



**LYCO**  
*Manufacturing, Inc.*

THE **EXPERTS** IN INNOVATIVE  
FOOD PROCESSING MACHINERY

**VAPOR-FLOW®**  
**STEAM BLANCHERS**



# VAPOR-FLOW® STEAM BLANCHERS

TRUST THE MANUFACTURER WHO HAS MADE OVER 700  
ROTARY DRUM WATER AND STEAM BLANCHERS SINCE 1985.

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.

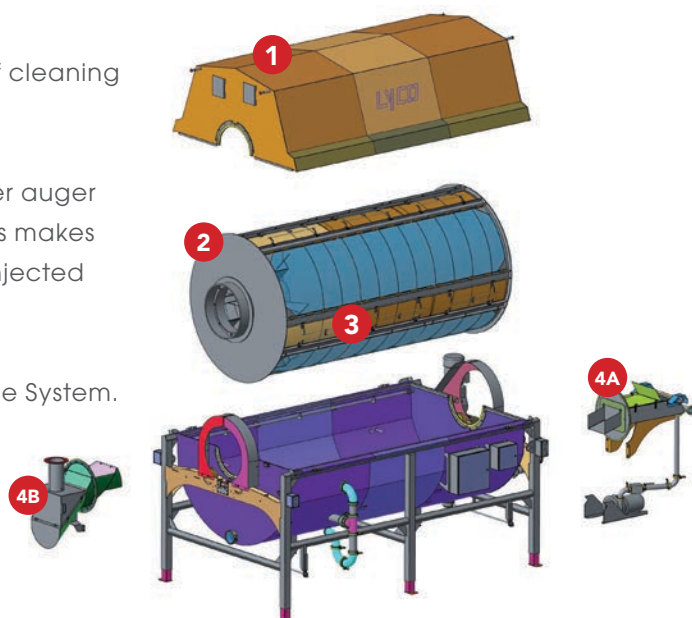
The Vapor-Flow® Steam Blancher was first developed in 1999 for a green bean company to reduce water going into the freezer.

## 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
- 1% to 4% increased recovery
- Very low maintenance
- Agitation guarantees uniform product
- Uses less energy than belts
- Cylinders never wear out
- Better quality, color, taste
- Sanitary cleanable design

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

72 in. (182.88 cm) diameter x 8 ft. (2.44 m) long	48,000	24,000	16,000	12,000	9,500	8,000	6,800
72 in. (182.88 cm) diameter x 12 ft. (3.66 m) long	70,000	36,000	24,000	18,000	14,000	12,000	10,000
72 in. (182.88 cm) diameter x 16 ft. (4.88 m) long	N/A	47,000	32,000	24,000	19,000	16,000	13,500
72 in. (182.88 cm) diameter x 20 ft. (6.1 m) long	N/A	60,000	40,000	30,000	24,000	20,000	17,000
Blanch Time in Minutes	1	2	3	4	5	6	7

\*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.LycosMfg.com](http://www.LycosMfg.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](http://www.LycoMfg.com)

Lyco Manufacturing, Inc.  
115 Commercial Drive, P.O. Box 31  
Columbus, WI 53925

P: 920-623-4152

F: 920-623-3780

E: [sales@lycomfg.com](mailto:sales@lycomfg.com)

[www.LycoMfg.com](http://www.LycoMfg.com)

