



**LYCO**  
*Manufacturing, Inc.*

THE *EXPERTS* IN INNOVATIVE  
FOOD PROCESSING MACHINERY

**ICEBERG**

EASY-FLOW™ COOLER

PRODUCT IN



A "Single Stage" cooler is shown above. One or two more stages may be added for lower temperature results!

## HOW IT WORKS

Up to 30,000 PPH of product is conveyed into the Iceberg infeed and carried up to the top of the sloped Wedge-Wire Screen. As it mixes with water in transit, heat is pulled out of the product very efficiently. 100 F can be removed in under 10 seconds.

Adding a second and third machine in a series can bring many products down to 40 F in less than 30 seconds.

### SUGGESTED APPLICATIONS



PASTA

DRY BEANS

VEGETABLES

RICE

POTATOES

## BENEFITS

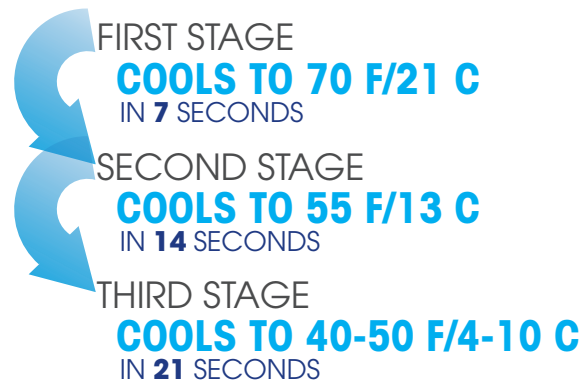
- Compact footprint (6' x 6' x 8' tall)
- Works on all particulate foods
- Pre-Cool in seconds ahead of freezing
- Reuse heat from cooling elsewhere
- Uses ambient city or well water
- Reduced water usage by adding a Chiller



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## TYPICAL RESULTS

The Iceberg alone can achieve results illustrated in stage one. Operators may add additional cooling stages to achieve even greater results. Many products can be cooled from 200 F/94 C to 40 F/4 C in seconds as shown below.



Use ambient city or well water, or add the optional Chiller to reduce additional water usage.