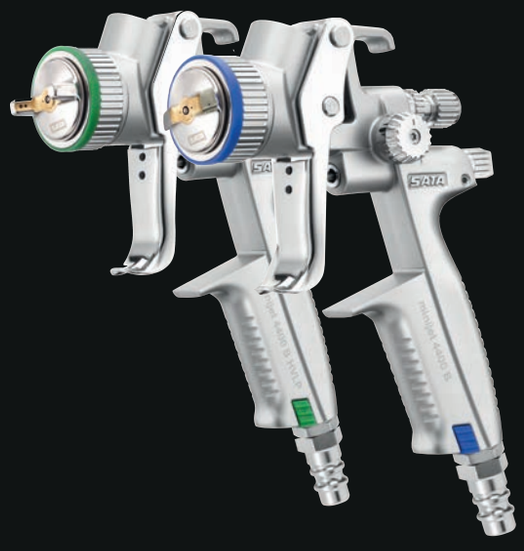
SGI Pastry



SGI

L'EXPERT EN PULVÉRISATION

The Art of Spraying

Spray Guns

SATAminijet 4400 B HVLP Cho'c Edition

Easy to use and maintain, highly maneuverable due to its small and lightweight design, it ensures fine spraying.

Easy to use and maintain, highly maneuverable due to its small and lightweight design, it ensures fine spraying. Primarily used for spraying artistic pieces, decorations, chocolate molds, and entremets decorations.

- ***A pressure between 0.2 and 1.5 bar is recommended.***
- ***3 adjustments: product flow, spray pattern, and air pressure.***

◉ *Demonstration Video*
SATAminijet 4400 B HVLP 1.4 SR

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

◉ Highly maneuverable due to its small and lightweight design ;
◉ Fine spraying quality ;

◉ Ideal for chocolate and entremets decorations as well as artistic pieces and sculptures.

INSTALLATION

◉ Air connection : G 1/4 male thread + Euro coupling.

◉ Required equipment : hoses resistant to at least 10 bar.

TECHNICAL SPECIFICATIONS

Inlet pressure	0,4 - 1,5 bar
Air consumption	120 l/min
Spray distance	2 to 30 cm
Dimensions	17 x 12 cm

Maximum product temperature	50°C
Projector kits	Kits to 0,3 à 1,4
Weight	293 g

Non-contractual photos

SATAminijet 4400 B RP

Spray gun for highly precise application.
Special nozzle without horns increases product thrust and facilitates chocolate application with more precise and faster coverage.

Specifically designed for half-sphere molds and ideal for all types of molds and small figurines.
Round spray pattern only, used with RP technology.

- ***A pressure between 0.5 and 1.5 bar is recommended.***
- ***2 adjustments: product flow and air pressure.***

◉ *Demonstration Video*
SATAminijet 4400 B RP 1.2 PR

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

◉ Gradient effect on your half-sphere mold, from the lightest or even transparent to the darkest at the edges.

◉ One-shot spraying.

INSTALLATION

◉ Air connection : G 1/4 male thread + Euro coupling.

◉ Required equipment : hoses resistant to at least 10 bar.

TECHNICAL SPECIFICATIONS

Inlet pressure	0,5 - 1,5 bar
Air consumption	200 l/min
Spray distance	2 to 30 cm
Dimensions	17 x 12 cm

Maximum product temperature	50°C
Projector kits	Kit 1.2 - Without horns
Weight	293 g

Non-contractual photos

Contact SGI Pastry

SGI Pastry

Your catalog always with you !

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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

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SGI Pastry
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SGI Pastry

Webshop

www.sgi-pastry.com

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