



# **UNIFORM** Cooking with **Lyco's Clean-Flow**<sup>®</sup>

**Continuous Blancher w/ Hydro-Flow<sup>®</sup> Technology**

- Hydro-Flow = uniform quality
- Higher recovery (5-15%)!
- Damage and clumping losses are **<1.0%**
- High production rates:
  - up to 15,000 PPH of Dry Beans
  - up to 10,000 PPH of Pasta
  - up to 10,000 PPH of Rice



Hydro-Flow water injection suspends the product in motion.



*Leaders in Food Processing Innovation*

**(920) 623-4152 • [www.lycomfg.com](http://www.lycomfg.com)**

As a leader in food processing equipment, Lyco's focus is on improving our customer's ROI through innovative designs.

## Lyco's Clean-Flow® Continuous Blancher



**Latest  
Improvement**

**NEW** Sanitary Slide-Out  
Discharge Chute

- Revolutionizes Pasta, Rice, and Vegetable Processing. **TOTALLY ELIMINATES LOSSES** from sticking and clumping.
- **Flexibility** – CHANGE OVER from one product to another in minutes, many times a day.

**Call today –**

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**LYCO**  
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**Call now to start saving!**