



THE **EXPERTS** IN INNOVATIVE
FOOD PROCESSING MACHINERY

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

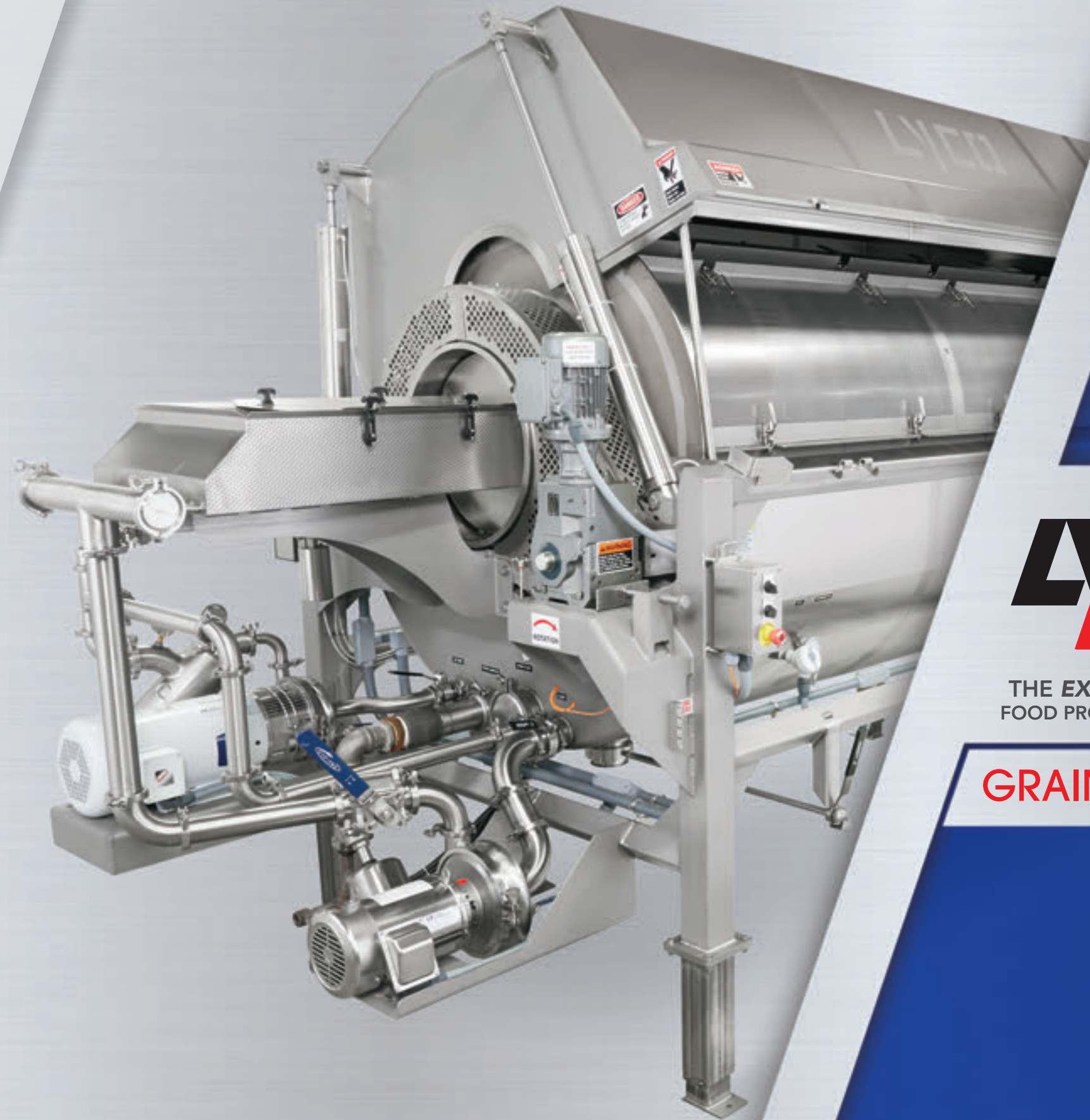
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GRAIN PROCESSING



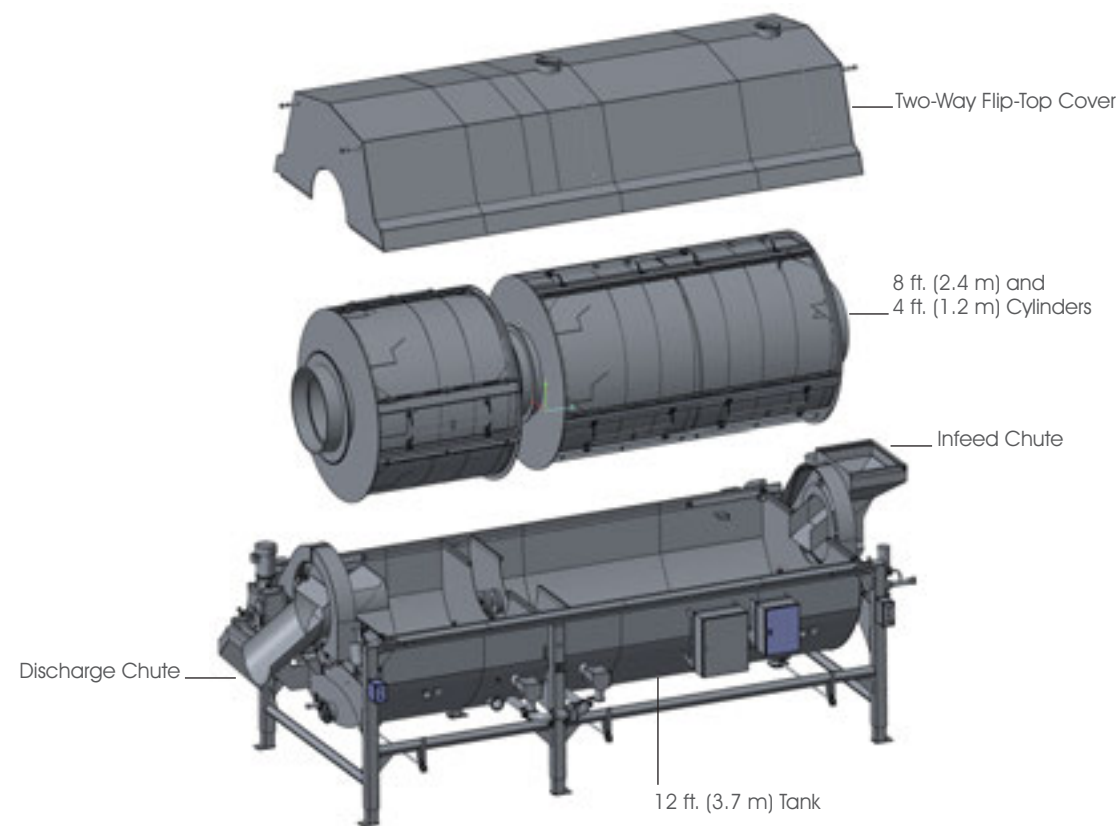
THE EXPERTS IN GRAIN PROCESSING

Lyco Manufacturing has led the way with innovative grain, pasta and vegetable processing equipment for over 50 years. With over 750 machines in use, our world-class heating and cooling equipment produces uniform, superior products.

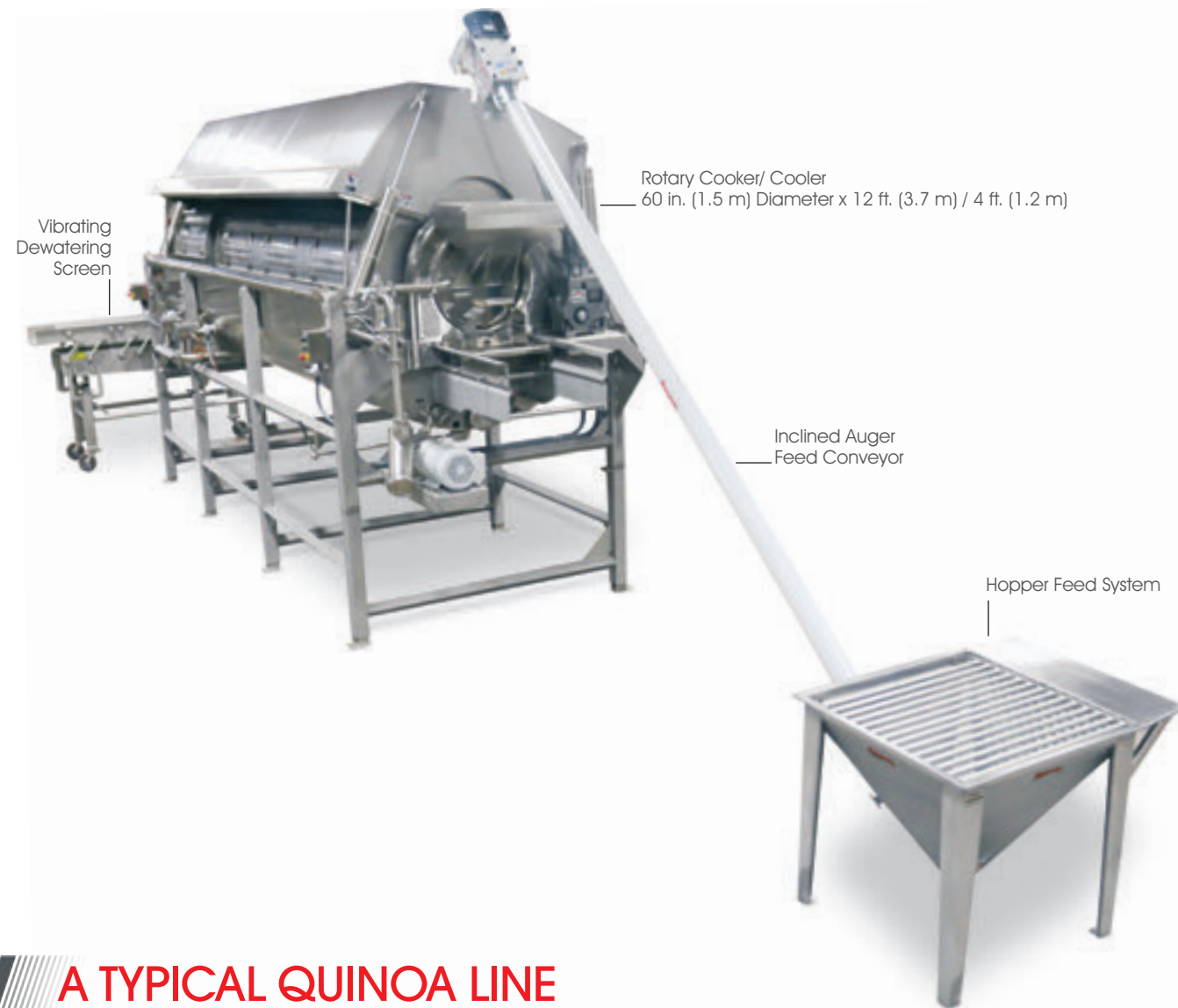
LYCO ROTARY DRUM COOKER/COOLERS

Lyco first combined heating and cooling into one Cooker-Cooler machine in 1995. Our combination cooker/coolers take up much less room than two separate machines, while providing increased capacity. With lower maintenance and a single CIP System that cleans both hot and cold zones, your downtime is drastically reduced.

Cylinders can be made 36 in. (.91 m), 48 in. (1.2 m), 60 in. (1.5 m) or 72 in. (1.8 m) in diameter and 4 ft. (1.2 m), 8 ft. (2.4 m), 12 ft. (3.7 m), 16 ft. (4.9 m), 20 ft. (6.1 m), 24 ft. (7.3 m) and 28 ft. (8.5 m) in length.



SUGGESTED APPLICATIONS



A TYPICAL QUINOA LINE

Grain is typically fed into the machine through an inclined auger feed conveyor. In the machine, cylinders consist of augers that are covered by perforated skin sheets. Cylinders are half submerged in a partitioned tank. The cook zone is heated with live steam and the cold zone is cooled with cold or chilled water. Each zone is driven separately for maximum control and efficiency all in a smaller footprint.

UNIFORM, EFFICIENT COOKING AND COOLING

- Agitation ensures uniform results
- Rugged, low maintenance sanitary design
- Cools to 40°F (4°C)
- One CIP system for both zones

QUINOA 15 MINUTE COOK TIME / CYLINDER SIZE CAPACITY CHART

Cook Cylinder Diameter	Length	Depth	Pounds per Hour (Kilograms per Hour)
36 in. (.91 m)	8 ft. (2.4 m)	5 in. (.13 m)	800 lb/h (362.87 kg/h)
48 in. (1.2 m)	8 ft. (2.4 m)	9 in. (.22 m)	2,000 lb/h (907.18 kg/h)
60 in. (1.5 m)	8 ft. (2.4 m)	12 in. (.30 m)	3,500 lb/h (1,587.57 kg/h)

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