

RETAIL BAKERY PAN COATER

Ideal for muffin pans, bread pans,
sheet pans and cheese cake pans.

The retail bakery pan coater is a user-friendly spray system perfect for the small to medium sized bakery. It features our unique nozzle and pump design. The nozzle design includes our patented, self-adjusting, positive shut-off, poppet nozzle. Our positive displacement metering pump eliminates the need to mix plant air with the liquid product creating an "airless" atomized spray. Multiple independently adjustable nozzles provide for maximum flexibility allowing for a variety of pan sizes and configurations. Applies cake grease or bread pan oil with repeated accuracy and control.

Standard Features

- Micrometer "Airless" Liquid Applicator (four pump/four nozzle, standard)
- Pneumatic isolation valves
- 20 quart supply tank (not shown)
- Fiberglass control console
- Foot operated control pedal *manual mode, single shot auto mode, sixty pulses per minute*
- Stainless steel table with "broken-in" pan guide and storage drawer



40 Series Positive
Displacement Pump



Self-Adjusting
Poppet Nozzle



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