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
TRUST LYCO’S 50 YEARS OF INDUSTRY-LEADING EXPERIENCE IN DRY BEAN PROCESSING.

Lyco’s numerous design and process innovations have increased production, improved sanitation and provided uniform product results. The best solution for your hummus line is the best dry bean cooker in the world…. made by Lyco!

**PRESSURE-FLOW® CONTINUOUS PRESSURE COOKER**

Pressure-Flow® features a distinctive self-cleaning design for the inside of the machine. Gentle agitation provided by Lyco’s unique Hydro-Flow® system eliminates under- and over-cooking with high quality, uniform product.

**HYDRO-FLOW® AGITATION**

Hydro-Flow® Agitation keeps dry beans held in suspension as they move through the cooker achieving perfectly uniform results.

**ADVANTAGES OF PRESSURE COOKING VERSUS ATMOSPHERIC COOKING**

Benefits:
- Higher quality and texture
- Fully cooked IQF quality
- Substantially higher yields
- 90% reduction in cooking time
- Millions of gallons less water used for processing
- Significantly less waste water
- Measurable savings in labor time and cost
- Increased production
- Significantly sustainable environmental improvements

**1,500 PPH HUMMUS LINE**

**DRY BEAN PROCESSING**

Most dry bean products start with a 12-15% moisture level and require a pre-soak process of 2-4 hours to achieve a pre-cook moisture level of 50-55%. This pre-soak process allows the product to achieve the highest possible final moisture levels after cooking. It takes only 6 minutes after entering Lyco’s Pressure-Flow® to achieve a fully-cooked state, with 67-71% moisture levels.

**SUGGESTED BEAN APPLICATIONS**

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1,500 PPH HUMMUS LINE

DRIED BEANS

COOK TIME

HOURS

MOISTURE CONTENT

SUGGESTED BEAN APPLICATIONS

KIDNEY  BLACK  PINTO  GARANZO  SOY  NAVY  BLACK-EYED  LIMA

For more information visit: www.LycoMfg.com

MOST DRY BEAN PRODUCTS START WITH A 12-15% MOISTURE LEVEL AND REQUIRE A PRE-SOAK PROCESS OF 2-4 HOURS TO ACHIEVE A PRE-COOK MOISTURE LEVEL OF 50-55%. THIS PRE-SOAK PROCESS ALLOWS THE PRODUCT TO ACHIEVE THE HIGHEST POSSIBLE FINAL MOISTURE LEVELS AFTER COOKING. IT TAKES ONLY 6 MINUTES AFTER ENTERING LYCO’S PRESSURE-FLOW® TO ACHIEVE A FULLY-COOKED STATE, WITH 67-71% MOISTURE LEVELS.

COOKING SYSTEM

LYCO PRESSURE-FLOW®

SOAK TANK / FEED SYSTEM

BENEFITS:

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- 90% reduction in cooking time
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