

## 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	<b>150</b>	75	<b>300</b>	150	<b>600</b>	450	<b>1800</b>	675	<b>2700</b>	1000	<b>4000</b>
Cheese Cake	125	<b>500</b>	250	<b>1000</b>	500	<b>2000</b>	1000	<b>4000</b>	1500	<b>6000</b>	1750	<b>7000</b>
Cream Pie Fillings & Toppings	50	<b>200</b>	250	<b>450</b>	500	<b>900</b>	450	<b>1800</b>	675	<b>2700</b>	1000	<b>4000</b>
Devil Food, Pound/Layer Batter	125	<b>500</b>	250	<b>1000</b>	500	<b>2000</b>	1000	<b>4000</b>	1500	<b>6000</b>	2500	<b>10,000</b>
Meringue	35	<b>150</b>	75	<b>300</b>	150	<b>600</b>	450	<b>1800</b>	675	<b>2700</b>	950	<b>3800</b>
Pumpkin & Similar Pie Fillings	125	<b>500</b>	250	<b>1000</b>	500	<b>2000</b>	1000	<b>4000</b>	1500	<b>6000</b>	2500	<b>10,000</b>
Sponge, Swiss Roll, Lady Finger	50	<b>200</b>	250	<b>450</b>	500	<b>900</b>	450	<b>1800</b>	675	<b>2700</b>	1000	<b>4000</b>
Swiss Roll Cream, M/M Icing	35	<b>150</b>	75	<b>300</b>	150	<b>600</b>	450	<b>1800</b>	675	<b>2700</b>	950	<b>3800</b>

BISCUIT	4MA		8M		10M		14M		14MA		14MA HC	
	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.
Marshmallow (Fancy Biscuit)	35	<b>150</b>	75	<b>300</b>	150	<b>600</b>	300	<b>1200</b>	450	<b>1800</b>	750	<b>3,000</b>
Vanilla Wafers, Sugar Wafers	125	<b>500</b>	250	<b>1000</b>	500	<b>2000</b>	1000	<b>4000</b>	1500	<b>6000</b>	2500	<b>10,000</b>

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	<b>300</b>	180	<b>750</b>	375	<b>1500</b>	750	<b>3000</b>	1100	<b>4500</b>	1600	<b>6400</b>
Extruded Marshmallow	50	<b>200</b>	115	<b>450</b>	225	<b>900</b>	600	<b>2400</b>	900	<b>3600</b>	1050	<b>4200</b>
Grain Marshmallow	75	<b>300</b>	180	<b>750</b>	375	<b>1500</b>	750	<b>3000</b>	1100	<b>4500</b>	1900	<b>7600</b>
Egg Albumin Base Marshmallow	75	<b>300</b>	180	<b>600</b>	300	<b>1200</b>	450	<b>1800</b>	675	<b>2700</b>	1050	<b>4200</b>
Soft Nougat, Mazetta & Frappe	50	<b>200</b>	180	<b>450</b>	225	<b>900</b>	450	<b>1800</b>				

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	<b>650</b>	500	<b>1300</b>	650	<b>2600</b>				
Whipped Dairy Creams			250	<b>450</b>	500	<b>900</b>	450	<b>1800</b>	675	<b>2700</b>	1150	<b>4600</b>
Butter Cream Icing	100	<b>400</b>	250	<b>900</b>	450	<b>1800</b>	700	<b>3600</b>				

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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