



SPECIALISTS IN OILS, INGREDIENTS AND CUSTOM FOOD PROCESSING EQUIPMENT

Model EPO 2001 Bread Pan Oiler



Phone: 800-245-2757 / 412-276-9000

P.O. Box 474. Carnegie, PA, USA 15110

Welcome

Products

Equipment

Mini Mallet 400
Cake Pan Greaser

Model 425 & 435
Cake Pan Greaser

Model 600 Series
Cake Pan Greaser

Model 412
Bread Pan Oiler

Model 432 Bun
Sheet & Pan Oiler

Model 488
Band Oven Oiler

Model EPO 2001
Bread Pan Oiler

Model GSD 2010
Bun Pan Oiler

Model 434 Pan
Feed & Turnover

Trough Grease
Spraying System

Sanitary
Bowl Pump

Topping
Equipment

Custom Blending
and Packaging

Distribution
& Delivery

Certifications

About Us

Contact Us or
Request a Quote

Mallet Model 2001 fully Automated Bread Pan Oiler is the industry standard for economic oiling machines. Built to last.



Outstanding Features:

- Designed for multiple products
- Fully automatic set-up
- Perfect positioning even in tight spaces
- Eliminates wasted oil
- Extends pan glaze life
- Simple controls
- Emergency manual override
- Perfect depanning even in tight spaces
- Designed for the future
- Simple programming
- Perfect for variety breads

View or print drawing

Machine Features:

- User Friendly Controls
- SLC Controller- automatic function
- Easy maintenance Mallet pump
- Efficient oil usage using Mallet nozzle with no overspray
- Stainless steel enclosed hood
- 200 cycles per minute
- Maximum conveyor speed of 98' per minute
- Made in the U.S.A.

Available Options

- PLC upgrade
- Panel View
- Second metering pump for large operation

Service Requirements

- 208/230/460 VAC
- 1/2" Air supply @ 60 P.S.I.