



Oakes Continuous Mixers

Reliability: Used for over 500 applications worldwide, Oakes Mixers homogenize or aerate slurry to produce a highly uniform and stable cell structure. Mixers can combine two or more liquid streams, or just improve texture when aeration is not required. Energy efficient and labor saving, Oakes Mixers have a proven production lifetime of forty years or more. Throughputs range from 10 to 14,000 lbs/hour.

Quality: The unique design of the high shear Rotor/Stator Mixing head is the key to consistent final densities. Aerate and/or homogenize slurry with minimal heat rise. Every Oakes Mixer is custom built entirely of stainless steel and mounted on an open frame for easy cleaning and maintenance.

READY TO SHIP 14MF20IA serial 1400
For more information, email: info@oakes.com
or call 631-232-0002



shown: This Mixer features a twin screw dual purpose (product/CIP) pump

Features:

- Automatic Back Pressure Control
- Automatic Flow/Density Control (OMC)*
- Air Injection System
- AC Variable Frequency Drives
- H.I.M. Display Units (Rotor-Pump)
- Easy CIP, simple maintenance
- In-line Strainer for Mixing Head protection
- Jacketed Stators
- Pneumatic Conical Back Pressure Valve
- Solenoid Air Shut-off Valve
- SST Frame Construction w/adjustable legs
- 303 SST Mixing Head Assembly
- SST NEMA4X Watershed Electrical Enclosure
- All Wetted Parts made of Stainless Steel
- Sanitary Twin Screw
Dual Purpose Product/CIP Pump
- Main Power Disconnect Switch
- Motor Disconnect Switch

Options:

- Close Clearance Rotor for higher shear
- Dedicated Oil-less Air Compressor
- Dual Strainers
- 316 SST, Monel or Hastelloy Construction
- Double Mechanical Shaft Seals
- Stainless Steel Motors-Drives
- Stainless Steel Side Skins (w/quick latch)
- Stand-Alone Glycol-Water Chiller
- Stator Injection Ports (for flavors/coloring)
- Swivel Lock & Brake Castors

*(OMC) indicates Oakes Mixer Controller

angel food

biscuit m/m

cake batter

candy m/m

cheese cake

devil's food

egg whites

icing

layer cake

meringue

marshmallow

mousse

nougat

pie fillings

pound cake

soy bean

sugar wafers

swiss roll

batter/filling

whipped butter

whipped creme

whipped toppings

yogurt

OAKES CONTINUOUS MIXERS: Rated Capacity in Pounds Per Hour

BAKING	4MA		8M		10M		14M		14MA		14MA HC	
	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.
Angel Food - Chiffon Batter	35	150	75	300	150	600	450	1800	675	2700	1000	4000
Cheese Cake	125	500	250	1000	500	2000	1000	4000	1500	6000	1750	7000
Cream Pie Fillings & Toppings	50	200	250	450	500	900	450	1800	675	2700	1000	4000
Devil Food, Pound/Layer Batter	125	500	250	1000	500	2000	1000	4000	1500	6000	2500	10,000
Meringue	35	150	75	300	150	600	450	1800	675	2700	950	3800
Pumpkin & Similar Pie Fillings	125	500	250	1000	500	2000	1000	4000	1500	6000	2500	10,000
Sponge, Swiss Roll, Lady Finger	50	200	250	450	500	900	450	1800	675	2700	1000	4000
Swiss Roll Cream, M/M Icing	35	150	75	300	150	600	450	1800	675	2700	950	3800

BISCUIT	4MA		8M		10M		14M		14MA		14MA HC	
	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.
Marshmallow (Fancy Biscuit)	35	150	75	300	150	600	300	1200	450	1800	750	3,000
Vanilla Wafers, Sugar Wafers	125	500	250	1000	500	2000	1000	4000	1500	6000	2500	10,000

CONFECTIONERY	4MA		8M		10M		14M		14MA		14MA HC	
	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.
White Cast Candy Marshmallow	75	300	180	750	375	1500	750	3000	1100	4500	1600	6400
Extruded Marshmallow	50	200	115	450	225	900	600	2400	900	3600	1050	4200
Grain Marshmallow	75	300	180	750	375	1500	750	3000	1100	4500	1900	7600
Egg Albumin Base Marshmallow	75	300	180	600	300	1200	450	1800	675	2700	1050	4200
Soft Nougat, Mazetta & Frappe	50	200	180	450	225	900	450	1800				

DAIRY PRODUCTS	4MA		8M		10M		14M		14MA		14MA HC	
	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.
Whipped Butter/Cream Cheese	75	300	150	650	500	1300	650	2600				
Whipped Dairy Creams	50	200	250	450	500	900	450	1800	675	2700	1150	4600
Butter Cream Icing	100	400	250	900	450	1800	700	3600				

Maximum Capacity of the Oakes Continuous Mixer depends on the product being mixed. Maximum rated capacity is on a conservative basis. This table describes the normal range of capacity for a general range of products for all production models of the Oakes Mixer.

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