

Discover the Mallet™ SPS-200

A Path to Enhanced Operational Efficiency and Longevity

Perfect for Artisanal Bakeries!



WHAT CAN IT DO FOR YOU?



Optimize Operational Efficiency

The **SPS 200** provides precise spray patterns and minimizes overspray ensuring the perfect coverage for your product!

Improve Product Quality

With optimal spray coverage, your product will release smoothly and consistently from your pans!



Generate Cost Savings

Score big savings by reducing pan mess, operation downtime, and eliminating product inefficiencies!

Fit for Your Process

The compact, mobile design allows for ease of use while the specifications are endlessly adjustable to your baking needs.



Provide Longevity & Sustainability

Vantage® Food provides durable instruments that can deliver decades of usage. Plus they create a clean, sustainable process by reducing waste!



Our Enhanced Service Plan: Keeping Your Equipment Running at Its Best!

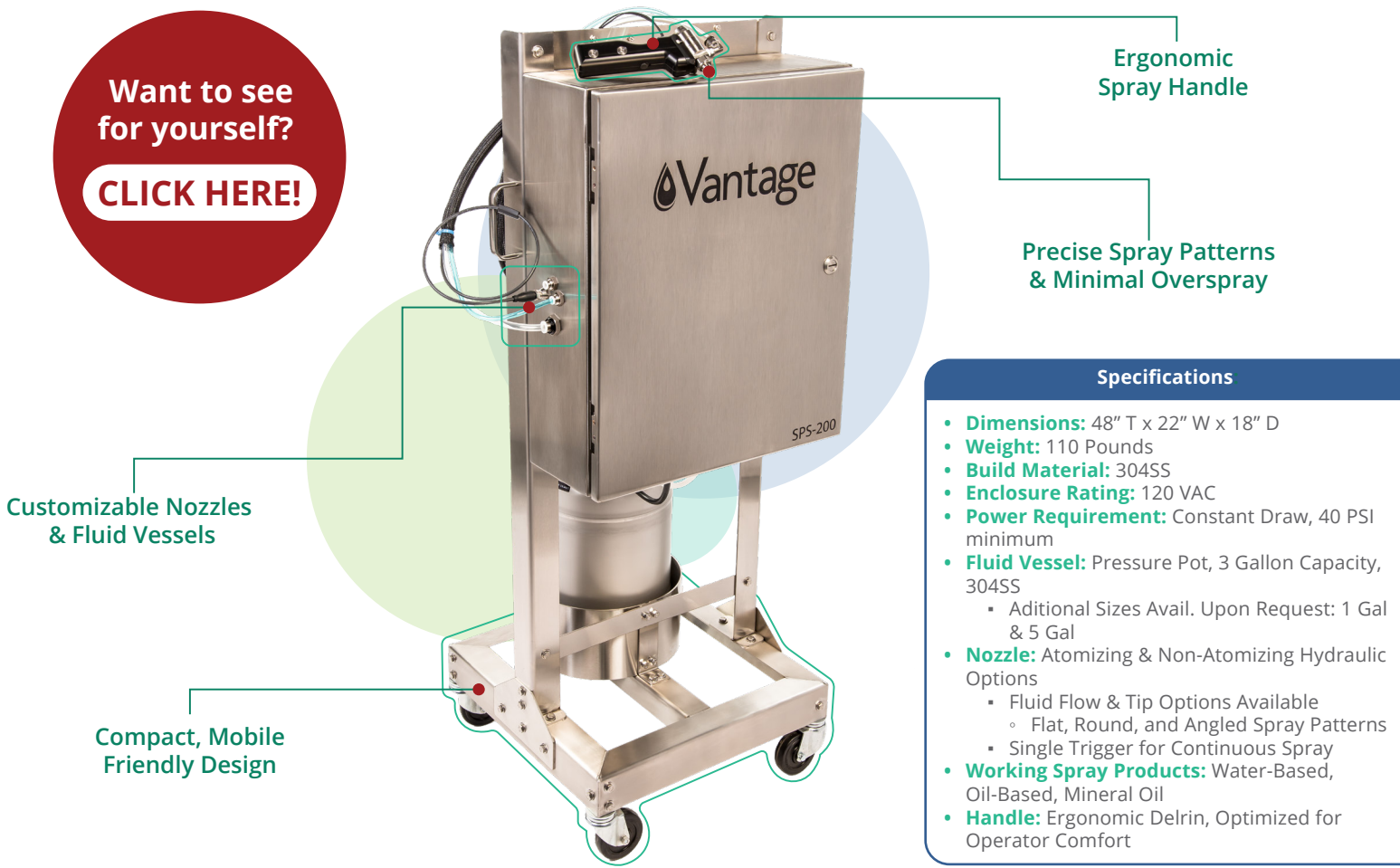
- Proactive Maintenance Visits
- Streamlined Parts Management
- In Depth Equipment Check-Ups
- Custom Spray Tuning
- Continuous Support



Model #	Product Name	Type	Operation Size	Key Features
SPS-200	Mallet™ SPS 200	Oils, Light Greases, Amarnakote®	Small	Mobile Design

Want to see
for yourself?

[CLICK HERE!](#)



Specifications

- **Dimensions:** 48" T x 22" W x 18" D
- **Weight:** 110 Pounds
- **Build Material:** 304SS
- **Enclosure Rating:** 120 VAC
- **Power Requirement:** Constant Draw, 40 PSI minimum
- **Fluid Vessel:** Pressure Pot, 3 Gallon Capacity, 304SS
 - Additional Sizes Avail. Upon Request: 1 Gal & 5 Gal
- **Nozzle:** Atomizing & Non-Atomizing Hydraulic Options
 - Fluid Flow & Tip Options Available
 - Flat, Round, and Angled Spray Patterns
 - Single Trigger for Continuous Spray
- **Working Spray Products:** Water-Based, Oil-Based, Mineral Oil
- **Handle:** Ergonomic Delrin, Optimized for Operator Comfort

Vantage® | Food

Want to learn more?

Contact us at info.food@vantagegrp.com

Better Performance
Made Possible

