# SGI Pastry

# User manual





The Art of Spraying
BREVA3 - 150M-V & BREVA5 - 200T-V





# Compressor / BREVA3/5-150M-V & 200T-V-

#### 1. INTRODUCTION

- 1.1. General Information
- 1.2. Scope of Use
- 1.3. Warranty

#### 2. SAFETY

- 2.1. Guidelines
- 2.2. Safety Devices
- 2.3. Warnings
- 2.4. Air Tanks

#### 3. TECHNICAL DESCRIPTION

- 3.1. Machine Dimensions
- 3.2. Technical Data
- 3.3. Intended Use of the Machine
- 3.4. Power Supply
- 3.5. Products Used for Operation
- 3.6. Operating Phases

# 4. TRANSPORT, HANDLING, AND STORAGE

- 4.1. Reception
- 4.2. Unpacking
- 4.3. Handling
- 4.4. Storage
- 4.5. Shipping

#### 5. INSTALLATION

#### 6. OPERATION

- 6.1. Before Starting
- 6.2. Starting
- 6.3. Operation
- 6.4. Resetting the Resettable Circuit Breaker
- 6.5. Emergency Stop

#### 7. MAINTENANCE

- 7.1. Schedule
- 7.2. Cleaning and General Maintenance
- 7.3. Air Filter

#### 8. FAULTS AND REMEDIES

- 9. END OF LIFE
- 10. CONTACT





#### 1.1. General Information

This user manual is an essential part of the product. It must always be available and kept in a visible and accessible location for the personnel who use the product. Any incomplete manual must be immediately replaced with a new copy.

This documentation contains information protected by copyright. It is prohibited to photocopy, reproduce, translate, or store all or part of this documentation in a database without our prior written permission. We reserve all rights.

Please read this manual carefully, as it contains all the necessary information for identifying, installing, using, and maintaining this product in accordance with safety standards. Any negligence in this regard may result in injury or material damage.

Write down the serial number in this manual to ensure traceability of the product in case of malfunction, spare part request, sale, or even theft. Also, note this number on a separate sheet and keep it in a safe place.

# Serial number

Proper maintenance, care, and regular checks are essential for the proper functioning, optimal performance, and longevity of the product. For this reason, it is important to regularly note all interventions performed on the product, the various maintenance actions, and to follow everything presented in this manual.

All information, illustrations, and specifications in this manual are based on the latest available data at the time of publication. We reserve the right to modify this manual at any time and without notice.

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## 1.2. Scope of Use

This product is designed for professional use only, where its use is necessary. Any other use is contrary to the "normal" use of this product. The manufacturer disclaims any responsibility for material or bodily damage resulting from non-"normal" use, as the risks are the responsibility of the user. "Normal" use involves following the guidelines outlined in this manual.

This product must be used, maintained, and repaired by competent individuals who are trained on this type of product. Always follow accident prevention instructions and the general safety and occupational health regulations. The manufacturer disclaims any responsibility for material or bodily damage resulting from modifications made to the product without prior written consent.

#### 1.3. Warranty

To learn about our warranty conditions, please refer to our General Terms and Conditions of Sale (G.T.C.).





#### 2.1. Guidelines

- Carefully read this manual and those of connected accessories.
- Do not use without prior training.
- Keep the device out of reach of children.
- Do not dismantle or modify the device in any way, especially the safety devices.
- Do not use the device beyond its limits.
- Have your device repaired by our technicians or authorized service personnel.
- Do not use or work on the device if overly fatigued, under the influence of medication, drugs, or any other substance that reduces alertness.
- Keep the device and its operating area clean and free from grease or slippery substances.
- Do not pour liquid directly onto a hot surface or electrical part.
- Do not breathe the air generated.
- Do not direct the air jet at living beings.
- Do not swallow any liquids present on the device.
- Do not pull on the electrical cables to disconnect them.
- Do not unplug the device to stop it.

#### **DURING OPERATION**

- Do not cover the device or its ventilation areas.
- Do not remove the belt guard or protective panels.
- Wear close-fitting clothing, safety shoes, protective gloves, and hearing protection (unless using soundproofed devices). Avoid wearing jewelry.
- In case of an emergency or if a suspected or detected anomaly occurs, immediately press the emergency stop button (if equipped).

#### **BEFORE ANY INTERVENTION**

- Ensure that the device is unplugged.
- Press the emergency stop button (if equipped).
- Wait for the device to cool down completely.
- Depressurize the device.
- Wear protective clothing, gloves, and safety glasses.
- Use only appropriate equipment.
- Use only original spare parts.

# 2.2. Safety Devices

- Protection cover
- Electrical and/or thermal protection elements
- Air pressure gauge on the tank
- Safety valve
- Pressure switch

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#### 2.3. Warnings



#### **READ THIS MANUAL CAREFULLY**

#### RISKS ASSOCIATED WITH PRESSURIZED FLUIDS:

Always check that the connections are tight and that the hoses are properly connected.

#### **RISK OF ELECTROCUTION:**

- Never open the motor housing or the control panel (if equipped).
- Never use the device with wet hands or feet.
- Never touch electrical components directly.

#### **HOT SURFACE:**

Never touch hot surfaces during or immediately after operation.

Wait a few minutes for the appliance to cool down completely.

#### **AUTOMATIC START-UP:**

Never intervene on the device without having completely stopped it.

#### **MOVING PARTS:**

Do not insert any part of your body or any object into moving parts. Always ensure that the belt guard or protective panels are in place and securely fastened.

#### 2.4. Air Tanks

#### **CAUTION**

It is prohibited to modify the air tank without our prior written consent.

The operation of compressed air tanks is regulated by the applicable local legislation. It is essential to comply with this legislation to avoid penalties.

#### NOTA

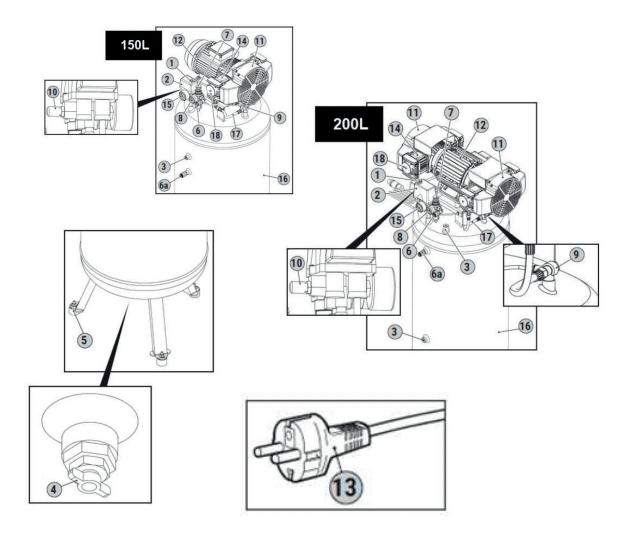
The date to consider for the regulation is the manufacturing date of the air tank.

It is possible to contact us to perform the mandatory periodic inspection of the compressed air tank (only in mainland France).



# Technical description

#### BREVA3 - 150M-V & BREVA5 - 200T-V

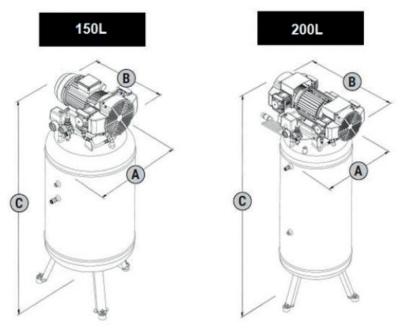


- Switch
- Pressure switch
- Tank cap (do not touch)
- Condensate drain valve (purge)
- Support feet
- Air outlet fitting (regulator)
- 6a Air outlet fitting (tank)
- Outlet pressure regulator
- Tank outlet gauge
- 9 Check valve

- 10 Safety valve
- 11 Fan cover
- 12 Electric motor
- 13 Power plug and cable
- 14 Twin-cylinder pump system
- 15 Tank pressure gauge
- 16 Air tank
- 17 Pump/tank connection hoses
- 18 Air filter(s)



# 3.1. Machine Dimensions



# 3.2. Technical data

	BREVA3 - 150M-V	BREVA5 - 200T-V
⊚ V - Hz	230 V - 50 Hz	400 V - 50 Hz
⊚ kW (HP)	2,20 kW (3,00 HP)	4,00kW (5,50 HP)
■ RPM	1400	1400
<ul><li>Rated current A</li></ul>	9,6	6,5
<ul><li>Cylinders</li></ul>	2	4
Generated flow rate L/ min	330	660
● Flow rate @ 5 bar L/ min	200	400
Maximum pressure bar	10	10
• Duty cycle	S1 - 100%	S1 - 100%
● Tank L	150	200
dB(A)	68	76
	61 x 61 x 143 / 71kg	71 x 73 x 173 / 106kg



#### 3.3. Intended Use of the Machine

Application Domain: Industrial, craft, and civilian.

Operators in charge of use: An authorized operator with the necessary technical and professional qualifications.

Place of use: Indoor locations with adequate lighting, ventilation, and sufficient airborne environment, meeting the characteristics mentioned in the "TECHNICAL DATA" and "PRODUCTS USED FOR OPERATION," and in compliance with the health and safety regulations of the country of use.

The machine must be placed on a surface that ensures stability based on the machine's dimensions and weight, maintaining the proper position as indicated in the "MACHINE POSITIONING" section.

#### 3.4. Power Supply

Connection via plug to the electrical distribution panel (see technical data table).

## 3.5. Products Used for Operation

# **Products Used for Operation**

- Ambient air: "Clean" ambient air free of harmful pollutants that could affect health.
- Air intake filters (Paper-based filters).

## 3.6. Phases of Operation

PHASE	OPERATION	
1	Powering on the machine	
2	Adjusting the output pressure	
3	Resetting the circuit breaker (if necessary)	
4	Turning off the machine	





# 🍱 Transport, handling and storage

## CAUTION

Wear safety shoes and protective gloves.

#### 4.1. Reception

Despite all the checks performed before delivery, there is always a possibility that some anomalies may occur during transport. For this reason, the device must be inspected for any damage before being put into service.

Additionally, it should be monitored during the first hours of operation to detect any irregularities.

Do not use your device if any damage or irregularities are detected. Please contact us.

#### 4.2. Unpacking

- 1. Remove the device's packaging.
- 2. Ensure that all components of the device are securely fastened and that it has not been damaged.
- 3. Detach the device from the pallet.
- 4. Remove the device from the pallet.

Keep the packaging for any future transport and during the contractual warranty period. However, the various packaging materials must be recycled in accordance with applicable local regulations.

#### 4.3. Handling

#### CAUTION

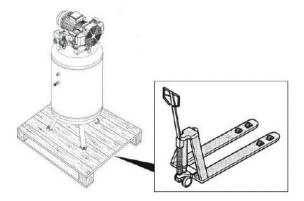
Before any handling:

- Fully depressurize the air tank.
- Disconnect the device from the electrical and pneumatic networks.

Manual Handling: The machine can be manually moved by two qualified operators. It should be lifted by the foot (A) and the handle (B). Alternatively, a single qualified operator can move the machine using the handles (C) and wheels (D) that are part of the unit.

**Machine Handling with Equipment:** Lift the machine using an appropriate tool such as a forklift, pallet jack, or similar equipment.





#### 4.4. Storage

#### NOTA

When storing the devices in their original packaging, it is recommended not to stack the packages on top of each other.

# **Packaging**

Packaging should be stored in a covered area, protected from direct sunlight and humidity, with an ambient temperature between -10°C and +40°C.`

#### Device

Cover the device in a dry, clean, sheltered area with an ambient temperature between +5°C and +35°C and a relative humidity between 0% and 70%.

# For storage periods exceeding 3 months:

- Depressurize the air tank.
- Disconnect the device from the electrical and pneumatic networks.
- Drain the oil from the compression unit.
- Cover the device in a dry, clean, sheltered area with an ambient temperature between +5°C and +35°C and a relative humidity between 0% and 70%.

#### CAUTION

Upon recommissioning, clean the device and refill the compression unit with oil.

#### 4.5. Shipping

- 1. Ensure that the device has no loose or unsecured parts.
- 2. Place the device on its original pallet.
- 3. Secure the device to the pallet.
- 4. Place and secure the original packaging to the pallet.

To prevent any damage, do not stack another package on top of the device's packaging. Always ensure the device remains in its operational position during transport.

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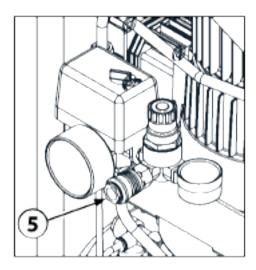




Wear safety shoes and protective gloves.

Connect the device to a system or equipment that is suitable for the pressure and flow provided. Use compatible fittings for the air outlet valve(s) and/or quick connectors to connect the installation.

The machine must be connected upstream to a sterilized pneumatic air system (carried out by the customer) by connecting to the air outlet.



#### **NOTA**

In case of any doubts regarding your installation, please contact us.

## CAUTION

Read the safety instructions carefully.

Before any use, check the overall condition of the device.

Check the functionality of the emergency stop button (if equipped).

Verify that the dryer is correctly switched on (if equipped).





Read the safety instructions carefully.

Before use, check the overall condition of the device.

Check the operation of the emergency stop button (if equipped). Check that the dryer is correctly powered on (if equipped).

#### 6.1. Before starting

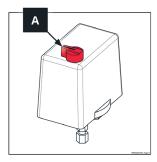
To avoid any risk of injury or material damage, it is imperative to check the following points before the first start-up of the device:

- Ensure that no unauthorized person is near the machine.
- Check that the network power corresponds to that indicated on the electrical data plate, with an accepted tolerance range of  $\pm$  5%.
- Ensure that the machine is correctly positioned.
- Ensure that all connections have been made correctly.
- Ensure that the switch on the pressure switch is set to "OFF (0)".
- Ensure that the condensation drain valve is closed.
- Use the mandatory personal protective equipment (PPE).
- Ensure that you have read and understood all sections of this "User Manual".
- Check that after the last use, daily maintenance has been performed.

#### 6.2. Starting

- 1. Close the air outlet valve(s) when the tank is empty.
- 2. Turn the start/stop switch A on the pressure switch to "ON (I)".

The compressor starts.

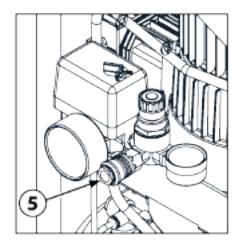


#### 6.3. Operation

Monitor the air service pressure on the pressure gauge B. It should never exceed the maximum allowed air pressure. If this happens, the safety valve C will activate.



In case of activation of the safety valve, stop the device.



During operation, when the maximum air service pressure (8 bar) is reached, the pressure switch automatically shuts off the device.

When the air service pressure drops by approximately 2 bar below the maximum service pressure, the pressure switch automatically restarts the device.

# **6.4.** Resetting the Resettable Circuit Breaker

# NOTA

In case of overvoltage and/or short circuit in the machine's electrical installation, the resettable circuit breaker intervenes by stopping the electric motor.

To reset, follow the steps below:

- 1. Set the switch A to "OFF (0)".
- 2. Press the button C on the resettable circuit breaker.
- 3. Wait a few minutes before turning the machine back on.

#### CAUTION

If, after performing the reset, the machine does not turn back on, request the intervention of the maintenance technician and/or an authorized dealer.



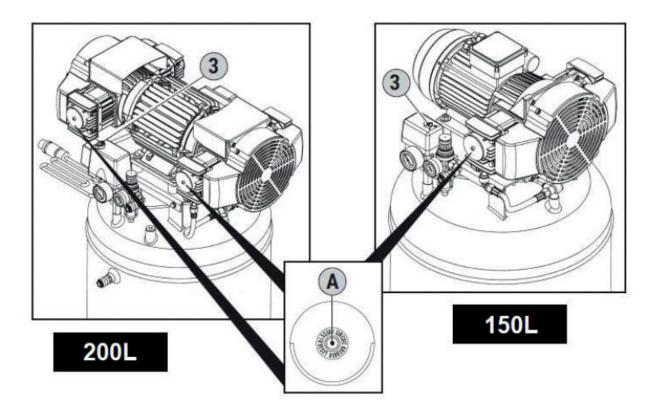


## 6.5. Emergency Stop

The emergency stop of the device can be performed by turning the "ON-OFF" switch (3) to the "OFF" (0) position.

To avoid any potential danger, authorized operators must carry out the following actions:

- Immediately turn the "ON-OFF" switch to the "OFF" (0) position
- Immediately notify the safety manager (if the device is used in a commercial environment) of the emergency







Read the safety instructions carefully.

# **NOTA**

The operations described below are generic.

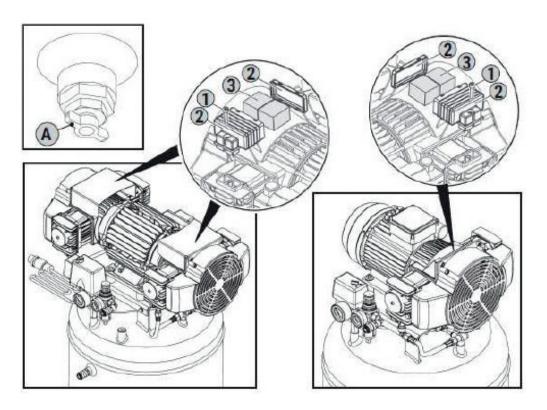
Depending on the model of your compressor, the procedures and illustrations may differ.

## 7.1. Schedule

FREQUENCY	OPERATION	
Once a day	Safety devices	Ensure they are intact, properly installed, and functional.
	Power cable and plug	Visually check for signs of wear or damage.
	<ul><li>Tank</li></ul>	At the end of each work cycle, drain condensates from the tank by opening the condensate valve.
Chaque semaine	Wheel (if equipped)	Check tire pressure. Then inflate with compressed air up to a maximum of 2.5 bar.
	Air filter(s) (1 or more depending on model)	Unscrew the screws (1), remove the cover (2), take out the filter (3), clean it with compressed air (blow it), reinstall the filter and properly reposition the cover. REPLACE FILTERS IF WORN OUT.

To order the necessary spare parts, please contact us.

# 7.2. Cleaning and General Maintenance



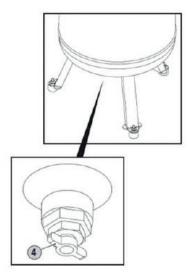


Clean the compressor with compressed air and a dry cloth.

- 1. Place a container to collect the condensation from the drain valve.
- 2. Slowly open the condensate drain valve and wait for the complete discharge of compressed air and condensation.
- 3. Close the drain valve.

## CAUTION

Disposing of condensates in nature is prohibited by law. It is essential to have the condensates treated by a specialized company.

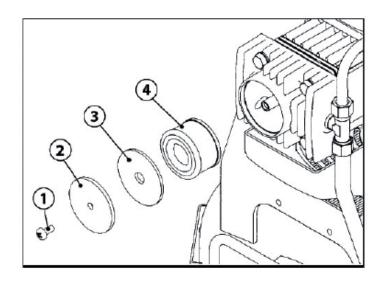


#### 7.3. Air filter

- 1. Unscrew the screw (1).
- 2. Remove the covers (2) from the filter.
- 3. Remove the filter (3) and clean it with compressed air.

# Replace the filter if it shows obvious signs of wear.

4. After reinserting the filter, properly reassemble the covers.



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# Faults and remedies

# **NOTA**

The remedies indicated in bold are to be carried out by our technicians or authorized techni-

In case of recurrent or unsolvable failure, please contact us.

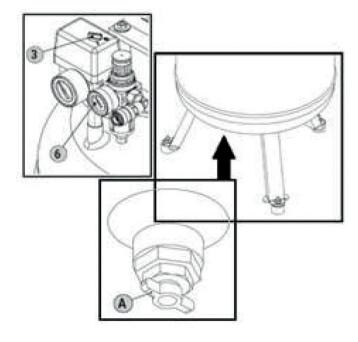
# CAUTION

Authorized operators must not leave the machine unattended during maintenance interventions. They must also secure the work area with a red/white barrier chain and apply danger and prohibition notices for ongoing work.

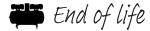
FAULT	PROBABLE CAUSE	SOLUTION
The device does not start or stops and does not restart.	No electrical power.	Check that the switch (3) is in the "ON" position.
		Check that the power outlet is working properly and is correctly plugged in.
		Check that all used extensions and the socket are functioning properly.
		Check that the main power switch is working and in the "ON" position.
	Overload or short circuit.	Turn the switch (3) to the "OFF" position.
		Press the thermal reset button (A).
		Wait a few minutes, then restart the machine.
		IF, AFTER PERFORMING THE THERMAL RESET, THE DEVICE STILL DOES NOT RESTART, A QUA- LIFIED OPERATOR MUST CONTACT AN AUTHO- RIZED TECHNICIAN.
The device restarts several times even without the block.	Leaks in the air hose, block, or pneumatic system.	Check that the pneumatic system is not damaged.
		Check that the air hose and the block are intact, including the connections.
The compressor does not emit air.	The tank is not pressurized.	Turn on the device and wait for the tank to fill while checking the corresponding pressure gauge.
	Incorrect outlet pressure regulation.	Check that the value shown on the outlet pressure gauge (6) is above 0 bar.
	Block is damaged.	Check that the block is intact and functional.
Pressure drop in the air tank.	Leak in the air hose, block, or pneumatic system.	Check that the pneumatic system is not damaged.
		Check that the air hose and the block are not damaged.
		Check that the hose-to-block connections are properly sealed.
		Check that the condensate drain valve (A) is properly closed.



Safety valve is triggered.	Pressure switch malfunction.	Contact an authorized supplier.
Air leakage while the device is off.	Worn check valve.	Contact an authorized supplier.
The device vibrates and/or is very noisy.	Mechanical failure.	Contact an authorized supplier.
Frequent start-ups and low performance.	Dirty air filter(s).	Clean or replace the filter(s) as necessary.







In accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), and its transposition into the applicable local legislation, electrical equipment that is no longer in use must be collected separately and subjected to environmentally-friendly recycling.

More than 90% of the components of your device are recyclable or can be recovered in an appropriate treatment process.

Act with us for the benefit of the environment.





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Your catalog always with you!



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Testimonial

Jean-Christophe Jeanson

Executive Chef, Maison Caffet Meilleur Ouvrier de France

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