



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

For more information visit: [www.LycoMfg.com](http://www.LycoMfg.com)

Lyco Manufacturing, Inc.  
115 Commercial Drive, P.O. Box 31  
Columbus, WI 53925

P: 920-623-4152

F: 920-623-3780

E: [sales@lycomfg.com](mailto:sales@lycomfg.com)

[www.LycoMfg.com](http://www.LycoMfg.com)

Mar231504



THE **EXPERTS** IN INNOVATIVE  
FOOD PROCESSING MACHINERY

# CHILL-FLOW™

POUCH COOLER





## CUT COOLING TIMES IN HALF

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

The Chill-Flow™ Pouch cooler uses an innovative rotating drum design which cools twice as fast, in half the lineal footage, of any static or belt designs. It does so gently without container damage producing a safer product. Product passes through the bacterial danger zone of 130°F (54.4°C) to 80°F (26.7°C) in half the time of other conventional belt cooler or static tank designs.



### BENEFITS:

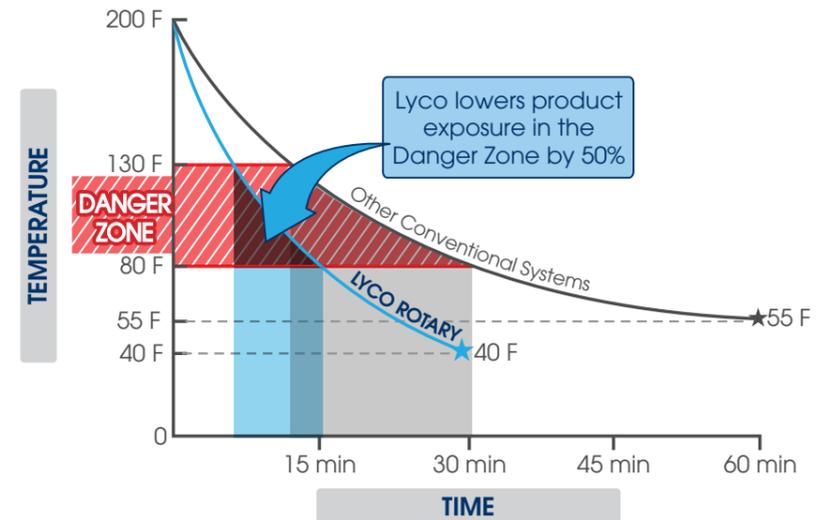
- Gentle Hydro-Flow® water agitation
- Package integrity is maintained
- Can achieve 40°F (4.4°C) temperatures
- Fully thorough cooling
- Improves quality and shelf life
- Less energy than other systems
- Much shorter cooling times
- Half the machine length
- Half the floor space
- Versatile package handling
- Uses much less water to cool
- Lyco's lab can test your product

### SUGGESTED APPLICATIONS



## HOW IT WORKS

The open throat water-cushioned entry design of the Chill-Flow™ keeps pouches safely intact while being cooled. As they proceed through the rotary drum cooler, the pouches are totally submerged in water, then gently stirred and massaged using proprietary Hydro-Flow® technology. This method ensures product is quickly cooled all the way through to the center of the package. Larger pouches exit the machine via a belt and smaller ones through a discharge chute.



## LYCO'S 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."

### PRODUCT RUN DATA

Product	Pouch Weight	Temperatures	Cooling Time
Black Beans	8 lb. (3.6 kg)	80°F (82°C) to 40°F (4.5°C)	90 min.
Light Broth	9 lb. (4.1 kg)	175°F (79.5°C) to 40°F (4.5°C)	25 min.
Pinto Beans	8 lb. (3.6 kg)	190°F (88°C) to 40°F (4.5°C)	42 min.
Refried Beans	5 lb. (2.3 kg)	200°F (93°C) to 65°F (18°C)	45 min.
BBQ Sauce	10 lb. (4.5 kg)	195°F (90.5°C) to 89°F (32°C)	21 min.
Salsa	6 lb. (2.7 kg)	190°F (88°C) to 98°F (37°C)	20 min.
Clam Chowder	8 lb. (3.6 kg)	180°F (82°C) to 100°F (38°C)	17 min.
Pizza Sauce	6 lb. (2.7 kg)	190°F (88°C) to 100°F (38°C)	32 min.

For more information visit: [www.LycoMfg.com](http://www.LycoMfg.com)