

SANITARY ACCURATE FEED SYSTEM

LYCO FEED SYSTEMS FEATURE STAINLESS STEEL SUBFRAMES FOR SANITATION AND LOWER MAINTENANCE

These sanitary hoppers used with variable speed electromagnetic feed conveyors precisely controls food line flow rates. This eliminates damage and provides uniform products for short goods pasta, rice, dry beans, and more.

Pallet size
24 cu. ft. hopper
All electric drive

3 cu. ft.
hopper

12 cu. ft.
hopper



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 experts 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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THE **EXPERTS** IN INNOVATIVE
FOOD PROCESSING MACHINERY

CLEAN-FLOW®

CONTINUOUS BLANCHER/COOKER/COOLER



CLEAN-FLOW® – THE WORLD’S BEST BLANCHER/COOKER/COOLER, MADE IN THE U.S.A.



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

Lyco Manufacturing has more than 50 years of experience making machinery for the food industry. We have sold more than 900 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.

BUILT TO BE THE BEST

- Reduced sanitation time
- Faster product changeover

HYDRO-FLOW® AGITATION

PATENTED PROCESS COOKS EACH PARTICLE TO PERFECTION.

10-15% INCREASE IN PASTA AND RICE YIELDS

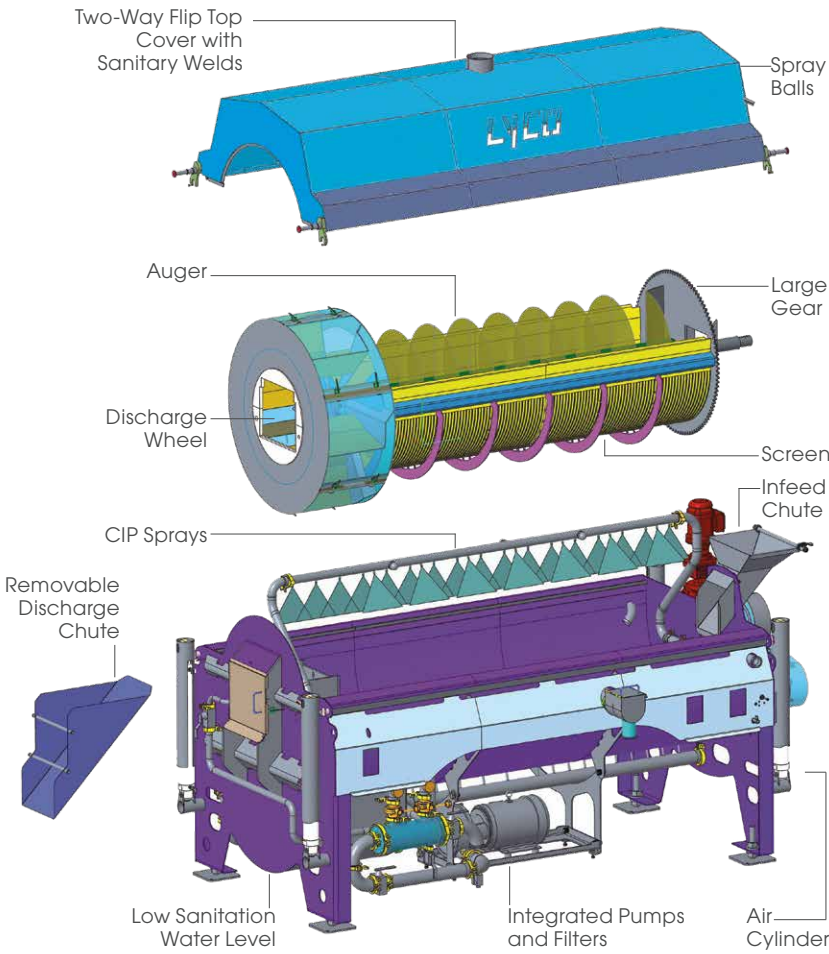
- No sticking
- No clumping
- No damage
- No losses



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

QUICK PRODUCT CHANGE-OVER



CLEAN-FLOW® IS 99% SELF-CLEANING!

Lyco has engineered this clean-in-place system to reduce labor with an exceptionally efficient and thorough cleaning process.

Cleaning times are reduced as the interior moving parts, auger screen, and discharge wheel are combined into a single assembly. This assembly is rotated by a powerful gear, which exposes it to cleaning sprays from above with each revolution. The number of revolutions can be modified to ensure thorough cleaning of both interior and exterior surfaces, even for challenging and heavy materials.

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

AUTOMATION BENEFITS:

- Allen-Bradley PLC touch screens simplify operations
- Automated fill water control reduces labor and energy consumption
- Make-up water control reduces steam usage
- Easy control of CIP process, Hydro-Flow agitation, and optional infeed flume

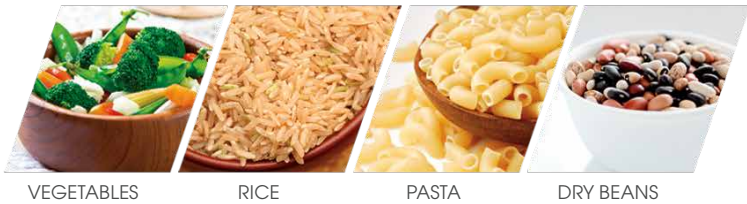


FLOW-METER FOR MAKE-UP WATER



CLEAN-IN-PLACE, HYDRO-FLOW® AND INFEED SYSTEMS

SUGGESTED APPLICATIONS



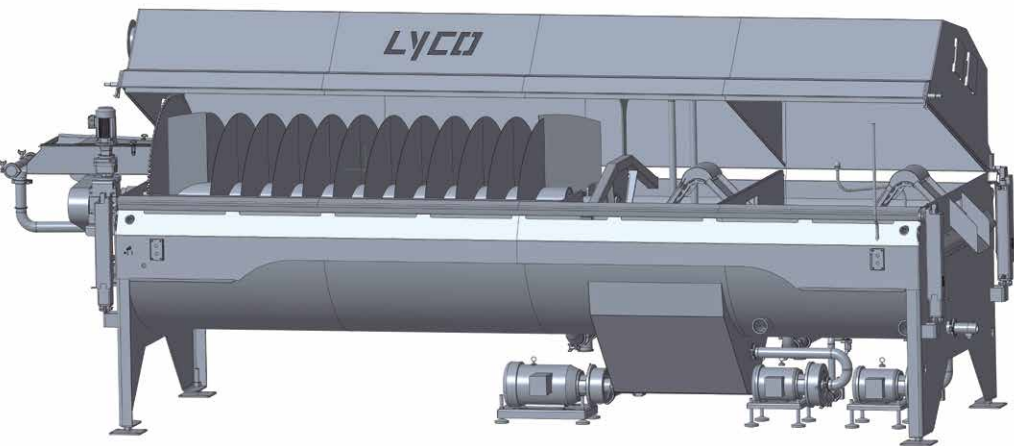
VEGETABLES RICE PASTA DRY BEANS



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COMBINATION COOKER-COOLERS

LYCO COOKER WITH SINGLE-STAGE COOLER. COOLS DOWN TO 70°F/21°C IN SECONDS



- Rapid cooling stops the cook.
- Ideal solution for rice and durable pastas
- One common CIP system saves space and time

CLEAN-FLOW COOKER + THREE-STAGE EASY-FLOW COOLER WITH QUENCH



COOK ZONE

COOL ZONE

- Fastest 30-second cooling
- Energy-saving
- Best solution for rice and pastas
- Saves space and time

CLEAN-FLOW COOKER / CLEAN-FLOW COOLER. COOLS DOWN TO 40°F/4.5°C



COOK ZONE

COOL ZONE

- 95% self-cleaning machines
- Reduced cleaning hours
- Controls precise cooling times
- Lower cooling temperatures