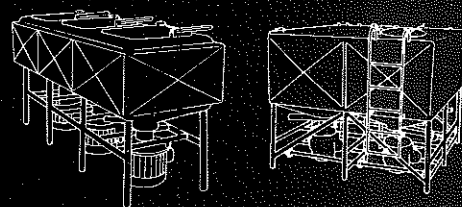


**Dissolve and Disperse  
Viscous Solids and Semi-Solids in  
Less Than 5 Minutes**

**Insist on the Only 1800 RPM  
Blender Preferred by the Dairy,  
Baking and Food Industries,  
World-wide for 25 years.**



We can custom design 8  
to 1,500 gallon capacity  
Likwifiers to meet your specific  
operation.

# BREDDO *Likwifier*<sup>®</sup>

## SERIES LDT

### DESIGN

The BREDDO *Likwifier* is designed to dissolve solids or semi-solids 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.

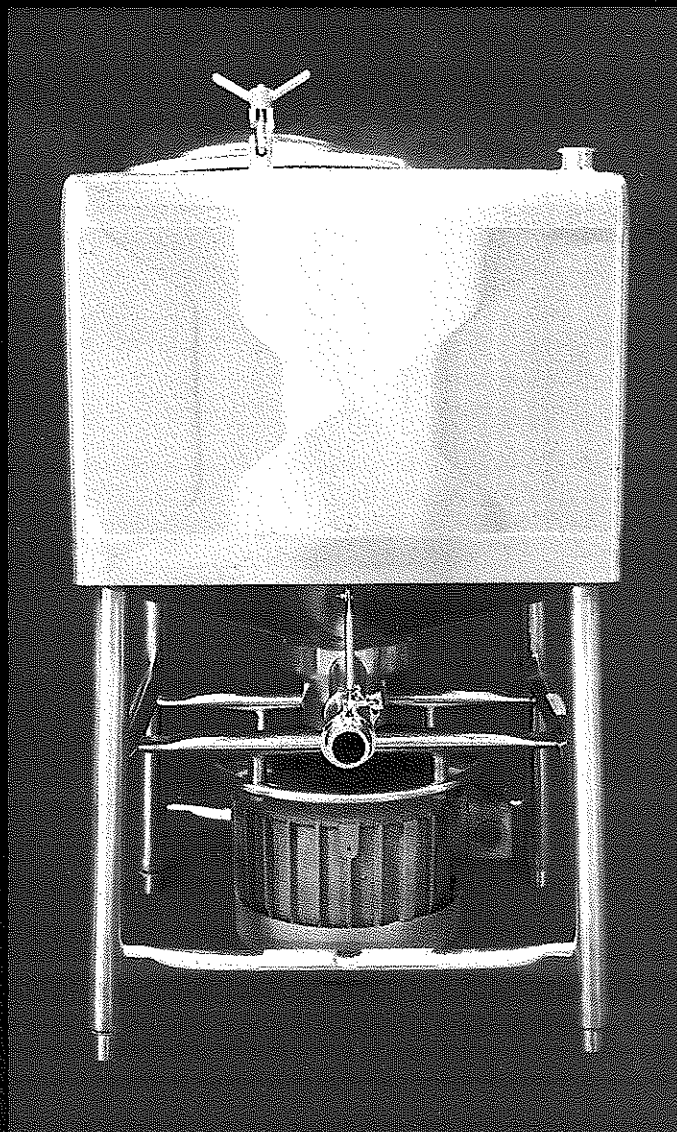
### APPLICATIONS

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

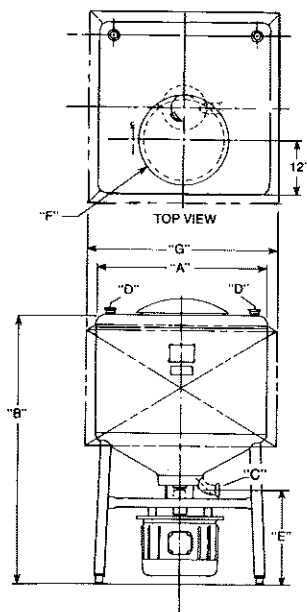
BREDDO *Likwifiers* are being used in the food industries to manufacture ice cream mixes, candies, reconstituted products, canned condiments, sauces, salad dressing, fillings, instant breakfast, and many other similar items.

### ICE CREAM RE-RUN

Ice Cream re-run is automatically pumped from filler nozzle or from in front of a fruit feeder to the *Likwifier*. The re-run is then economically converted to mix and piped immediately to the flavor vats and back to the freezers.



# BREDDO *Likwifier*®

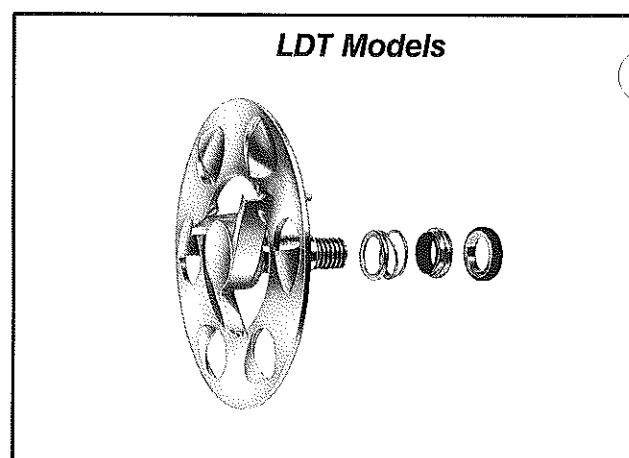
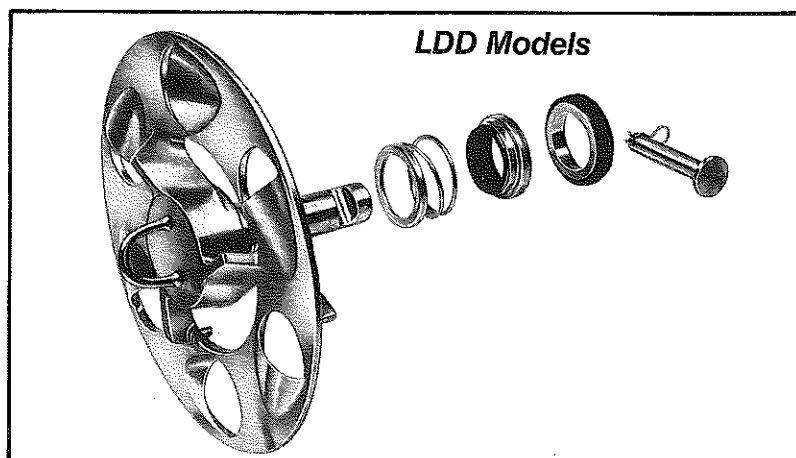


## Specifications and Dimensions of Series LDT Single Speed Direct Drive

Model No.	Size Gal.	A	B	C	D	E	F Inside Dia.	G	H.P.	Approx. Single Wall	Shpg. Wt. Jacketed
LDT-50	50	24½"	51⅞"	2½"	2"	22⅞"	18"	29⅞"	10	630#	690#
LDT-100	100	34¼"	56⅞"	2½"	2"	22⅞"	24"	38⅞"	15	778#	827#
LDT-150	150	38"	60⅞"	2½"	2"	22⅞"	24"	42⅞"	20	825#	875#
LDT-200	200	40"	67"	2½"	2"	22⅞"	24"	44⅞"	25	930#	1335#
LDT-250	250	44"	72¼"	2½"	2"	26⅞"	24"	48⅞"	25	1065#	1370#
LDT-300	300	48"	74"	2½"	2"	26⅞"	24"	52⅞"	37½*	1195#	1507#

C and D equipped with clamp-type fittings.  
Prices on larger sizes and special accessories available on request.  
Manway is round.

\*Except when 2-speed motor required, in which case motor will be 25/12.5 hp.



**TESTING:** A BREDDO *Likwifier* can be shipped to your plant for demonstration and testing.

## CONSTRUCTION

*Likwifier* vessels—stainless steel, 12 gauge type 304, heavy-duty stainless steel impeller and quick assembly impeller-to-motor coupling.

Leg—heavy gauge 304 stainless tubing. Adjustable ball feet furnished on all models.

Motor—specially designed, wafer-thin electric motor, fan-cooled with double thrust ball bearings, wired for 3 phase, 60 cycle, 230-460 volt current.

## OPTION

Custom-designed machines available, please inquire.

Insulated Temp-Plate for heating and cooling.

Spray ball for in-place cleaning.

Two-speed motors.

Dial thermometer, valves and pumps.

All product surfaces—316 stainless steel.

Square manway.



Please Note New  
Phone Number  
(816)561-9050  
1-800-669-4092

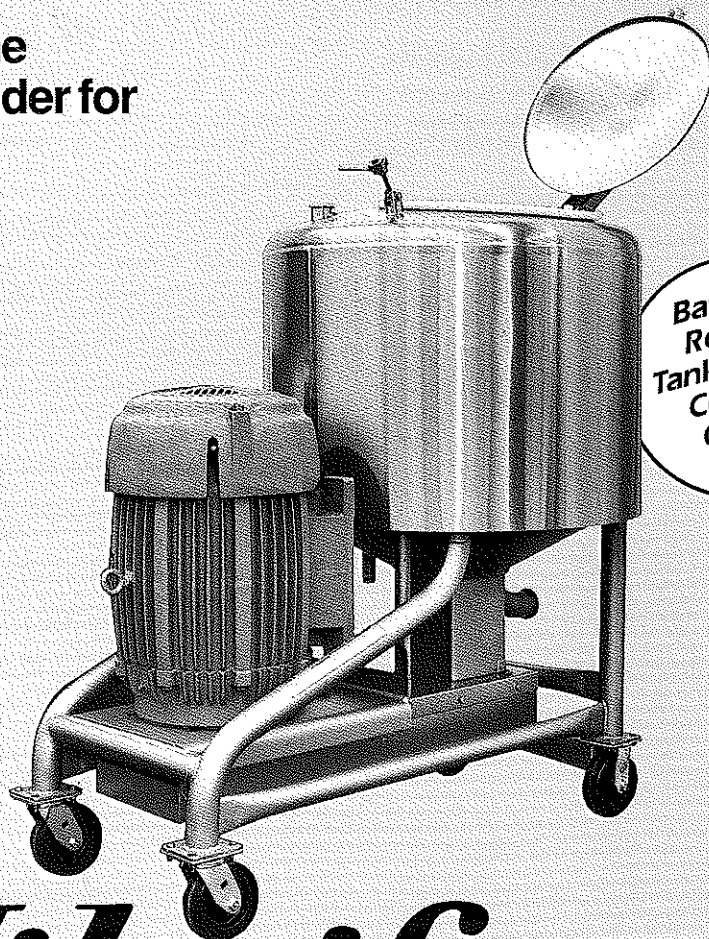
**PHONE: 913-321-5300** **TELEX: 42-6141**  
**800-255-4092**

**FAX: 913-621-2657**

**550 South 18th Street**  
**Kansas City, Kansas 66105**

For a Quarter of a Century the  
World's Most Preferred Blender for  
Highly Viscous Products

From Cheese Slurries  
to Whey Concentrates  
from Tomato Paste  
to Gum Concentrates,  
the Breddo LOR Delivers  
Homogeneity in  
**Less Than 5 Minutes**



Baffled  
Round  
Tank Design  
Controls  
Circular  
Action

# **BREDDO** **HEAVY-DUTY** **2200 RPM** **HIGH SPEED** *Likwifier*®

**Feature for Feature,  
No Other Blender  
Compares with  
*Likwifier***

- Dissolves and mixes diverse products more efficiently than any other blender
- Complete hydration; any soluble product dissolved in 5 minutes or less
- Unique blending, dissolving and dispersing action gets every ounce
- Vast range of applications; more being added each day

## **Standard Specifications**

Shell	12 gauge, type 304 stainless No. 4 polished, skirted around bottom for more efficient water runoff.
Legs	Locking stainless steel ball feet, adjustable.
Manway	12 gauge stainless steel, No. 4 polished, 24-inch diameter.
Baffles	Stainless steel, No. 4 polished, fixed.
Impeller Agitation	Threaded for quick release from coupling by one person.
Impeller Agitation Drive	Belt driven by totally enclosed, fan cooled, side mounted motor, easy removability.
Fittings	3-inch outlet, 2-inch inlet, tri-clamp ferrules.

## Approximate Motor Specifications

### LOR-100 10 Inch Impeller

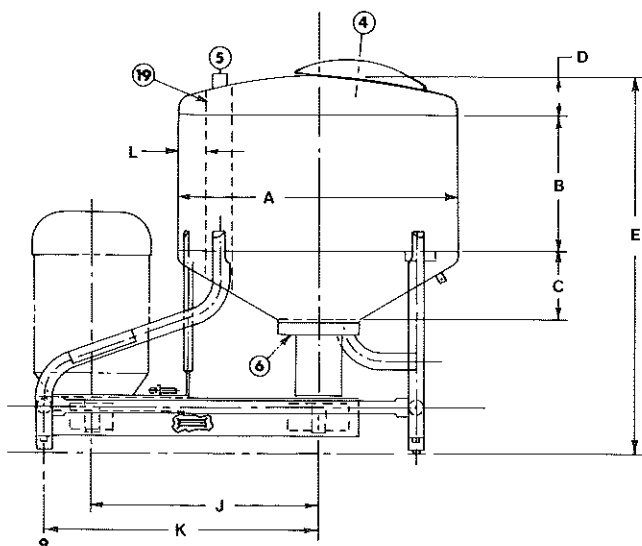
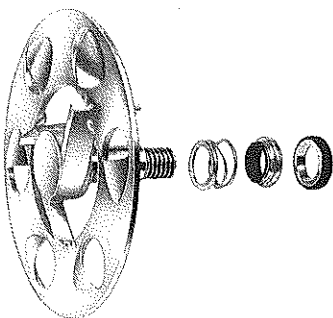
30 HP - 1,800 RPM Standard  
40 HP - 2,200 RPM Optional  
40/20 HP - 2,200/1,100 RPM Optional

### LOR-200 12 Inch Impeller

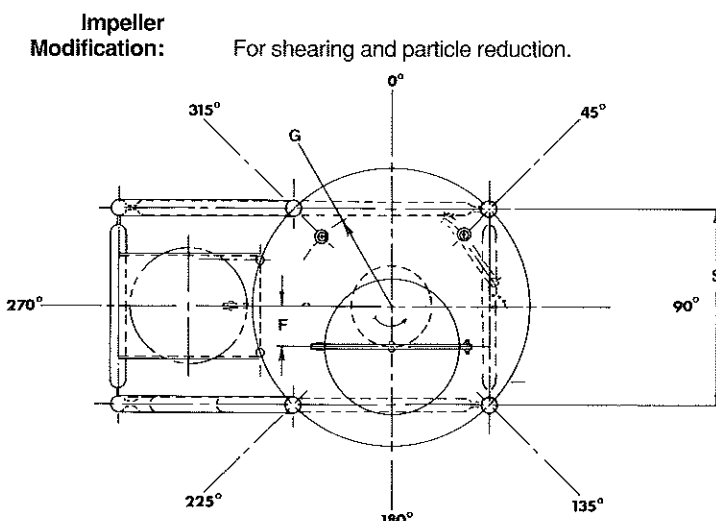
40 HP - 1,800 RPM Standard  
50 HP - 2,200 RPM Optional  
50/25 HP - 2,200/1,100 RPM Optional

### LOR-300 12 Inch Impeller

50 HP - 1,800 RPM Standard  
60 HP - 2,200 RPM Optional  
60/30 HP - 2,200/1,100 RPM Optional



ELEVATION VIEW



TOP HEAD AND SHELL ORIENTATION

<b>Special Material:</b>	Available with product contact surface fabricated from type 316 stainless steel.
<b>Heat Transfer Surface:</b>	Type 304 stainless steel Temp-Plate® Heat Transfer Surface designed for 90 psi at 350° F. located on cylinder and cone bottom. ASME certification available.
<b>Insulation</b>	2" Insulwool on cylinder and cone bottom.
<b>Outer Jacket:</b>	16 gauge, type 304 stainless steel with No. 4 finish on cylinder and cone bottom.
<b>Outlet Valve:</b>	3" clamp type ferrule with 3" compression valve and hanger assembly.
<b>Clean In Place:</b>	C.I.P. spray ball assembly
<b>Thermometer:</b>	Remote, dial type indicating thermometer.
<b>Adjustable Baffle:</b>	Stainless steel, No. 4 finish, 5 settings, removable.
<b>Vacuum Relief Assembly:</b>	Vacuum relief assembly mounts on 3" clamp type ferrule
<b>Casters:</b>	Four textile casters, two swivel and two rigid with brakes mounted on special base plates. 50-100 gallon only.
<b>Electrical Controls:</b>	Single speed or two speed "Nema Four" electrical controls mounted in a stainless steel cabinet, explosion proof. A/C Drive with low voltage operators panel available.

**Impeller Modification:** For shearing and particle reduction.

CAPACITY GAL		A	B	C	D	E	H	J	K	S	Z	4	5	6
NOMINAL	TOP HEAD OUTER SHELL SEAM	TANK I.D.	SHELL LG	BOT HD. DEPTH	TOP HD. F.I.D.	O.A. HEIGHT	HOUSING & IMPELLER	CL TANK CL MOTOR	CL TANK CL LEG	REF. LEG TO LEG	APPROX. WEIGHT*	MANWAY	TWO INLET	OUTLET
50	70	30"	17½"	7⅞"	5½"	50⅞"	10"	28½"	37½"	19⅞"	1100 #	18"	2"	3"
100	156	42"	20½"	10⅞"	6½"	57¾"	10"	35"	44"	27⅞"	1200 #	24"	2"	3"
200	259	50"	23¾"	12⅞"	7⅞"	64"	12"	39¼"	48¼"	33¼"	1300 #	24"	2"	3"
300	359	54"	29¾"	13¾"	7½"	71⅞"	12"	42½"	51½"	36⅞"	1500 #	24"	2"	3"

\*Motor weight included

TELEX: 910-771-3041

DIVISION OF  
**AMERICAN**  
INGREDIENTS  
COMPANY



PHONE: 913-321-5300  
800-255-4092

550 South 18th Street, Kansas City, Kansas 66105