



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.

Efficiency: Over 60 years of practical experience has contributed to the newest generation of Oakes mixers. Automatic flow and density control, instant changeover and self-diagnostic checks are a few benefits of the PLC based Oakes Mixer Controller. Manual Mixers are available with automatic back pressure control.

Flexibility: Oakes Mixers are custom built to your specific requirements and are available in sizes to accommodate all lab, pilot and production requirements. Explore our line of complementary equipment including slurry mixers, color mixers, jelly pumps, holding tanks and depositors.

See product specific throughputs on reverse side.

shown: Oakes 14" OMC* Mixer w/Dual Purpose Product/CIP Pump



shown: Oakes 14" Mixer/manual control/dual strainers

Standard Features:

- 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 for Heating/Cooling
- Pneumatic Conical Back Pressure Valve
- Solenoid Air Shut-off Valve
- SST Frame/Base Plate/Table -adjustable legs
- 303 SST Mixing Head Assembly
- SST NEMA4X Electrical Enclosure
- All Wetted Parts made of Stainless Steel
- Sanitary Rotary Positive Displacement Pump
- Power Disconnect Switch

Options Include:

- Automatic Back Pressure Control
- Automatic Flow/Density Control (OMC)*
- Close Clearance Rotor for higher shear
- Dedicated Oil-less Air Compressor
- Dual Strainers
- Dual Use CIP/Product Transfer Pump
- 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

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Continuous Mixer

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

*(OMC) indicates Oakes Mixer Controller

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			150	650	500	1300	650	2600				
Whipped Dairy Creams			250	450	500	900	450	1800	675	2700	1150	4600
Butter Cream Icing	100	400	250	900	450	1800	700	3600	1500	6000	2500	10000

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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