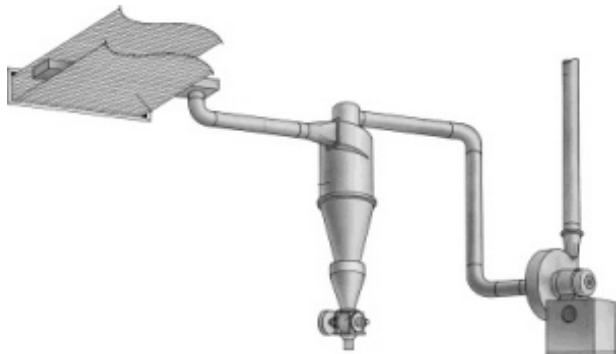


Effective surface moisture removal from damage-sensitive foods.

The REYCO WaterVac was introduced to the Food Processing Industry in 1990 to dewater blanched peas prior to freezing. By removing the surface moisture, it was hoped the peas would not freeze into large clumps. The WaterVac solved that problem and, at the same time, it doubled the amount of time the freeze tunnel could operate between defrost cycles. Since then more than 100 WaterVac Systems have been installed ahead of freeze tunnels throughout North America and Europe to dewater a wide variety of vegetable products prior to freezing, drying or packaging.



Increased water removal by the REYCO WaterVac provides the processor many advantages including:

- Reduced (or eliminated) product clumping in frozen product lines.
- Increased product capacity through existing freeze tunnels or dryers.

The New REYCO DynaVac

The REYCO DynaVac combines the proven technology of the WaterVac with a unique conveyor design which permits enhanced dewatering of sliced, cut, shredded, or diced food products. The DynaVac Conveyor employs a food-grade flexible polyester mesh belt with a series of product agitators and suction plenums beneath the belt which allow successive inversion and vacuum water removal from products with larger surface areas.

Products such as cooked pasta, rice, cut cabbage for coleslaw, sliced potatoes, fresh broccoli and cauliflower, green beans, diced tomatoes, fresh herbs, and many others can all be **continuously** dewatered without damage with this innovative new system.