

— SGI —

Pastry

## Technical specifications



READ CAREFULLY UPON RECEIPT OF THE EQUIPMENT  
AND BEFORE ASSEMBLY

The Art of Spraying  
Hot Spray



**Launched at SIRHA 2025, Hot Spray is a creation of SGI Pastry, designed to become the essential ally of Chocolatiers.**

**No more production downtime: your cocoa butter won't solidify!**

**This all-stainless-steel heating gun stand allows you to maintain the perfect fluidity of your cocoa butter, making it practical and ideal for continuous production without wasting time.**



Say goodbye to set products thanks to this innovation specially designed for working with chocolate under optimal conditions. Using the Hot Spray simplifies your daily routine by allowing for continuous chocolate spraying.

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

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

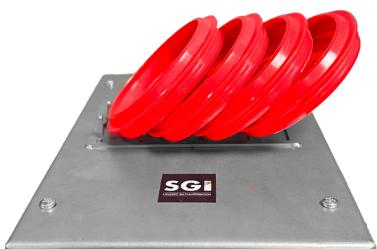
The Hot Spray attaches directly to your SGI-Pastry hood on the right or left. It can also be placed on your work surface for easy access to your spray gun during spraying.

**A valuable time saver to keep your gun always ready for use!**

Hot Spray :  
| Ref. HOTSPRAY

## INSTRUCTIONS FOR USE

- Place the Hot Spray on a table or to the side of your range hood using our mounting system.
- Plug the Hot Spray into a 220V outlet.
- Turn on the Hot Spray.
- Position your spray gun and the container holding your mixture at the correct temperature. Be sure to remove the red lid from your container. A storage compartment for the lids is provided on the top of the Hot Spray.
- Temperature preset to 45°C (adjustable range between 20° and 60°C).
- Turn off the Hot Spray after each use to prevent damage to the heating elements.





## CLEANING INSTRUCTIONS

We recommend always unplugging the Hot Spray before cleaning it.

Once the device is powered off, wipe down the dirty parts with a damp cloth, blow out any excess moisture, and dry the Hot Spray before reconnecting it to the power source.



**Structure entirely  
made of stainless steel.**

Hot Spray Video  
by Vincent VALLÉE



The Hot Spray system, with its digital display, allows you to set the desired temperature to the exact degree.  
The temperature can be displayed in Celsius or Fahrenheit.

## TECHNICAL SPECIFICATIONS

<b>Voltage (V)</b>	<b>Single-phase - 220-240 Volts</b>
<b>Frequency (Hz)</b>	<b>50 - 60 Hz</b>
<b>Heating</b>	<b>400 Watts</b>
<b>Temperature ranges</b>	<b>From 20°C to 60°C</b>
<b>Dimensions</b>	<b>540 x 250 163 mm (HxLxW)</b>
<b>Weight</b>	<b>6.3 Kg</b>
<b>Amperages</b>	<b>1.7 amperes</b>



Contact SGI Pastry



# SGI Pastry



Your catalog always  
with you !

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*"We are at your disposal to advise you on the most suitable equipment for your daily use. An optimal result will be possible with the combination of quality equipment, a sufficiently powerful air supply, and your expertise!"*

# SGI Pastry

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We would like to thank all the dessert professionals who contributed to the development of this catalog.

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*Testimonial*  
Jean-Christophe Jeanson

Executive Chef, Maison Caffet  
Meilleur Ouvrier de France

