



Explore the Mallet® MicroPulse Spray System

Providing a **Customized Path to Enhanced Operational Efficiency, Safety, and Longevity.**

- ✓ Precise spray
- ✓ Facilitates perfect release
- ✓ Optimizes release agent usage
- ✓ No set-up mistakes between SKUs
- ✓ Intuitive operator controls
- ✓ Low maintenance system



Optimize Operational Efficiency: The **MicroPulse Spray System** uses customized timing and spray angle to provide perfect coverage for your product.

Improve Product Quality: With optimal spray coverage, your product will release smoothly and consistently from your conveyor.

Generate Cost Savings: Score big savings by eliminating product inefficiencies and reducing out-of-spec product, operational downtime, energy costs, cleaning time, water consumption.

Fit for Your Process: The highly customizable design is adjusted to your specific application needs, whether for a conveyor, dryer, or oven.

Provide Longevity & Sustainability: **Vantage® Food** provides durable spray equipment solutions that can deliver decades of usage. Plus, they greatly reduce the wear and tear on your conveyor, safety hazards, and waste.

Mallet® MicroPulse Spray System



Flexible Mounting

Fully adjustable spray array mounting capable of fitting in spatially restrictive areas.



Fully Modular Build

Capable of adding or subtracting nozzles according to application need.



Minimal Footprint

Occupying only 2' x 2' of floor space per control stand, ensuring minimal impact on high-traffic areas.



Optional High Temperature Assembly

For the most extreme conditions, guaranteeing consistent delivery of product.



Optional Up-Sized Diaphragm Pump

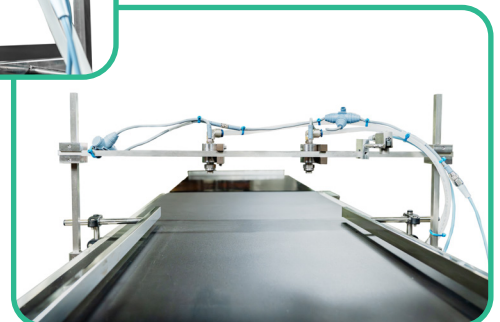
Allows for pumping product across extended distances in your facility.

Specifications:

- Made in the USA
- Heavy gauge stainless
- Adjustable nozzle position
- Enhanced HMI / PLC controls
- 24" x 24" x 5' dimensions
- 100lbs.

Highlighting the MicroPulse Nozzle

- **PWM (Pulse Width Modulation) Nozzle**
Capable of precision volume adjustment to fine-tune release agent need.
- **Tip Angle**
Selected for custom application on either pans or beds to optimize spray pattern.
- **Convenient Connections**
Convenient electrical and fluid connect for maintenance / nozzle replacement.



Designed Specifically for use with our **AMARNAKOTE®** Water-base Release Agents



- **Reduces Waste:** Less product sticking to conveyors and trays means more yield.
- **Resists Heat:** Safe to use on heated surfaces, ovens and dryers.
- **Improves Safety:** Water-based formula reduces oily overspray on floors and surfaces.
- **Avoids Sticking and Tearing:** Prevents foods from sticking to belts, packaging and other foods.



Applications:

- Jerky
- Pretzels
- Dried Fruit
- Granola
- Bagels
- Cereal
- Potatoes
- **And More!**

- With **adjustable angle caps**, our nozzles can spray any surface width for your process.
- **Ensure total coverage** no matter your throughput with a volume control suitable for any application.
- Whether spraying pans, dryer beds, hearthstone ovens, (expand), we have **the solution for you.**

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



Ready to boost your operation's performance?

Contact our team for a personalized demo
at info.food@vantagegrp.com

Better Performance
Made Possible

