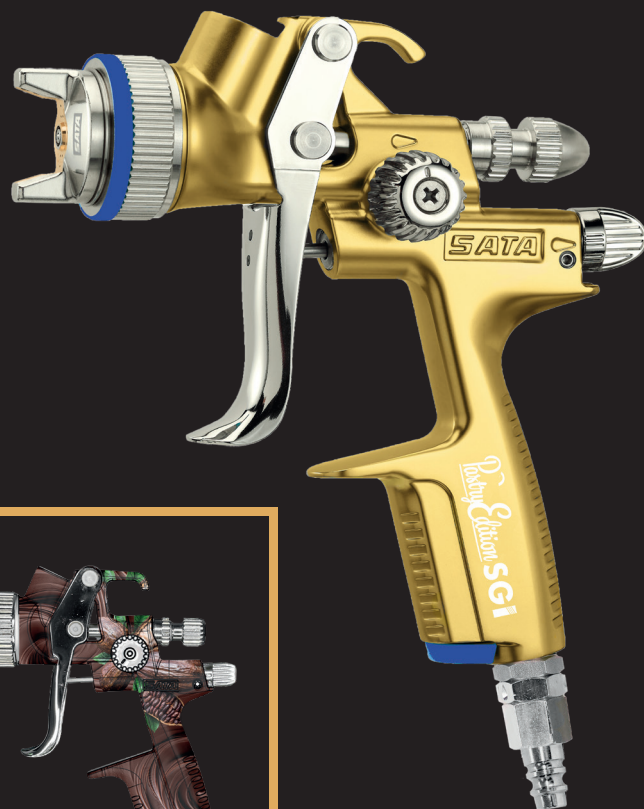


SGI

Pastry



SGI

L'EXPERT EN PULVÉRISATION

The Art of Spraying

User Guide – Cups



RPS QCC Multi-purpose Cups

The RPS and QCC cups, available in plastic or aluminum, provide practical, robust, and efficient solutions for various applications. The patented QCC system ensures easy and quick handling, perfectly adapting to the needs of professionals.

For SATAJet 1000 B, SATAMinijet 4400 B, and SATAJet 20 B*
(*with adapter - Réf.135798)

Ideal for facilitating product changes.
Cups are microwave, dishwasher, and refrigerator safe.
Suitable for cocoa butter and gilding.
Compatible with all SATA spray guns.



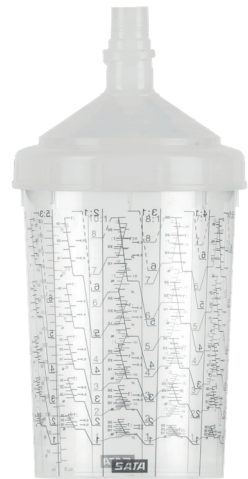
RPS Cup 0.3L
Kit of 50 units
Réf. 1202043P

RPS Cup 0.3L
Kit of 10 units
Réf. RPSLOT10-0.3L



RPS Cup 0.6L
Kit of 50 units
Réf. 1202100P

RPS Cup 0.6L
Kit of 10 units
Réf. RPSLOT10-0.6L



RPS Cup 0.9L
Kit of 50 units
Réf. 1202259P

RPS Cup 0.9L
Kit of 10 units
Réf. RPSLOT10-0.9L

Delivered with a flat sieve that clips into the cup lid, allowing you to filter your preparations.



Tip for RPS
Cups



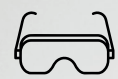
RPS Cups
Presentation Video



Flat Sieve 125 µm

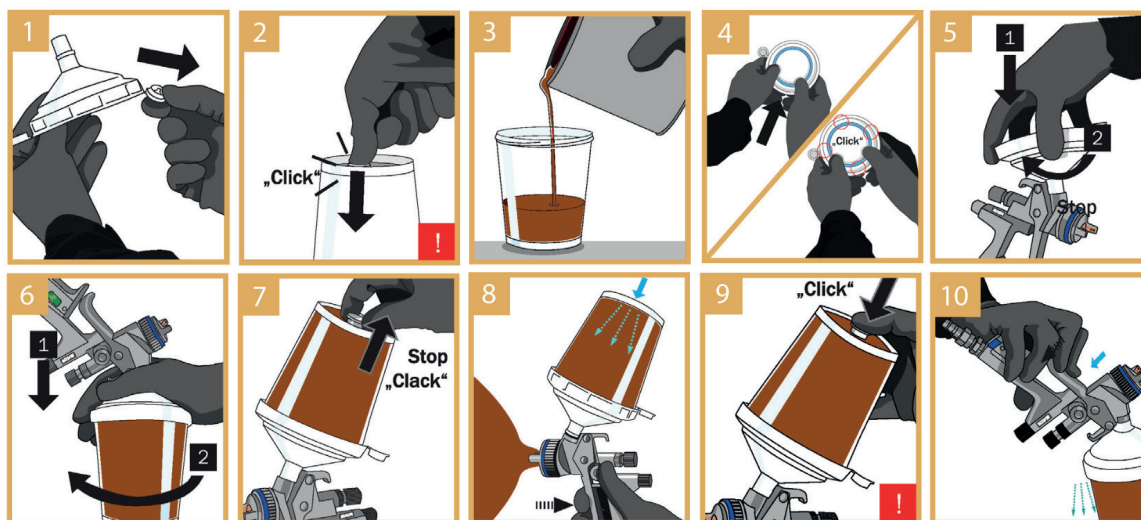


SATA patented 1/4 turn system

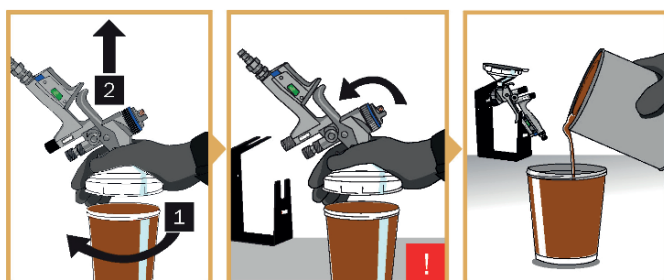




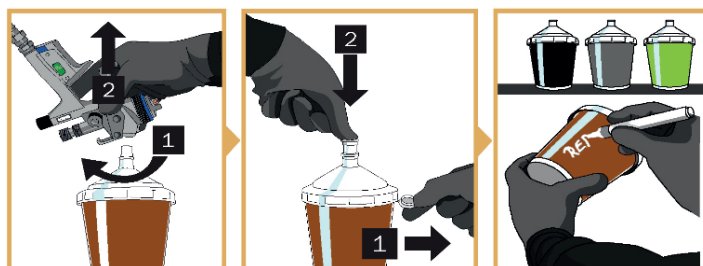
Use - Fill - Store - Dispose



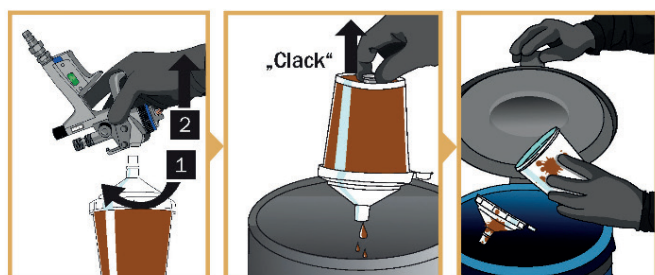
Fill



Store



Dispose





Aluminum QCC Cups



Ideal for its durability and for maintaining the temperature of your products. Suitable for all types of preparations, particularly for products like glazes and coatings.

For SATAJet 1000 B, SATAMinijet 4400 B, and SATAJet 20 B*
(*with adapter - Réf.135798)

0.15L Aluminum Cup - Réf.1198911P

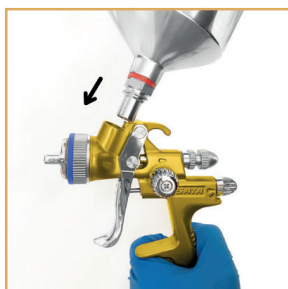
0.75L Aluminum Cup - Réf.1137729P

1L Aluminum Cup - Réf.1096685P

Pack of 3 plastic lids for 0.75L and 1L - Réf. 71555P



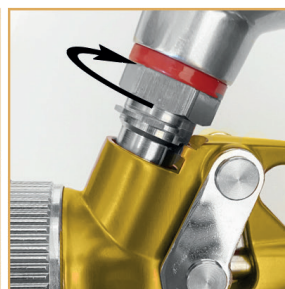
SATA patented 1/4 turn system



1 - Position the cup and insert it onto the spray gun



2 - Secure it by making a quarter turn, without forcing!



3 - Pour your product into the cup



4 - Close the lid



5 - Your cup is installed, you can spray your entremets





Aluminum GCC Cups with 1/4 Turn Valve

SGI Pastry has created cups with a 1/4 turn valve to place your cups in a heated chamber instead of the spray gun, keeping your products warm. The valve allows you to stop the flow of the product, making it easy to quickly disconnect and reconnect the cup, and switch between spray guns.

Compatible with all SATA spray guns.

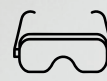
For SATAJet 1000 B, SATAMinijet 4400 B,
and SATAJet 20 B*
(*avec adaptateur Réf.135798)

0,15L - Réf. 40GOALIM0.15L

0,75L - Réf. 40GOALIM0.75L



SATA patented 1/4 turn system



1 - Position the cup and insert it onto the spray gun



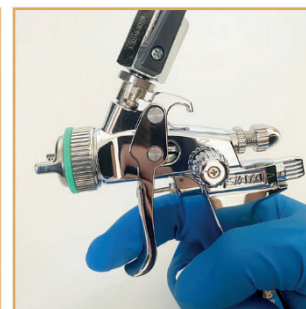
2 - Secure it by making a quarter turn, without forcing!



3 - Pour your product into the cup



5 - Your cup is installed, open the cup valve by making a quarter turn, and you can spray your entremets.





Contact

SGI Pastry



Contact SGI Pastry

SGI Pastry

Your catalog
always with you !



Vanessa HENRION
SGI Pastry Manager

Email : contact@sgi-pastry.com

Mobile : + 33 (0)6 30 03 23 27

Website : www.sgi-pastry.com

*"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

11 rue des Prés de Lyon

10600 La Chapelle-Saint-Luc



@sgi_pastry

@vanessa_sgi_sata



CGV SGI "Métiers
du Dessert".

The background is a collage of cocoa-related images. At the top, there are three panels: a close-up of a cocoa bean, a pile of cocoa powder, and a bowl of cocoa beans. Below these, the main body of the page is a large, textured image of cocoa powder. In the center, there is a black rectangular box with a thin gold border containing the SGI Pastry logo. At the bottom, there is a dark vertical band containing a QR code and testimonial text, flanked by two lighter vertical bands of cocoa powder texture.

— SGI Pastry —



Testimonial

Jean-Christophe Jeanson

—
*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

www.sgi-pastry.com