Waste removal is a major challenge in all food processing environments. However, it is seldom more of an issue than in the fresh-cut fruit and vegetable industry. REYCO Positive Pneumatic Systems use high velocity air to transport waste from one or more specific points in a food processing facility. They are the perfect solution to reduce water usage and eliminate waste conveyor belts in the fresh-cut industry. Over the past twenty years the REYCO waste systems have truly become industry standards for fresh-cut and bagged salad facilities.

- Heavy-duty stainless or carbon steel rotary valves stand up to toughest food processing environments and harsh chemical cleanings.
- Painted carbon or stainless steel sound enclosures available to reduce blower noise level by up to 30 decibels.
- Improve plant efficiencies by reducing water usage and cost of waste water treatment.
- REYCO custom designs systems specifically to your needs and stands behind them with a performance guarantee.
- Heavy-duty stainless steel size reducers available to chop waste products prior to conveying.
- Pressure sensing and control system standard to reduce potential line plugs before they can occur.