



Servo Cake Depositor

For snack cake, muffin, and brownie batters

The Oakes servo rotary valve Cake Depositor runs at production speeds up to 90 rows/minute and can accommodate a variety of pan types including: round, square, finger and rectangle.

Auto pan infeed and indexing maintains precise row to row pitch, resulting in a highly reliable, maximum efficiency constant duty cycle.

The depositing sequence automatically starts when the operator selects a recipe from the Allen-Bradley™ touchscreen and a pan is sensed “in-position”. Product is supplied in closed piping, from the continuous mixer, or pump assembly, directly to the depositing manifold *eliminating* the need for hoppers.

When a changeover is required, the operator simply selects a new recipe from the screen and the cake depositor will auto adjust for new deposit rates and associated pan configurations.



shown: Oakes Cake Depositor

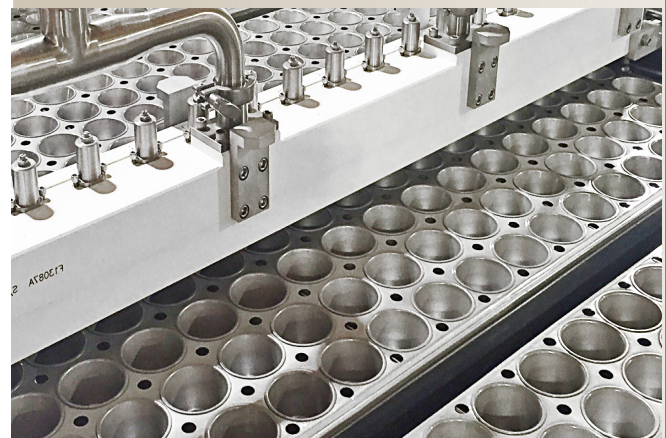


Standard Features:

- Servo Driven Cake Depositing
- Adjustable Legs
- Adjustable, Self Centering Pan Guides
- Allen Bradley PLC with HMI
- Constant Pressure Manifold Depositing
- Manifolds for a Variety of Pans
- NEMA 4X SST Enclosure
- SST Table Top Conveyor
- SST Tubular Frame Construction

Options Include:

- Auto Pan-Indexing with Infeed Conveyor
- Two Band Widths: 38” or 44”
- Castors with locking capabilities
- Manifold Storage and Cleaning Cart
- 110v Laptop Port w/USB and Ethernet
- Wireless Access



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