# **Continuous Mixer - Food**

angelfood

cake batter

cheese cake

devil's foot

egg whites

layer cake

meringue

mousse

nougat

pie fillings

pound cake

soy bean sugar waters

swiss roll batter/filling

whipped butter

whipped

creme

yogurt

marshmallow

icing

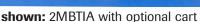
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2	MF-1 1	

# E.T. OAKES CORPORATION www.oakes.com

# 2M Continuous Lab Mixer for **Food Applications**

Highly scalable and easy to use, Oakes bench-top lab equipment features all the benefits of our full scale production equipment. Homogenous mixing, precision specific gravity control, simple maintenance and uniform air incorporation make the 2" an integral part of R&D.

All Oakes Mixers are custom built and may be supplied in many configurations to suit your specific application requirements.



### **E.T. OAKES CORPORATION** 686 Old Willets Path Hauppauge, NY 11788 tel: (631) 232-0002 fax: (631) 232-0170 e-mail: info@oakes.com www.oakes.com

# 316 Stainless Steel Mixing Head

SST Rotary Positive Displacement Pump 

Model 2MBTIA Standard Features:

Dimensions: 18"x28"x32"h

10-80#/hr at .6 specific gravity

10-120#/hr at 1.0 specific gravity

Power: 230V, 1PH, 60HZ

Weight 200lbs

- 1HP AC Rotor Motor/VFD w/HIM 1/2 HP AC Pump Motor/VFD
- Single Mechanical Seal Assy
- RPM Display for Pump and Rotor Speed
- **Digital Back Pressure Gauge Transducer**
- Air Gauge, Regulator
- Interchangeable Flowrators
- 2 gal SST Holding Tank
- 1/4" and 3/8" SST Hose Adapters
- Equipment mounted on an Aluminum Base w/ SST cover for Bench Top Use
- Water-Shed SST Enclosures
- Power Disconnect & E-Stop Switch

## **Options Include:**

- High Viscosity Feeder Tank
- **Double Mechanical Seals**
- SST Jacket for Heating/Cooling П
- Polished SST Cart w/Shelves, Drawer & Casters
- Mixing Head: Hasteloy or other Exotic Metals
- **Bearing Housing Configuration Only**
- Special Rotors for High/Low Shear
- 230 VAC / 50HZ
- 380 VAC / 50HZ

# **2M:** Rated Capacity in **Pounds/Hour**

Application		Mixer 2MA minimum maximum	
Cake Batters	10	120	
Marshmallow	10	80	
Whipped Toppings	10	80	
Creme Fillings	10	80	
Angel Food/Meringue	<b>e</b> 10	60	

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 models of the Oakes Continue

