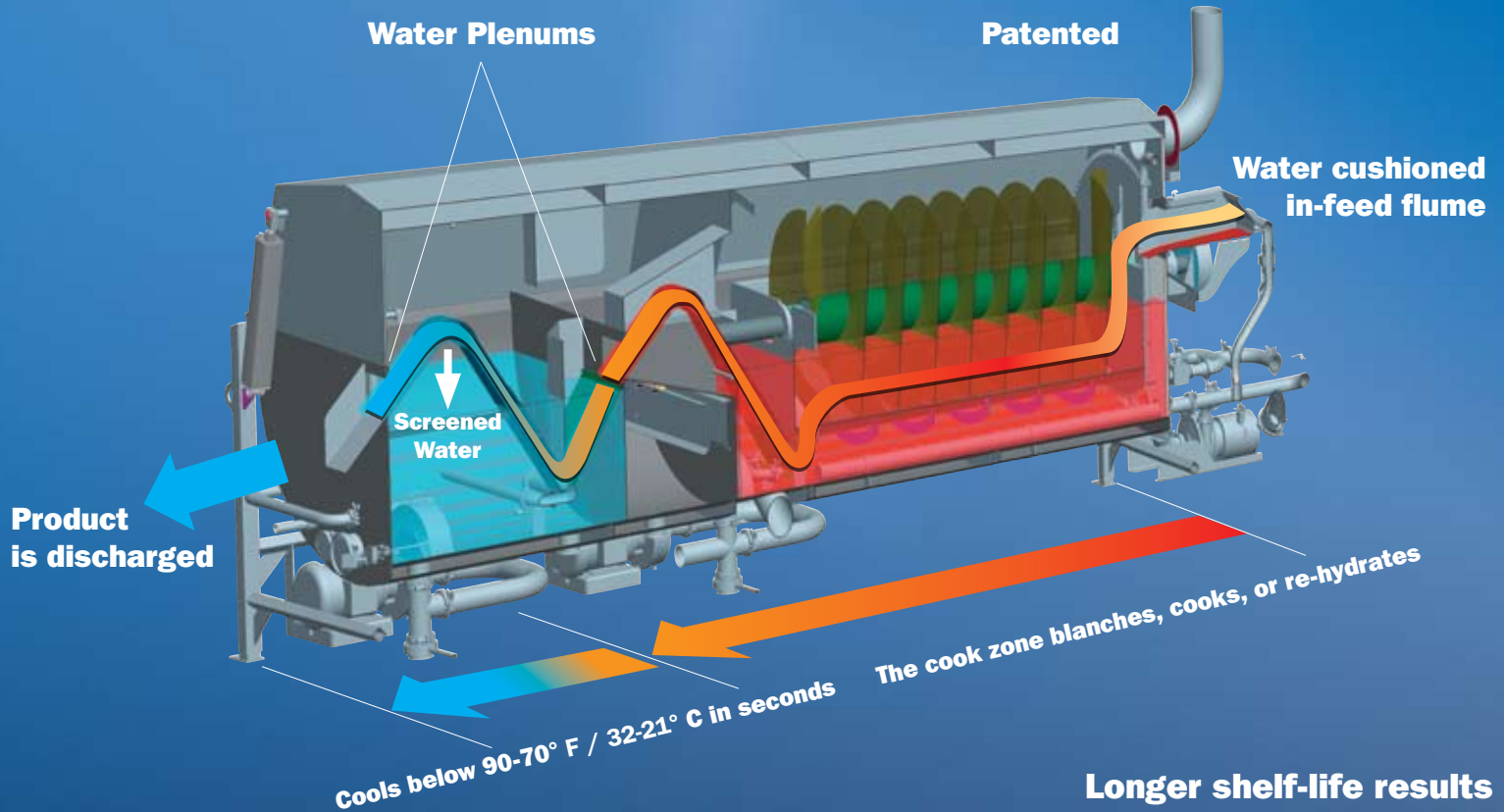


Clean-Flow[®] Cooker-Cooler



Cooks and cools in one machine
Change-over products in minutes

Higher recovery (5-15%)
Higher quality products
Higher throughput/volume

Longer shelf-life results
Saves plant space
More sanitary design
More energy efficient

Here's what our customers are saying:

"Brilliant! Product cannot be damaged while being held in suspension off the screen floor."

"Hydro-Flow floats every food particle around like snow-flakes and treats each one the same!"

"I have never before been able to run spaghetti uniformly without sticking and clumping."

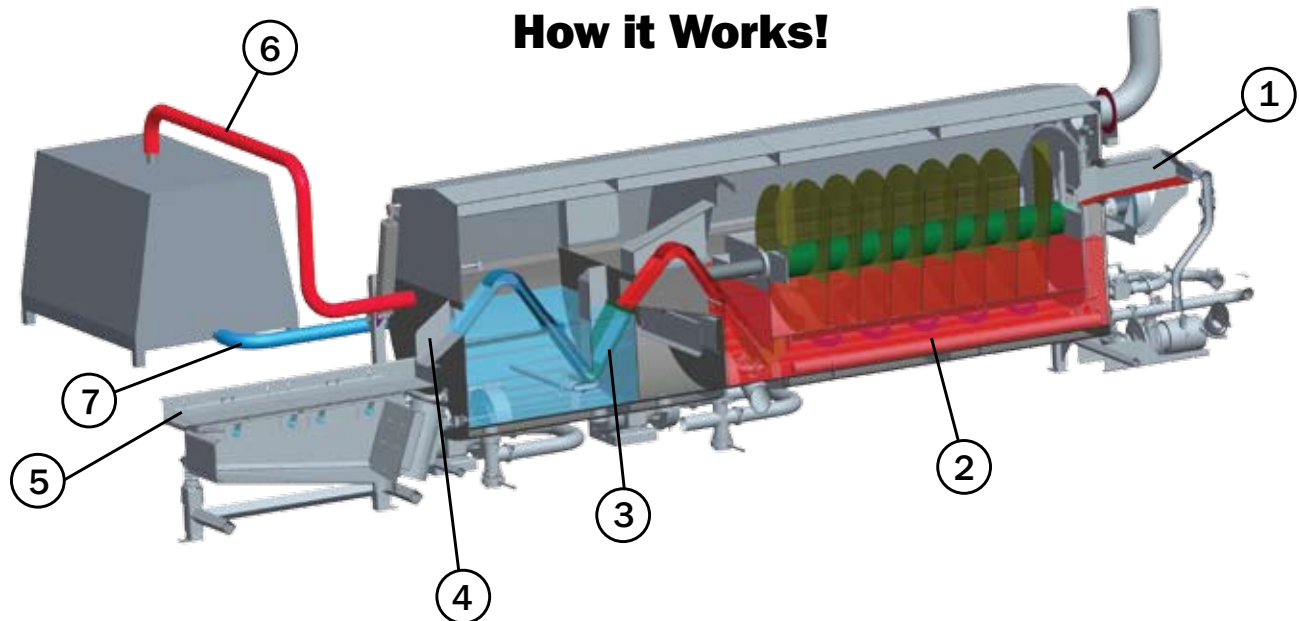


LYCO

Manufacturing, Inc.

Leaders in Food Processing Innovation

Clean-Flow[®] Cooker-Cooler



1. Product generally enters at 72° F / 22° C
2. Hot water temperature is 195-205° F / 91-96° C
3. Chilled water can be maintained at 33-34° F / 1° C in Cool Zone
4. Upon exit from the Cool Zone Plenum, product is 90-70° F / 32-21° C
5. Product temperatures below 70° F / 21° C may be achieved after discharge
6. Chilled Water Units remove 10° F / 5° C warmer water from Cool Zone water
7. Chilled Water Units return 33-34° F / 1° C water to Clean-Flow Cool Zone

