



In stock and ready to ship!

Cake Depositor Model# 38CD11 Serial# 68 Item is NEW

The Oakes Cake depositor runs at an average speed of 65 rows/minute and can accommodate both stationary and reciprocating motion depositing. In reciprocating mode, the manifold tracks each pan, makes the deposit and returns horizontally to pick up the next row. This continuous pan/conveyor movement maximizes productivity and reduces pan jams.

The depositing sequence automatically starts when a pan is sensed "in-position". If the depositor senses two or more pans missing from the line, the manifold will stop and wait for the next pan. While the manifold waits, it remains at a constant pressure. This unique manifold system insures accurate scale weights and allows operators to temporarily start and stop the line without changes in final product density.

An operator-friendly Allen Bradley touch screen panel allows quick selection of stored production parameters. The Oakes Cake Depositor easily adapts to a wide range of pan styles and widths including: cupcake, sheet, and round pans.

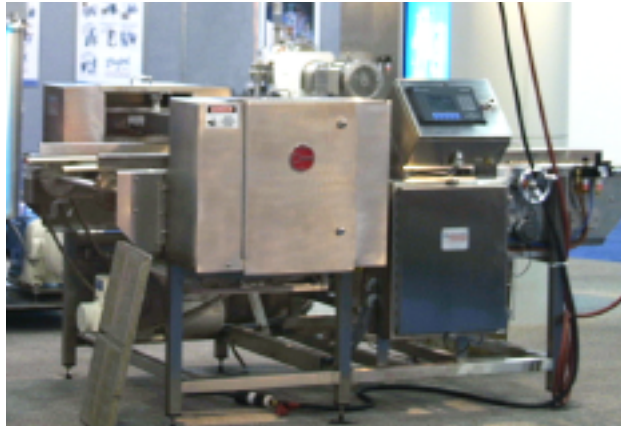
About this depositor:

- Accommodates Pan widths from 28" to 38" and Pan lengths up to 20"
- AC Variable Frequency Speed Control
- Adjustable Legs
- Adjustable, Self Centering Pan Guides
- Allen Bradley PLC with Operator Touch Screen
- BISSC Compliant - Washdown Duty
- Constant Pressure Manifold Depositing
- Stationary & Reciprocating Motion Depositing
- SST Frame & Enclosure/Full Size Access Doors
- SST Table Top Conveyor
- Power: 460VAC, 3PHASE, 60Hz



Contact Us

For pricing and application information
631-232-0002



Options Include:

- Custom Manifolds and Nozzle Designs
- Castors with locking capabilities
- Central Lube System

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