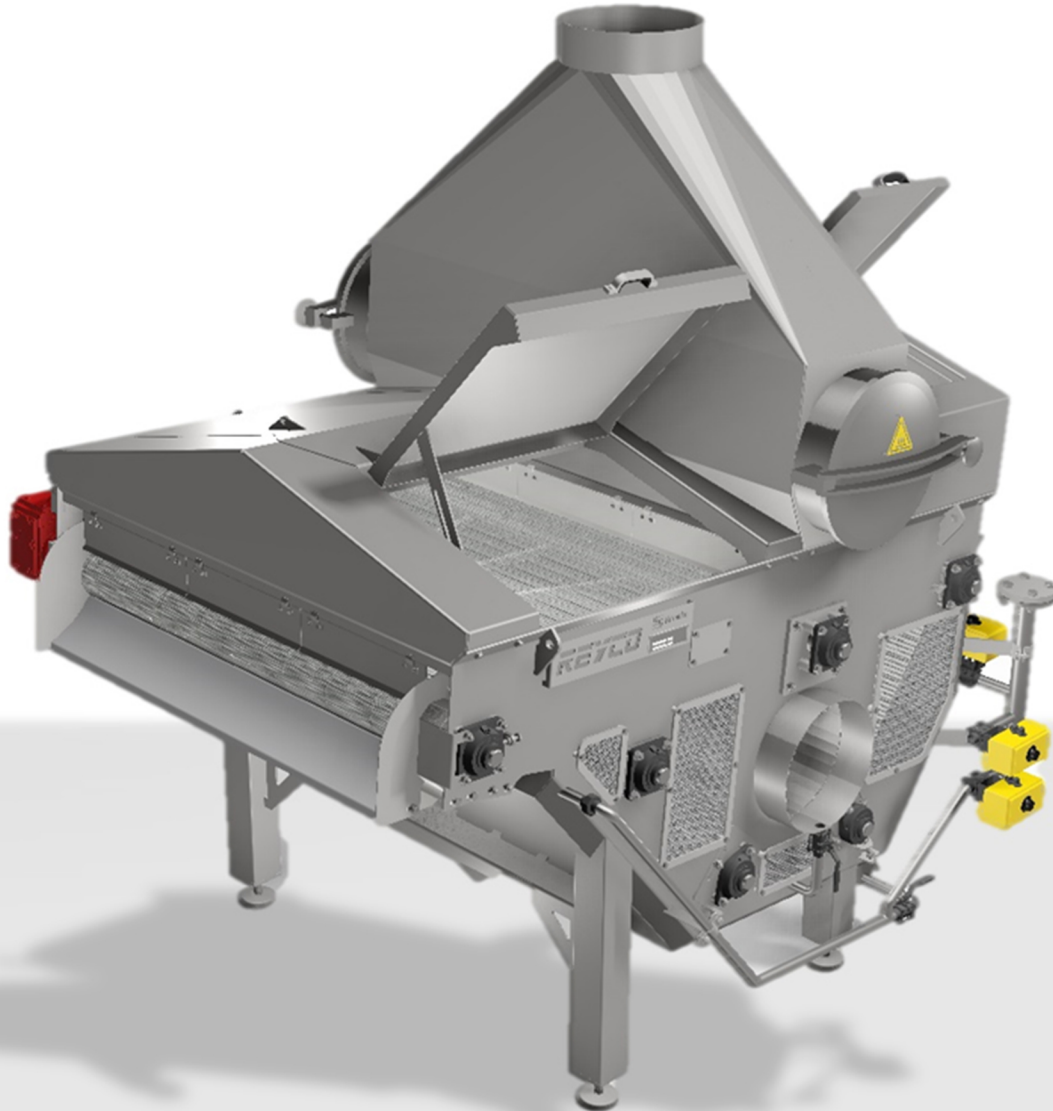




REYCO®

ECO
MISER™
ECONOMIC OIL RECOVERY SYSTEM

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



- Totally enclosed machine design to keep oil hot and fluid.
- Eliminates fat build-up in pre-cooler and increases production time between freezer defrost cycles.

- Reduces oil and starch carryover into packaging machinery and final products.
- Stainless steel balanced-weave precision-driven belt replaces side chain.

- Payback typically less than twelve months.
- Agitation shaft placed inside single suction plenum to gently vibrate product and aid in oil removal across width of belt.



 **REYCO®**
SYSTEMS
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