



LYCO

CHILL-FLOW™ XL

LYCO
Manufacturing, Inc.

THE EXPERTS IN INNOVATIVE
FOOD PROCESSING MACHINERY

SIMULATOR/ TEST UNIT

COOK IN HOT WATER OR STEAM.
COOL IN WATER.

SUITABLE FOR PASTA, RICE, VEGETABLES,
DRY BEANS, LENTILS, REFRIED BEANS,
POTATOES, RAW LUNGS AND HEARTS,
POUCHED SOUPS AND MORE!



LYCO COOLING SIMULATORS

LYCO MANUFACTURING, INC. HAS MORE THAN 50 YEARS OF EXPERIENCE WITH FOOD PROCESSING MACHINERY.

Lyco has a global reputation for producing innovative machinery designs. In 1988, we pioneered Rotary Drum Pouch Coolers which reduced cooling times by more than 40% when compared to tank or belt systems.

SIMULATOR TESTING HAS SAVED CUSTOMERS MILLIONS OF DOLLARS

We were the first manufacturer to place a Simulator on a skid, fully packaged and delivered to our customer's plants to develop their own unique processes. This allowed for quick and accurate prediction of precise requirements for their products without having to use a complete production line.

This successful service was expanded to Simulators for blanching or cooking in hot water with or without steam heat.



PACKAGED PRODUCT COOLING DATA

BBQ Sauce	10 lbs	195° F (90.5° C) to 89° F (31.7° C)	21 min
Pizza Sauce	6 lbs	190° F (87.8° C) to 40° F (4.4° C)	32 min
Pinto Beans	8 lbs	190° F (87.8° C) to 40° F (4.4° C)	42 min
Light Broth	9 lbs	172° F (77.8° C) to 40° F (4.4° C)	25 min
Salsa Pouch	6 lbs	190° F (87.8° C) to 98° F (36.7° C)	20 min
Black Beans	8 lbs	180° F (82.2° C) to 40° F (4.4° C)	90 min

Chill-Flow™ XL

PRODUCT TIME IN THE BACTERIAL "DANGER ZONE" IS REDUCED IN HALF

The Food Safety & Inspection Service of the U.S. Department of Agriculture states that "excessive dwell time in the range of 130° F (54.4° C) to 80° F (26.7° C) is especially hazardous... cooling between these temperature control points should be as rapid as possible."

SUGGESTED APPLICATIONS / POUCHES & PACKAGED



THE VALUE OF SIMULATOR TESTING

ROTARY DRUM COOLERS SOLVE MANY OF THE PROBLEMS ASSOCIATED WITH BELT SYSTEMS

Water Tank, or Water Deluge Belt Cooling is known to produce inconsistent final temperatures between individual food items and packaged foods. Rotary Drum Cooling keeps packages totally submerged in water and separated so that each item is treated individually, allowing cooling to be done more rapidly.

Lyco's Rotary Drum Cookers and Coolers are made with 60 in. (152.4 cm) to 72 in. (182.88 cm) diameter Augers, and are up to 28 ft. (8.53 m) long. Each is covered with round hole perforated "skin sheets." The cylinder resides half submerged in water allowing the product to be totally submerged and gently turned over as it goes through the machine.

Product is continually fed into the cylinder and passes through the machine on a first-in first-out basis. This ensures uniform treatment of packaged and individual items. The slow moving rotating cylinder gently rotates the product without damage. The end result is a totally uniform cooking or cooling system that ensures PRODUCT SAFETY.



BENEFITS:

- Faster Cooking
- 40% Faster Cooling
- 40° F (4.4° C) Temperatures
- Half the Floor Space
- Uses Less Energy and Water
- Versatile Package Handling
- Lowest Maintenance Possible
- Simulators Size the Machine

For more information visit: www.LycoMfg.com



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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