



LYCO
Manufacturing, Inc.

THE **EXPERTS** IN INNOVATIVE
FOOD PROCESSING MACHINERY

CLEAN-FLOW[®]

CONTINUOUS BLANCHER COOKER/COOLER



LYCO'S SUPERIOR SOLUTIONS

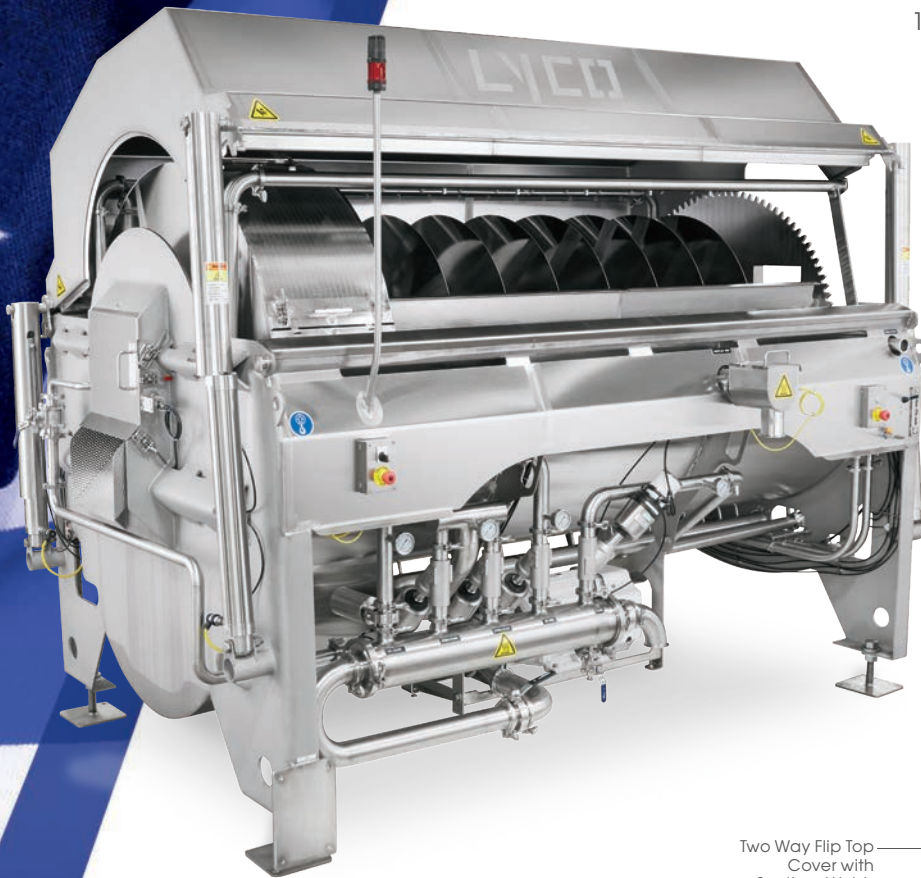
Lyco Manufacturing has over 50 years of experience years of making machinery for the food industry. Over 750 Blanchers, Cookers, and Coolers are being used by food companies around the world, including 50 of the Top

100 food companies in North America. Our latest designs named Clean-Flow® are called by customers:

"THE BEST PASTA, RICE AND VEGETABLE COOKER IN THE WORLD!"

CLEAN-FLOW FEATURES:

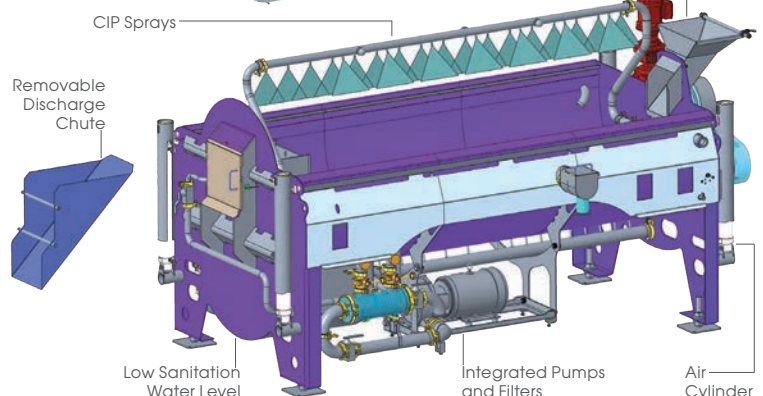
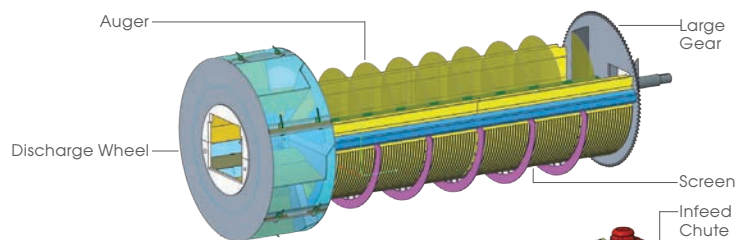
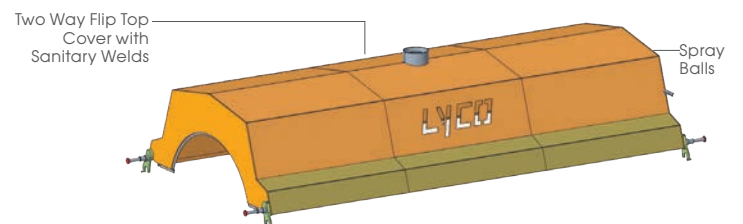
- Fully automated design
- Zero labor needed to run
- Sanitary design
- Mostly Self Cleaning
- Rapid clean-up
- Rapid Change-Over
- Very rugged design
- Virtually zero maintenance



THE WORLD'S MOST SANITARY DESIGN

Clean in Place manifold sprays located above the Auger, Screen and Tank clean everything at once as the auger and screen are slowly rotated 360 degrees cleaning inside and out.

This reduces clean-up time from hours to minutes allowing you to run several products a day.



WHY LYCO COOKERS MAKE SUPERIOR PRODUCTS!

THE PROBLEM

Historically, cooking and cooling of pasta and rice was done in batch cookers that have 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 undercooked inside.

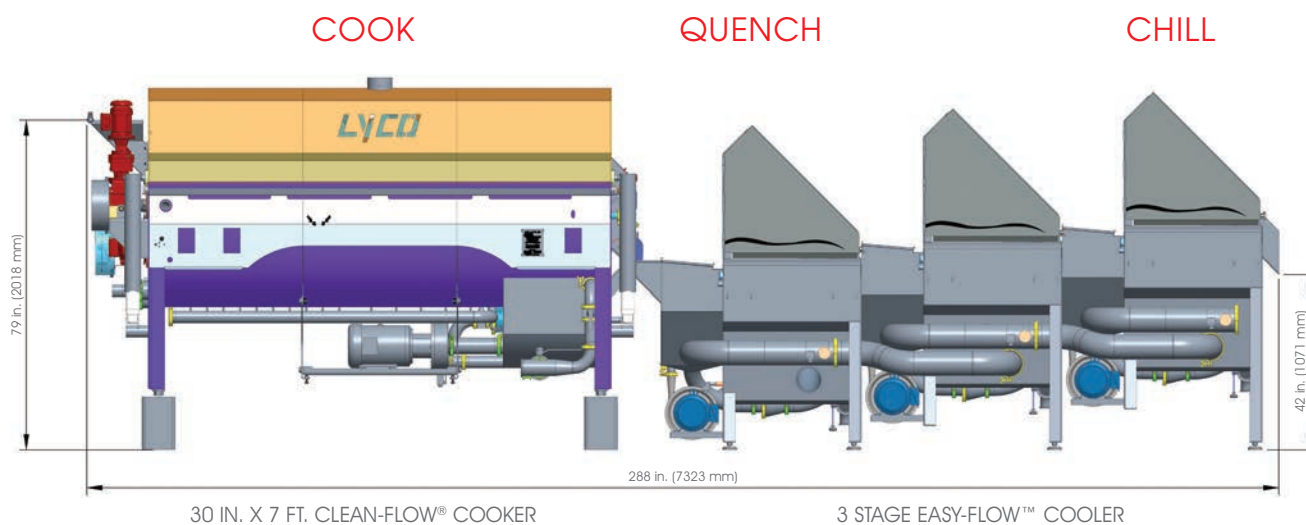
THE SOLUTION

Hydro-Flow® is a patented method of agitation that has become a world "Game Changer!"



HYDRO-FLOW AGITATION ACHIEVES THESE RESULTS:

- Perfectly cooks product
- Uniformly cooks product
- Reduces product damage
- Eliminates sticking and clumping
- Uses less electricity, and steam
- Uses much less water
- Increases yield as much as 15%
- Adjustable for different products



CLEAN-FLOW AVAILABLE SIZES:

Size	Min	5	6	7	8	9	10	11	12	13	14	15
30 in. (76.2 cm) x 7 ft. (2.13 m)	PPH	2,400	2,000	1,700	1,500	1,300	1,200	1,100	1,000	900	800	750
	kg/hr	1,090	907	770	680	590	544	500	454	405	365	340
40 in. (101.6 cm) x 7 ft. (2.13 m)	PPH	5,200	4,300	3,700	3,200	2,800	2,600	2,300	2,150	1,950	1,800	1,700
	kg/hr	2,360	1,950	1,678	1,450	1,270	1,179	1,043	975	885	816	771
50 in. (127 cm) x 10 ft. (3.05 m)	PPH	12,500	10,500	9,000	8,000	7,100	6,200	5,600	5,200	4,900	4,500	4,200
	kg/hr	5,670	4,765	4,085	3,628	3,220	2,815	2,540	2,360	2,225	2,040	1,905
50 in. (127 cm) x 13 ft. (3.96 m)	PPH	16,300	13,300	11,500	10,000	9,000	8,200	7,500	6,800	6,200	5,800	5,500
	kg/hr	7,392	6,035	5,215	4,535	4,085	3,720	3,400	3,085	2,812	2,630	2,494

EASY-FLOW™: THE WORLD'S FASTEST & SAFEST COOLER



3 Stage Easy-Flow™ Cooler

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

HOW IT WORKS

Product is fed through a chute where it is mixed with cold or chilled water. A Venturi Action device then carries the product up to a stationary dewatering screen without damaging the product. The pasta and rice temperature is lowered from 200°F (94°C) to 70°F (21°C) in less than 10 seconds.

The heat removed from the product can be used to preheat water going to the cooker.

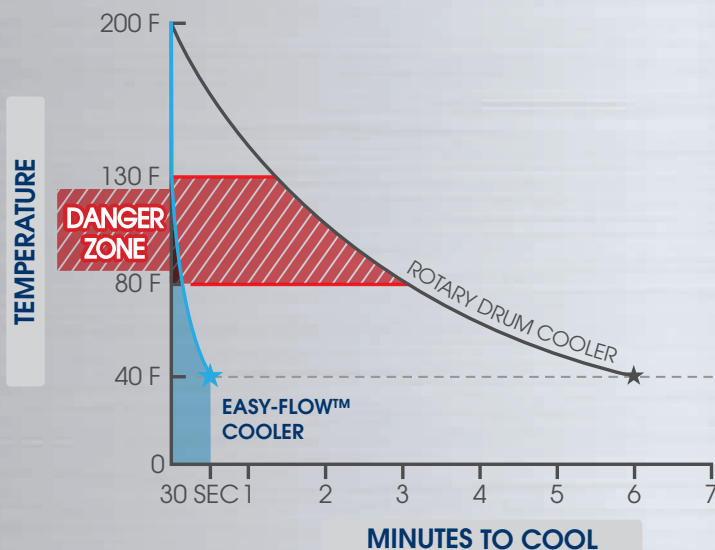
In the second and third stages the temperature is reduced from 70°F (21°C) to 40°F (4°C) or 50°F (10°C) in 20 seconds or less.

A SAFER DESIGN

The faster product can pass through the Bacterial Danger Zone (130°F-80°F / 54°C-27°C) the safer it will be.

HIGHER PRODUCTIVITY

Faster cooling also increases line productivity with less energy, less water and less waste water.



SUGGESTED APPLICATIONS



For more information visit: www.LycosMfg.com



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