



REYCO Systems® has licensed the pending patent on tumbling and agitating food products in the presence of UVC light to kill virus, bacteria, mold, fungus, and yeast through the disruption of the DNA or RNA structure at the cellular level. This means that UVC light applied within the Tumbling Drum will effectively destroy Coliform, Salmonella, E.coli, Staphylococcus, Listeria, and Anthrax on your products prior to packaging. Reyco can design and build a custom-engineered from to fit your needs.



- Heavy duty stainless steel construction, water tight electrical control for wash down duty.
- Can be insulated for frozen product, perforated for fines removal or dewatering.
- Gently lifts and tumbles product for maximum UVC exposure.

- Variable RPM and inclination for easy product flow control.
- Engineered for your specific application.
- Rigidized stainless steel drum available to prevent product carryover.

- UVC emitters in variable configuration for maximum energy exposure.
- For use on; frozen products, fresh products, Ready to Eat products, and products prior to bulk storage.
- Diameter from 38" to 72". Length from 60" to 144"

