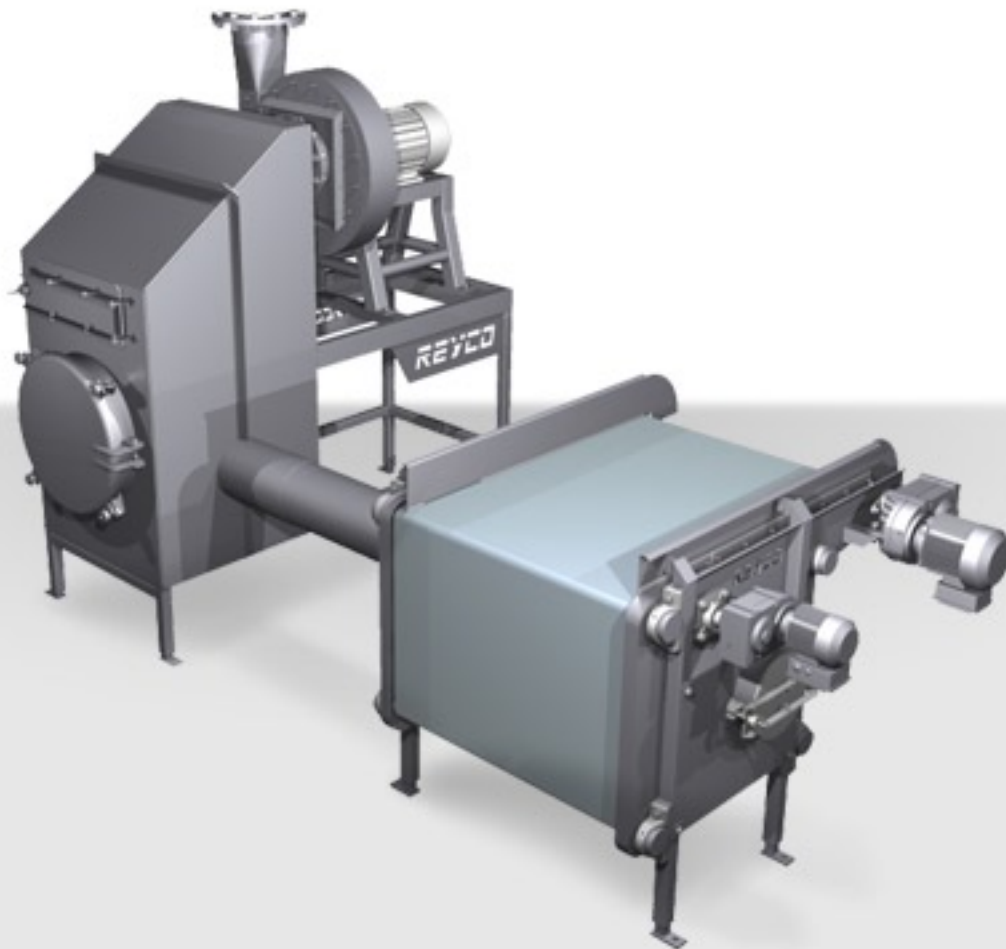




**REYCO®**

**WaterVac®**  
WATER REMOVAL SYSTEM

Dunt am, consed dolobor sent ver in hent num ex enim aliquatue etummy nostie ming endre minis at alismolor summy nim il irit, vel eliquis dolesequisit acip et ver sit ad delit ilis aut exer sed tet utat, sim zzril ing ent laoreet acil eniatet, vel el euis nulla at ulputat. Ut ex esequat.  
Im volore consequis ex euguero enibh ea amet lorperero dolore volore volut nonsent wisit, core velenis nim dolore tiscidunt vel irilisl eraestrud modo od



- Remove water from fruit and vegetables after blanching, prior to freezing or before packaging food in continuous process.
- When coupled with Reyco Air-Knife can continuously dry products to minimize residual surface moisture.
- Decreases temperature of warm product through evaporative cooling.

- Increases time between freezer defrosts by up to 50%.
- Eliminates product clumping in freezer by removing excess moisture.
- Conveyor material available as either stainless steel balance weave or polyester mesh depending upon application.

- Removes and recovers high value liquid treatments for reuse.
- Optional single or multiple Air Knives available to enhance water removal.
- Optional ultraviolet (UVC) decontamination can be incorporated into system for additional product decontamination.



1870 W Franklin Road, Meridian, ID, 83642.  
Phone: (208) 888-2449 Email: info@reycosys.com  
www.reycosys.com

