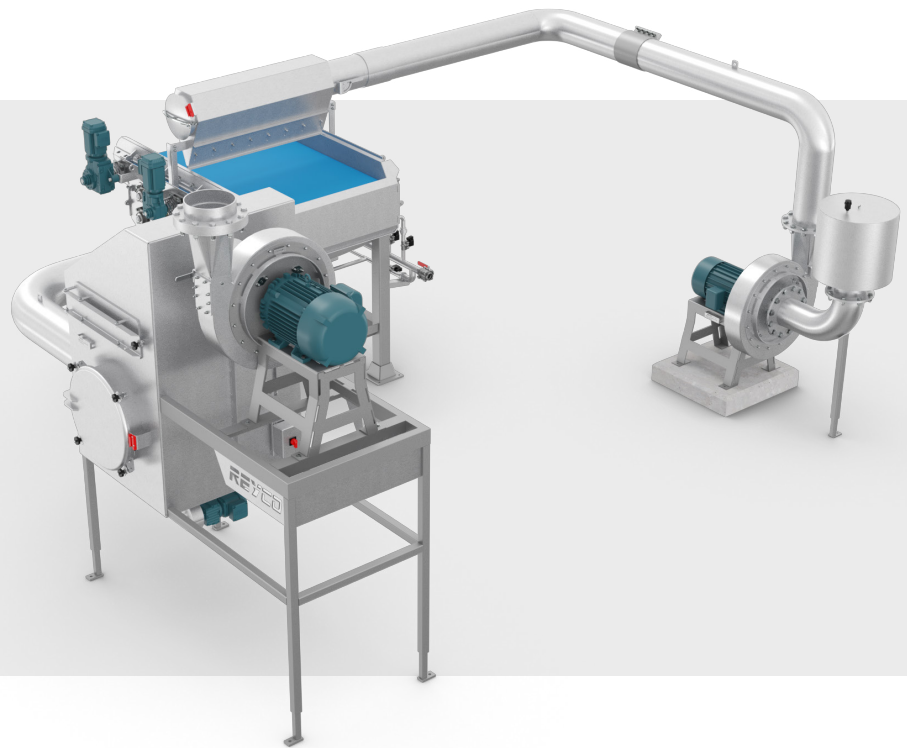


EcoVac™

*Discover
REYCO Quality*

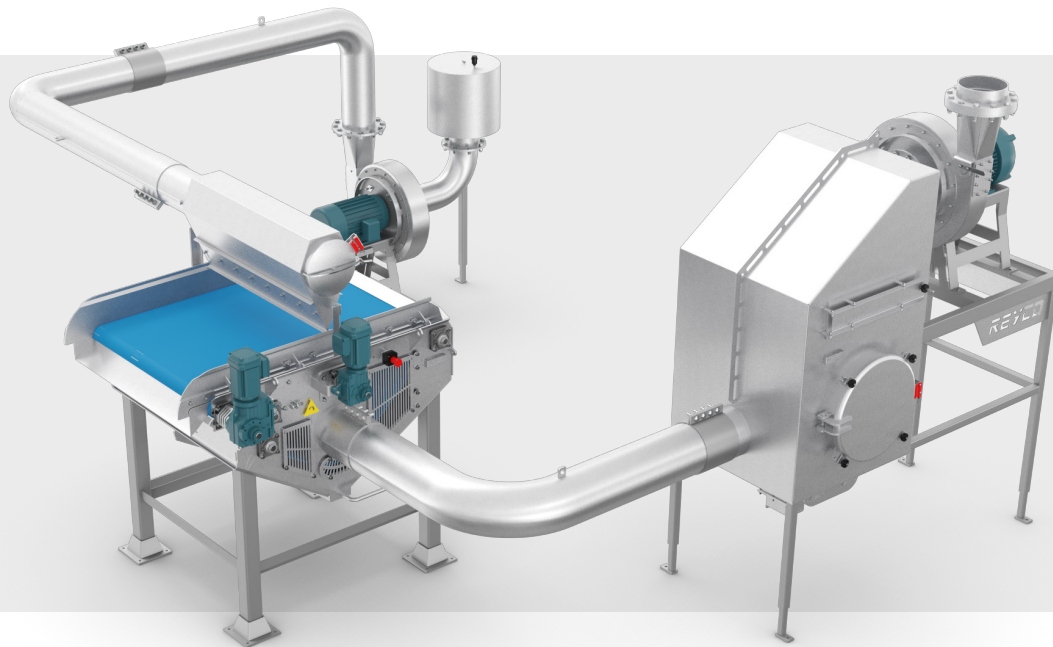


The REYCO EcoVac™ was originally developed for fresh-cut vegetables, but over time it's proven itself in fresh-cut fruit, dehydrated foods, and salad and deli operations of many kinds. Designed with feedback from producers and built to last, REYCO's EcoVac™ removes excess surface water efficiently — cooling product, preserving quality, and reducing energy and downstream sanitation burdens. Its stainless steel conveyors, vacuum plenums, spray bars, and optional air knives are all engineered for durability and performance. Many early models of the EcoVac are still performing in high-volume plants, evidence of continuous improvement by our engineering team. If you're looking to reduce waste, improve product appearance, and speed freeze or packaging operations, the EcoVac™ delivers.

Efficient Dewatering Across Product Types

The EcoVac™ handles a wide range of food products — packaged salads, cabbage, carrots, radishes, potato salad, fruits — removing water gently but effectively. Products emerge cooler and less soggy, ready for freezing or packing.

*Better throughput,
better texture.*



Custom Built for Your Line

Every plant is unique. That's why the EcoVac™ is available with a wide range of configurable options — from 10 to 60 HP fans and multiple suction plenums, to spray bars, agitator shafts, and integrated drain pans. You can also add optional upgrades like AK20 air knives for enhanced moisture control or a fluidized air bed for increased drying. With EcoVac™, you get exactly what you need — nothing unnecessary.

*Tailored design.
Optimized
performance.*

Cooler, Cleaner, Leaner Operations

By removing excess water early, the EcoVac™ helps reduce energy use (less cooling needs), cut down ice buildup, minimize cleanup, and protect product treatments used in fresh fruits. Integrated drain pans and liquid recovery systems help you recapture value. Plus, hardware is built tough — stainless steel, balanced weave conveyors, precision belts — designed for heavy use in food environments.

*Less waste. Less work.
More yield.*