



Pouches Chill-Flow™



*"Lyco's unique Chill-Flow system
allows our company to greatly exceed
USDA cooling specifications."*

- Lyco chain restaurant customer

LYCO

Manufacturing, Inc.

Leaders in Food Processing Innovation



Patented

Lyco Chill-Flow™ Rotary Drum Coolers & Pasteurizers are the most efficient mechanism for cooling in the world!



BENEFITS:

- Over 30% faster than a belt.
- Half the floor space of a belt.
- Can cool most products to 40°F.
- Belts can only cool to 55°F.
- Heat transfer is uniform and consistent.
- Pasteurize and Cool in one machine.
- Sanitary, easy-to-clean design



Pouched Product Discharging.

HOW IT WORKS



Pouches are gently turned over and massaged as they transit the rotary drum cylinder.

- *First in/First out-*

WILL NOT BREAK POUCHES!



APPLICATIONS:

- Pasteurizing (Pouches)
- Cooling (Pouches)
- Pouched Soups
- Pizza Sauces
- Condiments
- and more!

SIZES:

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

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