



Continuous Bearing Housing Mixer

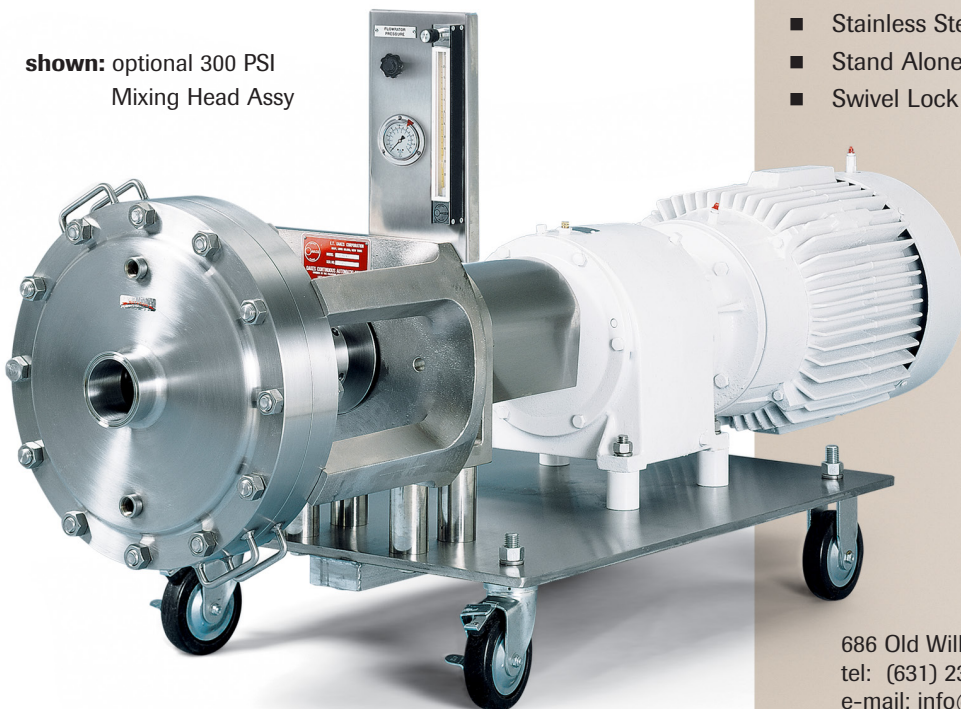
The Bearing Housing Mixer is ideally suited for applications requiring only the mixing head and drive assembly.

The unique design of the high shear Oakes Rotor/Stator Mixing head is the key to consistent final densities. Aerate and/or homogenize slurry with minimal heat rise. The Oakes Continuous Bearing Housing Mixer is custom built and can be supplied in many configurations to suit your application requirements.

Models available:

4MBH • 8MBH • 10MBH • 14MBH

shown: optional 300 PSI
Mixing Head Assy



Standard Features:

- Air Injection Assembly
- All Wetted Parts made of Stainless Steel
- SS Digital Back Pressure Transducer
- Easy CIP, simple maintenance
- Jacketed Stators
- SEW Washdown Gearmotor
- 303 SS 150 PSI Mixing Head Assembly
- Polished Solid Stainless Steel Baseplate with adjustable legs

Options Include:

- 300/1000 PSI Mixing Head Assembly
- 316 Stainless Steel/Hastelloy Mixing Head
- Close Clearance Rotor for higher shear
- Stator Injection Ports (for flavors/coloring)
- AC Variable Frequency Speed Control Drive
- Product Pump and Drive
- Dedicated Oil-less Air Compressor
- Automatic Back Pressure Control
- Double Mechanical Shaft Seals
- Stainless Steel NEMA4X Electrical Enclosure
- Stainless Steel Motors-Drives
- Stand Alone Glycol/Water Chiller
- Swivel Lock & Brake Castors

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

Bearing Housing Mixer	Mixer 4MBHA		Mixer 8MBHA		Mixer 10MBHA		Mixer 14MBHA	
	min.	max.	min.	max.	min.	max.	min.	max.
Rated Throughput (in Pounds/Hour)	25	500	50	1000	600	2000	1200	10000

Maximum throughput shown is typical of cake batter and similar products.

Continuous Bearing Housing Mixer

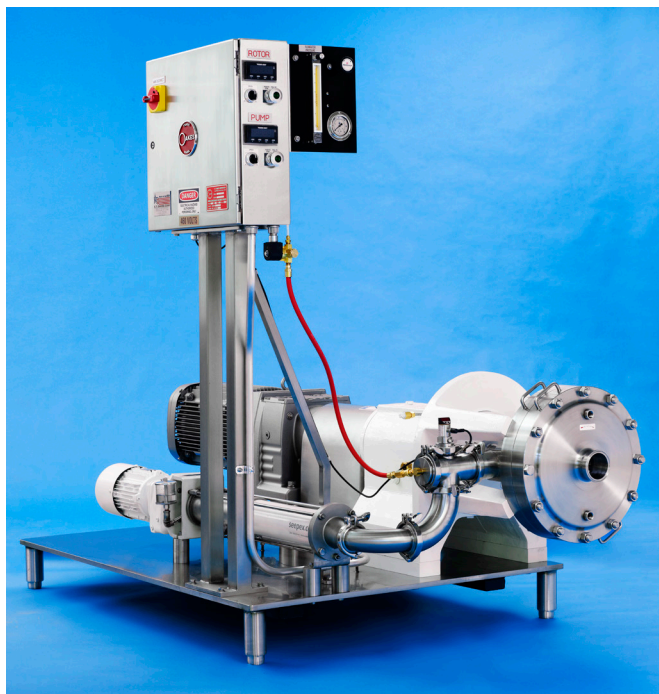
biscuit m/m
cake batter
candy m/m
cheese cake
devil's food
icing
layer cake
marshmallow
nougat
pie fillings
pound cake
soy bean
sugar wafers
batter/filling
whipped butter



Heavy Duty Bearing Housing Mixer

The Heavy Duty Bearing Housing Mixer/Foamer is designed for highly viscous processes requiring high pressures, speeds and throughput. The rotor shaft on this mixer will accommodate power inputs up to 200hp utilizing Timken double-row tapered roller bearings in an oil bath with provisions for cooling of the bearing power train.

Models available: 8MB • 10MB • 14MB



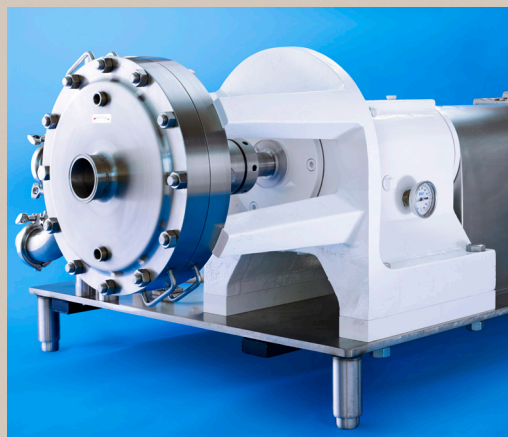
shown: 14MBHA with progressive cavity product pump

HEAVY DUTY BEARING HOUSING MIXER:

Rated Capacity in Pounds Per Hour

	Mixer 8MBHA		Mixer 10MBHA		Mixer 14MBHA	
	min.	max.	min.	max.	min.	max.
Cheese Cake/Brownie	150	1000	350	2000	250	7000
Vanilla Wafers, Sugar Wafers	150	1000	350	2000	250	10,000
White Cast Candy Marshmallow	135	750	315	1500	250	6400
Extruded Marshmallow	125	450	250	900	400	4200
Grain Marshmallow	135	750	315	1500	250	7600

Maximum throughput shown is dependent on product type and final specific gravity requirements.



shown: Optional 300 PSI Mixing Head

Standard Features:

- Air Injection Assembly
- All Wetted Parts made of Stainless Steel
- SS Digital Back Pressure Transducer
- Double Mechanical Shaft Seals
- Easy CIP, simple maintenance
- Heavy Duty Rotor Shaft
- Jacketed Stators
- SEW Washdown Gearmotor
- 303 SS 150 PSI Mixing Head Assembly
- Polished Solid Stainless Steel Baseplate with adjustable legs

Options Include:

- 300/1000 PSI Mixing Head Assembly
- 316 Stainless Steel/Hastelloy Mixing Head
- Close Clearance Rotor for higher shear
- Stator Injection Ports (for flavors/coloring)
- AC Variable Frequency Speed Control Drive
- Product Pump and Drive
- Dedicated Oil-less Air Compressor
- Automatic Back Pressure Control
- Stainless Steel NEMA4X Electrical Enclosure
- Stainless Steel Motors-Drives
- Stand Alone Glycol/Water Chiller
- Swivel Lock & Brake Castors

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