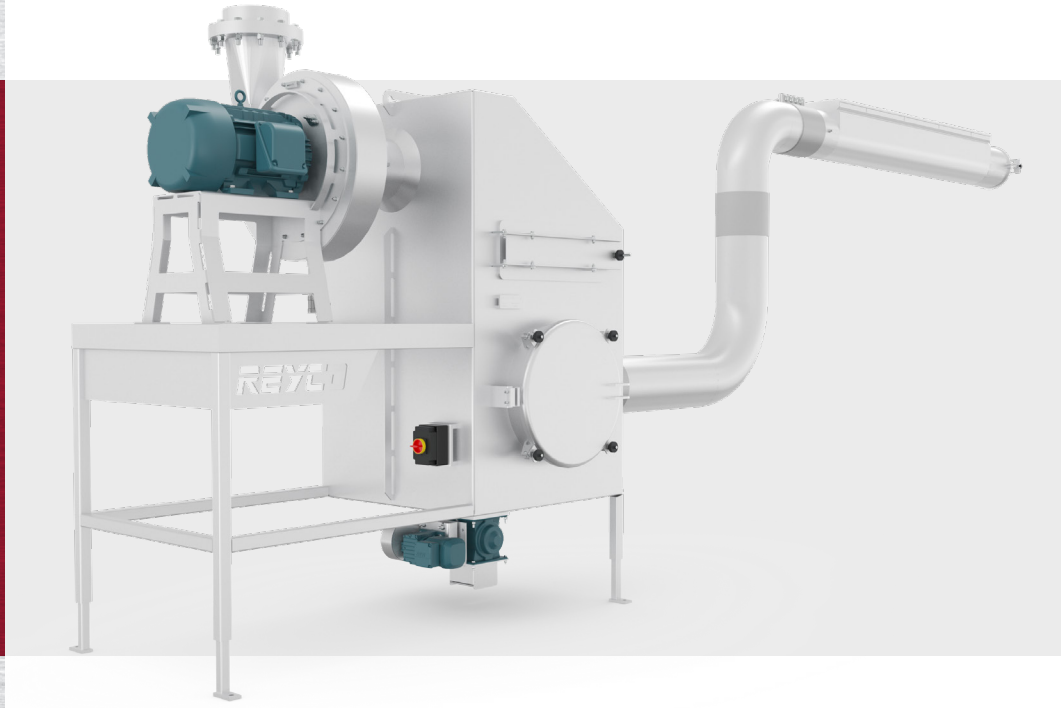
WaterVac®



Discover
REYCO Quality

The REYCO WaterVac® has set the standard for surface moisture removal in food processing for decades. Originally developed for frozen potato products, the system has evolved into a versatile solution trusted across vegetable, fruit, leafy green, and ready-to-eat operations worldwide. By removing surface water before freezing or packaging, the WaterVac® not only improves product flow and quality but also reduces ice buildup, sanitation downtime, and overall energy demand.

Built on years of engineering innovation and field experience, REYCO's WaterVac® is designed to endure the harsh realities of continuous production. Its stainless steel construction, modular design, and proven vacuum technology allow it to integrate seamlessly into existing lines while minimizing product damage. For processors looking to extend shelf life, lower costs, and boost operational efficiency, the WaterVac® remains the trusted choice.

REYCO® Food Processing Systems

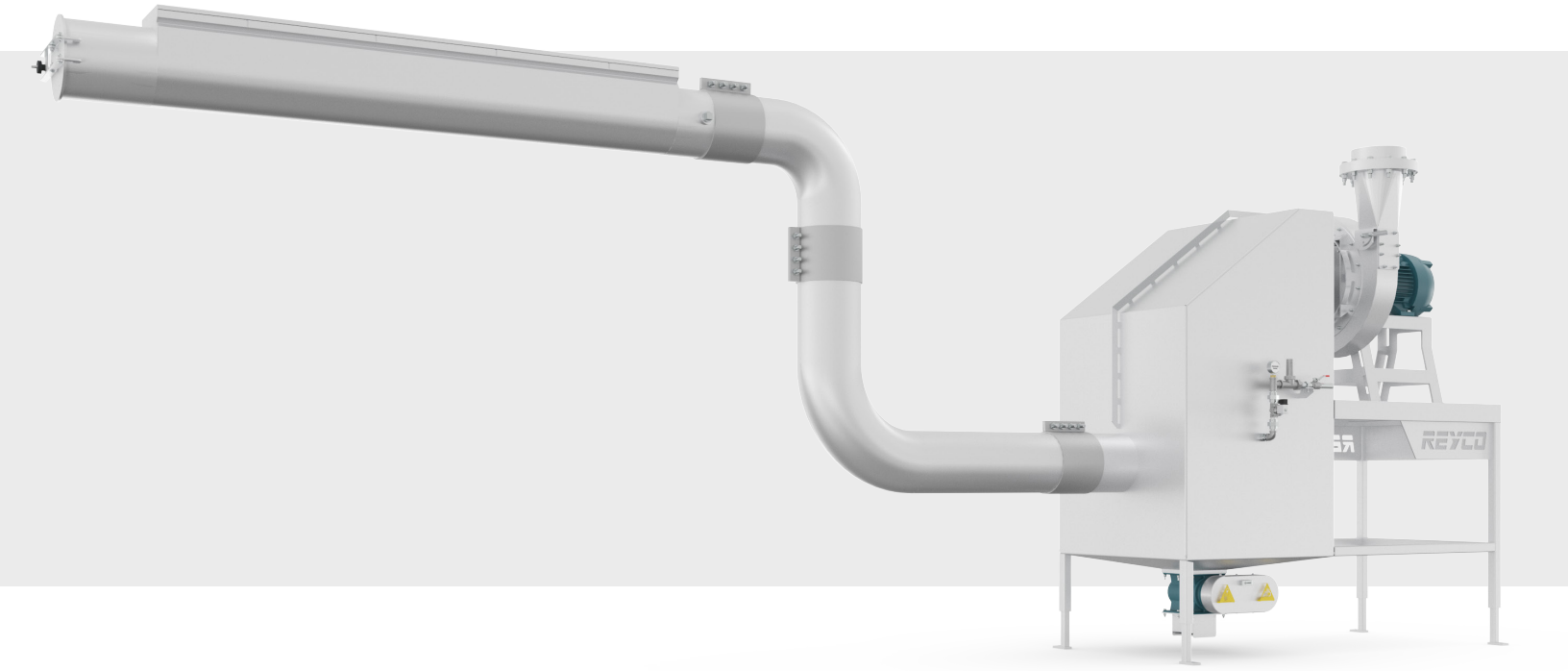
IDAHOSTEEL Kiremko

www.reycosystems.com

Moisture Removal Without Damage

The WaterVac's vacuum suction method gently removes surface moisture from rinsed, blanched, or washed food items without using heat or compressed air — preserving texture and keeping delicate products intact. Ideal for leafy greens, IQF vegetables, fruits, and similar goods.

Protects product integrity, no soggy mess.



Freeze Tunnel Efficiency & Cleaner Operation

Using a WaterVac® ahead of freeze tunnels reduces ice formation, slows frost buildup, and cuts down on defrost cycles. That means more consistent throughput, less sanitation downtime, and lower energy consumption overall.

Smooth freezing. Lower frost. Fewer interruptions.

Seamless Integration & Cost Savings

The WaterVac® is designed to slip into existing conveyor lines with minimal disruption. Its modular and flexible design adapts to line speeds, product types, and facility layouts. Less moisture early also means less waste, reduced scrap, and lower cleaning costs.

Upgrade without overhaul. Savings without sacrifice.

REYCO® Food Processing Systems

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