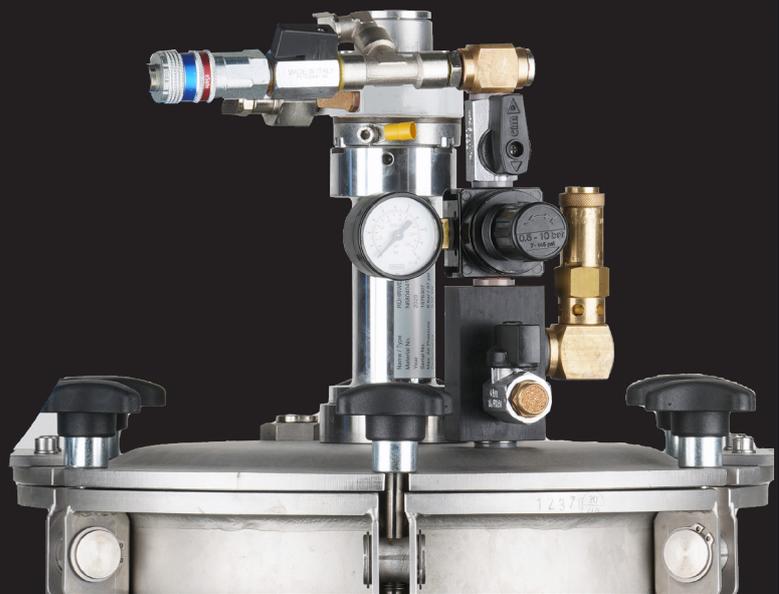


# SGi Pastry



*The Art of Spraying*  
*Pressure pot*



# Pressure pot

## Pressure pot with agitator and heating belt: the high-performance solution for continuous applications!

Designed for professionals, this innovative system allows for the application of large volumes with reduced air pressure.

It guarantees uniform and precise spraying while minimizing mist formation.

Practical, precise, and versatile, this pressure pot is essential equipment for combining performance and quality in the laboratory.

It allows for the continuous spraying of up to 80 frames, thus increasing productivity.

### Optimal temperature and performance :

The heating belt maintains the products at approximately 65°C, ensuring fluidity and consistency.

### Versatile applications:

Glazes

Glazes

Egg wash

### Ref. POTSOUSSIONRA

#### Informations techniques:

Net capacity 15 L - Air consumption: 300 L/min.

Diameter 285 mm - Height 680 mm - Max pressure: 6 bar. Single-phase.

Air hose connection: 1/4" GM - Product hose connection: 3/8" GM.

Included pistolet SATAjet 1000 K RP Nozzle 1.5.

Ref. 1132126

Supplied with 1 air hose (3 m) + 1 product hose (3 m) + wheeled trolley.

Works with RP product pressure guns.



### Recommendations with SATAjet 1000 K RP 1.5 nozzle

Sprayed product	Output rate (gun)	Air pressure (gun)	Product pressure (pressure pot)	Temperature (pressure vessel)
Neutral/chocolate/fruit topping	1.5 laps	Approx. 1,5-2 bar(s)	1 bar	Approx. 70°C /158 °F
Egg wash	1 laps	0,5 bar	0,5 bar	Approx. 04°C /39,2 °F

These recommendations are for guidance only and should be adjusted according to your own recipes, usage conditions, and desired results.

The flow rate and jet shape can also be adjusted according to your needs.

While the 1.5 nozzle is recommended, other nozzle sizes are available to suit different needs and application types.

Video Pressure Pot Presentation



Contact SGI Pastry

# SGI Pastry



Your catalog always with you !



**Vanessa HENRION**  
SGI Pastry Manager

**Email:** [contact@sgi-pastry.com](mailto:contact@sgi-pastry.com)  
**Mobile:** + 33 (0)6 30 03 23 27  
**After-sales service:** [sav@sgi-pastry.com](mailto:sav@sgi-pastry.com)

**Discover our webshop:** [www.sgi-pastry.com](http://www.sgi-pastry.com)

*"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

**SGI SUBSIDIARY**

11 rue des Prés de Lyon  
10600 La Chapelle-Saint-Luc



@sgi\_pastry  
@vanessa\_sgi\_sata

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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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*Jean-Christophe Jeanson*

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