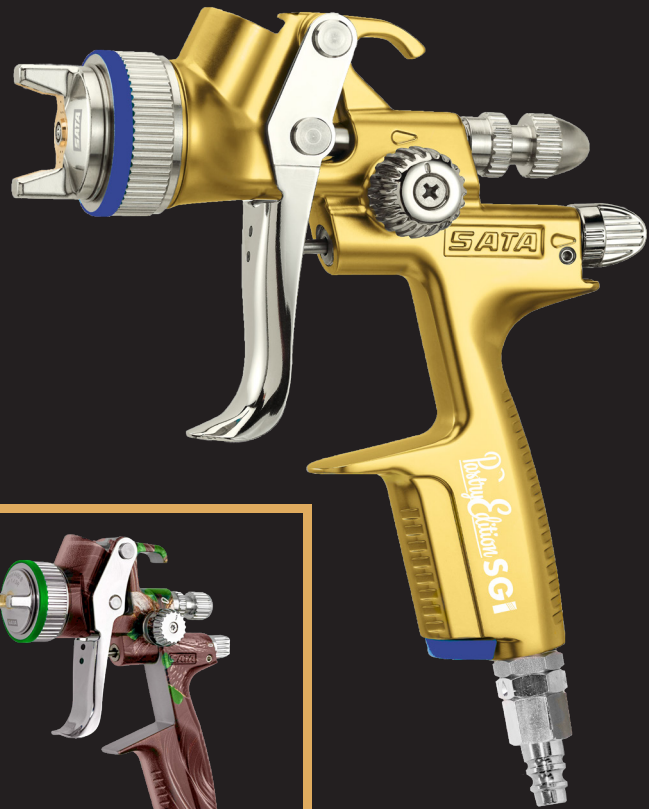


SGi

Pastry



The Art of Spraying

Cups - User Guide



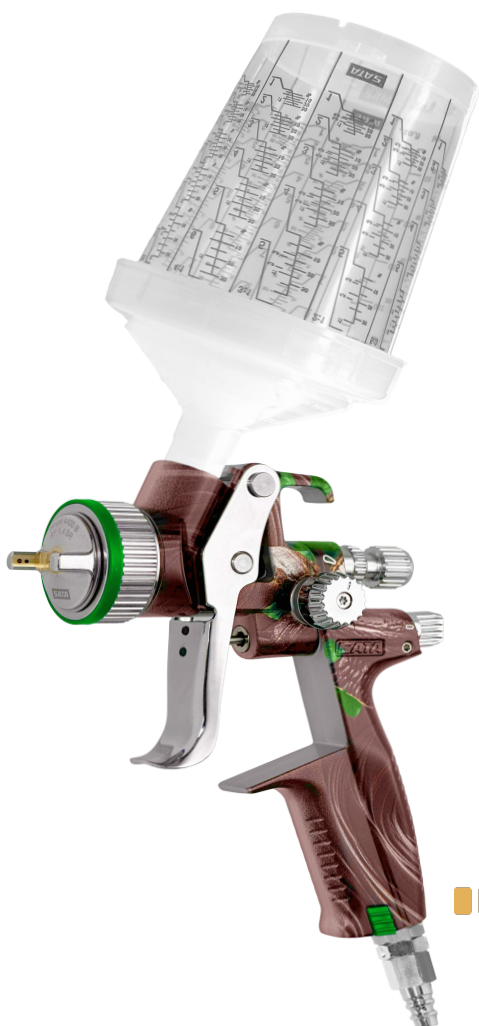
Multi-purpose RPS QCC cups

RPS and QCC multi-purpose cups, available in plastic or aluminum, offer practical, robust, and efficient solutions for a variety of applications. The patented QCC system ensures quick and easy handling, perfectly suited to the needs of professionals.

Special oven

For SATAjet 1000 B, SATAminijet 4400 B and SATAjet 20 B*
(*with adapter [Ref. 135798](#)).

Ideal for easy product changeovers.
Microwave, dishwasher, and refrigerator safe.
Suitable for cocoa butter and egg wash.
Compatible with all SATA spray guns.



RPS cup 0.3 L
Kit of 50 units
[Ref. 1202043P](#)



RPS cup 0.6 L
Kit of 50 units
[Ref. 1202100P](#)



RPS cup 0.9 L
Kit of 50 units
[Ref. 1202259P](#)



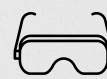
RPS cup 0.3 L
Kit of 10 units
[Ref. RPSLOT10-0.3L](#)

RPS cup 0.6 L
Kit of 10 units
[Ref. RPSLOT10-0.6L](#)

[Ref. RPSLOT10-0.9L](#)
RPS cup 0.9 L
Kit of 10 units



SATA patented 1/4 turn system



RPS cup video
Presentation



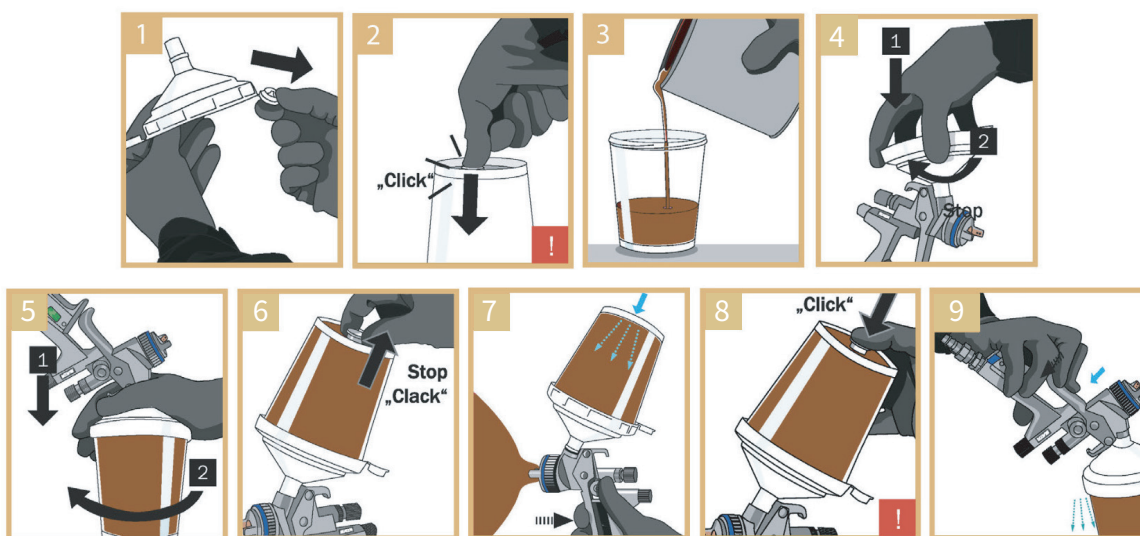
RPS cup video
Tips



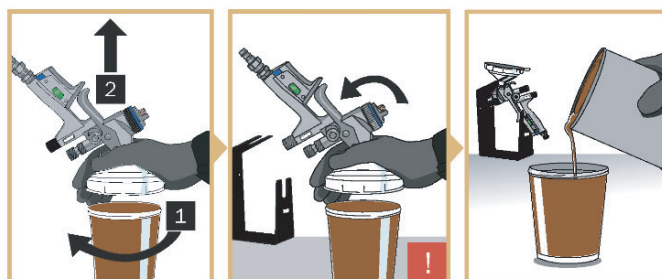


Multi-purpose RPS QCC cups

Assembly and filling



Fast charging



Storage





Aluminium QCC cups



Ideal for its robustness and for maintaining the temperature of your product. Suitable for all types of preparation, particularly hot products such as toppings and glazes.

Compatible with all SATA spray guns.

For SATAjet 1000 B, SATAminijet 4400 B et SATAjet 20 B*
(*with adaptator Ref. 135798).



0,15 L - Ref. 198911P

0,75 L - Ref. 137729P

1 L - Ref. 96685P

Lot de 3 couvercles en plastiques pour 0,75 L et 1 L - Ref. 71555P.



SATA patented 1/4 turn system

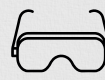


Photo du godet non-contractuelle.

Gravure en option, rendez-vous dans la rubrique "Customization".

Aluminium QCC cups with 1/4 turn valve

Creation by SGI Pastry

SGI Pastry has created cups with a 1/4 turn valve to allow you to place your cups in an oven instead of the spray gun, keeping your products warm.

The 1/4 turn valve stops the product flow, making it ideal for quickly disconnecting and reconnecting the cup, allowing you to switch from one spray gun to another.

Compatible with all SATA spray guns.

For SATAjet 1000 B, SATAminijet 4400 B
et SATAjet 20 B*
(*with adaptator Ref. 135798).

0,15 L - Ref. 40GOALIM0.15L

0,75 L - Ref. 40GOALIM0.75L



Valve closed



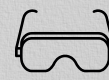
0,15L



0,75L



SATA patented 1/4 turn system

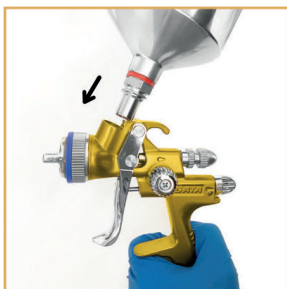


Placing a spray gun in an oven will cause premature wear of its parts and seals.

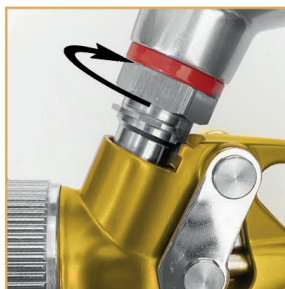
This is not covered under warranty by customer service. We recommend placing your cup with a quarter-turn valve in the oven and keeping your spray gun on its stand while waiting.



Aluminum cups QCC



1 - Position the cup and insert it onto the spray gun



2 - Secure it by making a quarter turn, without forcing!



3 - Pour your product into the cup



4 - Close the lid

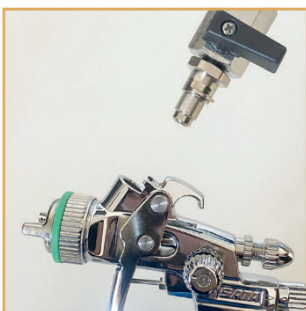


5 - Your cup is installed, you can spray your entremets

Aluminum cup QCC 1/4 turn valve



1 - Position the cup and insert it onto the spray gun



2 - Secure it by making a quarter turn, without forcing!



3 - Pour your product into the cup



5 - Your cup is installed, open the cup valve by making a quarter turn, and you can spray your entremets.





Contact SGI Pastry

SGI Pastry



Your catalog always
with you !



Vanessa HENRION
SGI Pastry Manager

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
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www.sgi-pastry.com

Testimonial
Jean-Christophe Jeanson

—
Executive Chef, Maison Caffet
Meilleur Ouvrier de France

