



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



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LYCO
Manufacturing, Inc.

THE EXPERTS IN INNOVATIVE

SOUS VIDE

PACKAGED/POUCHED
COOKING/COOLING SYSTEMS



REDUCE BELT OR TANK SYSTEMS & COOKING AND COOLING TIMES IN HALF WITH GENTLE WATER SUBMERGED HYDRO-FLOW® ACTION

Benefits of Sous Vide Cooking:

- Tender and tasty product, with a better uniform texture.
- Colors retained with little or no salt required.
- Minimal loss of moisture and weight.
- Preservation of flavor.
- Repeatable - uniform results.
- Nutrients are preserved as water-soluble minerals are not lost in cooking water.



Sous Vide cooking - uniform, hands-off cooking in half the time. Pouches are convenient, portable, and environmentally friendly.

WHY LYCO CHILL-FLOW™ FOR SOUS VIDE PROCESS?

- Packaged product is fully submerged in water.
- Temperature maintained within +/- 2°F.
- Recipe management systems ensure repeatable process.
- Can process wide range of products, package sizes and capacities.
- Complete test Kitchen to aide in developing the proper process parameters.
- Continuous First in/First out process control.
- Fully automated, no manual labor required.

HOW IT WORKS

Product is fed from a belt conveyor and enters water gently. The cooking zone is heated to desired temperature within +/- 2°F, and product is submersed in water as it proceeds through the rotary drum for set retention times. Product is gently stirred and massaged using proprietary Hydro-Flow® technology, that ensures 100% uniformity. Product then exits onto a transfer belt into the cooler. The cooler works exactly like the cooker except it uses chilled water for cooling products to 40°F.



(2) 72 in. x 12 ft. Chill-Flow™

SIMULATOR/TEST UNIT

SIMULATOR TESTING HAS SAVED CUSTOMERS MILLIONS OF DOLLARS.

- Simulator testing accurately determines your processing times.
- Testing can be done in your plant or in Lyco's Laboratory.
- Unit can heat or cool a variety of products from small packets to large pouches and tubs.



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