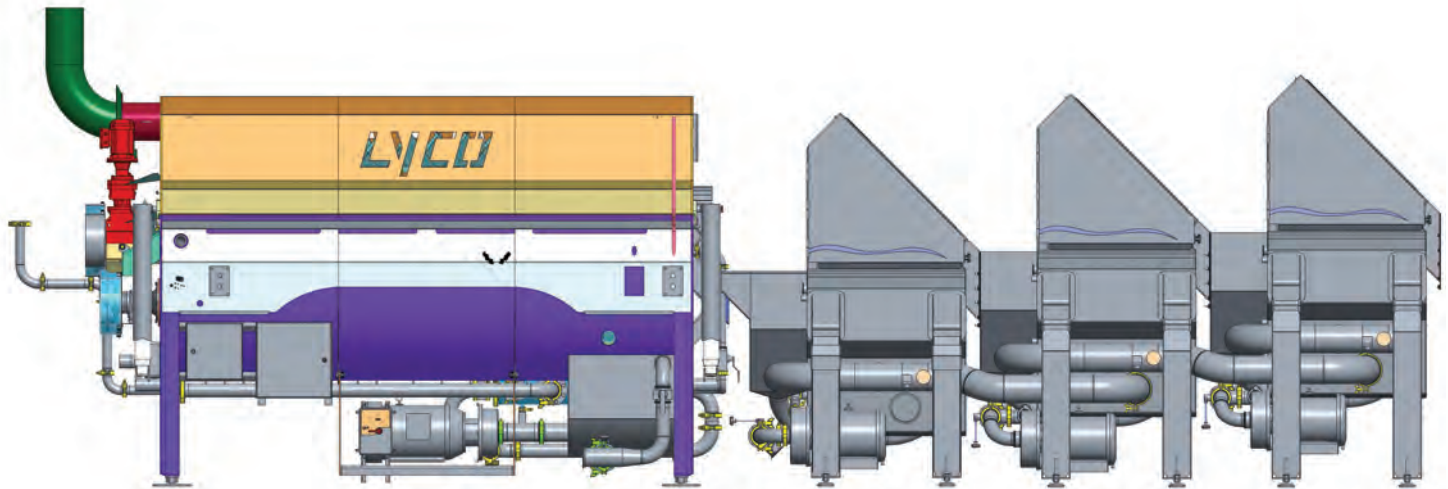
LYCO EASY-FLOW™

Can be located across a wall in low risk areas.

Cool 55°F (12.78°C) water is used in the first stage. Chilled water is used in the second and third stages.

Heat removed from the first stage of the cooler can be captured and used to preheat make-up water for the Cooker, saving energy.

COOK/QUENCH/CHILL SYSTEM COMPARISON



LYCO'S MODERN COOK/QUENCH/CHILL SYSTEMS:

- Each item treated individually
- 100% uniform results
- Zero sticking and clumping
- 5-15% more recovery
- Continuous rapid throughput
- Higher productivity and efficiency
- 56% Less energy to cook and cool
- 90% Reduction in water usage
- Cool 200°F (93.33°C) to (4.44°C) in 30 seconds
- Hygienic, sanitary design cleans in minutes
- Rapid cleaning allows for faster change-over
- Close to zero maintenance



OTHER TRADITIONAL BASKET COOK/QUENCH/CHILL SYSTEMS:

- Manual batch bucket loading
- Poor agitation equals poor results
- Sticking and clumping losses
- 5-15% lower recovery
- Complicated, high-repair design
- Very high water consumption
- Excessive waste volume and costs
- High heating and cooling costs
- Unsanitary, hard-to-clean design
- Slow, time-consuming process



HYDRO-FLOW® TECHNOLOGY

Hydro-Flow Agitation Technology keeps products individually suspended in motion which eliminates clumping and product losses.

SUGGESTED APPLICATIONS



PASTA

DRY BEANS

PROTEINS

VEGETABLES

RICE

POTATOES

FRAGILE PRODUCTS



For more information visit: www.LycoMfg.com



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

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