



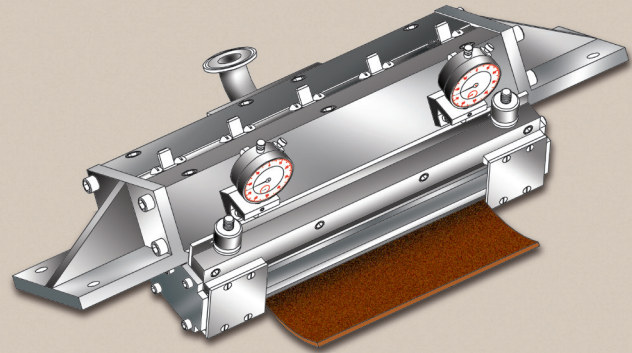
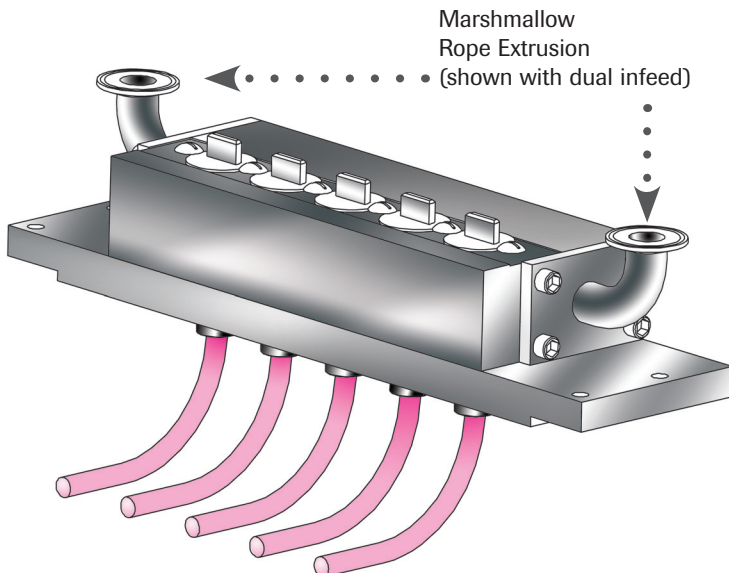
## Extrusion Manifold

These versatile manifolds are designed to extrude a continuous sheet of product directly onto an oven band/conveyor.

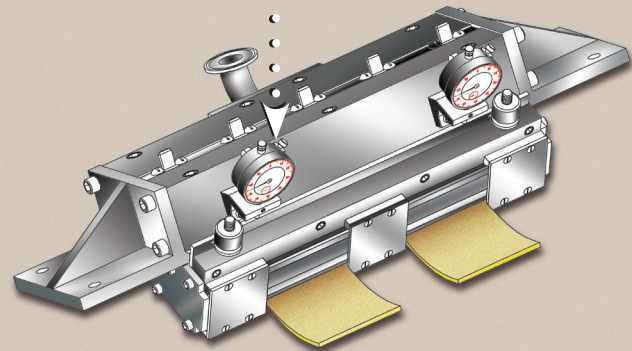
### How it works...

This system is designed to accept product directly from the continuous mixer or product pump in closed stainless steel piping. The number of product inlets can vary depending on your product viscosity and throughput requirements.

After the product enters the manifold, internal distribution valves balance flow and viscosity. Product flows through the valves, into a lower "recombination" chamber and then exits the manifold at a constant pressure and flow rate.



Dial Indicators for precision thickness adjustments



### Standard Features:

- **Tufram 631™** Coated Aluminum Manifold Assy
- Screw Type Knobs with Dial Indicators for Variable Sheet Thickness
- Adjustable End Dividers
- Manifolds are available in widths from 12" - 50" (widths smaller than 12" are attainable using wider end dividers)

### Options Include:

- Additional Product Inlets
- Additional Sheet Dividers
- Heat Tracing
- Heated Manifold (electric or water)
- Thermo-couples
- Unlimited Custom Nozzles
- Special Co-Extrusion Nozzles Available

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Applications include:  
cakes  
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marshmallow  
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