



NEGATIVE

REYCO Systems® Negative Pneumatic Conveying Systems utilize high-velocity air to gently move delicate food products across long distances within food processing plants. The systems are custom-designed for each application and can replace water flumes and traditional belt conveyors while running above the process area in a typical facility. This reduces conveyor maintenance and water usage while freeing up valuable floor space.



- REYCO custom designs systems specifically to your needs and stands behind them with a performance guarantee.
- Painted carbon or stainless steel enclosures available to reduce blower noise level by up to 30 decibels.

- Systems can be designed for fresh, blanched or frozen products wet or dry.
- REYCO can test run your product at our facility so you can make a decision based on actual results.

- Systems can be built to USDA approved standards including de-mountable and cleanable rotary valves.
- REYCO designed Back-Flo™ receivers minimize damage to the most delicate food products.
- Heavy-duty REYCO blower package designs include silencers to reduce noise and stainless steel filter boxes for long life.

