EASY-FLOW™ HIGH CAPACITY PARTICULATE COOLER

HOW IT WORKS
Product is conveyed into the cooler infeed hopper then up to a dewatering screen. This innovative Lyco design does not damage product. One stage of cooling may be used to “stop the cook.” Other more difficult to cool applications may require two, three or four stages.

EASY-FLOW BENEFITS:
• Capacities from 200 PPH to 30,000 PPH
• Rapid cooling in a small footprint
• Cooling times are dramatically lower
• Consistent uniform results
• Open, sanitary, easy-to-clean design

THINK GREEN
Use ambient city water or well water in the first stage - Then REUSE heated water as preheated blancher makeup water for major energy savings!

TYPICAL RESULTS
Cools many products from 200°F (94°C) down to 40°F (4.4°C) in less than 30 seconds.

FIRST STAGE
COOLS TO 70°F / 21°C
IN 7 SECONDS

SECOND STAGE
COOLS TO 55°F / 13°C
IN 14 SECONDS

THIRD STAGE
COOLS TO 40-55°F / 4.4-10°C
IN 21 SECONDS

SUGGESTED APPLICATIONS
PASTA  DRY BEANS  VEGETABLES  RICE  POTATOES  FRAGILE PRODUCTS

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

For more information visit: www.LycoMfg.com
One Clean-In-Place manifold with spray nozzles, located above the auger, screen, and discharge wheel, cleans everything at the same time. During cleaning, the auger and screen underneath slowly rotates 360 degrees, cleaning the screen inside and out. The amount of time for cleaning depends upon the product and how long the machine has been operating. However, cleaning everything at the same time reduces the total clean-up time from hours to minutes.

Our mission is to develop the best customer-aligned, innovative food processing machinery in the world. By customer request, we developed a smaller cooker, downsizing from 50” and 40” diameters to this 30” machine.

Lyco Manufacturing has over 50 years of experience making machinery for the food industry. We have sold more than 750 blanchers, cookers and coolers around the world. Our customers include 50 of the Top 100 producers in North America, who know us as experts in the heating and cooling of food products.

Since 2007, Clean-Flow has developed the reputation as “the best pasta, rice and vegetable cooker in the world!”

Clean-Flow Features:
- PLC controlled recipe preload
- No labor required to run once programmed
- Eliminates errors through automation
- Sanitary, self-cleaning design
- Rapid clean up allows faster change-over
- Rugged, virtually zero maintenance construction

Hydro-Flow® is a patented method of agitation that has become a world class “Game Changer” for all of our cookers.

 Benefits of Hydro-Flow Agitation:
- Suspends product in motion
- Uniformly cooks all products
- Adjusts for different products
- Eliminates sticking and clumping
- Increases yield by as much as 15%
- Uses less electricity and steam
- Uses much less water to run & clean
- Creates much less waste

A Cleaner, smaller 30” Clean-Flow® Blancher/Cooker/Cooler...

Lyco’s Cook Quench Chill System

A Clean-Flow Cooker and Easy-Flow™ Cooler together is a more efficient COOK QUENCH CHILL SYSTEM than kettles or batch systems. This system has more capacity and requires less labor to operate once programmed. In addition, an Easy-Flow Cooler alone using chilled water cools many products from 200°F (94°C) down to 40°F (4.4°C) in less than 30 seconds. This process improves productivity and reduces freezer operating costs.

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**Why Lyco Cookers Make Superior Products!**

**The Problem**
Historically, cooking and cooling of pasta and rice was done in batch cookers with perforated baskets that held 200 lb. loads. Later, continuous rotary drum cookers carried 200 lb. of product between each pair of auger flights. In both cases that large mass was over-cooked on the outside and under-cooked inside.

**The Solution**
Hydro-Flow® is a patented method of agitation that has become a world class “Game Changer” for all of our cookers.

**30 IN. X 7 FT. CAPACITY TABLE:**

<table>
<thead>
<tr>
<th>Size (30 in. x 7 ft)</th>
<th>Min</th>
<th>5</th>
<th>6</th>
<th>7</th>
<th>8</th>
<th>9</th>
<th>10</th>
<th>11</th>
<th>12</th>
<th>13</th>
<th>14</th>
<th>15</th>
</tr>
</thead>
<tbody>
<tr>
<td>PPH</td>
<td>2,400</td>
<td>2,200</td>
<td>2,000</td>
<td>1,800</td>
<td>1,600</td>
<td>1,400</td>
<td>1,200</td>
<td>1,000</td>
<td>900</td>
<td>800</td>
<td>700</td>
<td></td>
</tr>
<tr>
<td>KG/HR</td>
<td>1,000</td>
<td>900</td>
<td>770</td>
<td>680</td>
<td>590</td>
<td>544</td>
<td>500</td>
<td>454</td>
<td>405</td>
<td>365</td>
<td>340</td>
<td></td>
</tr>
</tbody>
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A SMALLER 30° CLEAN-FLOW® BLANCHER/COOKER/COOLER

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SINCE 2007, CLEAN-FLOW HAS DEVELOPED THE REPUTATION AS “THE BEST PASTA, RICE AND VEGETABLE COOKER IN THE WORLD!”

**CLEAN-FLOW FEATURES:**
- PLC controlled recipe preload
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<th>Min 8</th>
<th>Min 9</th>
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<th>Min 12</th>
<th>Min 13</th>
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<tr>
<td>30in. x 7 ft</td>
<td>2,400</td>
<td>2,000</td>
<td>1,700</td>
<td>1,500</td>
<td>1,300</td>
<td>1,200</td>
<td>1,100</td>
<td>1,000</td>
<td>900</td>
<td>800</td>
<td>750</td>
</tr>
<tr>
<td>76.2 cm x 2.33 m</td>
<td>1.010</td>
<td>0.907</td>
<td>0.770</td>
<td>0.680</td>
<td>0.595</td>
<td>0.544</td>
<td>0.500</td>
<td>0.454</td>
<td>0.405</td>
<td>0.365</td>
<td>0.340</td>
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