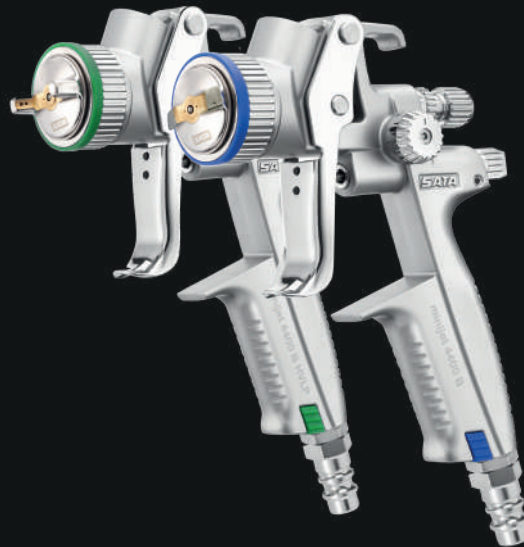


SGI

Pastry



SGI

L'EXPERT EN PULVÉRISATION

The Art of Spraying

Spray Guns



Satajet 1000 B RP Pastry Edition

Highly versatile spray gun thanks to its various nozzles.

Perfect spray finesse with all types of products. It allows low-pressure spraying.

- A pressure between 0.2 and 1.5 bar is recommended depending on the product to be applied.
- 3 adjustments: product flow, spray pattern, and air pressure.



● **Demonstration Video**
SATAjet 1000 B RP Pastry



PRODUCT BENEFITS

- Very easy to handle ;
- Versatile spray gun ;
- Allows the application of a wide range of products, from thin to thick, thanks to its different nozzle sizes
- Saves time and product ;
- Precise atomization, perfect application.

INSTALLATION

- **Air connection** : G 1/4 male thread + Euro coupling.
- **Required equipment** : hoses resistant to at least 10 bar.

TECHNICAL SPECIFICATIONS

Inlet pressure	0,2 - 1,5 bar
Air consumption	275 l/min
Spray distance	10 to 30 cm
Dimensions	19 x 15 cm

Maximum product temperature	50°C
Projector kits	Kits to 0,8 à 5,0
Weight	596 g



SATaminijet 4400 B HVLP

Easy to use and maintain, highly maneuverable due to its small and lightweight design, it ensures fine spraying.

Easy to use and maintain, highly maneuverable due to its small and lightweight design, it ensures fine spraying. Primarily used for spraying artistic pieces, decorations, chocolate molds, and entremets decorations.

- **A pressure between 0.2 and 1.5 bar is recommended.**
- **3 adjustments: product flow, spray pattern, and air pressure.**



● **Demonstration Video**
SATaminijet 4400 B HVLP 1.4 SR



PRODUCT BENEFITS

- Highly maneuverable due to its small and lightweight design ;
- Fine spraying quality ;

- Ideal for chocolate and entremets decorations as well as artistic pieces and sculptures.

INSTALLATION

- **Air connection** : G 1/4 male thread + Euro coupling.

- **Required equipment** : hoses resistant to at least 10 bar.

TECHNICAL SPECIFICATIONS

Inlet pressure	0,4 - 1,5 bar
Air consumption	120 l/min
Spray distance	2 to 30 cm
Dimensions	17 x 12 cm

Maximum product temperature	50°C
Projector kits	Kits to 0,3 à 1,4
Weight	293 g



SATaminijet 4400 B RP

Spray gun for highly precise application.

Special nozzle without horns increases product thrust and facilitates chocolate application with more precise and faster coverage.

Specifically designed for half-sphere molds and ideal for all types of molds and small figurines.

Round spray pattern only, used with RP technology.



→ **A pressure between 0.5 and 1.5 bar is recommended.**

→ **2 adjustments: product flow and air pressure.**



● **Demonstration Video**
SATaminijet 4400 B RP 1.2 PR



PRODUCT BENEFITS

● Gradient effect on your half-sphere mold, from the lightest or even transparent to the darkest at the edges.

● One-shot spraying.

INSTALLATION

● **Air connection** : G 1/4 male thread + Euro coupling.

● **Required equipment** : hoses resistant to at least 10 bar.

TECHNICAL SPECIFICATIONS

Inlet pressure	0,5 - 1,5 bar
Air consumption	200 l/min
Spray distance	2 to 30 cm
Dimensions	17 x 12 cm

Maximum product temperature	50°C
Projector kits	Kit 1.2 - Without horns
Weight	293 g



SATAjet 20 B RP

Allows for **precise decoration** with an easy grip similar to a spray gun.

Same features as the SATAGraph 4, but more robust and versatile thanks to interchangeable cups and adaptable nozzle sizes.



PRODUCT BENEFITS

- Provides ideal precision for decorations ;
- Easy grip, similar to a spray gun.

- More robust than an airbrush ;
- Perfect for sculptures, decorations, and chocolate candies.

INSTALLATION

- **Air connection:** G 1/4 male thread + Euro coupling.

- **Required equipment:** hoses resistant to at least 10 bar.

TECHNICAL SPECIFICATIONS

Inlet pressure	0,5 - 1,5 bar
Air consumption	40 l/min à 1,5 bar
Spray distance	2 to 30cm
Dimensions	15,5 x 13,5 cm

Maximum product temperature	50°C
Projector kits	Kits to 0,2 à 1,0
Weight	250 g



SATAGraph 4

The FD nozzle (Fine & Gradient) allows for extremely **precise color gradients**.
Ideal for highly detailed finishes.



PRODUCT BENEFITS

- Smooth trigger action ;
- Excellent ergonomics for a perfect grip.

- Excellent ergonomics for a perfect grip ;
- Special nozzle for fine lines or color gradients.

TECHNICAL SPECIFICATIONS

Inlet pressure	variable
Air consumption	40 l/min
Spray distance	variable
Dimensions	4 x 15,5 cm

Maximum product temperature	50°C
Projector kits	Fine & Gradient Nozzle
Poids	89 g



Contact

SGI Pastry



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*"We are at your disposal to advise you on the most suitable equipment for your daily use.
Optimal results are achieved through a combination of high-quality equipment, a
sufficiently powerful air supply, and your expertise!"*

SGI Pastry

SGI - SPRAY GUN IMPORT

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CGV SGI "Métiers
du Dessert".

The background is a collage of various chocolate-related textures. It includes close-ups of dark brown chocolate powder, lighter brown cocoa powder, and whole almonds. Some elements are in shallow bowls, while others are scattered on a dark surface. The overall color palette is warm, ranging from deep chocolate browns to lighter tan and beige tones.

— SGI Pastry —



Testimonial

Jean-Christophe Jeanson

—

*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

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