

# 30" Clean-Flow XT

**Water Blancher / Cooker / Cooler for Pasta, Rice & Vegetables**

**NEW!  
PATENTED**



## **RETURN ON INVESTMENT**

*Lycy Continuous systems can save \$50,000  
to as much as \$200,000 a year*

**LYCO**

**Manufacturing, Inc.**

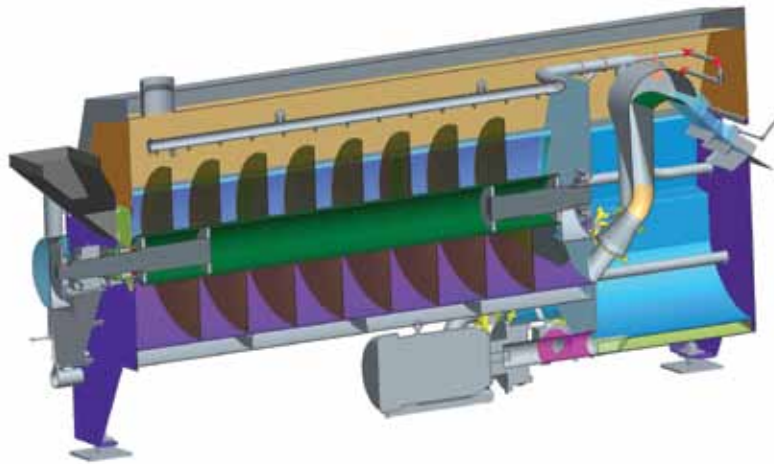
*Leaders in Food Processing Innovation*



# 30" Clean-Flow XT



**What's different?** A more sanitary, easier-to-clean design that guarantees a uniform process!



- An open and accessible Auger
- Agitation is key to Quality
- A Sanitary Plenum Discharge

**Capacity – Pounds per Hour – Bulk Density 50 PCF**

Minutes –	1	2	3	4	5	6	7	8	9	10	11	12
PPH –	18,000	9,000	6,000	4,500	3,600	3,000	2,565	2,250	1,995	1,800	1,635	1,500

When running pasta products, sticking and clumping losses can be as high as 5 to 15%. **HYDRO-FLOW AGITATION** will eliminate them by keeping product held in suspension, always in constant motion!



Processing 2,000 Pounds per Hour, 16 Hours per Day, 250 Days per Year equals 8 Million Pounds. Improve the yield by reducing losses by 5% with dry pasta costing 50 Cents / Pound will end up saving **\$200,000 a Year.**

Follow cooking with an **Easy-Flow™ Cooler** which stops the cook in seconds.

