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

We’ve become the most innovative food processing machinery company in our industry. Pioneering hundreds of new designs using lean manufacturing principles. Our passion is developing the best in performance and return on investment.

The Vapor-Flow® Steam Blancher was first developed in 1999 for a green bean company to reduce water going into the freezer.

VERSATILE SYSTEM COOKS IN WATER OR STEAM

Vapor-Flow® Steam Blanchers can switch over from water to steam cooking by simply turning a valve and draining water from the tank. Water blanching hydrates products, but steam cooking uses 50% less energy and 90% less water. Steam can also increase recovery by 1% to 4% by leaching out fewer solids and product nutrients.

HOW VAPOR-FLOW® STEAM BLANCHERS WORK

1. Cover tilts open to the left or right for ease of cleaning both sides.
2. 60 in. (152.4 cm) or 72 in. (182.88 cm) diameter auger covered by round hole perforated skin sheets makes a cylinder that resides in the tank. Steam is injected around the cylinder.
3. The insides are cleaned with a Clean-In-Place System.
4. Product is fed into the cylinder by a flume (4A) and exits by a gravity chute (4B) which pulls out for cleaning.

SUGGESTED APPLICATIONS

- DRY BEANS
- CORN
- GREEN BEANS
- PEAS
- KALE
- SPINACH
- CAULIFLOWER
- BROCCOLI
- PEPPERS

LYCO’S ROTARY DRUM BLANCHERS SOLVE MANY OF THE PROBLEMS ASSOCIATED WITH STEAM BELT SYSTEMS. THE BENEFITS INCLUDE:

- A 16 ft. (4.88 m) rotary replaced a 100 ft. (30.48 m) belt
- Uses less energy than belts
- 1% to 4% increased recovery
- Cylinders never wear out
- Very low maintenance
- Better quality, color, taste
- Agitation guarantees uniform product
- Sanitary cleanable design

ROTARY DRUM VAPOR FLOW® CAPACITY TABLE: (POUNDS PER HOUR BASED ON 40 PCF*)

<table>
<thead>
<tr>
<th>Diameter</th>
<th>Blanch Time (Minutes)</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
</tr>
</thead>
<tbody>
<tr>
<td>72 in. (182.88 cm) diameter x 8 ft. (2.44 m) long</td>
<td>72 in. (182.88 cm) diameter x 12 ft. (3.66 m) long</td>
<td>72 in. (182.88 cm) diameter x 16 ft. (4.88 m) long</td>
<td>72 in. (182.88 cm) diameter x 20 ft. (6.1 m) long</td>
<td>72 in. (182.88 cm) diameter x 24 ft. (7.32 m) long</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>48,000</td>
<td>70,000</td>
<td>47,000</td>
<td>60,000</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>24,000</td>
<td>40,000</td>
<td>32,000</td>
<td>40,000</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>16,000</td>
<td>32,000</td>
<td>24,000</td>
<td>30,000</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12,000</td>
<td>24,000</td>
<td>19,000</td>
<td>24,000</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9,500</td>
<td>16,000</td>
<td>14,000</td>
<td>20,000</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8,000</td>
<td>12,000</td>
<td>10,000</td>
<td>17,000</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6,800</td>
<td>8,000</td>
<td>7,000</td>
<td>13,500</td>
<td>N/A</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*If Product Weighs 20 PCF Cut the PPH Flow Rate above in Half. EXAMPLE: 48,000 PPH goes to 24,000 PPH

For more information visit: www.LycoMfg.com

We’ve become the most innovative food processing machinery company in our industry. Pioneering hundreds of new designs using lean manufacturing principles. Our passion is developing the best in performance and return on investment.

The Vapor-Flow® Steam Blancher was first developed in 1999 for a green bean company to reduce water going into the freezer.

VERSATILE SYSTEM COOKS IN WATER OR STEAM

Vapor-Flow® Steam Blanchers can switch over from water to steam cooking by simply turning a valve and draining water from the tank. Water blanching hydrates products, but steam cooking uses 50% less energy and 90% less water. Steam can also increase recovery by 1% to 4% by leaching out fewer solids and product nutrients.

HOW VAPOR-FLOW® STEAM BLANCHERS WORK

1. Cover tilts open to the left or right for ease of cleaning both sides.

2. 60 in. (152.4 cm) or 72 in. (182.88 cm) diameter auger covered by round hole perforated skin sheets makes a cylinder that resides in the tank. Steam is injected around the cylinder.

3. The insides are cleaned with a Clean-In-Place System.

4. Product is fed into the cylinder by a flume (4A) and exits by a gravity chute (4B) which pulls out for cleaning.

SUGGESTED APPLICATIONS

DRY BEANS  CORN  GREEN BEANS  PEAS  KALE  SPINACH  CAULIFLOWER  BROCCOLI  PEPPERS

LYCO’S ROTARY DRUM BLANCHERS SOLVE MANY OF THE PROBLEMS ASSOCIATED WITH STEAM BELT SYSTEMS. THE BENEFITS INCLUDE:

• A 16 ft. (4.88 m) rotary replaced a 100 ft. (30.48 m) belt
• Uses less energy than belts
• 1% to 4% increased recovery
• Cylinders never wear out
• Very low maintenance
• Better quality, color, taste
• Sanitary cleanable design
• Agitation guarantees uniform product

ROTARY DRUM VAPOR FLOW® CAPACITY TABLE: (POUNDS PER HOUR BASED ON 40 PCF*)

<table>
<thead>
<tr>
<th>Diameter</th>
<th>Blanch Time in Minutes</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
</tr>
</thead>
<tbody>
<tr>
<td>72 in. (182.88 cm) x 8 ft. (2.44 m)</td>
<td>48,000</td>
<td>24,000</td>
<td>16,000</td>
<td>12,000</td>
<td>9,000</td>
<td>8,000</td>
<td>6,800</td>
<td></td>
</tr>
<tr>
<td>72 in. (182.88 cm) x 12 ft. (3.66 m)</td>
<td>70,000</td>
<td>36,000</td>
<td>24,000</td>
<td>16,000</td>
<td>14,000</td>
<td>12,000</td>
<td>10,000</td>
<td></td>
</tr>
<tr>
<td>72 in. (182.88 cm) x 16 ft. (4.88 m)</td>
<td>N/A</td>
<td>47,000</td>
<td>32,000</td>
<td>24,000</td>
<td>19,000</td>
<td>16,000</td>
<td>13,500</td>
<td></td>
</tr>
<tr>
<td>72 in. (182.88 cm) x 20 ft. (6.1 m)</td>
<td>N/A</td>
<td>60,000</td>
<td>40,000</td>
<td>30,000</td>
<td>24,000</td>
<td>20,000</td>
<td>17,000</td>
<td></td>
</tr>
</tbody>
</table>

*If Product Weighs 20 PCF Cut the PPH Flow Rate above in Half. EXAMPLE: 48,000 PPH goes to 24,000 PPH

SUGGESTED APPLICATIONS

DRY BEANS  CORN  GREEN BEANS  PEAS  KALE  SPINACH  CAULIFLOWER  BROCCOLI  PEPPERS

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