

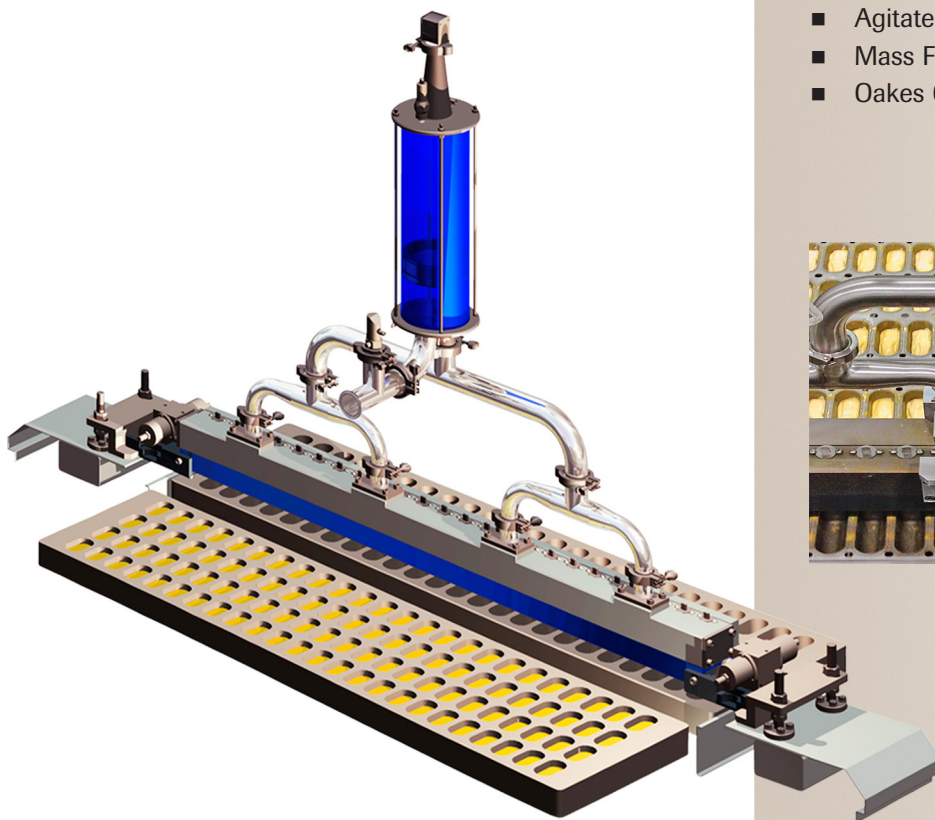


Cake Depositing System (CDS) for Contained Pans

Designed to install over an *existing continuous conveyor system*, this cake batter manifold features an overhead accumulator that ensures accurate, consistent deposit weights as pans are fed to the manifold without breaks.

Operators access the CDS through an Allen-Bradley™ Touch Screen, which also offers process line history and recipe selection for multiple products.

Fast and reliable, the CDS will deposit batter at speeds up to 100 rows per minute and is easily adaptable to a wide range of pan shapes including: finger, round, square and rectangle. Pan configuration determines deposit via servo rotary valve or pneumatic slider valve.



Standard Features:

- System Installs over Existing Conveyor
- Custom Manifolds
- Smart Accumulator
- Encoder Feedback tracks Oven Band /Conveyor
- SS NEMA4X PLC Control Enclosure
- Touch Screen PanelView™
- Pneumatic Control System
- Servo Driven Rotary Valve or Pneumatic Driven Slider Valve

Options Include:

- Agitated Holding Tank
- Mass Flowmeter
- Oakes Continuous Mixer



Deposit:
brownies
cupcakes
muffins
square cakes
round cakes