



LYCO
Manufacturing, Inc.

THE EXPERTS IN INNOVATIVE

**MINI FLEX
CHILL-FLOW™ COOLER**



CUT COOLING TIMES IN HALF

SUBMERGED WATER AGITATED COOLING IS MORE ENERGY EFFICIENT THAN AIR COOLING, WATER DELUGE BELT OR BELT FREEZER DESIGNS.

Food safety is improved as pouched product passes through the bacterial danger zone of 130°F (54.4°C) to 80°F (26.7°C) twice as quickly as conventional belt coolers or static water tank designs. We built and sold the first Lyco pouch cooler over 32 years ago, and it is still running reliably every day.



LYCO COOLERS

BENEFITS:

- Sanitary cleanable designs
- Infinite package configurations
- Cools to package center core
- Over 70 systems sold
- Half the length of belt coolers
- Almost zero maintenance
- Fully thorough cooling
- Gentle Hydro-Flow® water agitation
- Package integrity is maintained
- Can achieve 40°F (4.4°C) temperatures

SUGGESTED APPLICATIONS



SOUP

SAUCES

POUCHED
MEALS

CONDIMENTS

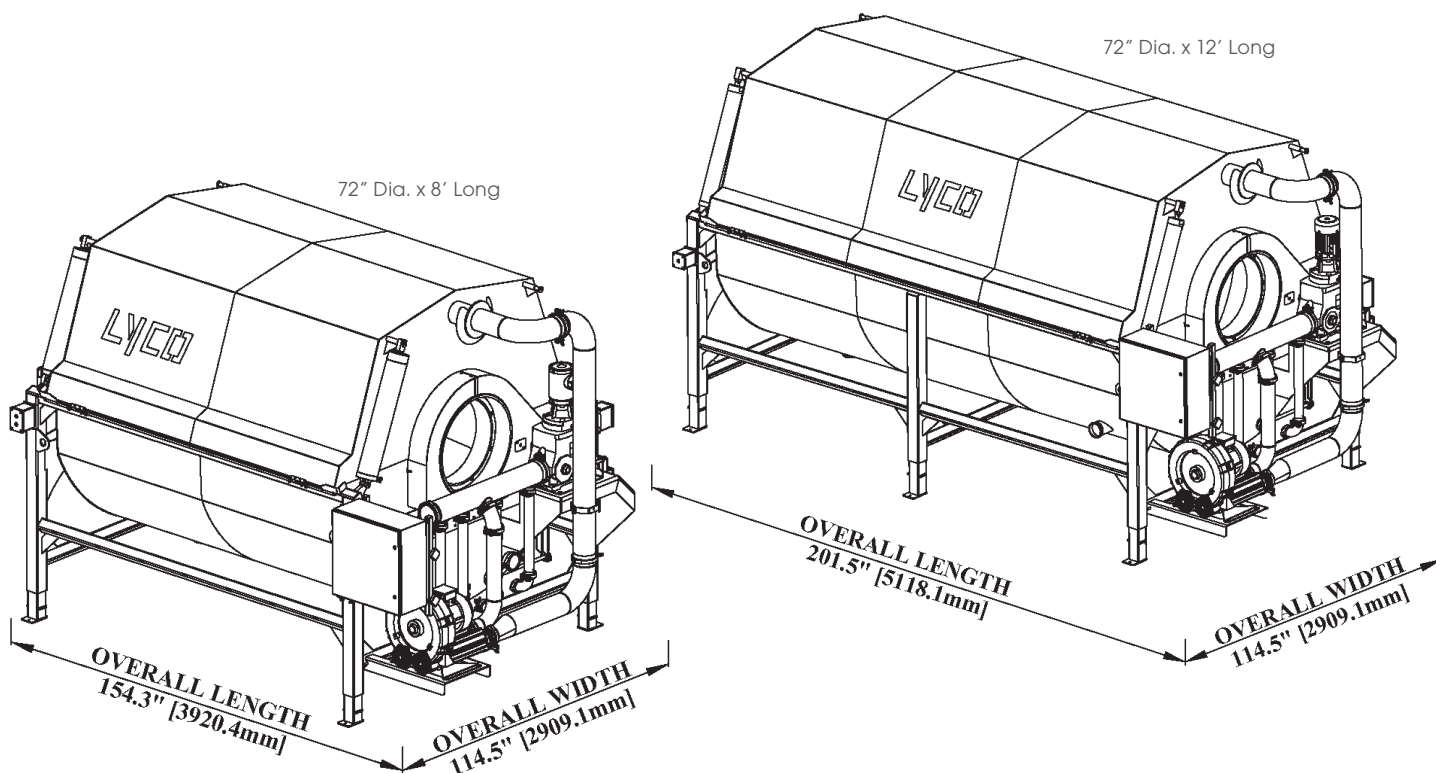
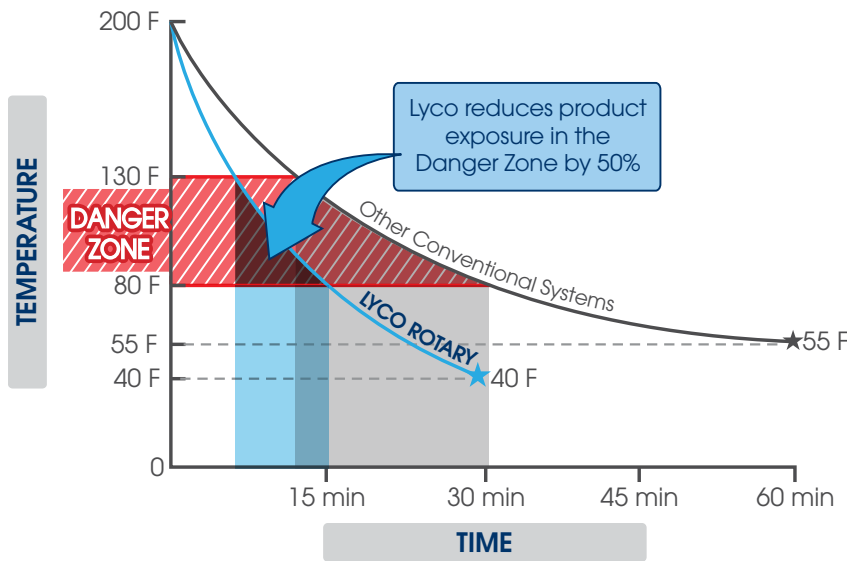
CHEESE
SAUCE



For more information visit: www.LycoMfg.com

LYCO'S MINI FLEX CHILL-FLOW™ COOLER DELIVERS REDUCED TIME IN THE BACTERIAL "DANGER ZONE"

The Food Safety & Inspections Service of the U.S. Department of Agriculture states that "excessive dwell time in the range of 130°F (54.4°C) to 80°F (26.7°C) is especially hazardous... cooling between these temperature control points should be as rapid as possible."



MINI FLEX CHILL-FLOW™ COOLER SIZING CHART

| Size Capacity | Retention Time | 30min. | 45min. | 60min. | 75min. | 90min. | 120min. | Batch Cooling |
|---------------------|----------------|-----------|-----------|-----------|-----------|-----------|---------|---------------|
| 72" Dia. x 8' Long | Capacity | 2,300 PPH | 1,600 PPH | 1,150 PPH | 950 PPH | 800 PPH | 600 PPH | 1080 Pounds |
| 72" Dia. x 12' Long | Capacity | 3,500 PPH | 2,300 PPH | 1,700 PPH | 1,400 PPH | 1,200 PPH | 900 PPH | 1800 Pounds |



SEE FOR YOURSELF WITH YOUR OWN PRODUCTS!

Lyco's Chill-Flow™ Simulator can test your product at your plant or at our Product Development Center. Full size simulators duplicate and predict actual process results very accurately.



**THE EXPERTS IN INNOVATIVE
FOOD PROCESSING MACHINERY**

TRUST IN LYCO'S 50 YEARS OF EXPERIENCE

50 of the Top 100 North American food companies that feed the world trust and rely on Lyco Food Processing Machinery.

Our innovations in the Heating/Cooling and Liquid-Solid Separation machinery have made us a global leader and an expert in the food processing industry.

Our extensive equipment offerings include:

- Blanchers/Cookers/Coolers
- Wastewater/Liquid-Solid Separation
- Peelers/Washers/Scrubbers
- Green Bean Equipment
- After-Market Services

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