

LYCO'S COOKER / COOLER SIMULATOR

Our "Simulators" are working Rotary Drum Machines used to determine exact processing parameters for production sized machines. These units are capable of cooking and cooling raw, pouched, or packaged foods and can be tested in our laboratory or at your location.

LYCO Manufacturing, Inc.

THE ***EXPERTS*** IN INNOVATIVE FOOD PROCESSING MACHINERY

Lyco Manufacturing, Inc. is a world-leading producer of commercial cooking / cooling equipment for industrial food processors. Extensive application experience and process knowledge of the food industry is used in our innovative machinery designs. Lyco focuses on improving our customer's production processes and return on investment. Lyco's passion is developing the best customer aligned innovative food processing machinery in the world using lean manufacturing principles.

Founded in 1980 by owner and Chairman of the Board, David R. Zittel, Lyco Manufacturing is based in an 80,000 square foot facility located northeast of Madison, Wisconsin, USA.

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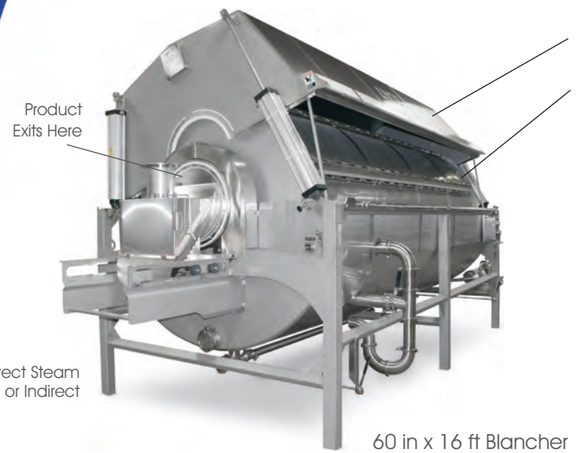
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ROTARY BLANCHERS, COOKERS, PASTEURIZERS, and COOLERS

ROTARY DRUM BLANCHERS & COOLERS

Lyco Manufacturing, Inc. has over 450 Lyco Rotary Drum Blanchers & Coolers in use worldwide. Rotary Drum Machine Cylinders feature 60" or 72" diameter augers covered with perforated "skin sheets" rotating together, half submerged in water. The Product enters and exits through gravity chutes with up to 200 lbs of fragile products gently handled per flight. Precisely controlled retention time and uniform temperatures equals quality.



60 in x 16 ft Blancher

BENEFITS:

- 2 to 60 Minute Retention
- USDA / MID Options
- Gentle Agitation
- Uniform Heating
- Uniform Cooling

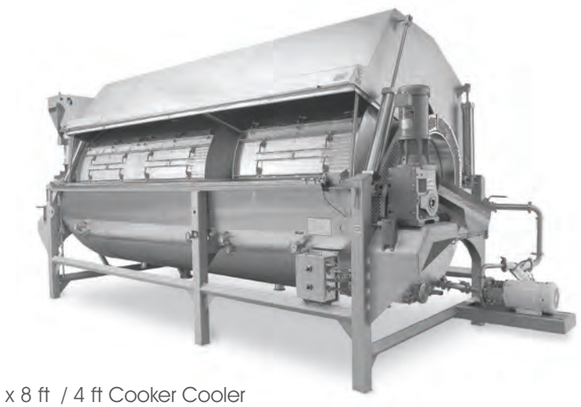
SUGGESTED APPLICATIONS



COMBINATION COOKER/COOLER

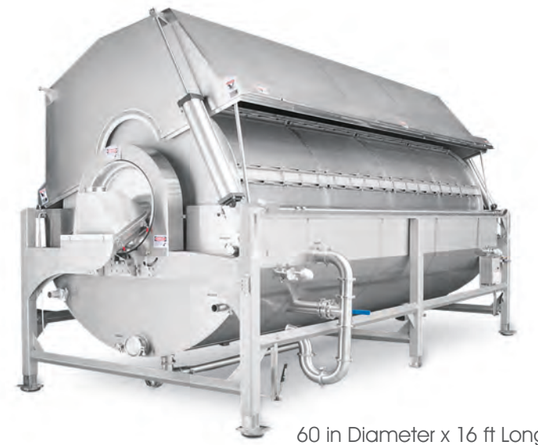
BENEFITS of combination machines:

- No conveyor between hot and cold units simplifies clean-up and maintenance
- Safer transfer from hot to cold zones in seconds
- Guaranteed 40˚ F product reduces freezer BTU load
- Experience: 175 Cooker/Coolers in operation



60 in Diameter x 8 ft / 4 ft Cooker Cooler

ROTARY DRUM "VAPOR FLOW" STEAM BLANCHER



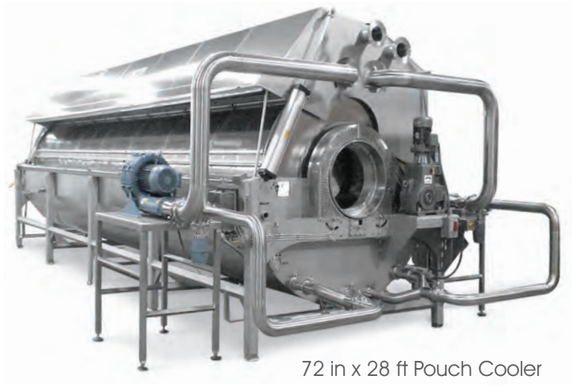
60 in Diameter x 16 ft Long "Vapor-Flow" Steam Blancher

In 1999, Lyco developed and patented the first Rotary Drum Steam Blancher, thus eliminating over and under cooked products associated with much larger belt systems.

BENEFITS:

- Uniform cooking
- Up to 3% higher recovery
- Reduced freezer load
- Easier to clean
- 50% less water used
- 50% smaller footprint
- No pumps required
- Much lower maintenance

ROTARY DRUM "PASTEURIZER & COOLER"



72 in x 28 ft Pouch Cooler

Lyco Manufacturing has 50 years of experience with USDA/MID approved designs for processing luncheon meats, single or packaged hot dogs, pouched bakery fillings, and soups.

BENEFITS of rotary drum designs over belt systems:

- Uniform cooling of packaged products
- No expensive belts to replace
- No belt damage to packages or pouches
- More sanitary design requires less cleaning
- Very low maintenance - Only 6 bearings
- Agitation cools 40% faster

HYDRO-FLOW AGITATION

Traditional rotary drum machines convey product resting on the bottom of the cylinder. This design flaw can lead to over and under cooked products.

Lyco's patented "Hydro-Flow" agitation keeps the product suspended and continuously moves product through the system allowing each item to receive the same cooking treatment whether individually or packaged. This agitation reduces cooling times by 40%.



Dry Beans



Packaged Hot Dogs