



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

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

www.LycoMfg.com



THE EXPERTS IN INNOVATIVE
FOOD PROCESSING MACHINERY

**BLANCHERS
AND COOLERS**



INNOVATIVE BLANCHERS & COOLERS

LYCO MANUFACTURING, INC. HAS MORE THAN 50 YEARS OF EXPERIENCE MANUFACTURING COMMERCIAL FOOD PROCESSING MACHINES

Lyco revolutionized the canning industry by making all stainless machines. We have been the leading manufacturer of innovative Blanchers and Cookers ever since.

We've expanded from canning and freezing into pasta, rice, and dry beans, making state of the art changes every step of the way. Today we make the most sophisticated, energy-efficient Cookers and Coolers in the world.



60 in. (154.4 cm) Diameter x 16 ft. (4.88 m) Blancher



60 in. (154.4 cm) Diameter x 8 ft. (2.44 m) / 4 ft. (1.22 m) Cooker Cooler

SUGGESTED APPLICATIONS



For more information visit: www.LycoMfg.com

BLANCHERS/COOKERS

Rotary Drum Blanchers and Cookers are made in 36 in. (91.44 cm), 48 in. (121.92 cm), 60 in. (152.4cm), and 72 in. (182.88) diameters. The lengths range from 4 ft. (1.22 m) to 28 ft. (8.53 m)

Rotary Drum Blanchers and Cookers can operate with indirect heat, steam heated water, or direct steam heat. Our Vapor-Flow® Steam Blancher can switch from steam heat to water heat with the flip of a valve handle.

ROTARY DRUM BLANCHER/COOKER BENEFITS:

- Experience: 450 units sold worldwide
- Trunnion design eliminates shaft breakage
- Ideal for high volume applications
- New cylinder design allows for hummus cooking



HYDRO-FLOW® AGITATION

Increases capacity and ensures a uniform process by keeping the product suspended as it passes through the machine. The clumping of pasta is eliminated and product recovery is increased by 10% to 15%.

COMBINATION COOKER/COOLERS

ROTARY DRUM COOKER/COOLERS BENEFITS:

- Developed in 1994, with over 150 units sold
- No conveyors make a smaller footprint
- One CIP system cleans both hot and cold zones
- 40°F (4.4°C) final temperature is readily possible
- Removes BTU's ahead of freezers

CLEAN-FLOW®

NAMED "THE BEST PASTA COOKER IN THE WORLD",

Clean-Flow® Blancher/Cookers/Coolers are used in the prepared meals industry for cooking pasta, rice, and particulate vegetables. The main auger and wedgewire screen underneath the machine rotates 360 degrees during the Clean-In-Place mode, which is 98% self-cleaning.

CLEAN-FLOW® BLANCHER/COOKERS/COOLERS BENEFITS:

- Rapid change-over allows for multiple, different products to run throughout the day
- Hydro-Flow® Agitation uniformly processes products while maintaining zero clumping losses
- Recovery is 10% to 15% better than batch cook-quench-chill



50 in. (127 cm) x 10 ft. (3.05 m) Clean-Flow® Blancher

EASY-FLOW™

DEVELOPING BLANCHER DISCHARGE WATER PLENUM'S LED TO THE DISCOVERY OF SUPER-FAST PARTICULATE COOLERS.

This system cools most products in seconds and can have up to 4 Stages. Stage 1 is able to use 33°F (.5°C) chilled water or 55°F (12.7°C) well or city water to remove top-end heat. Additional stages lower product temperature further. Heat from the first stage can be captured and reused to pre-heat blancher water. Products being run on these coolers include pasta, rice, and all particulate vegetables.

Test cooling in our laboratory has proven that our system can lower the temperature of pasta and most particulate products in Stage 1 from 200°F (93.3°C) to 70°F (21.1°C) in under 10 seconds using 33°F (.5°C) chilled water.



6,000 PPH THREE STAGE COOLER BENEFITS:

- Three Stage Cooler cools rapidly
- Cools most items 200°F (93.3°C) to 40° F (4.4°C) in 30 seconds
- Save on refrigeration using 55°F (12.7°C) water in the first stage
- Available in 1, 2, 3, or 4 stage models



30,000 PPH "ICE BERG" COOLER BENEFITS:

- Small footprint. Approx. 4 ft. x 4 ft. x 8 ft. tall (1.22 m x 1.22 m x 2.44 m tall)
- Remove major BTU's ahead of freezers
- Lower freezer operating costs