



REYCO®

DynaVac
WATER REMOVAL SYSTEM

The REYCO Systems® DynaVac® is designed and manufactured to the highest standard and is customized to meet the needs of our customers. It is custom designed to specific applications and is available with the optional Steril-Aire UVC Emitter for product decontamination.



- Eliminate product clumping in IQF freezing applications. Increase production time between freezer defrost cycles.
- Ability to destroy coliform, salmonella, E. coli, and lysteria on product surfaces prior to packaging with UVC decontamination option.
- 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.

- Optional product turnover designed into conveyor if required.
- Optional single or multiple Air Knives available to enhance water removal.
- Optional ultraviolet (UVC) decontamination can be incorporated into system for additional product decontamination.

