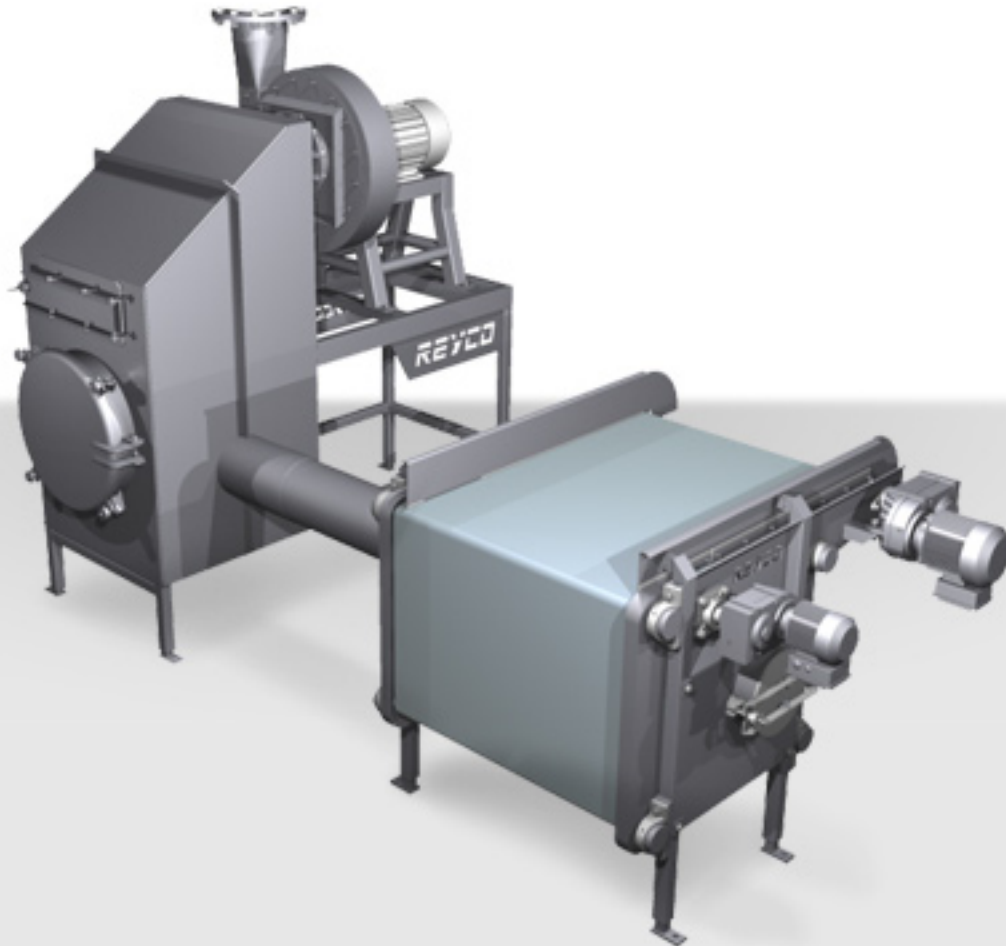




WaterVac[®]
WATER REMOVAL SYSTEM

The REYCO Systems[®] WaterVac[®] is designed to the highest standards of the food processing industry and has become a standard of the frozen food industry in many respects. Water or other liquids are removed via a suction plenum below a freezer belt or below a custom designed WaterVac[®] conveyor. The WaterVac[®] System can be coupled with a REYCO Systems[®] Air Knife to create a virtual wall of air that mechanically strips surface moisture from the products. In addition, the DynaVac[™] is available with optional Steril-Aire[™] brand UVC technology for continuous decontamination of the air stream.



- Eliminate product clumping in IQF freezing applications. Increase production time between freezer defrost cycles.
- Removal and recovery of expensive fruit and vegetable treatments and flavor solutions.

- Pre-cool blanched products prior to cooling systems.
- Eliminate or reduce batch drying of fresh-cut vegetables.

- Conveyor material available as either stainless steel balance weave or polyester mesh depending upon application.
- Increases time between freezer defrosts by up to 50%.

