



Explore the Mallet® CPG 460

A Path to **Precision, Savings, and Seamless Operation**

✓ 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 customized to your pans maintain consistent spray and product release.

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® CPG 460



Mist Collector Option

Minimize spray particles in the surrounding area and increase visibility with a specialized mist collector that attaches directly to the hood.



Customized Nozzle Bars

Spray any combination of pan varieties with interchangeable nozzle bars designed for you.



Pan Stop Option

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



Flexible Power Options

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



Heated Supply Option

Ensure optimal temperature of oil pumped to the greaser with consistent heat applied to the supply.



Reservoir Option

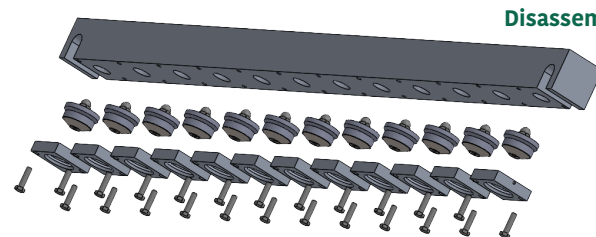
Add a reservoir to the side of the machine to store your release agent for more flexible supply.

Specifications:

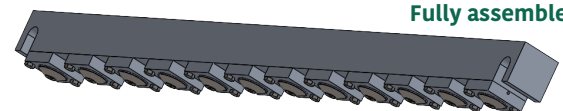
- Made in the USA
- Heavy gauge stainless steel construction
- Adjustable conveyor height
- No heated reservoir required
- Enhanced PLC / HMI controls
- Dimensions fit for your process
- Adaptable mount

Nozzle Bar Assembly:

- **Completely customizable for your process**
 - Any pan size or shape
 - Static or adjustable nozzle positioning
 - Anywhere from 1 to 28 nozzles designed for optimal coverage
- **Easily interchangeable**
Manually switch between nozzle bars in just minutes



Disassembled



Fully assembled

Newly Patented POSISPRAY™ Technology

Achieving Precise Spray

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

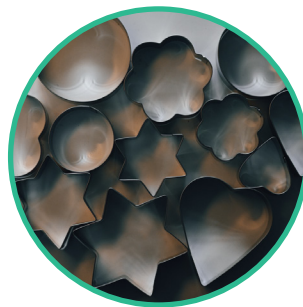
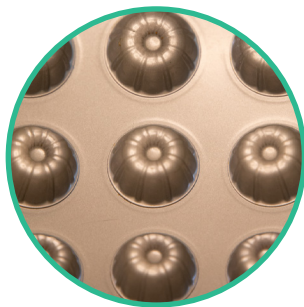


Detects when your greaser misses a spray and notifies plant personnel instantaneously

- **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:

- With **250+** engineered cap designs, our **Mallet® nozzles** can spray any shape cavity for your process.
- Ensure every cavity is sprayed no matter your throughput with up to **140 cycles** per minute!
- Whether a **sheet cake, 10" layer cake, mini muffin, or anything in between**, we have the solution for you.
- Have a shape even more unique? **We will design a nozzle cap to fit your specific needs!**



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

Patents Pending



Ready to boost your bakery's performance?

Contact our team for a personalized demo or [click here](#) to watch the **CPG 460** in action!

Better Performance
Made Possible

