



Explore the **Mallet® BPO 3001**

Providing **sustainability**, proven **performance**, and **peace of mind**.

- No set-up mistakes between SKUs
- Increases pan glaze life
- Fine spray pattern for complete coverage
- Facilitates perfect depanning
- Optimizes release agent usage



Achieve Sustainability Goals: Environmentally effective design reduces waste, required maintenance, and pan replacement frequency.

Ensure High Product Quality: Precision spray patterns automatically adjust as pans age to maintain consistent release regardless of the condition of the pan glaze.

Optimize Operational Efficiency: Identifying mis-sprays in real time enhances throughput. Provides control and consistency in performance over its lifetime.

Access Expert Support: Our team is here to help with unmatched service and support.

Mallet® BPO 3001



Dual Nozzle Assembly Option



Allows two different nozzle tips for varying pan shapes and sizes.

Pan Stop Option



Prevents pans from backing up into the oiler. More control and safety added to your machine.

Flexible Power Options



- 240V
- 460V
- Custom - can easily accommodate for Canada and other international markets.



Dual Reservoir Tank Option



Allows storage of two different consumables (organic vs. non-organic) with independent plumbing.

High Speed Option



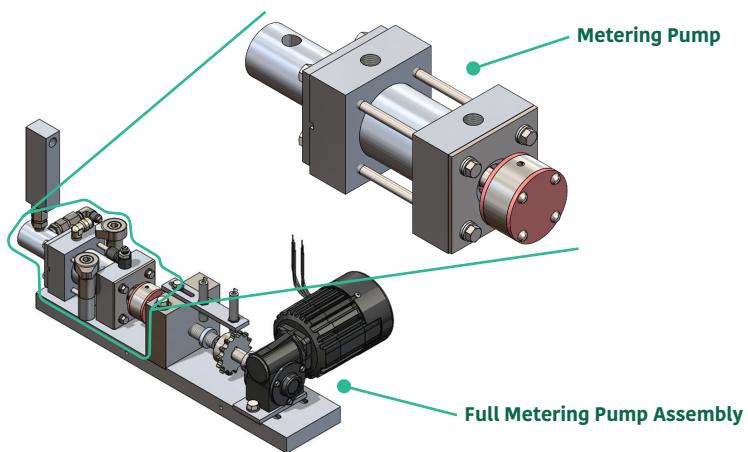
Normal operation up to 200 cavities per minute. High speed gives the option of up to 400 per minute.

Specifications:

- Made in the USA
- Heavy gauge stainless steel construction
- Adjustable conveyor height
- Heated oil reservoir
- Enhanced PLC / HMI controls
- 5' x 30" x 5' standard dimensions
- 1200lbs

Metering Pump Assembly:

- **Positive Displacement Pump**
Enhances accuracy, efficiency, and reliability
- **Precision Volume Control**
High precision - up to $\frac{1}{2}$ gram/cavity
- **Highly Durable**
Extended life allows for up to 30 million cycles before requiring maintenance



Newly Patented POSISPRAY™ Technology

Achieving Precise Spray

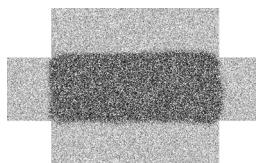
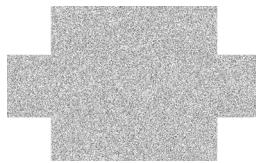
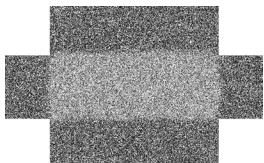
U.S. Patent No. 12,279,622



Detects when your oiler misses a spray and notifies plant personnel instantaneously

- **Ensure** a consistent spray in every pan, every time
- **Achieve** higher product quality by avoiding tearing the product's surface
- **Identify** mis-sprays in real time to enhance throughput
- **Customize** for use across a diverse range of applications

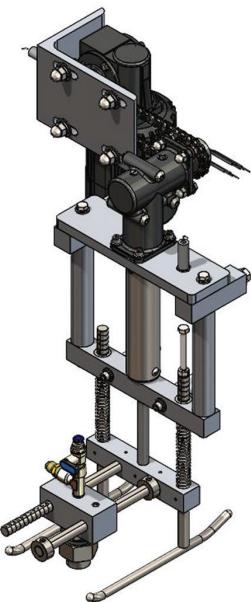
Exclusive Mallet® nozzles designed specifically for your operation:



C-1 for conventional bread:
light bottom, heavy sides
prevent sticking in corners
and sides.

GAP nozzle for overall coverage:
even sides and bottom. Our most
popular nozzle.

C nozzle for more applications:
heavy bottom, light sides
prevent sticking on bottom
(usually caused by wetter,
hotter doughs).



- Find the pattern that best suits your operation
- Minimize oil consumption with the optimal pattern
- Optimal coverage for your dough that ensures a perfect release
- Oil is applied to where bread sticks the most

Top of the line field service team



Continuous Support

- Available and active support will be at your side any time there are questions or needs for your machine. Whether an email, call, or on-site visit, the **Vantage service team** is prepared and eager to assist!

Proactive Check-ups

- The service team will conduct bi-annual inspections of your machine to ensure it is running properly and achieving optimal performance.

Seamless Equipment Installation

- The **Vantage service team** will work hand-in-hand with your operations throughout the planning, installation, and any necessary follow-ups to ensure optimal operation.

Training

- On-site, hands-on training will be provided for all operators, maintenance, and other needed personnel.

Streamlined Parts Management

- With dedicated after market support, our team is ready to supply any spare or emergency parts you may need in a timely manner.

Custom Spray Tuning

- Hands on assistance for spray system adjustments and education to achieve optimal equipment performance.

Perfect for
large scale
Bakery
operations

Vantage | Food

Ready to boost your bakery's performance?

Contact our team for a personalized demo or [click here](#) to watch the **BPO 3001** in action!

Better Performance
Made Possible



Patents Pending