

High speed high shear blending combined with heat transfer and scrape surface agitation.

Our high speed impellers will **chop**, hydrate and liquefy viscous solids and semi-solids.





Specialized impellers are available for your needs.

Designed for Batch Basis, Continuous and/or Recirculation applications.

Demonstration units available for trial testing.

Ideal for:

- Salad Dressings
- 50 lb. Cheese
- Blocks
- Pie Fillings
- Stabilizing Gums
- Pet Food
- Garbanzo Bean Dip
- Mayonnaise
- Pudding
- Steak Sauce
- Candies
- Ice Cream Mix

We can CUSTOM DESIGN 10-20,000 Gallon Capacity Likwifiers for pilot plants, labs or production facilities.

Heavy-duty LOR Series

> Inventory Stock Units and Trial Testing Available.

> > LOS Series

Toll Free: 800-669-4092 Fax : 816-561-7778

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