



**REYCO®**

**DYNA**  
**MISER**  
DYNAMIC OIL RECOVERY SYSTEM

The REYCO Systems® Dyna Miser® is the most cost effective method of removing oil from fried food products. The Dyna Miser® strips the oil from the product using air directly after frying. The oil is entrained in the air then removed in the high efficiency cyclone. The oil is then filtered and returned to the system.



- Removes and recovers expensive fryer oil at rates up to 24 lb/hr oil per 1000 lb production capacity.
- Reduces oil and starch globule carryover into packaging machinery and final products.
- Payback typically less than twelve months.

- Product turnover designed into conveyor if required.
- Warm air return hood to keep oil hot and fluid.
- Eliminates fat build-up in pre-cooler and increases production time between freezer defrost cycles up to 50%.

- Multiple suction plenums to continuously remove and recover oil.
- Agitation shafts placed to evenly spread product across width of belt.
- Stainless steel balanced-weave precision-driven belt replaces side chains.



**REYCO**  
SYSTEMS

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