



IN STOCK AND READY TO SHIP

For more information, speak to an Oakes Engineer at
631-232-0002 or email info@oakes.com

24" Lab/Pilot Slurry Mixer

24" Lab Slurry Mixer

Designed to blend wet and dry ingredients with minimal air incorporation, the 24" Slurry has a capacity of 250lbs. After blending, product is automatically pumped to a holding tank. Total mix and pump transfer time is 3 to 4 minutes.

Operator touch screen allows easy recipe selection, speeds and sequencing. Options include CIP sprayballs, 50gal holding tank level sensor and locking casters for mobility within the lab or pilot plant.

Standard Features:

- Oakes Mixer Controller
Allen Bradley Touch Screen
- SST Tank (250 lb Capacity)
- 2" Poppet Valve in Tank Bottom
- SST Waukesha Transfer Pump
- SST NEMA 4X AC Variable Frequency Control
- Hollow Shaft Gear Reducer
- Hinged Cover/Quick-release Clamps
- Cover Safety Switch
- SST Rotor Shaft/SST Stators
- SST Double Arm Scraper/Removable Blades
- Solid SST Base Plate/Adjustable Legs

Options Include:

- 50 Gal SST Holding Tank and Cover
- Base Plate Mounted on Casters
- CIP Sprayball
- Holding Tank Level Sensor
- Special Voltage/Hz as Required

brownies
cake batter
carrot cake
cheese cake
creme fillings
icings
muffins
pie fillings
pound cake
waffle batter