



**LYCO**  
*Manufacturing, Inc.*

THE **EXPERTS** IN INNOVATIVE  
FOOD PROCESSING MACHINERY

**DRY BEAN COOKER**





# **PRESSURE-FLOW® COOKER**

## **CHANGES THE WAY DRY BEANS ARE PROCESSED!**

Lyco Manufacturing has 50 years of experience making blanchers, cookers, and coolers for dry beans, pasta, rice, and vegetables. We are the leaders in this field, having sold over 750 machines 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.

**“PRESSURE-FLOW” IS THE RESULT OF 10 YEARS OF DEVELOPMENT WITH DIFFERENT FOOD PRODUCTS.**

### **BENEFITS:**

- Higher yield 67-71% moisture
- Reduce cook time 90%
- Uses less energy
- Uses less water
- Less water waste
- 50% less starch in water

### **50 in. x 13 ft. Size**

- 2 - 4 hour pre-soak
- Temperature 200°F - 250°F
- Cook time of 6 - 8 minutes

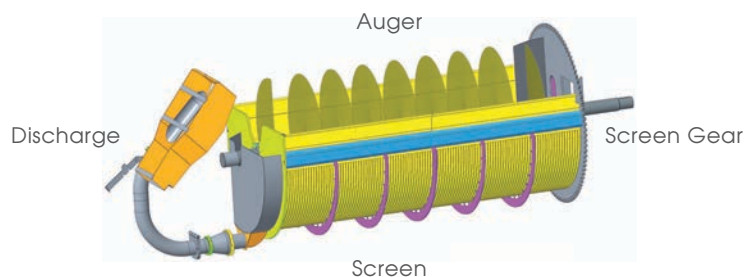
21 ft. long x 9 ft. wide x 17 ft. high • 25,000 lbs



## **INSIDE THE PRESSURE VESSEL**

While processing, the screen rests between 3:00 and 9:00 o'clock, containing the product between auger flights. During the cleaning process, the large gear at the end of the screen slowly rotates 360 degrees, exposing it inside and out.

The auger rotates at the same time, while the above spray manifold cleans everything simultaneously. This innovation effectively reduces cleanup time from hours to just minutes.



### **COMPONENTS:**

- |                                  |                          |
|----------------------------------|--------------------------|
| • 50 in. x 13 ft. Diameter Auger | • Wedge Wire Screen      |
| • Screen Gear for Cleaning       | • Gentle water discharge |

# HYDRO-FLOW® AGITATION

## THIS SYSTEM PRODUCES SUPERIOR PRODUCTS BECAUSE OF THE MACHINE DESIGN

Hydro-Flow® Agitation is Lyco's patented system for keeping product off the screen floor while it is being agitated and separated. On average, Rotary Drum Blanchers take 45 minutes to cook dry beans. A common problem with most auger systems is the overcooking of the outside and under cooking of the inside of the bean. Hydro-Flow Agitation eliminates the issue of handling product in one heavy dense mass, between flights.

### BENEFITS:

- Fully cooked beans
- Better Texture
- Higher productivity
- Energy Efficient
- Reduced damage/higher yields
- IQF Quality
- No retorting required
- Rugged reliable design



Hydro-Flow shown running Kidney Beans

### PRESSURE-FLOW SIZING CHART:

2 - 4 HOUR PRE-SOAK / 50 POUNDS PER CUBIC FOOT OF PRODUCT

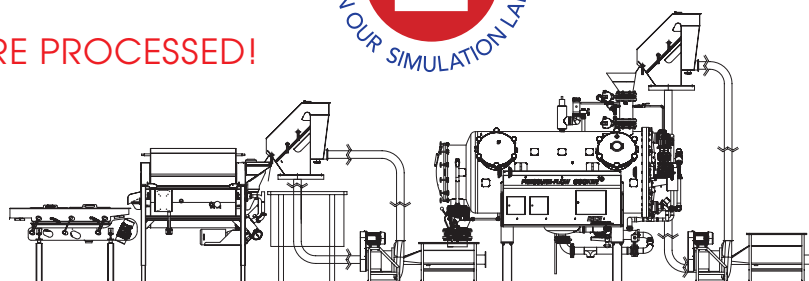
SIZE: 50 in. x 13 ft.	6 minutes	7 minutes	8 minutes	9 minutes	10 minutes
PPH	12,000	11,500	10,000	9,000	8,200
SIZE: 30 in. x 7 ft.	6 minutes	7 minutes	8 minutes	9 minutes	10 minutes
PPH	2,000	1,700	1,500	1,300	1,200

# PRESSURE-FLOW® COOKER LINE

## CHANGING THE WAY DRY BEANS ARE PROCESSED!

Lyco has a complete Pressure-Flow® Cooker Line setup in our laboratory. Send us your product and see the results for yourself.

Call 1-920-623-4152 for an appointment.



### SUGGESTED APPLICATIONS



KIDNEY

BLACK

PINTO

GARBONZO

SOY

NAVY

BLACK-EYED

LIMA



For more information visit: [www.LycoMfg.com](http://www.LycoMfg.com)





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## 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)

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