



## 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



#### Customized Nozzle Bars

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



#### Mist Collector Option

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



#### Heated Supply Option

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



#### 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.



#### Reservoir Option

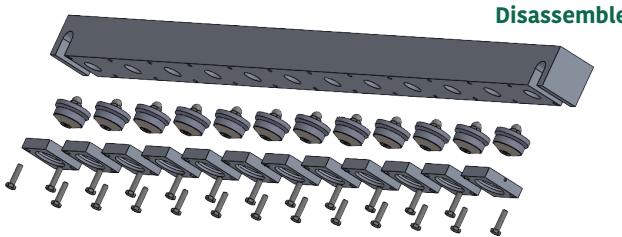
Add a reservoir to the side of the machine to store your release agent for more flexible supply.

#### Specifications:

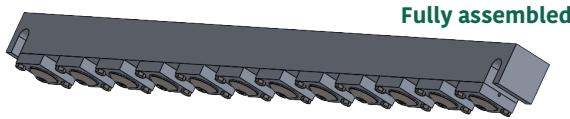
- Made in the USA
- Heavy gauge stainless steel construction
- Adjustable conveyor height
- No heated reservoir required
- Enhanced PLC / HMI controls
- Dimensions fit for your process
- Adaptable mount

#### 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

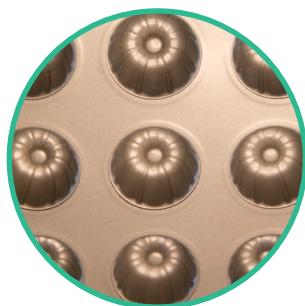


**Detects** when your greaser misses a spray and notifies plant personnel instantaneously

- **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

**Vantage** | Food

### 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



Patents Pending