



Multiple Nozzles Option



Optional Panel View

The EPO 2001 is a state of the art machine designed to provide perfect performance with minimal operator involvement. The PLC can be set to deliver a precise quantity of oil, automatically adjusting the pan oil quantity, guide rails, nozzle height and pan location, to ensure perfect spray patterns all the time. These elements are placed into memory based on your particular bread pan varieties and once set, all adjustments are made automatically. This system provides limited access to the operator, but authorized personnel can reprogram at the touch of a button. If you own a Mallet bread pan oiler and use Mallet's bread pan oils, you get our commitment to continued support, free.

Add up the benefits

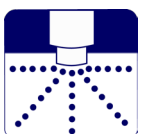
- No set-up mistakes
- No overspray
- Minimum oil usage
- Increased pan glaze life
- Perfect de-panning
- Mallet technical support and service
- Lowest cost of use, anywhere

Service Requirements:


- Air consumption:
2.5 scfm @ 50 psi @ 200 cyc/min

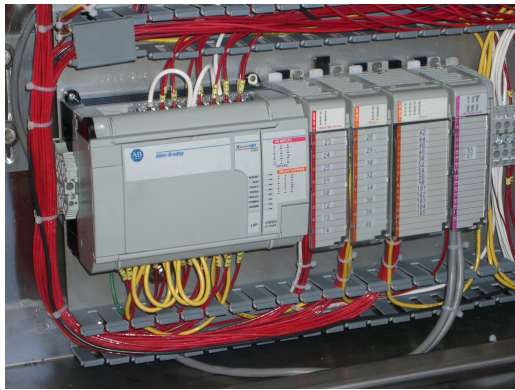
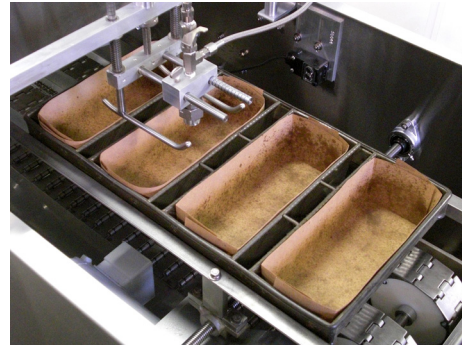
Specifications


- Up to 200 loaves per minute
- Heavy gauge stainless steel construction
- Heated oil reservoir
- Remote control panel (optional)
- Thermostatically controlled oil temperature
- Blown fuse indicator lights
- Mallet technical support and service
- Made in the U.S.A.




Model EPO 2001

 Exclusive Mallet nozzle keeps the oil in the pan. Overspray can be eliminated. No more oily floor or conveyors



 PLC controls provide simple, one touch programming and unlimited pan varieties.

 The new, quick release longer life pump is simple to maintain and replace. Remove the pump in less than 2 minutes for easy maintenance.

