



Smaller Scale Mixing & Depositing

Highly scalable and easy to use, Oakes lab equipment has all the benefits of our larger scale production equipment. Use the components separately or join them to form an entire mixing and depositing line in your lab.

4" Continuous Mixer

model: **4MB3IA**

serial: **468**

Designed for use in the lab or pilot plant.

- 30-200 pounds/hr at .6 final foam density.



READY TO SHIP

Model 4MB3IA Standard Features:

- 303 Stainless Steel Mixing Head
- Cooling/Heating Jacket
- Chevron Shaft Seals
- 3HP TEFC Sanitary C Face Motor/Gear Reducer
- AC Variable Frequency Controllers
- Positive Displacement SST Product Pump
- 1/2HP TEFC C Face Pump Motor
- Digital HIM for Pump and Rotor Speed
- Digital Back Pressure Transducer
- Air Gauge Regulator
- SST Base Plate with Casters

Options Include:

- 50 Gal SST Holding Tank and Cover

4" 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

yogurt