



L/CO
Manufacturing, Inc.

THE **EXPERTS** IN INNOVATIVE
FOOD PROCESSING MACHINERY

CLEAN-FLOW[®] 1.0

CONTINUOUS BLANCHER/COOKER/COOLER



BEST IN THE WORLD CLEAN-FLOW® DESIGNS



40 in. (101.6 cm) x 7 ft. (2.13 m)
Clean-Flow Cooker

DRAMATICALLY SHORTEN PRODUCT CHANGE-OVERS AND IMPROVE SANITATION

A large gear located at the cooker's infeed is connected to three main components inside: the **40 in. x 7 ft. Main Screw**, the **Wedge-Wire Basket** and the **Discharge Wheel**. One CIP System cleans all three components from above. Cleaning all components simultaneously dramatically reduces clean-up time.



PATENTED HYDRO-FLOW® AGITATION

Clean-Flow keeps products suspended and gently turning over with no sticking, clumping or mechanical damage. Hydro-Flow produces a higher quality product by treating each particle the same. Recovery is increased by 10-15%!



SIMPLIFY OPERATIONS WITH ALLEN-BRADLEY PLC TOUCH SCREEN CONTROLS

Machine mounted controls give you the advantage! Automatic water fill controls reduce labor and energy consumption. Make-up water controls reduce steam usage.

CLEAN-FLOW® BLANCHER SIZING CHART (50 PCF)

Size	Min	8	9	10	11	12	13	14	15
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