



Spray the shape of your pan



Multiple nozzle option

Machine Features

- Low maintenance pump
- Positive oil control
- Quieter operation
- Long life pump
- No overspray
- No mist
- Clean operation
- Perfect release
- Up to 200 shots per minute
- H. D. stainless steel construction with sanitary design
- Made in the U.S.A.

Service Requirements

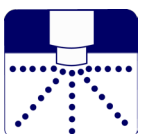
- 208/240/480 VAC
- 1/2" air supply @ 60 psi
- Air consumption:
2/5 scfm @ 50 psi @ 200 cyc/min

Outstanding Benefits

- Low overall cost
- Simple operation, controls, and maintenance
- Virtually no mist
- Exclusive Mallet nozzle and long life pump
- Puts the oil in the cavity only
- Perfect bread de-panning
- Built to last
- Proven performance
- Perfect for dedicated bread lines

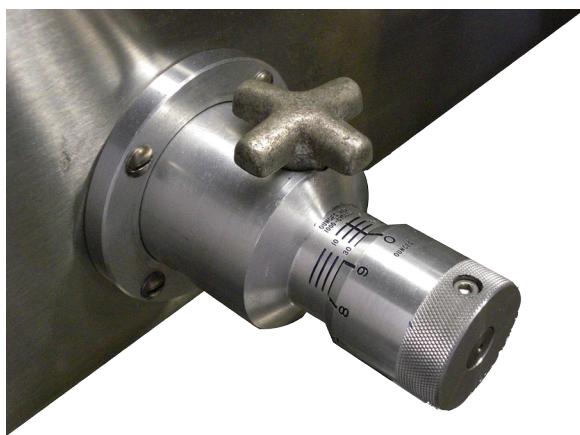
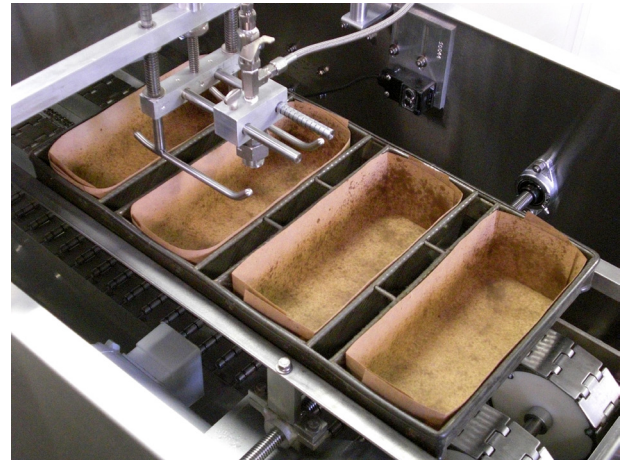
Available options


- Pan Stop and Feed Unit
- Stainless steel hood



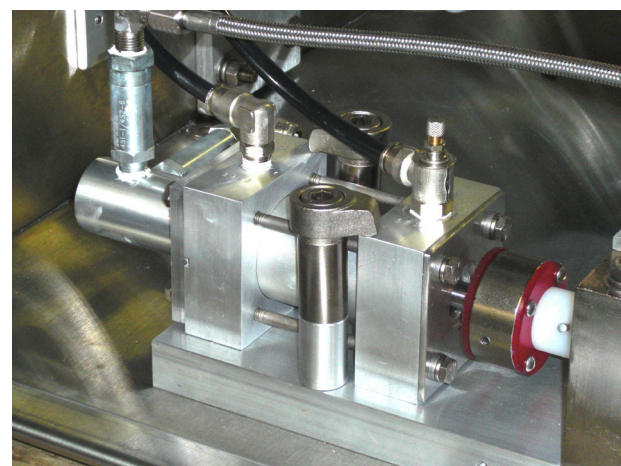
Model 412


 Exclusive Mallet nozzle keeps the oil in the pan with no overspray.




 The easily adjusted micrometer gives you positive control over the pan oil usage level, measured in ounces or grams per 1,000 loaves.


 Oil metering pump is designed for quick removal and replacement, making maintenance quick and simple.



Machinery/Bread Pan Oiler

