

Supplier Profiles

Special Advertising Section

Bishop-Wiscarver Corporation

BishopWiscarver is a family owned manufacturing company, specializing in guide wheels and guided motion technology. The DualVee® guide wheel and DualVee Motion Technology® (DMT) was invented by Bud Wiscarver in 1967. The DualVee guide wheel was designed as a problem solver for food and beverage, automotive, machine tool, paper processing, textile, and general industrial automation applications where traditional guidance technologies were ineffective. DMT integrates three main components, the DualVee guide wheel, its DualVee mating track with patented mounting shoulder, and the DualVee support bushing. It is one of the most popular guided motion products primarily as a result of its self-cleaning action, low cost, and ease of installation. From factory automation projects to OEM designs, DMT components, assemblies, and guides provide the design flexibility and the desired level of integration for virtually any guided motion project. The PTDA Power Transmission Handbook recognizes DualVee Motion Technology as an industry standard.



Our full product line includes components, linear guides, linear systems, rotary guides and systems, and aluminum machine framing. Integral stud and bushing wheels, stainless steel, high temperature, and clean room compatible products are among our more recent product introductions. BishopWiscarver's more popular product offerings include the following trade names - DualVee, LoPro, QuickTrak and UtiliTrak. New product development continues to be an ongoing process at the Bishop-Wiscarver Corporation, with innovative designs being introduced at regular intervals.

BISHOPWISCARVER®

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BREDDO Likwifier



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 dimple jackets and the unique built-in scraping unit allows rapid heating and cooling. The 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. The LOR model is a high speed, baffled round blender with side mount motor and available in 10 to 500 gallon tanks. Options include 1800/900 rpm or a 2200 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, adjustable baffle and variable speed drive.



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