



LYCO
Manufacturing, Inc.

THE *EXPERTS* IN INNOVATIVE
FOOD PROCESSING MACHINERY

**COMBINATION
COOKER-COOLERS**



COMBINATION COOKER/COOLERS

TRUST THE MANUFACTURER WITH 50 YEARS OF EXPERIENCE
MANUFACTURING PASTA, DRY BEAN AND VEGETABLE
BLANCHERS, COOKERS AND COOLERS.

Lyco has over 750 of these units around the world, including 50 of the top 100 food companies in North America. We have sold over 200 Combination Cooker/Coolers since 1995.

SAVE SPACE WITH A COUPLED DESIGN

Lyco's close coupled design eliminates the need for an intermediate conveyor between two separate hot and cold machines. Simplifying and saving on clean-up and maintenance.

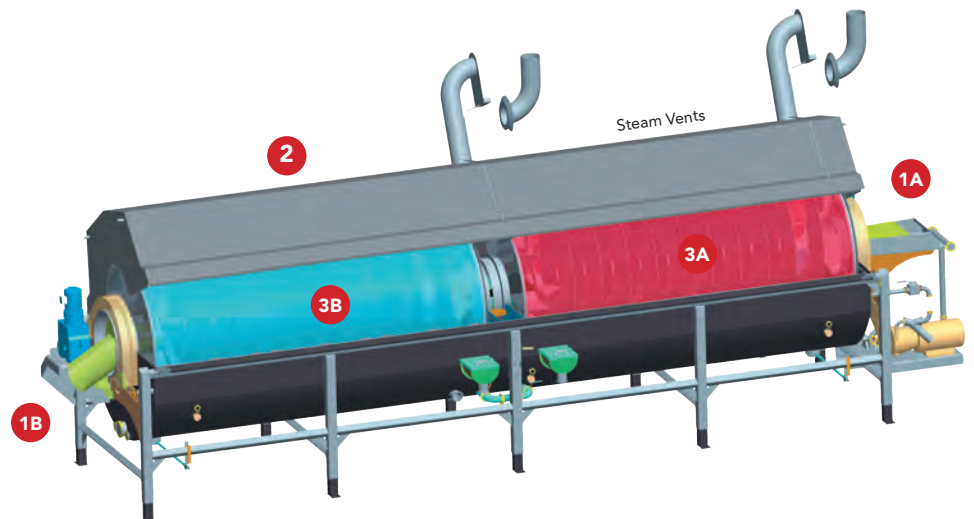
HYDRO-FLOW® AGITATION

Lyco's patented Hydro-Flow® agitation keeps product suspended and continuously moving. Each particle of food or package is treated individually. Basket and conventional cooker designs transfer and treat food in dense masses creating sticking, clumping, and under-cooking. With Lyco Combination Cooker/Coolers more product volume can be safely processed. This agitation reduces cooling times by 40% and produces perfect product quality.



HOW COOKER/COOLERS WORK

1. Product enters the machine through a gravity chute or a water in-feed flume system (1A). Product is discharged through a gravity chute, conveyor or flume (1B).
2. The two-way, flip-top cover can be tilted to the left or right by simple air cylinders on each side. The down side of the cover acts as a shield if wand or hand cleaning is required.



3. Cylinders are 60 in. (152.4 cm) or 72 in. (182.88 cm) diameter augers with 12 in. (30.48 cm) pitch flights covered by round-hole perforated skin sheets. Both cylinders reside half submerged in water. Cook cylinders vary in length between 8 ft. (2.44 m) and 28 ft. (8.53 m). Direct or indirect steam heats the water in the hot zone and a special system transfers product into the cold cylinder (3A). Cool cylinders length varies between 4 ft. (1.22 m) and 24 ft. (7.32 m). Cooling may be done with cold or chilled water. 40°F (4.44°C) final product temperatures are commonly required (3B). Both zones are cleaned by one Clean-In-Place system.



60 in. (152.4 cm) Diameter / 8 ft. (2.44 m) Cooker / 8 ft. (2.44 m) Cooler

LYCO'S COMBINATION COOKER/COOLER BENEFITS:

- Uniform process results
- Lower initial cost
- Perfect gentle agitation
- Space saving
- Zero pasta sticking losses
- Energy efficient
- 5-15% yield increase
- Reduced maintenance

COOKER-COOLER CAPACITY (POUNDS PER HOUR BASED ON 50 PCF*)

48 in. (121.9 cm) Diameter x 8 ft. (2.44 m) Long	4,000	3,400	3,000	2,700	2,400	2,200	2,000	1,850	1,750	1,650
48 in. (121.9 cm) Diameter x 12 ft. (3.66 m) Long	6,000	5,200	4,500	4,000	3,600	3,300	3,000	2,800	2,600	2,400
60 in. (152.9 cm) Diameter x 8 ft. (2.44 m) Long	7,000	6,000	5,200	4,500	4,000	3,700	3,400	3,200	2,900	2,700
60 in. (152.9 cm) Diameter x 12 ft. (3.66 m) Long	10,200	8,800	7,800	6,800	6,200	5,600	5,100	4,800	4,400	4,000
60 in. (152.9 cm) Diameter x 16 ft. (4.88 m) Long	13,500	11,800	10,300	9,200	8,100	7,500	6,800	6,200	5,900	5,500
72 in. (182.88 cm) Diameter x 16 ft. (4.88 m) Long	19,500	17,100	15,000	13,500	12,000	10,500	9,900	9,100	8,500	7,800
72 in. (182.88 cm) Diameter x 20 ft. (6.10 m) Long	24,500	21,400	18,500	16,500	14,800	13,400	12,500	11,500	10,500	9,800
Cook Time In Minutes	6	7	8	9	10	11	12	13	14	15

SUGGESTED APPLICATIONS



PASTA

DRY BEANS

PROTEINS

VEGETABLES

RICE

POTATOES

FRAGILE PRODUCTS

For more information visit: www.LycoMfg.com



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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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