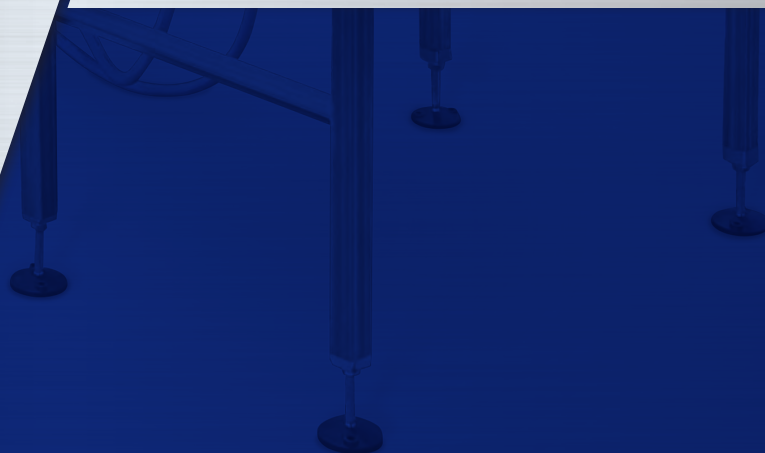




LYCO
Manufacturing, Inc.

THE EXPERTS IN INNOVATIVE

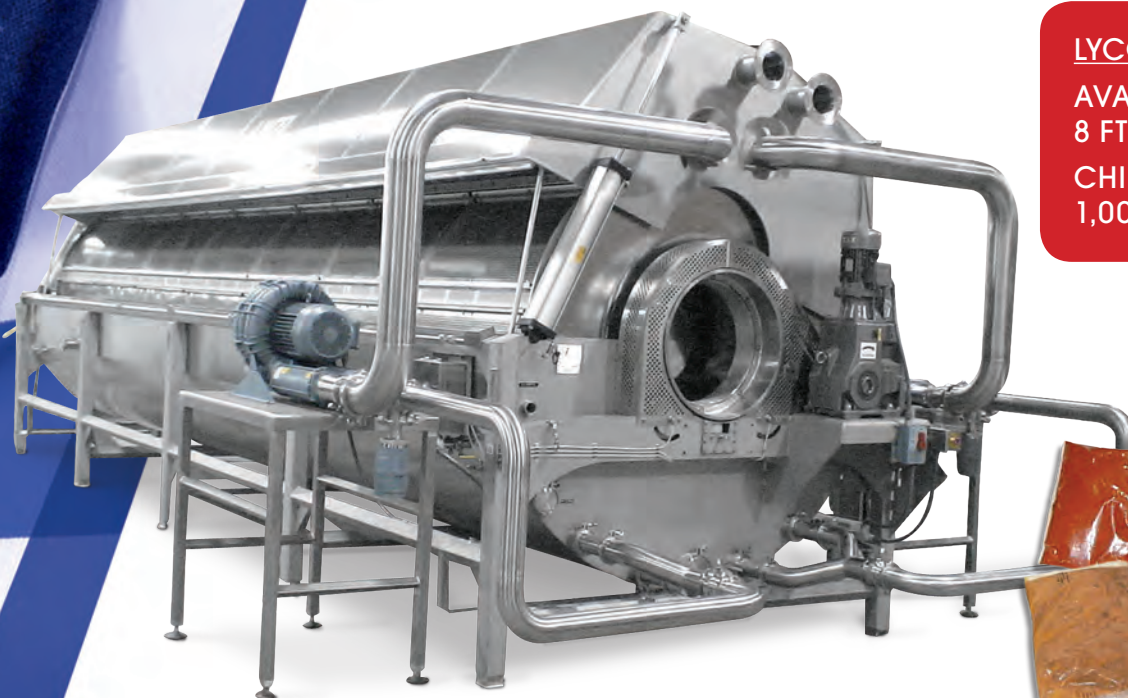
**CHILL-FLOW™
POUCH COOLER**





CUT BELT COOL TIMES IN HALF WITH GENTLE WATER SUBMERGED HYDRO-FLOW® ACTION

Food safety is improved as pouched product passes through the bacterial danger zone of 130°F (54.4°C) to 80°F (26.7°C) twice as quickly as conventional belt coolers or static water tank designs. We built and sold the first Lyco pouch cooler over 32 years ago, and it is still running reliably every day.



72 in. (182.88 cm) x 28 ft. (8.5344 m)

LYCO COOLER SPECS:

AVAILABLE LENGTHS:
8 FT. TO 28 FT.

CHILLING LINES:
1,000 TO 10,000 PPH



60 in. (23.62 cm) x 8 ft. (2.42 m) blancher

LYCO COOLERS

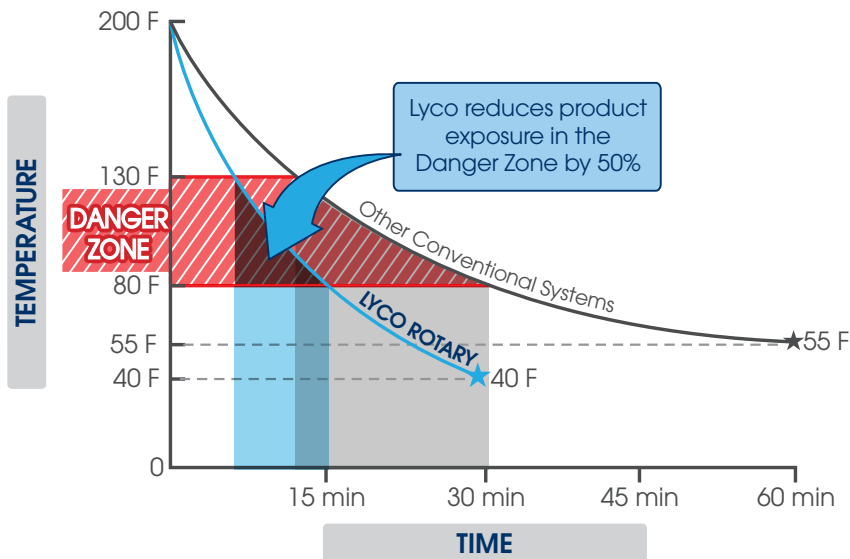
ADVANTAGES:

- Sanitary cleanable designs
- Infinite package configurations
- Cools to package center core
- Over 50 systems sold
- Half the length of belt coolers
- Almost zero maintenance



HOW IT WORKS

The open throat water-cushioned entry design of the Chill-Flow™ keeps pouches safely intact while being cooled. As they proceed through the rotary drum cooler, the pouches are totally submersed in water, then gently stirred and massaged using proprietary Hydro-Flow® technology. This method ensures product is quickly cooled all the way through to the center of the package. Larger pouches exit the machine via a belt and smaller ones through a discharge chute.



LYCO'S CHILL-FLOW™ COOLER DELIVERS REDUCED TIME IN THE BACTERIAL "DANGER ZONE"

The Food Safety & Inspections Service of the U.S. Department of Agriculture states that "excessive dwell time in the range of 130°F (54.4°C) to 80°F (26.7°C) is especially hazardous...cooling between these temperature control points should be as rapid as possible."

PRODUCT RUN DATA

Product	Pouch Weight	Temperatures	Cooling Time
Black Beans	8 lb. (3.6 kg)	80°F (82°C) to 40°F (4.5°C)	90 min.
Light Broth	9 lb. (4.1 kg)	175°F (79.5°C) to 40°F (4.5°C)	25 min.
Pinto Beans	8 lb. (3.6 kg)	190°F (88°C) to 40°F (4.5°C)	42 min.
Refried Beans	5 lb. (2.3 kg)	200°F (93°C) to 65°F (18°C)	45 min.
BBQ Sauce	10 lb. (4.5 kg)	195°F (90.5°C) to 89°F (32°C)	21 min.
Salsa	6 lb. (2.7 kg)	190°F (88°C) to 98°F (37°C)	20 min.
Clam Chowder	8 lb. (3.6 kg)	180°F (82°C) to 100°F (38°C)	17 min.
Pizza Sauce	6 lb. (2.7 kg)	190°F (88°C) to 100°F (38°C)	32 min.

For more information visit: www.LycoMfg.com



SEE FOR YOURSELF WITH YOUR OWN PRODUCTS!

Lyco's Chill-Flow™ Simulator can test your product at your plant or at our Product Development Center. Full size simulators duplicate and predict actual process results very accurately.



**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

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