



CASE STUDY



Diverse Line Improves Quality and Yields for RTE Meal Producer

- Increased output while maintaining ideal quality for potatoes
- Can also be used to process pasta and rice

Overview – A better machine for superior results

A leading producer of RTE meals for the European market was searching for a cooking system that could help them increase the yields of their staple product – mashed potatoes. They researched manufacturing companies in Europe but couldn't find a supplier to meet their requirements. They toured the US searching for a company they could trust to deliver reliable equipment that could maintain the supreme firmness and texture their staple products required. In addition, they wanted a system with the flexibility to also cook and chill pasta, rice and vegetables in large volume.

Opportunity – Lyco provides the ideal blanching/cooking/cooling system

After meeting the food producer, the Lyco team had the perfect solution in mind. They combined their Clean-Flow® blancher with their Temper-Flow® cooker. After the CleanFlow brought the potatoes to a prescribed precooked state, an incline would then feed the potatoes into the TemperFlow. The heat load in its chamber could be precisely managed to produce a potato that would reach a fully cooked state throughout, without any portion becoming overcooked – ensuring the full potato could be used for meal preparation. The full system also provided the ability to divert any food product into an Easy-Flow cooler for chilling to 40°F, enabling high-capacity production of pasta, rice and vegetables.

Results – 3,000 lbs. of perfectly cooked potatoes every hour

- Conservatively, the customer can expect a 10% improvement in yield on pasta and rice.
- Projected 20% improvement for potato yield – since they are no longer in water, smaller potatoes will not turn mushy as the larger potatoes continue cooking.
- Lyco is providing comprehensive training and support to help the customer take full advantage of the system's production and programming capabilities.
- This end-to-end solution ensures uniform processing for multiple food applications.