



LYCO
Manufacturing, Inc.

THE *EXPERTS* IN INNOVATIVE
FOOD PROCESSING MACHINERY

CLEAN-FLOW[®]

CONTINUOUS BLANCHER/COOKER/COOLER



CLEAN-FLOW® – THE WORLD’S BEST BLANCHER/COOKER/COOLER

Lyco Manufacturing has over 50 years of experience making machinery for the food industry. We have sold more than 800 blanchers, cookers, and coolers around the world. Our customers include 50 of the Top 100 food producers in North America, who know us as experts in the heating and cooling of food products.

MORE THAN 100 CLEAN-FLOW® SYSTEMS ARE CURRENTLY OPERATING THAT MEET IMPROVED READY-TO-EAT STANDARDS.

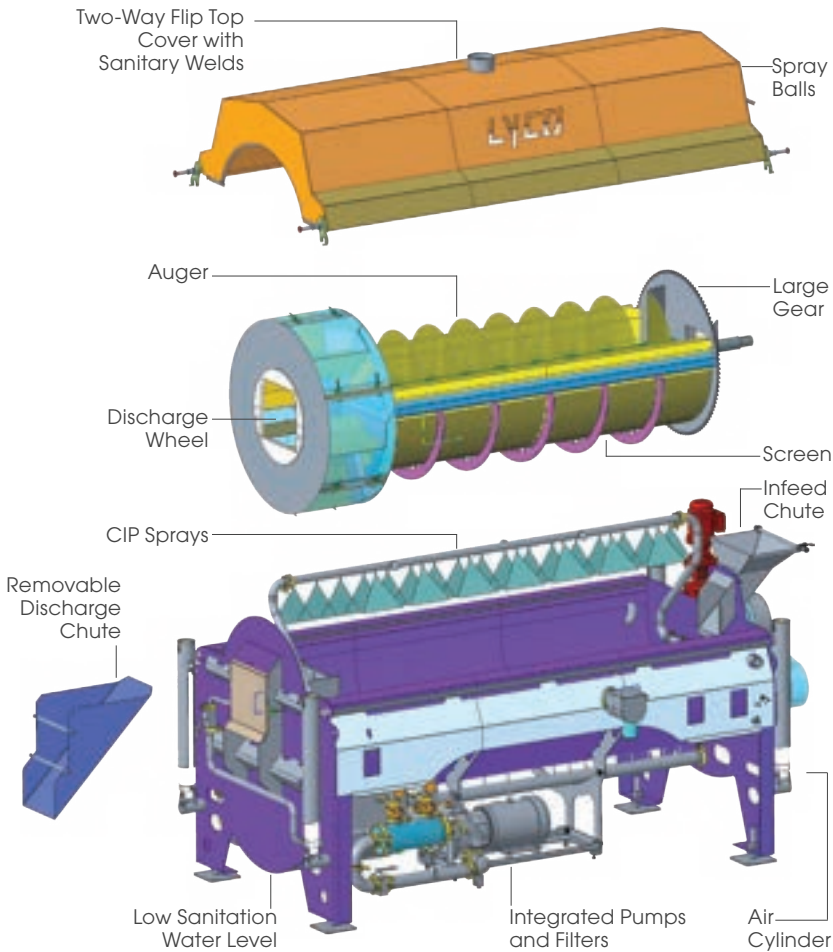


30 in. (76.2 cm) x 7 ft. (2.13 m) Clean-Flow® Cooker

CLEAN-FLOW® BLANCHER SIZING CHART (50 PCF)

Size	Min	8	9	10	11	12	13	14	15
30 in. x 7 ft. 76.2 cm x 2.13 m	PPH	1,500	1,300	1,200	1,100	1,000	900	800	750
40 in. x 7 ft. 101.6 cm x 2.13 m	PPH	3,200	2,800	2,600	2,300	2,150	1,950	1,800	1,700
50 in. x 10 ft. 127 cm x 3.05 m	PPH	8,000	7,100	6,200	5,600	5,200	4,900	4,500	4,200
50 in. x 13 ft. 127 cm x 3.96 m	PPH	10,000	9,000	8,200	7,500	6,800	6,200	5,800	5,500
60 in. x 13 ft. 152.4 cm x 3.96 m	PPH	17,500	16,800	14,900	13,200	12,500	11,500	10,500	9,800

FASTER MORE THOROUGH CLEANING



CLEAN-FLOW® IS 95% SELF-CLEANING

Lyco's Clean-Flow has Hydro-Flow® Agitation to keep products suspended and gently turning over, virtually eliminating damage to achieve uniform process results.

During CIP, a large gear simultaneously rotates the auger, wedge-wire screen, and discharge wheel repeatedly until the system is clean inside and out.

In contrast, conventional cooker designs use augers that are surrounded by round hole perforated screens and are a challenge to clean. Fragile product can be damaged as it is moved or transported across perforations. The heavy, dense, mass of product is often over-cooked on the outside and under-cooked on the inside.

CLEAN-FLOW® IS THE KEY TO IMPROVING PRODUCT AND FASTER SANITATION!

DRY BEAN/PLANT BASED PROTEINS APPLICATIONS

HYDRATE | COOK | BLANCH | DE-FLAVOR

The best solution for plant-based proteins, vegetables, grains, pastas and ready-to-cook items.

SUGGESTED APPLICATIONS



KIDNEY

BLACK

PINTO

GARBANZO

SOY

BLACK-EYED

NAVY

SPLIT PEA



For more information visit: www.LycoMfg.com

HYDRO-FLOW® AGITATION

**UP TO 15% HIGHER YIELDS ON PASTA!
QUALITY IS GREATLY IMPROVED!**

- No sticking
- No clumping
- No damage
- No losses



LYCO'S PRODUCT COOLERS

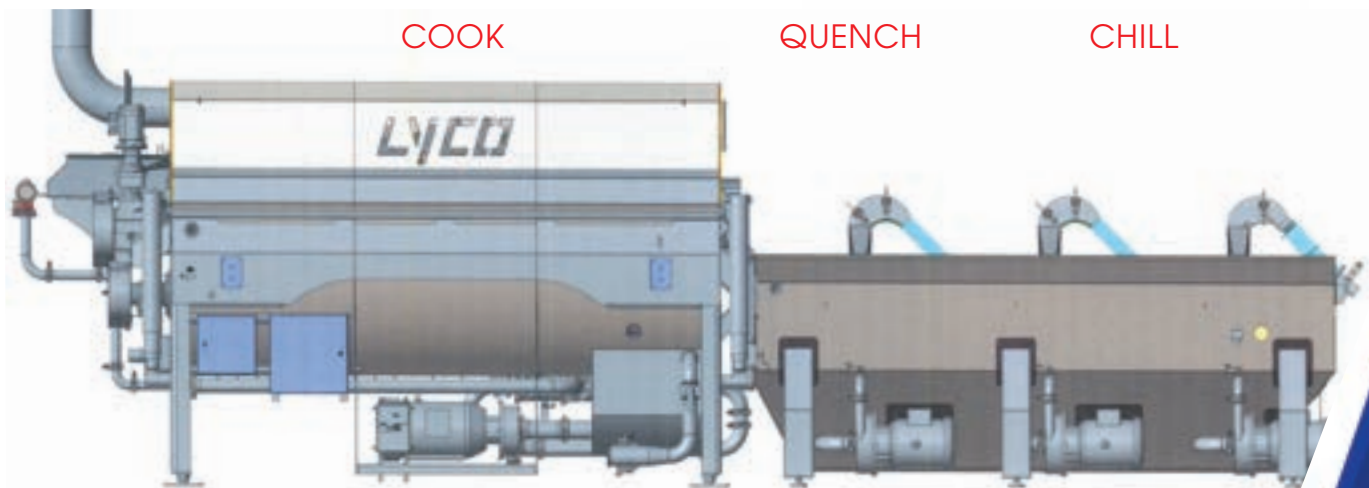
CLEAN-FLOW® COOLERS

Faster Cooling: cool difficult products to under 40°F in minutes, not hours.



EASY-FLOW™ COOLERS

Rapid Change Over: cool many items to 40°F in less than 20 seconds.



30 IN. X 7 FT. CLEAN-FLOW® COOKER

3 STAGE EASY-FLOW™ COOLER

EXPERT FOOD PROCESSING & TECHNOLOGY



COMPLETELY AUTOMATED CONTROL SYSTEMS

- Touch Screen HMIs
- Process Displays
- Data Logging
- VFDs for control
- Alarm's for control
- Alarms with History
- Allen-Bradley PLCs
- Process Documentation
- UL Panel Option
- Washdown Sensors

LYCO'S LABORATORY

LYCO ROTARY DRUM SIMULATOR

Lyco has been testing cooking and cooling processes in our Lab since the early 1990's. We rent simulators to customers so they can develop their own processes.



Send us your product and see the results for yourself. Call 920-623-4152 to schedule your appointment. For more information visit: www.LycoMfg.com



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 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

For more information visit: www.LycoMfg.com

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