

SGI *Pastry*



HOT **SPRAY**

SGI Pastry

New for 2025! The Hot Spray is an exclusive creation by SGI Pastry, designed to become an essential ally for chocolatiers.

***No more production stops—your cocoa butter will never solidify again!
This new all-stainless-steel heated spray gun support ensures perfect fluidity of your cocoa butter, making it practical and ideal for continuous production without wasting time.***



Say goodbye to solidified products thanks to this innovation, specially designed for working with chocolate under optimal conditions. The Hot Spray simplifies your daily work by enabling continuous chocolate spraying.

Thanks to its heating function, the Hot Spray keeps your preparation at the right temperature at all times, preventing it from solidifying.

Perfect for keeping your preparation warm when used with our aluminum cups, the Hot Spray is also compatible with our multi-use RPS cups.

The Hot Spray can be easily mounted directly onto your SGI Pastry hood (on the right or left side). It can also be placed on your work surface, allowing for easy placement and retrieval of your spray gun during spraying phases.

A valuable time-saver to keep your spray gun always ready to use!

SGi Pastry

Compact Hood & Hot Spray

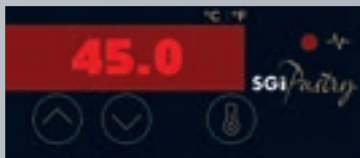


NON-CONTRACTUAL PHOTO

SGI Pastry

INSTRUCTIONS FOR USE

- Install the Hot Spray on a table or on the side of the hood using our mounting system.
- Plug the Hot Spray into a 220V power outlet (110V option available).
- Turn on the Hot Spray.
- Place your spray gun and cup filled with your preparation at the correct temperature.
Remove the red lid from your cup before use.
A dedicated lid storage space is available on top of the Hot Spray.
- Pre-set temperature: 45°C (adjustable range from 20°C to 60°C).
Display available in Fahrenheit °F
- Turn off the Hot Spray after each use to prevent damage to the heating elements.



The Hot Spray system, equipped with a digital display, allows you to set the desired temperature with degree-level precision. Temperature can be indicated in degrees Celsius or Fahrenheit

© Vidéo
Hot Spray by
Vincent VALLÉE



NON-CONTRACTUAL PHOTO

SGI Pastry

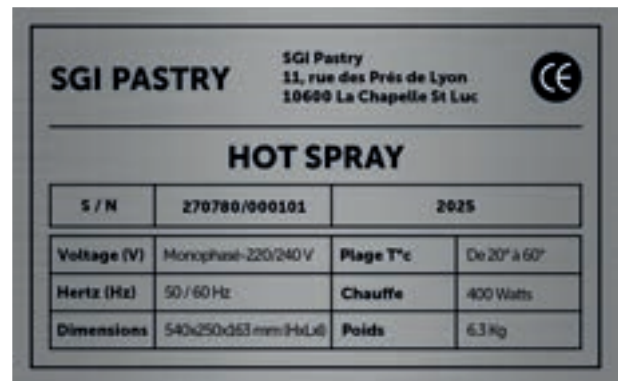


CLEANING INSTRUCTIONS

We recommend always unplugging the Hot Spray before cleaning it.

Once the device is powered off, wipe the dirty parts with a damp cloth, blow air to clean, and dry the Hot Spray before reconnecting it to the power supply.

The full structure is made of stainless steel.



TECHNICAL SPECIFICATIONS		HOT SPRAY	
Voltage (V)	Single-phase - 220 Volts / 110 Volts option available		
Frequency (Hz)	50 - 60 Hz		
Heating Power	400 Watts		
Temperature Range	From 20°C to 60°C / 68°F to 140°F		
Dimensions	540 x 250 163 mm (HxLxW)		
Weight	6.3 Kg		



SGI - SPRAY GUN IMPORT

11, rue des Près de Lyon - 10600 La Chapelle St Luc
+33 (3) 25 75 33 14 - +33 (6) 30 03 23 27
contact@sgi-pastry.com - www.sgi-pastry.com

IMPORTATEUR EXCLUSIF



German Engineering

SGI LINE

EUROSIDER®

visΩmax

