

2000 RPM LORSS



1800 RPM LDT Series



World Class Blenders for High Shearing and High Mixing . . .

with Breddo your choices are Infinite!

- Heat Transfer available for cook or cool
- We customize to each application for thorough, uniform mixing



Heavy Duty 2200 RPM LOR

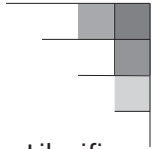
BREDDO *Likwifier*

a division of



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Supplier Profile



Breddo Likwifier Division of Caravan Ingredients, located in Kansas City, Missouri, has been marketing the Likwifier stainless steel blender for 50 years. The machine was introduced to the Dairy Industry in 1958 as the Lance Likwifier. In 1977, the name was changed to the Breddo Likwifier.

DESIGN

The Breddo Likwifier is designed to dissolve solids or semisolids where time, temperature and complete hydration are important. Originally developed to dissolve natural gums and synthetic thickeners used in the manufacture of frozen desserts, the Likwifier dissolves and disperses virtually any food product more efficiently and completely than any other system available. The unit will put into solution, not just suspension, products that can be dissolved by agitation.

The benefits of the Breddo Likwifier include dissolving soluble products in less than 5 minutes, complete hydration, total product liquefaction, elimination of solid "burn-on" in the vat, elimination of waste at strainers and tank bottoms and the complete dispersement of insoluble particles in water or non-aqueous media.

APPLICATIONS

The following products can be processed by the Breddo Likwifier at high concentrations and in a few minutes: stabilizing gums, emulsifiers, flours, cocoas, yeast, powdered eggs, starches, condiments, caseinates, juice concentrates, food purees, whey solids, frozen products, and cheese slurries.

Breddo Likwifiers are being used in the food industries to manufacture ice cream mixes, candies, reconstituted products, canned condiments, sauces, salad dressing fillings, instant breakfast, and many other similar items.

ICE CREAM RERUN

Ice cream rerun is automatically pumped from filler nozzle or from in front of a fruit feeder to the Likwifier. The rerun is then economically converted to mix and piped immediately to the flavor vats and back to the freezer.

THE LIKWIFIER LINE

Today the Likwifier line is comprised of various models that can be custom designed to meet specific operations:

LDT (square blender with bottom mounted motor) - the LDT model is available with 10-1600 gallon tanks. Options include 1800/1900 rpm motor, insulated temp-plate for heating and cooling, spray ball for in-place cleaning, dial thermometer and thermo-well, four casters with brakes, square manway and 316 stainless steel product surfaces. **LDTR** (Round blender with bottom mounted motor) is also available with 10-400 gallon tanks

LOR (heavy-duty high speed baffled round blender with side mount motor) - the LOR is available with 10-500 gallon tanks. In addition to having all of the LDT options, the LOR also has a 2200 rpm motor, adjustable baffle and variable speed drive. **LOS** (square blender with side mount motor) is also available with 10-1600 gallon tanks. The multiple V-belt power drive absorbs shock and extends bearing life.

LORWWSS (high-shear blender with scraped surface heat transfer) - the LORWWSS model is available with 25-500 gallon tanks, fixed or removable scraper assembly and variable speed drive. 316L product surfaces are standard.

TESTING

Breddo Likwifier offers testing for prospective customers. Customers can send their products to our North Kansas City, Missouri laboratory where tests are monitored by qualified food technologists and other laboratory personnel. Results are then forwarded to the customer. Customers can also participate in the testing of their products at our laboratory, or a Likwifier demonstration unit can be shipped to a customer for actual production testing. Breddo Likwifier personnel are also available for assistance during demonstration and trial run periods.

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CARAVAN
INGREDIENTS

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