



**LYCO**  
*Manufacturing, Inc.*

THE *EXPERTS* IN INNOVATIVE  
FOOD PROCESSING MACHINERY

**EASY-FLOW™ COOLER**

VERY HIGH SPEED PARTICULATE COOLER



## HOW IT WORKS

Product is conveyed into the cooler in feed hopper then up to a dewatering screen. The innovative Lyco design does not damage product. One stage of cooling may be used to just "stop the cook." Other more difficult to cool applications may require two, three or four stages.

### SUGGESTED APPLICATIONS



SPAGHETTI

PASTA

DRY BEANS

PROTEINS

VEGETABLES

RICE

POTATOES

## BENEFITS

- Capacities from 200 PPH to 30,000 PPH
- Rapid cooling in a small footprint
- Cooling times are dramatically lower
- Consistent uniform results
- Open, sanitary, easy-to-clean design

## TYPICAL RESULTS

Many products can be cooled from 200 F/94 C to 40 F/4 C in seconds as shown below.

### 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



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