



Oakes Slurry Mixer (Direct Drive)

**Mix and transfer up to 2000 lbs
in 15 Minutes or less.**

Oakes Continuous Slurry Mixers produce a more consistent and controlled premix than conventional 'bowl type' batch mixers - *in less time.*

Large Stationary and Rotating Blades blend your wet and dry ingredients with minimal air incorporation. After blending, a self contained, high capacity pump ensures quick and total transfer to a holding tank. The mixer is now ready to receive the next batch without delay!

All Oakes Slurry Mixers are operated via PLC with operator touch screen interface. Simply press a button to choose between recipes or to control mix times, speeds & sequencing.



Standard Features:

- Allen-Bradley Programmable Logic Controller
- Allen-Bradley Color Panel View™
- Air Purge Rotor Shaft Seal
- Pneumatically Actuated Pump Protection Valve
- Pneumatic cover
- SS Baseplate w/adjustable legs
- SS Waukesha Transfer Pump on Round Tubular Base
- Top Shaft Support Bearing (for 60SM)
- Touch-Screen entry of all menu data
- Variable Mix Time and Speed
- Water Shed Cover Hinge Design
- Washdown Motors

Options Include:

- CIP Tank Sprayballs
- Dual Use CIP/Product Transfer Pump
- Holding Tank Level Sensor
- Jacketed Tank: Heat/Chill
- Load Cell Mounting for automatic Wet/Dry Loading
- Pneumatic Dry Feed Gate
- Top Shaft Support Bearing (standard on 60SM)
- Water Shed Electrical Enclosures



shown: slurry scraper and blades

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Applications include:

brownies

cake batter

carrot cake

cheese cake

creme fillings

icings

muffins

pie fillings

pancake batter

pastry fillings

pound cake

waffle batter

Slurry Mixer	Mixer 24SM	Mixer 30SM	Mixer 40SM	Mixer 50SM	Mixer 60SM
Capacity	250 lbs	500 lbs	1000 lbs	1500 lbs	2000 lbs