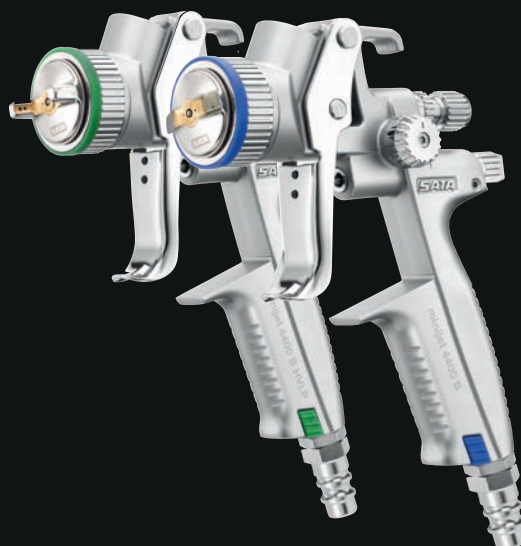


SGI Pastry



SGI
L'EXPERT EN PULVÉRISATION

The Art of Spraying
Spray Guns



Satajet 1000 B RP Pastry Edition

Highly versatile spray gun thanks to its various nozzles.

Perfect spray finesse with all types of products. It allows low-pressure spraying.

- A pressure between 0.2 and 1.5 bar is recommended depending on the product to be applied.
- 3 adjustments: product flow, spray pattern, and air pressure.



● **Demonstration Video**
SATAjet 1000 B RP Pastry



1+2=3
Garantie SATA premium

- All our spray guns are covered by a 1 year warranty, with a 2 years extended warranty available by completing the SATA registration form.

PRODUCT BENEFITS

- Very easy to handle ;
- Versatile spray gun ;
- Allows the application of a wide range of products, from thin to thick, thanks to its different nozzle sizes
- Saves time and product ;
- Precise atomization, perfect application.

INSTALLATION

- **Air connection** : G 1/4 male thread + Euro coupling.
- **Required equipment** : hoses resistant to at least 10 bar.

TECHNICAL SPECIFICATIONS

Inlet pressure	0,2 - 1,5 bar
Air consumption	275 l/min
Spray distance	10 to 30 cm
Dimensions	19 x 15 cm

Maximum product temperature	50°C
Projector kits	Kits to 0,8 à 5,0
Weight	596 g



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

— SGI Pastry —

Webshop

www.sgi-pastry.com

Témoignage

Jean-Christophe Jeanson

*Chef exécutif Maison Caffet
Meilleur Ouvrier de France*

