

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.

2" Continuous Mixer

This compact mixer is highly scalable, easily maintained and extremely portable. Homogenous mixing, precision specific gravity control and uniform air incorporation make the 2" an integral part of R&D.



4" Continuous Mixer

Designed for use in the lab or pilot plant.

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



Model 2MBTIA Standard Features:

- Dimensions: 18"x28"x32"h
- Power: 230V, 1PH, 60HZ
- Weight 200lbs
- 10-80#/hr at .6 specific gravity
- 10-120#/hr at 1.0 specific gravity
- 316 Stainless Steel Mixing Head
- SST Rotary Positive Displacement Pump
- 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
- Polished SST Cart w/Shelves and Casters
- SST Cart Drawer
- Mixing Head: Hasteloy or other Exotic Metals
- Bearing Housing Configuration Only
- Special Rotors for High/Low Shear
- 230 VAC / 50HZ

Model 4MB3IA Standard Features:

- 303 Stainless Steel Mixing Head
- Cooling/Heating Jacket
- Chevron Shaft Seals
- 3HP TEFC Sanitary SEW Mixer Gearmotor
- AC Variable Frequency Drives w/HIMs
- Positive Displacement SST Product Pump
- 1/2HP TEFC SEW Pump Gearmotor
- Digital HIMs for Pump and Rotor Speed
- Digital Back Pressure Transducer
- Air Gauge Regulator
- SST Base Plate with Casters
- Pneumatic Back Pressure Restriction Valve

Options Include:

- Mixing Head: 316 SST or other Exotic Metals
- Double Mechanical Shaft Seal
- 50 Gal SST Holding Tank and Cover
- Special Voltage/Hz as Required

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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

yogurt

LAB-4.7

icings muffins

Pie fillings Pound cake

waffle batter

DEPOSIT: base cakes

cookies

layer cake marshmallow

m/m rope

soft dough 'roll' products

Creme

ielly

LAB-4.7







shown: 50gal Sloped Bottom Holding Tank (optional)

24" Lab Slurry Mixer

Stationary and rotating blades blend wet and dry ingredients with minimal air incorporation. After blending, a self contained pump ensures quick and total transfer to a holding tank. Complete product mix and transfer in 3-5 minutes.

Operator touch screen allows easy recipe selection, speeds and sequencing.

Standard Features:

- Oakes Mixer Controller Allen Bradley Touch Screen
- SST Tank (250 lb Capacity)
- 2" Poppet Valve in Tank Bottom
- SST Waukesha Transfer Pump
- SST NEMA 4X AC Variable Frequency Control
- Hollow Shaft Gear Reducer
- Hinged Cover/Quick-release Clamps
- Cover Safety Switch
- SST Rotor Shaft/SST Stators
- SST Double Arm Scraper/Removable Blades
- Solid SST Base Plate/Adjustable Legs

Options Include:

- 50 Gal SST Holding Tank and Cover
- Base Plate Mounted on Casters
- CIP Sprayball
- Holding Tank Level Sensor
- Special Voltage/Hz as Required

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