



THE **EXPERTS** IN INNOVATIVE
FOOD PROCESSING MACHINERY

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

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THE **EXPERTS** IN INNOVATIVE

PLANT-BASED PROTEINS



PLANT-BASED PROTEIN MACHINERY

TRUST THE MANUFACTURER WITH MORE THAN 50 YEARS OF EXPERIENCE IN THE FOOD PROCESSING INDUSTRY

Lyco has developed the World's best food processing machinery for cooking and cooling dry beans, vegetables, and pasta. Since 1985, we have installed over 800 cookers that use water or steam heat atmospherically or under pressure.

CLEAN-FLOW®- THE WORLD'S MOST SANITARY CONTINUOUS COOKER!



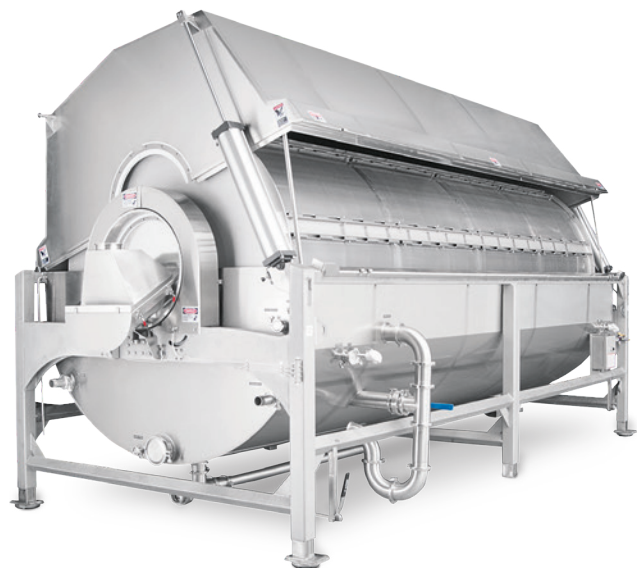
APPLICATIONS:

- First-In, first-out, continuous and uniform cooking
- Blanches and hydrates soy for tempeh and tofu
- Cooks garbanzos and split peas
- Quick change-over for allergens and non-allergens



TOFU TEMPEH GARBANZO BEANS SPLIT PEAS

VAPOR-FLOW®- THE ONLY ROTARY DRUM STEAM COOKER MADE!



APPLICATIONS:

- De-flavors split peas, beans, or lentils for pulse flours
- Creates best texture for plant-based protein ingredients
- A five log reduction is possible in this simple design
- First-in, first-out continuous uniform heat transfer
- Dual purpose cooking with water heat or steam heat



SOY BEANS GARBANZO BEANS SPLIT PEAS LENTILS

ROTARY DRUM WATER COOKER OR COOLER

INNOVATIVE ROTATING DRUM DESIGN GENTLY AGITATES PRODUCT

Lyco became a game-changer by eliminating cylinders with center shafts which were the weaknesses of blancher, cooker, and cooler designs in the early 1980's. The longest cylinder design grew from 16 ft. to 28 ft. which was critical for hydrating kidney, pinto, navy beans and black-eyed peas. Dry beans residence times varied from 45 to 60 minutes.

PASTEURIZERS AND COOLERS

Sausages links in packages of six to eight and pouches of soups, sauces, and meals have been heating and cooling in these machines since the late 1980's.



25 PSI PRESSURE-FLOW® COOKER

APPLICATIONS:

- De-flavors split peas, beans, or lentils for pulse flours
- A five log reduction is possible
- 90% self-cleaning speeds up change-over



SOY BEANS GARBANZO BEANS SPLIT PEAS LENTILS

LYCO'S TESTING LAB

APPLICATIONS:

- Conducts live water, steam, and pressure cooking tests
- See your product working in our machines
- We can help you determine new applications or recipes

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