



Oakes Slurry Mixer

90 to 2000 lbs in 4-9 Minutes or less:

Oakes Continuous 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! Slurry Mixers are available in conventional or hydraulic power.

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™
- Pneumatically Actuated Pump Protection Valve
- Pneumatic cover (optional w/18" or 30"SM)
- Quick-release 1/2 turn Cam Latches
- Solid SS Baseplate w/adjustable legs
- SS Waukesha Transfer Pump
- "Touch-Screen" entry of all menu data
- Variable Mix Times
- Washdown Motors

Options Include:

- CIP Sprayball
- Holding Tank Level Sensor
- Jacketed Tank: Heat/Chill
- Load Cell Mounting for automatic Wet/Dry Loading
- Pneumatic Dry Feed Gate
- Variable Speed Mixing



Simple touch screen operation

Rapid Slurry-to-Tank transfer

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 18SM

Mixer 30SM

Mixer 40SM

Mixer 50SM

Capacity

90 lbs

500 lbs

1000 lbs

1500 lbs



Precision Mixing Control for Hard-to-Mix Products!

Oakes Hydraulic Slurry Mixers integrate all the advantages of our standard Slurry Mixers with the additional torque and horsepower required to run your *high volume, high viscosity* product.

⌚ Achieve volume and pressure required to allow speeds variable from 20-180 RPM in both pump and mix cycles while maintaining constant torque characteristics.

⌚ *Load sensing feedback* makes this system extremely efficient, requiring only enough power to mix without generating wasted heat rise into the product.

Standard Features:

- Automatic Pump Protection Valve
- Variable Speed Control
(Rotor/Product Pump RPM)
- Max Torque Limiting
- NEMA4X Stainless Steel Enclosures
- PLC Touch Screen Interface
- Pneumatic Cover
- Quick Pump Down
- Reliable, Low-Maintenance Operation
- Service Entrance Disconnect
- Soft Start under Full Load
- Stainless Steel Baseplate
- Variable Speed Mixing

Options Include:

- CIP Sprayball
- Holding Tank Level Sensor
- Jacketed Tank: Heat/Chill
- Load Cell Mounting - Auto Wet/Dry Loading
- Pneumatic Dry Feed Gate



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

Applications
include:

brownies

butter

butter cream

carrot cake

cheese cake

devils food

fudge

heavy batter

icings

muffins

pound cake

and
more....

Hydraulic Slurry Mixer

Mixer **40SMVH**

Mixer **50SMVH**

Mixer **60SMVH**

Capacity

1000 lbs

1500 lbs

2000 lbs