

Technical data sheet



The Art of Spraying

Air heater



The air heater

The compressed air heater warms the air used for spraying and maintains the temperature at around 25°C*. Your cocoa butter, glazes, and icings will no longer solidify, preventing interruptions during your production. You can ensure production stability even during winter with cold ambient air. Additionally, it facilitates the application of thick products like glazes.

Control your spraying temperature...



- Air regulator to adjust spraying pressure ;
- Dual Euro-profile eSafe coupler outlets.
- Wall mounting plate included ;
- Thermostat with temperature scale.

Technical information and tips

- **Set your thermostat between 70°C and 80°C to achieve an air output temperature of approximately 25°C.**
 - ➡ Results obtained in a laboratory at 19°C for cocoa butter application.
 - ➡ Please adjust your settings according to your lab temperature and the products being sprayed.
- The air heater must be installed within 4 meters of the spraying area to minimize heat loss.
- **To avoid overheating the spray gun :** before starting spraying connect the gun alone to the heater for about 1 minute to bring it to the desired temperature.
- Only use air that meets **ISO 8573.1 Class 0** standard – oil-free air is mandatory.
- Designed and manufactured according to **ISO 9001** standard;
- When **not in use**, **unplug the heater** to prevent damage to the heating element.

PRODUCT ADVANTAGES

- Reduced spraying pressure = less overspray in the lab ;
- Fewer production interruptions ;
- Temperature control improves final product quality ;
- Increased productivity and better application quality.

TECHNICAL SPECIFICATIONS

Voltage (V)	230 V
Frequency (Hz)	50 Hz
Power (kW)	1,50 kW
Power (HP)	2,04 HP



Different configurations depending on your air network quality :



● Your compressor is located less than 30 meters from the heater installation site :

- You are equipped with a Class 0 oil-free compressor compliant with ISO8573.1 ;
- You are equipped with a Class 5 compressor with a complete filtration system (equivalent to our 103 Prep filter kit).

You will need the heater with pressure regulator :

Réf. KITRECHAUFEUROREGUL

Dim. (L x H x D) : 410 mm x 340 mm x 130mm

or the heater without pressure regulator :

Réf. KITRECHAUFEURO

Dim. (L x H x D) : 250 mm x 340 mm x 130mm

● Your compressor is located more than 30 meters from the heater installation site :

- You are equipped with a Class 0 oil-free compressor compliant with ISO8573.1 ;
- You are equipped with a Class 5 compressor with a complete filtration system (equivalent to our 103 Prep filter kit).

You will need the heater with pressure regulator + activated carbon filter :

Réf. KITRECHAUFCHARBONREGUL

Dim. (L x H x D) : 535 mm x 360 mm x 130mm

or the heater without pressure regulator :

Réf. KITRECHAUFCHARBON

Dim. (L x H x D) : 375 mm x 360 mm x 130mm



Note: If you have more than 30 meters of air hose between your compressor and the heater, you will need the heater kit + activated carbon filter to avoid the presence of water in the system (see network layout diagram, page 35).

● You are equipped with a Class 5 compressor (non-food-grade oil-lubricated compressor) without a filtration system :

You will need the heater with pressure regulator + 103 Prep filter kit :

Réf. KITRECHAUF+103PREPREGUL

Dim. (L x H x D) : 715 mm x 395 mm x 130mm

or the heater without pressure regulator :

Réf. KITRECHAUF+103PREP

Dim. (L x H x D) : 555 mm x 395 mm x 130mm`



The 103 Prep filter kit includes 3 filter cartridges :

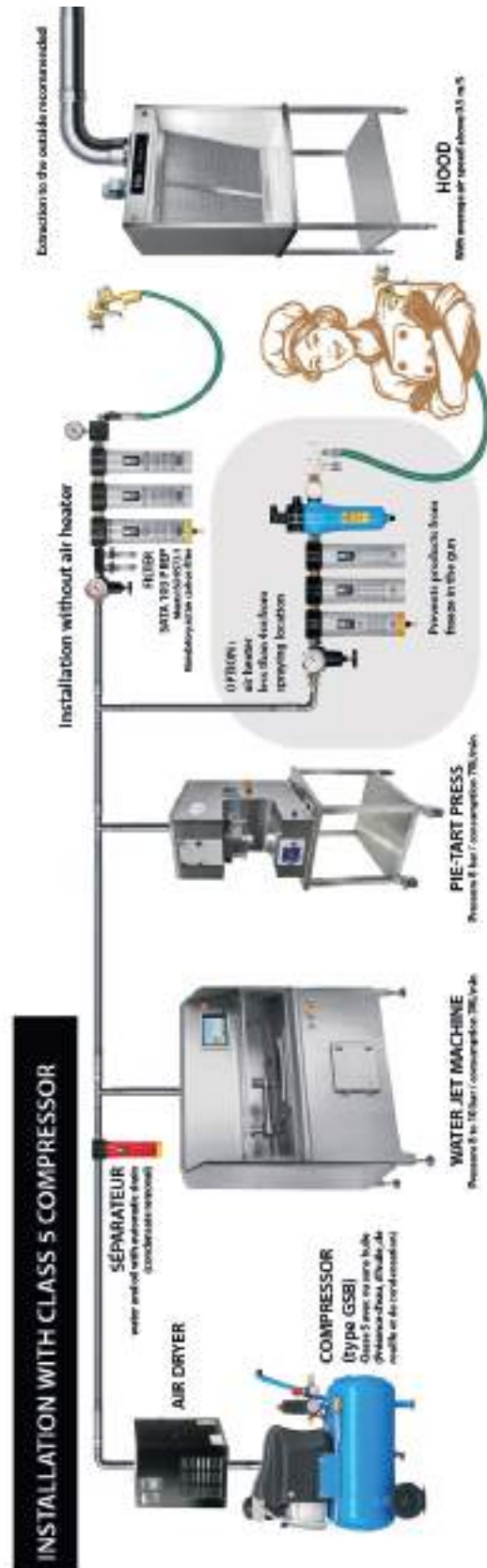
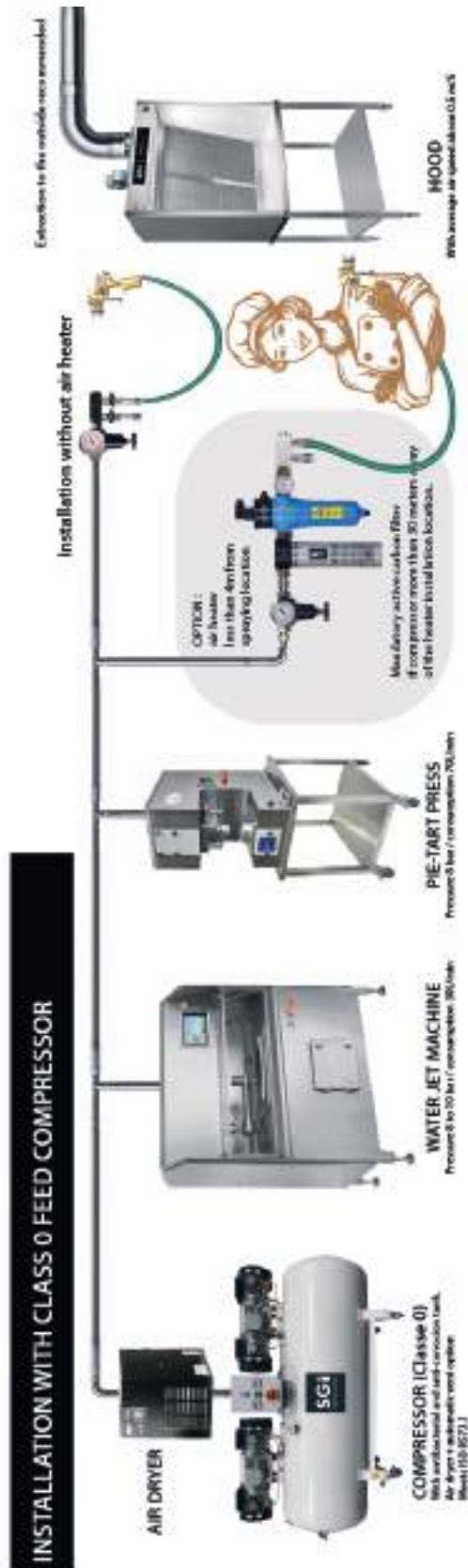
- 1 bronze filter ;
- 1 fine filter ;
- 1 activated carbon filter.

All of these configurations have been tested by our technical department at SGI.



AIR NETWORK RECOMMENDATIONS FOR DESSERT TRADES

Recommandations réseau d'air





Fittings, Couplers, Pressure Regulator



*Euro profile
quick coupler*

Euro profile quick coupler - Réf. 40520302

All our spray guns are sold with Euro profile quick couplers. We strongly recommend using Euro couplers (Ø 7.5/10 mm) instead of standard couplers (Ø 5/8 mm), as their larger diameter facilitates better airflow. This helps prevent air restriction, allowing you to spray at the correct pressure. Additionally, you will save energy thanks to reduced demand on your compressor.



*High-flow anti-hose
whip coupler*

Euro Profile eSafe Coupler - Réf. 403202004

The Euro profile eSafe coupler features a decompression system that prevents hose whip, enhancing user safety in the workplace. It operates at high flow (approx. 2250 L/min) and complies with ISO 4414-EN983 standards. Providing three times more airflow than a traditional coupler (approx. 750 L/min), this accessory minimizes pressure drops and is essential for low-pressure spraying.



*Réf. 40103202152 (thread size 1/4)
Réf. 40103202154 (thread size 3/8)
Réf. 40103202155 (thread size 1/2)*

Couplers Choose from various couplers to connect your pneumatic tools to your air network. Available in three thread sizes: 1/4, 3/8, and 1/2.



4 outlet Coupler

*Réf. 199029202 (2 outlet)
Réf. 199029203 (3 outlet)
Réf. 199029204 (4 outlet)*

Multilink with 2, 3, or 4 Euro eSafe outlets

Allows you to connect several air hoses at a single point.



*Réf. PACKREGULPRESSIONEMBOUT2COUPLEURS
Réf. PACKREGULPRESSIONEMBOUT1COUPLEUR*

We recommend using an air pressure regulator to control and stabilize the compressed air pressure supplied to your equipment, ensuring optimal operation and consistent performance. Controlling air pressure is crucial for fine-tuning your application processes, reducing overspray, and saving on sprayed products.

Downline with pressure regulator + eSafe couplers
To be connected to a coupler.

Demonstration video of the air heater.





Contact SGI Pastry

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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du Dessert".



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Testimonial

Jean-Christophe Jeanson

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

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