



Oakes Continuous Mixers

Reliability: Used for over 500 applications worldwide, Oakes Mixers homogenize or aerate slurry to produce a highly uniform and stable cell structure. Mixers can combine two or more liquid streams, or just improve texture when aeration is not required. Energy efficient and labor saving, Oakes Mixers have a proven production lifetime of forty years or more. Throughputs range from 10 to 14,000 lbs/hour.

Quality: The unique design of the high shear Rotor/Stator Mixing head is the key to consistent final densities. Aerate and/or homogenize slurry with minimal heat rise. Every Oakes Mixer is custom built entirely of stainless steel and mounted on an open frame for easy cleaning and maintenance.

Efficiency: Over 60 years of practical experience has contributed to the newest generation of Oakes mixers. Automatic flow and density control, instant changeover and self-diagnostic checks are a few benefits of the PLC based Oakes Mixer Controller. Manual Mixers are available with automatic back pressure control.

Flexibility: Oakes Mixers are individually built to your specific requirements and are available in sizes to accommodate all lab, pilot and production requirements. Explore our line of complementary equipment including slurry mixers, color mixers, jelly pumps, holding tanks and depositors.

See product specific throughputs on reverse side



Oakes 14" Mixer with Mixer Controller



Oakes 14" Mixer

Standard Features:

- Air Injection System
- AC Variable Frequency Drives
- Digital Tachometers (Rotor-Pump)
- Easy CIP, simple maintenance
- In-line Strainer for Mixing Head protection
- Jacketed Stators
- Pneumatic Conical Back Pressure Valve
- Solenoid Air Shut-off Valve
- SST Frame-Base Plate-Table
- 303 SST Mixing Head Assembly
- SST NEMA4X Electrical Enclosure
- All Wetted Parts made of Stainless Steel

Options Include:

- Oakes Mixer Controller
- Automatic Back Pressure Control
- Automatic Flow/Density Control
- Close Clearance Rotor for higher shear
- Dedicated Oil-less Air Compressor
- 316 SST, Monel or Hastelloy Construction
- Double Mechanical Shaft Seals
- Stainless Steel Motors-Drives
- Stand-Alone Glycol-Water Chiller
- Stator Injection Ports (for flavors/coloring)
- Swivel Lock & Brake Castors

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

whipped toppings

yogurt

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	25	150	50	300	150	600	600	1800	1100	2700	350	4000
Cheese Cake	85	500	150	1000	350	2000	600	4000	1100	6000	250	7000
Cream Pie Fillings & Toppings	35	200	150	450	350	900	600	1800	1100	2700	350	4000
Devil Food, Pound/Layer Batter	85	500	150	1000	350	2000	600	4000	1100	6000	250	10,000
Meringue	25	150	50	300	125	600	225	1800	500	2700	400	3800
Pumpkin & Similar Pie Fillings	85	500	150	1000	350	2000	600	4000	1100	6000	250	10,000
Sponge, Swiss Roll, Lady Finger	35	200	150	450	350	900	600	1800	1100	2700	350	4000
Swiss Roll Cream, M/M Icing	25	150	50	300	125	600	225	1800	500	2700	300	3800

BISCUIT	4MA		8M		10M		14M		14MA		14MA HC	
	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.
Marshmallow (Fancy Biscuit)	25	150	50	300	135	600	200	1200	315	1800	250	3,000
Vanilla Wafers, Sugar Wafers	85	500	150	1000	350	2000	600	4000	1100	6000	250	10,000

CONFECTIONERY	4MA		8M		10M		14M		14MA		14MA HC	
	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.	min.	max.
White Cast Candy Marshmallow	50	300	135	750	315	1500	600	3000	1100	4500	250	6400
Extruded Marshmallow	35	200	125	450	250	900	800	2400	1200	3600	400	4200
Grain Marshmallow	50	300	135	750	315	1500	600	3000	1100	4500	250	7600
Egg Albumin Base Marshmallow	50	300	135	600	300	1200	600	1800	1100	2700	300	4200
Soft Nougat, Mazetta & Frappe	35	200	135	450	240	900	425	1800				

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	50	300	120	650	350	1300	425	2600				
Whipped Dairy Creams	35	200	150	450	350	900	600	1800	1100	2700	300	4600
Butter Cream Icing	70	400	150	900	300	1800	600	3600				

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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