



Mallet Model 425 and 435 and 600 Series cake pan greasers are custom designed to produce target area grease application with minimal usage of release agent.

## Model 425M

- 8 metering pumps, pans up to 21" wide

## Model 425 JR

- 12 metering pumps, pans up to 27" wide

## Model 435

- 20 metering pumps, pans up to 41" wide

## Service Requirments:

- 230/460 VAC
- 3/4" Air supply @ 80 PSI
- Air consumption:  
45 scfm @ 80 psi @ 100 cyc/min  
51 scfm @ 80 psi @ 100 cyc/min w/batter depositor

## Machine Features:

- PLC control system
- Panel View controls
- Quick release metering pumps
- Heavy gauge stainless steel construction
- Heated reservoir
- Float level reservoir control
- 100 cycles per minute
- Made in the USA

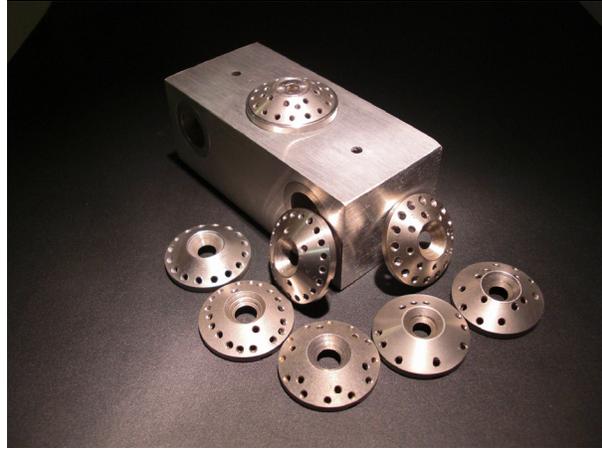
## Available Options:

- Top frame only
- Automatic hot mineral oil flush
- PLC upgrade
- Free standing control box
- Pan feed conveyor
- Second metering assembly for high speed production.



# Model 425 and 435

Exclusive Mallet nozzles spray the shape of your pans



Model 436 Batter Depositing Head

Model 434 Turnover and Feed Unit



Machinery/Cake Pan Greaser

