

L/CO
Manufacturing, Inc.

BLANCHERS & COOLERS





BLANCHER/COOKERS

Lyco Manufacturing, Inc. has more than 50 years of experience manufacturing commercial food processing machines and revolutionized the canning industry by making all stainless machines. Lyco has been the leading manufacturer of innovative Blanchers and Cookers ever since.

We've expanded from canning and freezing into pasta, rice, dry beans, poultry and hot dogs by 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.

ROTARY DRUM BLANCHER/COOKERS

Rotary Drum Blanchers and Cookers are made in 36", 48", 60", and 72" diameters in lengths from 4' to 28' long. They 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.

BENEFITS:

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



60 in Diameter x 16 ft Blancher



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 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 final temperature is readily possible
- Removes BTU's ahead of freezers



60 in x 8 ft / 4 ft Cooker Cooler

SUGGESTED APPLICATIONS



PASTA

DRY BEANS

PROTEINS

VEGETABLES

RICE

POTATOES

MEAT
PROCESSING

WASTEWATER

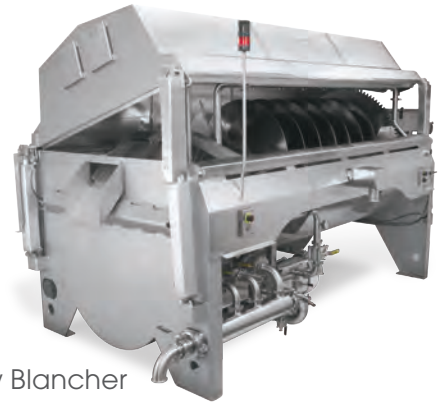
CLEAN-FLOW® BLANCHERS/COOKERS/COOLERS

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 wedge-wire screen underneath the machine rotates 360 degrees during the Clean-In-Place mode, which is 98% self-cleaning. Rapid change-over allows for multiple different products to run in a day.

BENEFITS:

- Zero clumping losses with Hydro-Flow
- Recovery is 10% to 15% better than batch CQC
- Products are uniformly processed with Hydro-Flow

50 in x 10 ft Clean-Flow Blancher



CLEAN-FLOW® XT COOKERS/COOLERS

Clean-Flow XT machines were developed to be the simplest and cleanest, pasta and vegetable cookers/coolers made. The auger fits tightly to the tank, and handles all particulate vegetables.

BENEFITS:

- Hydro-Flow Agitation increases pasta recovery up to 15%
- Hydro-Flow eliminates under and over cooking
- Water plenum discharge is self-cleaning
- One year ROI versus CQC or kettle systems, with no added labor

Clean-Flow Blanchers/Cookers/Coolers feature a revolutionary water driven Venturi Discharge System. This system acts like a pump, but doesn't have a pump with rotary vanes that could damage product. They are more sanitary and completely self-cleaning.



EASY FLOW WATER PLENUM COOLERS

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 chilled water or 55°F 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 one can lower the temperature of pasta and most particulate products in Stage 1 from 200°F to 70°F in under 10 seconds using 33°F chilled water.

6,000 PPH SINGLE STAGE COOLER

BENEFITS:

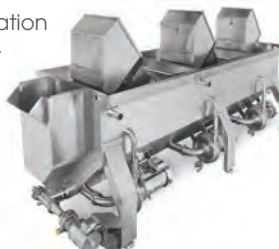
- Uniform cooling
- Runs many products in a day
- Increases productivity



6,000 PPH THREE STAGE COOLER

BENEFITS:

- Three Stage Cooler cools rapidly
- Cools most items 200°F to 40°F in 30 seconds
- Save on refrigeration using 55°F water in the first stage



30,000 PPH “ICE BERG” COOLER

BENEFITS:

- Small footprint (approx. 4' X 4' X 8' Tall)
- Remove major BTU's ahead of freezers
- Lower freezer operating costs



Lyco Manufacturing, Inc. offers a full line of world-class food processing equipment including:

- Peelers/Washers/Scrubbers
- Green Bean Equipment
- Wastewater/Process Screens
- Blanchers
- Cookers
- Pasteurizers
- Coolers



**THE EXPERTS IN INNOVATIVE
FOOD PROCESSING MACHINERY**

Lyco Manufacturing, Inc. is a recognized world-leading manufacturer of commercial food processing machinery. With over 50 years of experience, we have developed some of the most innovative, state-of-the-art processing machines in the world. We work with vegetables, pasta, rice, poultry, and hot dogs. 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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