

**LYCO**  
*Manufacturing, Inc.*

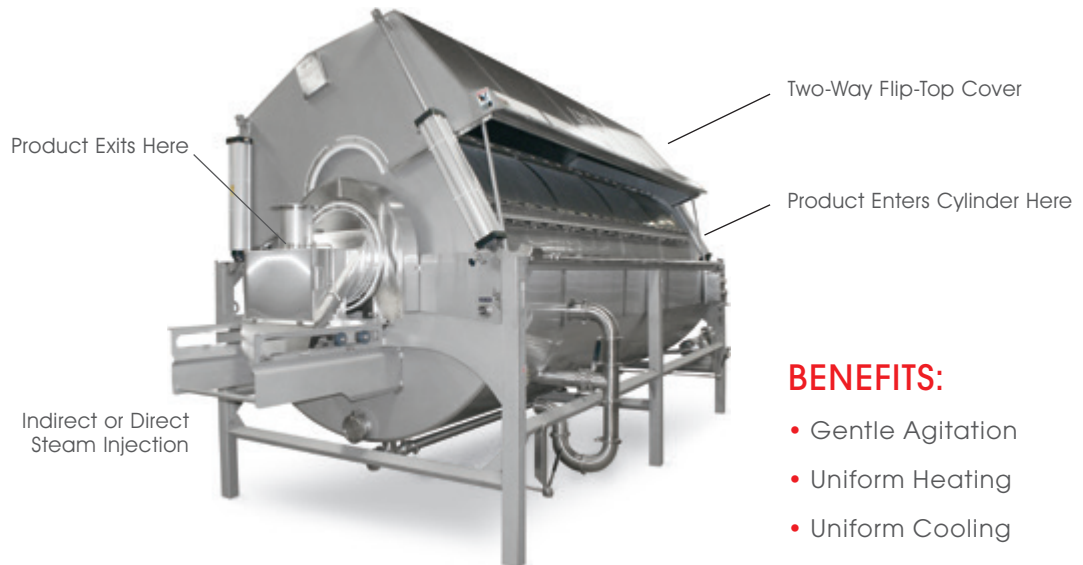
THE EXPERTS IN INNOVATIVE  
FOOD PROCESSING MACHINERY

**ROTARY DRUM  
BLANCHERS, COOKERS,  
PASTEURIZERS AND COOLERS**

## BLANCHERS & COOLERS

LYCO MANUFACTURING, INC. HAS OVER 450 LYCO ROTARY DRUM BLANCHERS & COOLERS IN USE WORLDWIDE.

Rotary Drum Machine Cylinders feature 60 in. (153.4 m) or 72 in. (182.88 m) diameter augers covered with perforated "skin sheets" rotating together, half submerged in water. The Product enters and exits through gravity chutes with up to 200 lbs of fragile product gently handled per flight. Precisely controlled retention time and uniform temperatures equals quality.



60 in. (154.4 cm) x 16 ft. (4.88 m) Blancher

### BENEFITS:

- Gentle Agitation
- Uniform Heating
- Uniform Cooling
- 2 to 60 Minute Retention

### SUGGESTED APPLICATIONS



## COMBINATION COOKER/COOLER

### BENEFITS OF COMBINATION MACHINES:

- No conveyor between hot and cold units simplifies clean-up and maintenance
- Safer transfer from hot to cold zones in seconds
- Guaranteed 40° F (4.4° C) product reduces freezer BTU load
- Experience: 175 Cooker/Coolers in operation



60 in. (154.4 cm) Diameter x 8 ft. (2.44 m) / 4 ft. (1.23m) Cooker Cooler



## VAPOR FLOW® STEAM BLANCHER



60 in. (154.4 cm) Diameter x 16 ft. (4.88 m) Long Vapor-Flow® Steam Blancher

IN 1999, LYCO DEVELOPED AND PATENTED THE FIRST ROTARY DRUM STEAM BLANCHER.

Eliminating over and under cooked products associated with much larger belt systems.

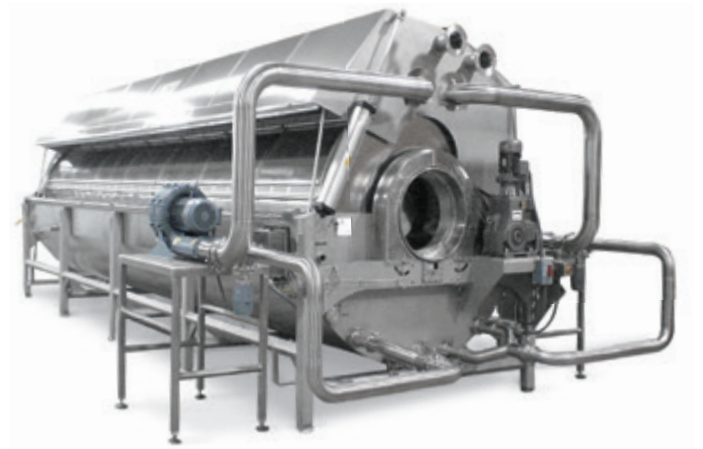
### BENEFITS:

- Uniform cooking
- Up to 3% higher recovery
- Reduced freezer load
- Easier to clean
- 50% less water used
- 50% smaller footprint
- No pumps required
- Much lower maintenance

## PASTEURIZER & COOLER

### BENEFITS OF ROTARY DRUM DESIGNS OVER BELT SYSTEMS:

- Uniform cooling of packaged products
- No expensive belts to replace
- No belt damage to packages or pouches
- More sanitary design requires less cleaning
- Very low maintenance - Only 6 bearings
- Agitation cools 40% faster



72 in. (182.88 cm) x 28 ft. (8.53 m) Pouch Cooler

## HYDRO-FLOW® AGITATION

LYCO'S PATENTED HYDRO-FLOW® AGITATION KEEPS PRODUCT SUSPENDED & CONTINUOUSLY MOVES IT THROUGH THE SYSTEM.

Traditional rotary drum machines convey product resting on the bottom of the cylinder. This design flaw can lead to over and under cooked products. With Lyco's Hydro-Flow® each item receives the same cooking treatment whether individual or packaged. This agitation reduces cooling times by 40%.

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



Dry Beans



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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