

# Easy-Flow™ Cooler

**Works on any particulate food product such as  
Vegetables, Dry Beans and Protein Foods**



## Truly Revolutionary!

### How it Works:

Particulate products are drawn into the cooling plenum entry by Venturi Action and with no pump impeller contact.

Product is gently mixed and rapidly cooled such that final temperatures are surprisingly low.

Easy to cool products like some short goods pasta can be cooled down from 200°F / 94°C to 40°F / 5°C in (7) seconds using 33°F / 1°C chilled water.

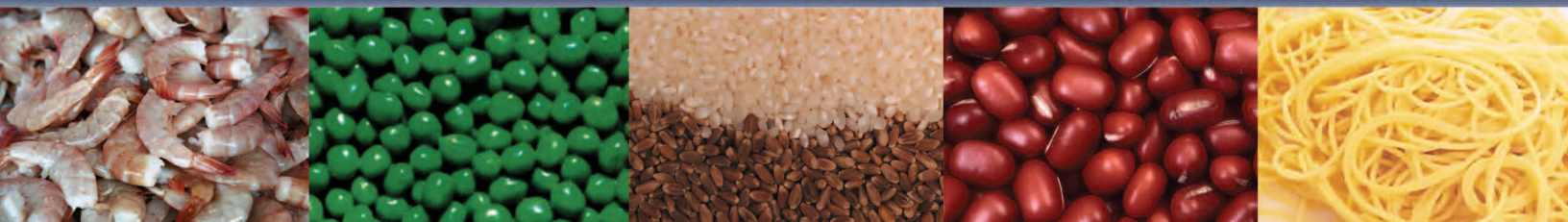
**Single Stage Unit**

4.1 Feet / 1.3 Meters x 2.6 Ft. / .79 M x 4.56 Ft. / 1.4 M



**Manufacturing, Inc.**

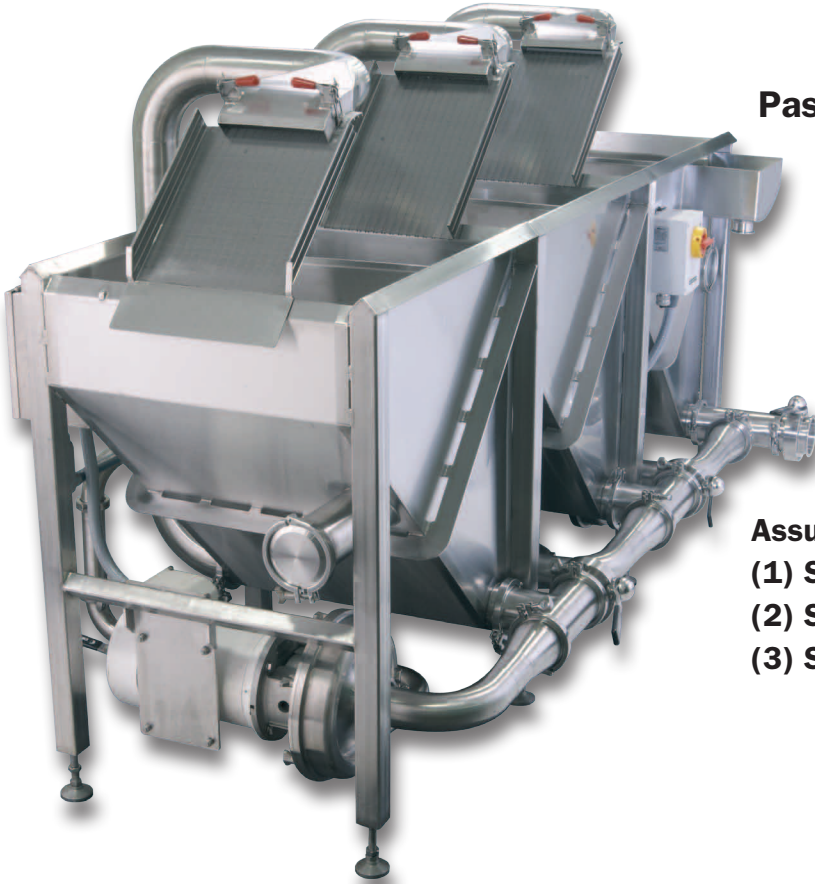
*Leaders in Food Processing Innovation*



# Easy-Flow™ Cooler

## Three Stage Unit

4.6 Feet / 1.4 Meters x 7.5 Ft. / 2.28 M x 4.5 Ft. / 1.4 M



## Test Units

Available to you with a security deposit

**Patent  
Applied For**

## Applications

Pasta • Rice • Vegetables • Proteins

(3) Stage Models are designed to handle higher volumes or more difficult to cool items. As a general rule many products (but not all) achieve these results:

Assume a starting temperature of 200°F / 94°C

- (1) Stage cools to 70°F / 21°C in (7) seconds
- (2) Stage cools to 55°F / 13°C in (14) seconds
- (3) Stage cools to 40°F / 5°C in (21) seconds

## Benefits:

Totally uniform cooling

High capacity cooling

Small footprint

Sanitary design

**LYCO**  
Manufacturing, Inc.

tegetec®

Holmensvej 38A  
DK-3600 Frederikssund  
Denmark

Tel. +45 70 25 24 20  
Fax +45 70 25 24 21

sales@tegetec.com  
www.tegetec.com