

## SGI Pastry Spraying Guide

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	Spray guns	Nozzle kits	Sprayed products	Product benefits and application fields
	SATAjet 20 B  Spray gun nozzle 1.0  Réf: JET20BPAT1.0VM	Kits from 0.2 to 1.0	Cocoa butter	<ul> <li>Enables detailed decoration thanks to its precision;</li> <li>Easy to handle, like a spray gun;</li> <li>More robust than an airbrush;</li> <li>Ideal for sculptures, decorations, mold spraying, and precision drawing.</li> </ul>
	SATAminijet 4400 HVLP Spray gun nozzle 1.4 SR Réf: MINIJET4400PAT1.4VM  SATAminijet 4400 RP Spray gun nozzle 1.2 Réf: MINIJET44001.2PRVM	Kits from 0.3 to 1.4  Kit 1.2 - Without horns Special for half-sphere mold	Cocoa butter / Velvet effect Chocolate coloring Shiny solutions  Cocoa butter	<ul> <li>Highly maneuverable due to its small size and light weight;</li> <li>Fine spray quality;</li> <li>deal for chocolate decorations, entremets, artistic pieces, and sculptures.</li> <li>Gradient effect in your half-sphere mold – from very light or even transparent in the center to darker at the edges;</li> <li>One-shot spraying for time efficiency.</li> </ul>
		•		one-shot spraying for time efficiency.
	SATAjet1000 B RP  Spray gun nozzle 1.8  Réf: JET1000PASTRY1.8VM  Réf: JET1000PASTRY1.8PRVM without horns, increases product output and eases chocolate application.  Spray gun nozzle 3.0 HV *  Ref: JET1000PASTRY3.0VM  3.0 HV * This nozzle allows for fine application of thick products at low pressure.  Spray gun nozzle 5.0  Ref: JET1000PASTRY5.0VM	Kits from 0.8 to 5.0	Cocoa butter Chocolate coloring Velvet effect  Coating / Glaze Neutral, fruit, chocolate	<ul> <li>Very easy to control;</li> <li>Versatile spray gun;</li> <li>Allows application of a wide variety of products, from thin to thick, thanks to its different nozzle sizes.</li> <li>Precise atomization, perfect application;</li> </ul>
			Pastry egg wash / Jelly  Thick glaze / coating	<ul><li>Saves both time and product.</li><li>For thick to very thick products.</li></ul>
	SATAjet 1000 K RP  Spray gun nozzle 1.5  Réf: 1132126	Kits from 0.8 to 4.0	Glaze / Coating Cocoa butter / Egg wash	<ul> <li>Continuous production, ideal for large volumes;</li> <li>Low-pressure gravity spray gun, with very little overspray;</li> <li>15L tank with optional adjustable heating belt;</li> <li>Trolley with wheels included for easy mobility.</li> </ul>

Important

All these recommendations may vary depending on your specific recipes, the temperature at which you heat the product to be sprayed, and the quality of your air supply system. A high-quality, relatively powerful compressor, equipped with an air outlet and an inner hose diameter of 9 mm, is essential to achieve optimal spraying results. A three-stage filtration air purifier is indispensable to remove all dust, water, rust, and any other particles that may settle on sprayed items intended for consumption.