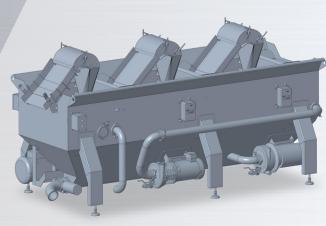


THE **EXPERTS** IN INNOVATIVE FOOD PROCESSING MACHINERY

EASY FLOW[™] 30 SECOND COOLER

VERY HIGH SPEED PARTICULATE COOLER

EASY-FLOW^M COOLER



THREE-STAGE COOLER

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 40-50°F/4-10°C IN 21 SECONDS

IT REALLY CAN COOL PASTA IN 30 SECONDS

...and it can cool many other foods just as quickly, from 200°F/94°C to 40°F/4°C in seconds:

HOW IT WORKS

Product is gently pulled into a patented venturi action water plenum, where it is mixed with cold or chilled water which rapidly removes heat. Product is then discharged across a dewatering screen to the next step which, may be more stages of Easy-Flow cooling.



- Tremendous efficiency
- Uniform cooling
- Reduces freezer costs
- Small footprint
- Easy-to-clean design





RICE



Use ambient city water or well water in first stage then REUSE heated water as preheated blancher makeup water for major energy savings!



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SUGGESTED APPLICATIONS