



LYCO
Manufacturing, Inc.

THE *EXPERTS* IN INNOVATIVE
FOOD PROCESSING MACHINERY

30" CLEAN-FLOW[®]

CONTINUOUS BLANCHER COOKER/COOLER



A SMALLER 30" CLEAN-FLOW® BLANCHER/COOKER/COOLER

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.

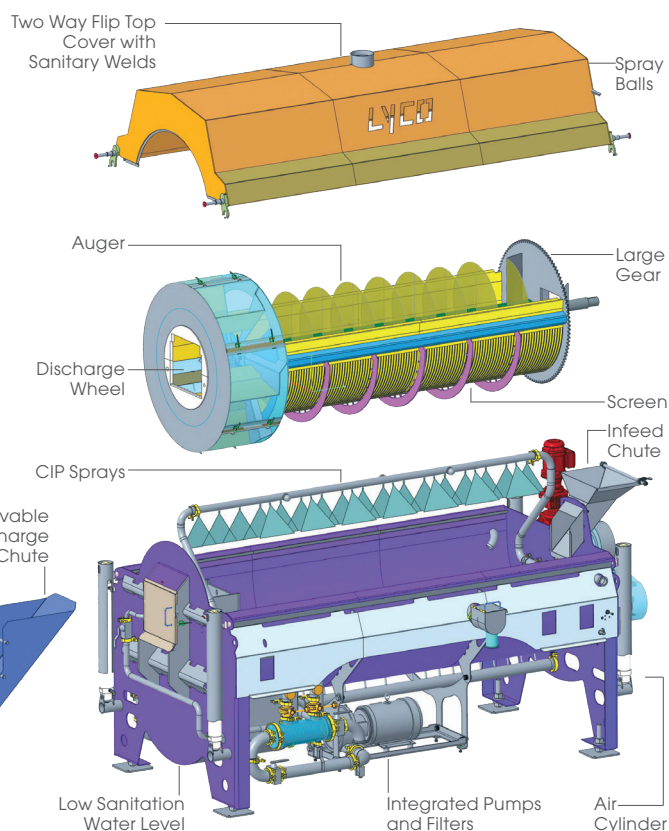
Lyco Manufacturing has over 50 years of experience making machinery for the food industry. We have sold more than 750 blanchers, cookers and coolers around the world. Our customers include 50 of the Top 100 producers in North America, who know us as experts in the heating and cooling of food products.

**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



SIMULTANEOUS INTERIOR CLEANING

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.



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.

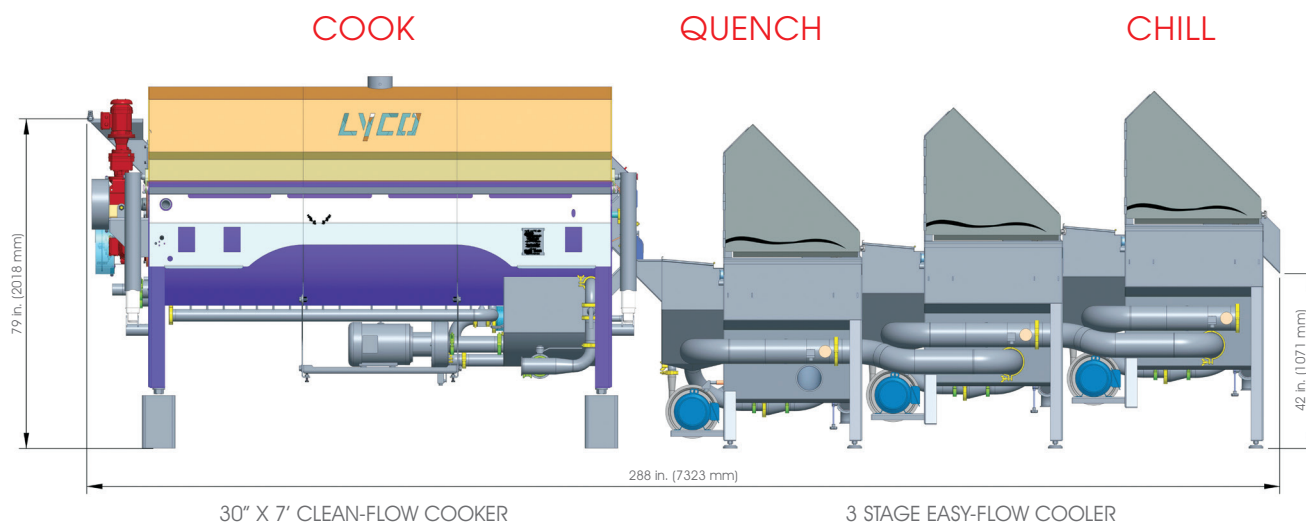


BENEFITS OF HYDRO-FLOW AGITATION:

- 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

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.

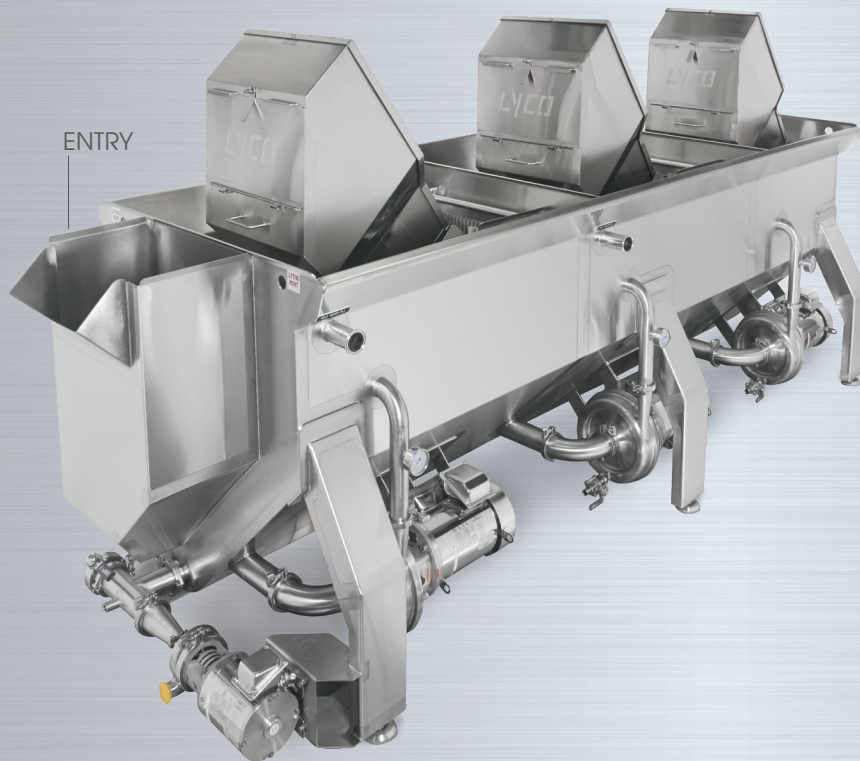


30 IN. X 7 FT. CAPACITY TABLE:

Size	Min	5	6	7	8	9	10	11	12	13	14	15
30 in. x 7 ft.	PPH	2,400	2,000	1,700	1,500	1,300	1,200	1,100	1,000	900	800	750
76.2 cm x 2.13 m	kg/hr	1,090	907	770	680	590	544	500	454	405	365	340

For more information visit: www.LycoMfg.com

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

For more information visit: www.LycoMfg.com

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