



READY TO SHIP

Oakes Slurry Mixer 40SMV25I*304
Mix and transfer up to 1000 lbs
in 15 Minutes or less.

Oakes 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.

Standard Features:

- Allen-Bradley Programmable Logic Controller
- Allen-Bradley Color Panel View™
- Air Purge Rotor Shaft Seal
- Pneumatically Actuated Pump Protection Valve
- Pneumatic cover
- Quick-release 1/2 turn Cam Latches
- SS Baseplate w/adjustable legs
- SS Waukesha Transfer Pump on Round Tubular Base
- Touch-Screen entry of all menu data
- Variable Mix Time and Speed
- Water Shed Cover Hinge Design
- Washdown Motors



Similar 40" Slurry Mixer pictured.
Contact Oakes Engineering for exact CAD: **631-232-0002**



shown: slurry scraper and blades

E.T. OAKES CORPORATION
686 Old Willets Path Hauppauge, NY 11788
tel: (631) 232-0002 fax: (631) 232-0170
e-mail: info@oakes.com www.oakes.com

Slurry Mixer

- 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