

# Hydro-Flow<sup>®</sup>



*"You've proven to us that Lyco's  
Hydro-Flow doubles our capacity!"*

*- Lyco Hydro-Flow customer*

**LYCO**

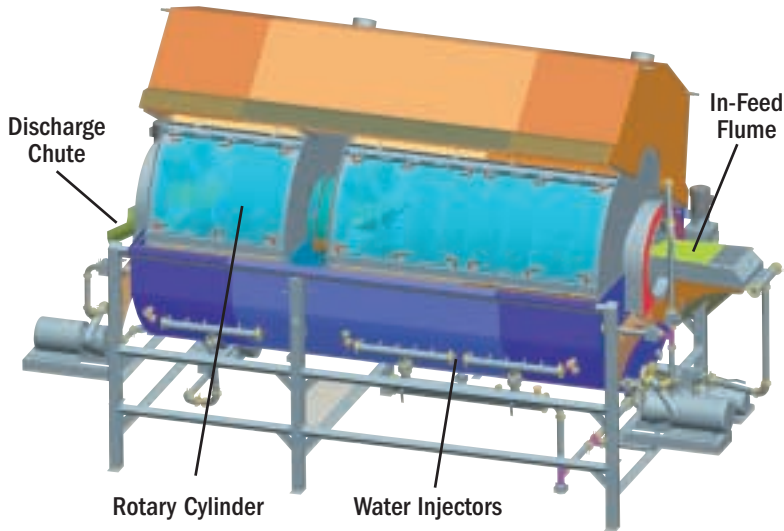
**Manufacturing, Inc.**

*Leaders in Food Processing Innovation*



# Lyco Hydro-Flow Blanchers & Cooker/Coolers

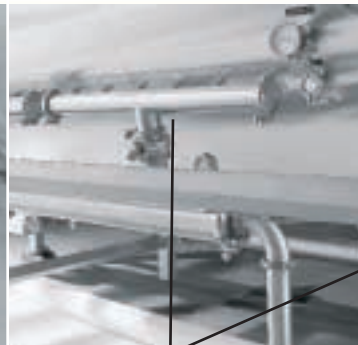
*The Only Machines of this Design in the World!*



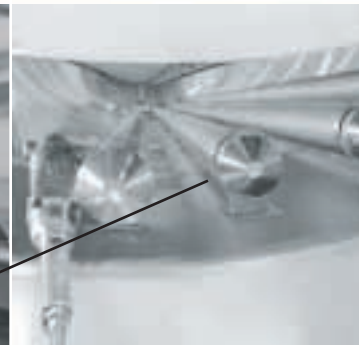
- Doubles the capacity of a conventional rotary blancher.
- 2 in 1 design – cooks and cools in one machine.
- Offers 33% faster cooling cycles.
- Improved product handling and heat transfer.
- Less floor space required.
- Easy to clean with fast change over.
- Gentle stirring with first in – first out results.
- Patented.



Suction Side



Water and/or Air Injection Ports



Hydro-Flow in motion

## HOW IT WORKS

Water is pulled from one side of the tank and or air is injected at certain points into the cylinder, which more uniformly distributes the product in the space available. This guarantees uniform treatment and increases capacity by 50 – 200%.

## APPLICATIONS:

Pasta	Fruit
Rice	Poultry
Potatoes	Meat
Vegetables	Pouched Products and more!

## SIZES:

36", 48", 60", and 72" diameter by 4' to 32' in length.