



Oakes Servo Creme Injector (Free Pan)

Built for accuracy and speed, this servo depositor injects the entire pan at once with production rates up to 30 pans per minute. Manifolds travel continuously, in time with pans leaving the oven or conveyor. After injecting, the manifold lifts vertically and returns horizontally to inject the next pan.

Unlike piston depositors that damage cell structure with intense compression and decompression, Oakes Injectors protect the specific gravity of delicate fillings with low pressure depositing manifolds, specifically designed to maintain repeatable, volumetric accuracy with independent metering valves for precise deposit control.

Horizontal/vertical motion profiles and needle depths are servo driven and easily programmable. No mechanical adjustments are required.

The Servo Injector accepts a variety of manifolds designed to inject creme, jelly, and other assorted fillings into semi-cooled product as it leaves the cooling tunnel or cooling section of an oven.

All Oakes processing systems feature product mix and transfer to the depositing manifold in closed piping, eliminating sanitation and level control problems associated with open hopper delivery.



Standard Features:

- Adjustable Pan Guides
- Allen-Bradley™ Color HMI and Compact Logix Controller
- Allen-Bradley™ Servo Driven Vertical/Horizontal Motion
- Automatic In-Feed Conveyor
- SST Enclosure w/ Full Size Access Doors
- Main Table Top Conveyor
- Travelling Stripper Assembly
- Pneumatic Suck-back mechanism
- Custom Needle Designs

Options Include:

- Two Band Widths: 38" or 44"
- Castors with locking capabilities
- Manifolds for a variety of pan configurations
- Slope Top Enclosures
- SST Manifold Storage & Sanitation Cart

Inject creme
or jelly into:
snack cakes
cupcakes
dessert cups
devil's food
muffins