



**Slurry Mixer 60SMV30IA serial 294**

**Blend up to 2000 lbs in 4-9 Minutes or less:**

Oakes Continuous Slurry Mixers produce a more consistent and controlled premix than conventional 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.



**Features:**

- Air Purge Rotor Shaft Seal
- Allen-Bradley Panel View™ Touch Screen
- Beltless, Variable Speed, Direct Drive System Control with Recipe Selection
- High Capacity Variable Speed Pump
- Pneumatically Actuated Pump Protection Valve
- Pneumatic Cover with Watershed Cover Hinge Design
- Quick-release 1/2 turn Cam Latches
- Solid SS Baseplate w/adjustable legs
- Spray Balls for CIP
- SS Waukesha Transfer Pump
- Top Shaft Support Bearing for 60SMV
- Touch-Screen entry of all menu data
- Variable Mix Time and Speed
- Washdown Motors

**Options Include:**

- Holding Tank Level Sensor
- Load Cell Mounting for automatic Wet/Dry Loading
- Pneumatic Dry Feed Gate
- Programmable Water Metering

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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