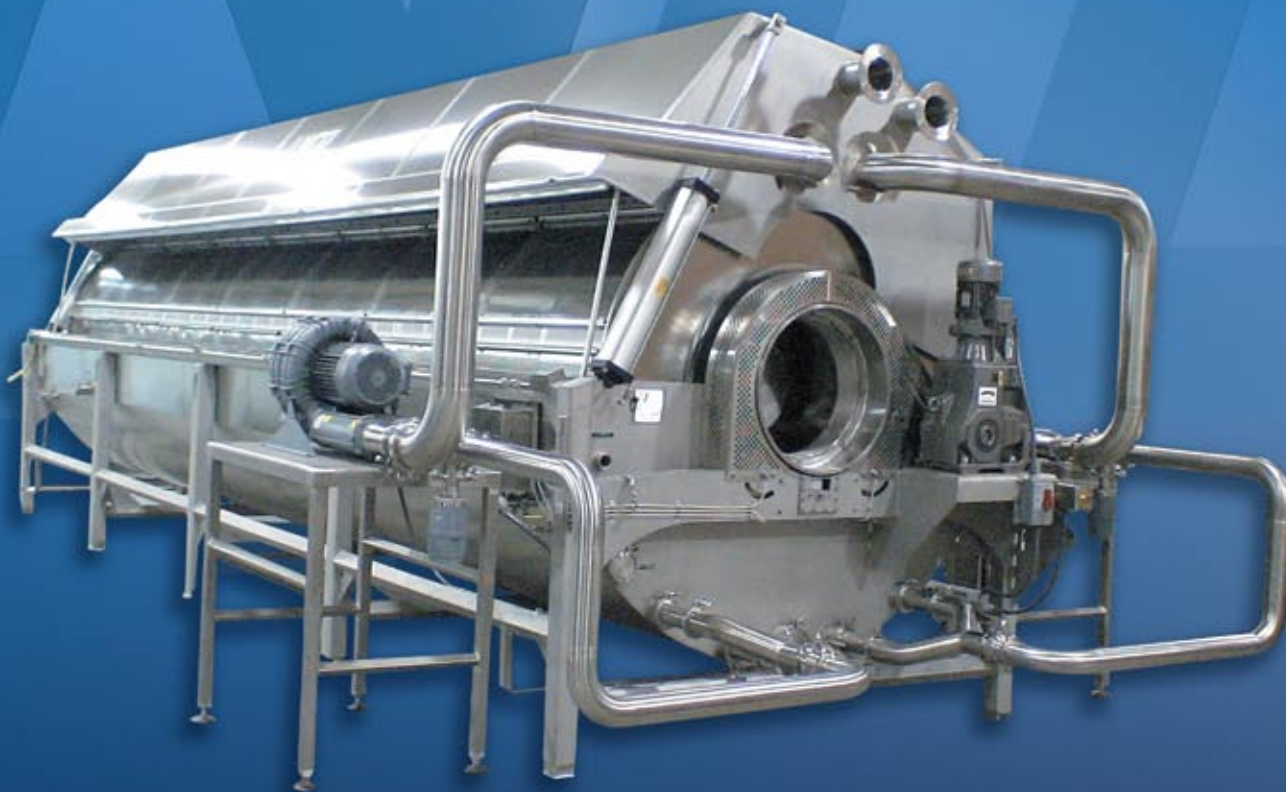




# Pouches Chill-Flow™

CHILL



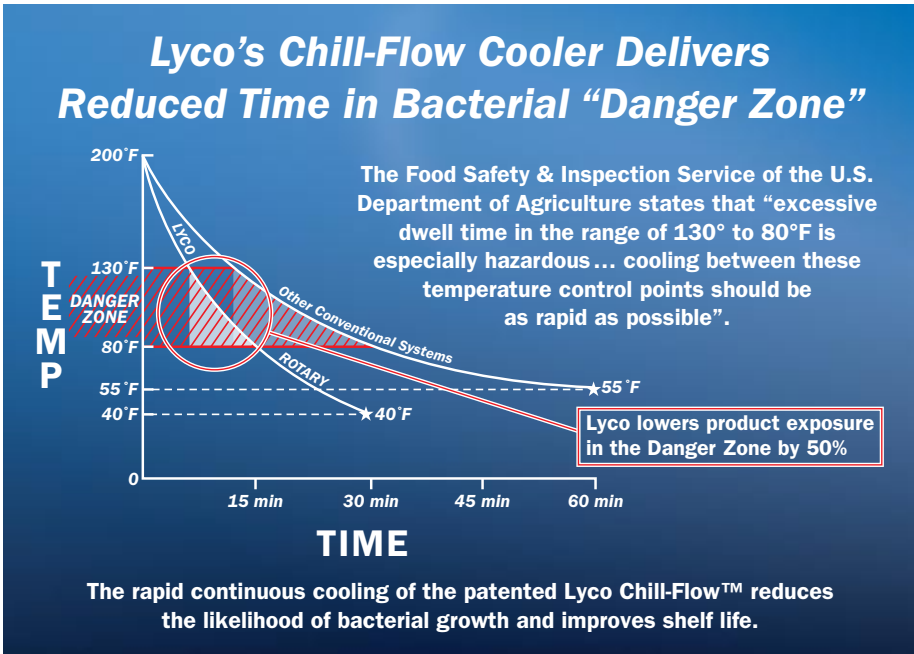
*“Lyco’s unique Chill-Flow system  
allows our company to greatly exceed  
USDA cooling specifications.”*

*– 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!**



- Improves cooling over a belt by 50%
- 50% less floor space than a belt
- Lyco rotaries can cool to 40° F (Belts generally only cool to 55° F)
- Lyco's cooling is totally uniform

**TEST RESULTS OF DIFFICULT PRODUCTS TO COOL:**

Apple Sauce	200° F to 43° in 33 min
Refried Beans	200° F to 38° in 45 min
Chili Soup	197° F to 42° in 47 min
Clam Chowder	160° F to 39° in 42 min
Chicken Soup	160° F to 36° in 57 min

Rent a Lyco Pouch Cooling "Simulator" for realistic testing of your products in your factory for actual results.



**APPLICATIONS:**

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

**POUCHES DO NOT NEED TO BREAK**

**One customer told us:**  
*"I have **never** had a pouch failure that could be traced to the Lyco Chill-Flow Cooler, having run hundreds of thousands of bags of pouched product!"*