



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

For more information visit: [www.LycoMfg.com](http://www.LycoMfg.com)

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THE **EXPERTS** IN INNOVATIVE

**DRY BEANS/PLANT  
BASED PROTEINS**







## DRY BEAN/PLANT BASED PROTEINS

### APPLICATIONS



KIDNEY

BLACK

PINTO

GARBANZO



SOY

BLACK-EYED

NAVY

SPLIT PEA



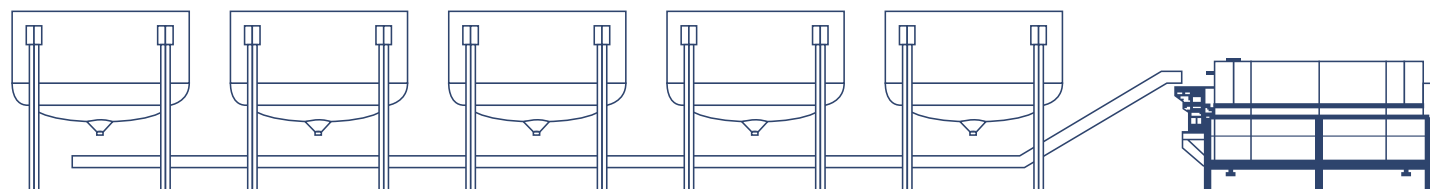
60 in. (152.4 cm) diameter x 16 ft. (4.88 m) Water or Steam-only Blancher

Trust the company that has over 50 years experience in dry bean processing and has more Cookers running dry beans than any other manufacturer in North America.

Early dry bean processing lines were comprised of tanks, where beans were soaked for up to 24 hours. They were then conveyed to rotary drum blanchers for a short blanch.

Today, the same cookers using only steam-heat can be used for de-flavoring beans.

## LYCO SOAK/BLANCH DRY BEAN SYSTEM



## THE NEXT GENERATION OF DRY BEEN PROCESSING WAS CONTINUOUS ATMOSPHERIC HYDRATION



(2) 24 ft. (7.32 m) Rotary Drum Dry Bean Blanchers

Continuous hydration requires an average total retention time of 45 minutes in 24 ft. (7.32 m) blanchers to achieve 10,000 to 15,000 PPH of hydrated product. The benefits to this approach over the soak process are:

- Higher volume
- Higher quality
- Error-free automation
- Reduced water usage

## FOR CANNED BEANS, IQF BEANS, AND HUMMUS

- Dramatic quality improvement
- Fully automated to be error free
- Reduce water consumption
- 15,000 PPH capacities available
- Sanitary design reduces labor
- Major reduction in wastewater

## THE THIRD LEAP FORWARD IN DRY BEEN PRODUCTIVITY WAS CONTINUOUS PRESSURE COOKING

Lyco's continuous pressure cookers operate under 15 PSI or over 25 PSI and achieve these benefits:

- Cook time reduced from 45 to 8 minutes
- Cooker space reduced from 48 ft. (14.63 m) to 14 ft. (4.2672 m)
- Quality is greatly improved
- Water usage is further reduced

## PLANT-BASED PROTEIN

Operations will benefit from Lyco's 50 years of experience making more than 750 water cookers, steam cookers, and pressure cookers knowing that each process is used in this new industry.



Send us your raw product and we can show you actual process results in our Laboratory.

For more information visit: [www.LycoMfg.com](http://www.LycoMfg.com)

