

SGi Pastry

User Manual



**PLEASE READ CAREFULLY
UPON RECEIPT OF THE EQUIPMENT AND BEFORE ASSEMBLY**

The Art of Spraying

1500 Deluxe Hood



Deluxe Hood

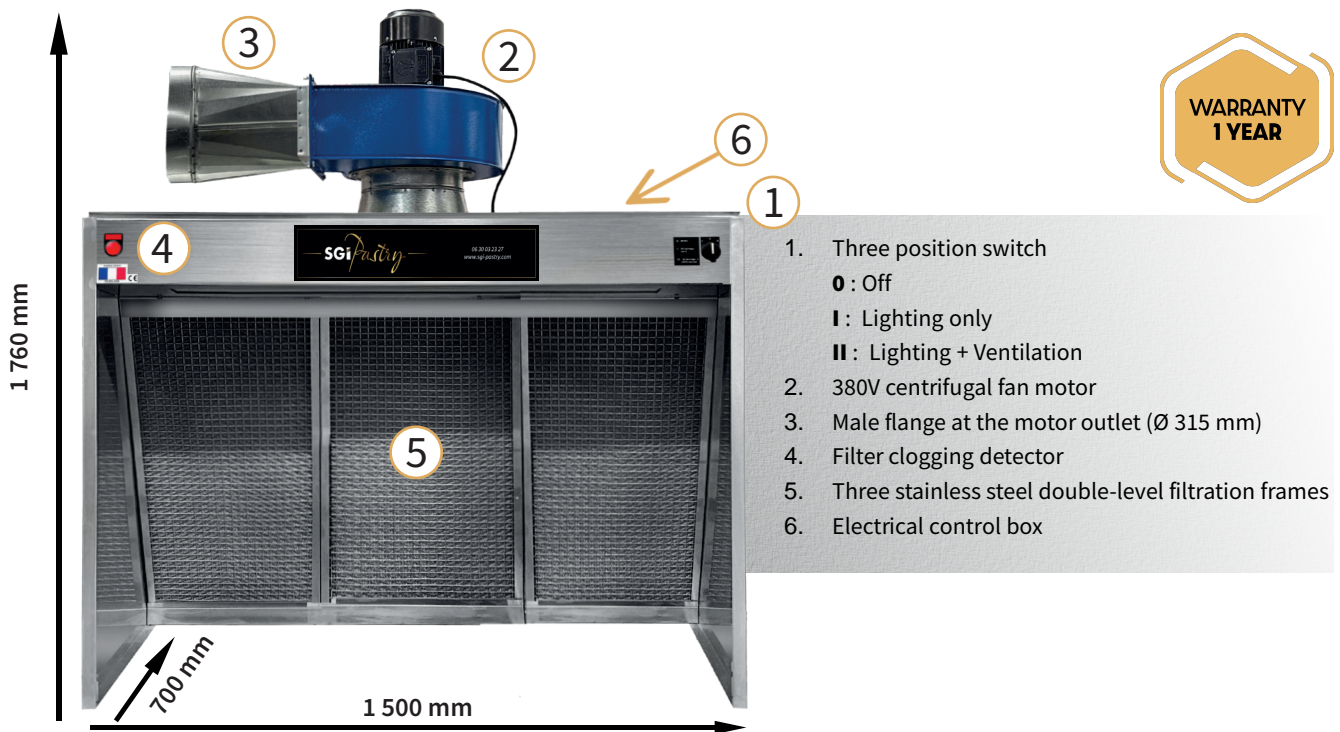
With its 1.5 meter width, this hood is ideal for both standard and intensive production. It offers a large spraying area, allowing you to optimize your applications and performance. With an impressive airflow rate of 2,700 m³/h, this hood is the most powerful in our range. Option to place two 40 x 60 cm grids.



Composition

The *Réf.HOT1500NG* model consists of the following components:

- A control and protection electrical box
- A 380V centrifugal fan motor
- A lighting system with an 18W neon tube
- A male flange at the motor outlet (Ø 315 mm)
- A stainless steel frame system for double-level filtration (G3 knit – 12 layers)
- A filter clogging detector with an alert button



1. Three position switch
 0 : Off
 I : Lighting only
 II : Lighting + Ventilation
2. 380V centrifugal fan motor
3. Male flange at the motor outlet (Ø 315 mm)
4. Filter clogging detector
5. Three stainless steel double-level filtration frames
6. Electrical control box

TECHNICAL SPECIFICATIONS

DELUXE HOOD Réf. HOT1500NG

Voltage (V)	Three-phase - 380 V - 3P + T
Frequency (Hz)	50 Hz
Power (kW)	1,1 kW
Extraction Capacity	2 700 m ³ per hour
Suction Surface Area	1,25 m ²
Noise Level (dB)	72 dB
Amperage	2,55 amps



Commissioning

1. Hood installation

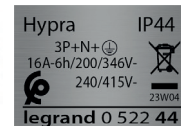
The hood must be installed in a room with an air compensation equivalent to its airflow rate (extraction capacity), which is 2,700 m³ per hour.

The table is pre-drilled to allow the hood to be fixed in place (screws provided). You simply need to plug the hood into a three-phase power outlet.

The hood *Réf. HOT1500NG* operates with a 380 V electrical connection. Start-up is performed by switching the button to the desired function:

- 0 : Off
- I : Light only
- II : Light + ventilation

Three-phase plug model :



If you wish to connect it to an exterior extraction system:

The hood is equipped with a 315 mm male flange, allowing connection to the outside via a spiral galvanized duct.

- Connecting to a spiral galvanized duct is strongly recommended.
- Duct not included.
- Electrical installation and external duct connection must be performed by a professional of your choice – SGI does not provide this service.

If you do not have an exterior extraction system :

Using the filter sock is a temporary solution until an external connection is installed. Please note that the suction efficiency will only be optimal with an exterior extraction system. The sock is not washable and must be replaced regularly depending on your usage.

Any recirculation of polluted air is prohibited according to standard Afnor 2018 – NF16985-2018-12.

2. Installation of Optional Equipment (Hotspray & Air Heater)

If you have selected these options: the Hotspray and the air heater, Both elements can be mounted directly onto your hood before shipping, or installed on a wall by your own means. We recommend connecting each device to an individual power outlet. The hood and the Hotspray are equipped with an On/Off button, but the air heater is not. To avoid continuous heating, please **unplug the air heater after each use**. The hood and the Hotspray have an On/Off switch, but the air heater does not.

To prevent continuous heating, we strongly recommend unplugging the heater after every use.

- Air heater tutorial video
- Hotspray tutorial video



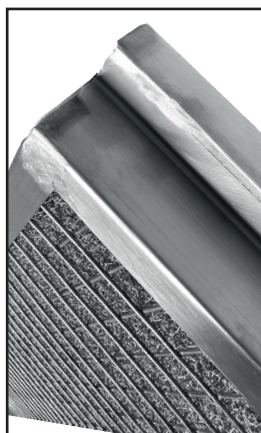
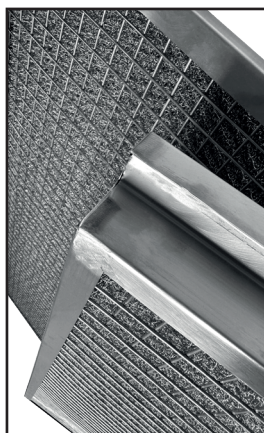
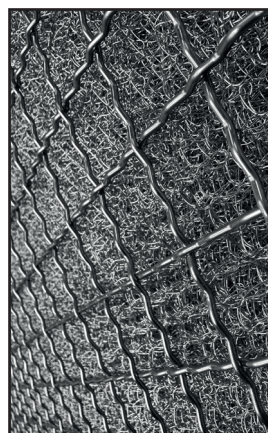
CHARACTERISTICS & DIMENSIONS		1500 DELUXE HOOD Réf. HOT1500NG	
Hood height (mm)	1 760 mm		
Table height with casters (optional)	900 mm		
Sock overhang height (mm)	600 mm (Side outlet to be added to the width)		
Total height (table + casters + hood + sock)(mm)	2 660 mm		
Table height without casters (optional)	775 mm		
Total height (table + hood + sock)(mm)	2 535 mm		
Hood width	1 500 mm		
Support and/or heater options should preferably be placed on the same side	300 mm (Prefer the left side as the sock outlet)		
Hood depth	820 mm (700 mm hood + 120 mm motor overhang)		
Workspace area	Height	950 mm	
	Width	1 420 mm	
	Depth with table	760 mm	



Filters & Consumables

Your Réf. HOT1500NG hood is equipped with a level stainless steel filtration system.

- **1 level :**
 - Washable metallic knit filter



To facilitate the installation of your stainless steel frames, markings indicate the right and left sides for correct filter positioning.

Stainless steel frame
G3 metallic knit – 12 layers
Dim (L x W x H). 570 x 500 x 50 mm

Réf. CADRETOUTINOXHOT1500

Video All-Stainless Steel Filters
Presentation



Video All-Stainless Steel Filters
Assembly/Disassembly



If using a sock, please note that it must be replaced regularly, depending on your usage.

Clogging Detector :

An alert button lights up when the filters are clogged.

● **Do not wait for the alert button to turn on before maintaining the filters.**

● **Daily visual inspections recommended :**

Wash the level metallic knit filters with hot water, based on your usage.





Maintenance & Cleaning

If the hood is used with uncleaned or clogged filters, suction efficiency will be reduced and cleaning will be more extensive.

Please turn off the electric hood before cleaning.

Wearing gloves is strongly recommended before handling the hood.

1. Filter Cleaning :

Do not wait for the clogging indicator (red button) to light up before cleaning the filters :

If you still own a cooker hood with synthetic filters :

Please note that there is a specific direction for installing the media filters: the smoother side should face the inside of the hood.

Failure to install the filters in the correct direction will impair the motor's suction efficiency.

These synthetic media filters are not washable and must be replaced regularly.

An average replacement frequency of 2 to 3 weeks is generally observed.

Please note that the frequency of changes may vary depending on your personal use, depending on :

- depending on the type of products applied,
- the duration of weekly spraying,
- as well as the air pressure used.

If you own a new generation cooker hood with all stainless steel filters :

Zero consumables, 100% savings !

The all-stainless steel filters must be **cleaned daily after each use.**

Ideally with hot water or in a dishwasher.

The all-stainless steel frames feature identification plates attached to the right and left sides, indicating, among other things, the position of the upper part for optimal assembly.

If you use a sock, please note that it is not washable and must be changed regularly, depending on your personal use. Otherwise, consider external extraction ! And save money !



2. Engine cleaning :

Once a month :

- Remember to perform a visual inspection of the inner section facing the turbine.
- Depending on the degree of fouling of the turbine and the extraction housing, disassemble the motor and clean the turbine to prevent it from becoming completely clogged.

In all cases, we recommend **a complete cleaning at least twice a year**, which should be adapted according to your use of the hood (frequency, products used, etc.).

In case the turbine needs cleaning :

- Unplug the range hood from the electrical outlet.
- Remove the motor from the top of the range hood.
- Remove the motor/fan assembly from the range hood.
- Soak the fan in soapy water.

Vidéo Turbine Cleaning



⚠ The engine must not come into contact with water.

- Caution: Do not scratch the turbine blades, as this may remove the balancing weights.

3. Internal cleaning of the range hood :

Recommended with a damp cloth.

If you own the H protector kit: « **Save time, easy to clean !** »

Adaptable to all our cooker hoods and to food safety standards, dishwasher safe or washable in hot water, resistant to temperatures up to 100°C (212°F).



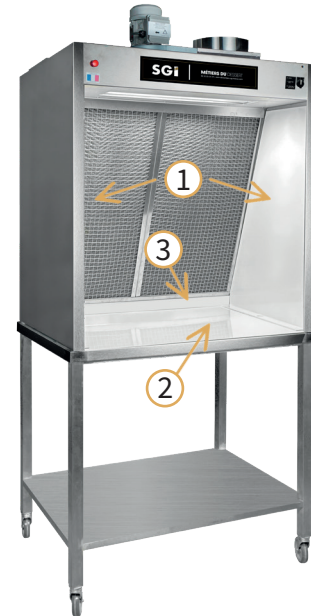
Kit protector H

Compatible with the "Mini," "Compact," "Deluxe" and "King Size" hoods, the Protector H kit is dishwasher safe or can be cleaned in a hot water machine, and is heat-resistant up to 100°C. Made from Polystone® material, compliant with food safety standards.

Your kit includes 4 pieces :

- ① 2 x side plates
- ② 1 x horizontal plate
- ③ 1 x vertical plate (below the filter section)

Video Kit Protector H
Assembly / Disassembly



Kit Protector H

| Réf. KITPROTECTORHDELUXE4P



Stainless Steel Tables

SGI Pastry offers two models of stainless steel tables. Robust and practical, they are ideal for complementing your spray hoods. They make it easier to move your equipment and provide convenient storage.

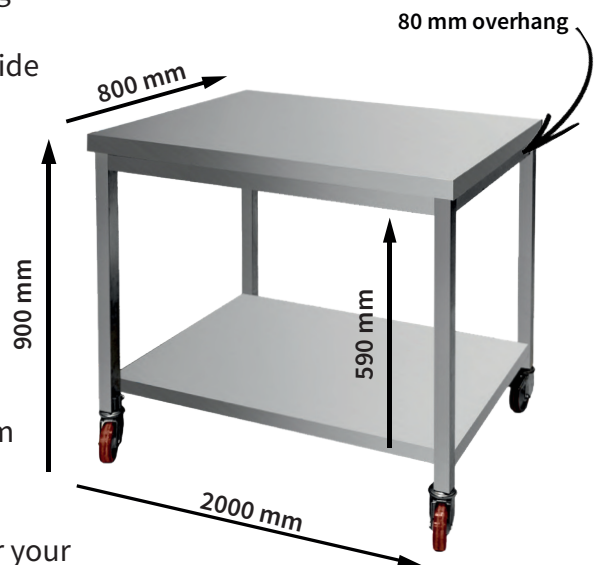
- **1-meter stainless steel table, 1 shelf + 4 wheels**
(including 2 with brakes):

Height: 900 mm (770 mm + 130 mm wheels) - Depth: 800 mm

| Réf. TABLE1500E.R80

Information :

- Possibility to remove the castors and replace them with glides.
Height with glides: 775 mm - Depth: 800 mm.
- We recommend securing the hood to the table for your safety. The tables come with 4 screws and 4 pre-drilled holes.



Electrical Box

NOTE: In case of any intervention on the electrical box, cut the power supply from the installation or at the main circuit breaker.

SGI Pastry

Contact SGI Pastry

SGI Pastry



Your catalog always
with you !



Vanessa HENRION
SGI Pastry Manager

v.henrion@sgi-france.com

Email: contact@sgi-pastry.com

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

After-sales service: sav@sgi-pastry.com

Discover our webshop: 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

SGI Pastry
Terms & Conditions of Sale.



We would like to thank all the dessert professionals who contributed to the development of this catalog.
All rights reserved. Our catalog contains non-contractual photos. The technical information about our products is provided for informational purposes and may be subject to changes.
Any reproduction, by any means, must be authorized in advance by SGI. Do not throw in public spaces.
Photo credit: All rights reserved.

SGI PASTRY - 11, rue des Prés de Lyon - 10600 La Chapelle Saint Luc - France
Spray Gun Import SAS - Siret : 40848142200025 - VAT : FR16408481422

Your contact : Vanessa

Tel. +33 (0)3 25 75 33 14 (poste 4) - Mobile. +33 (0)6 30 03 23 27

Email. contact@sgi-pastry.com www.sgi-pastry.com

Join us on @VANESSA_SGI_SATA / SGI_PASTRY

— SGI Pastry —

Webshop

www.sgi-pastry.com

Testimonial

Jean-Christophe Jeanson

—

*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

