

Technical data sheet



This product complies with the provisions of European Directive 2006/42/EU regarding the approximation of the laws of the Member States relating to machinery.

The Art of Spraying

BREVA3 - 50M



Compressor / BREVA3 - 50M

The BREVA3 - 50M compressor is ideal for small productions thanks to its compact and lightweight design. Easy to transport with its wheels and handle, it delivers optimal performance with a 100% duty cycle.

This versatile tool ensures smooth and efficient operation, making it particularly suitable for spraying applications of less than two hours per day.

| Réf. BREVA3-50MPACK

CHARGING
RATE
100%

WARRANTY
3 YEARS

CLASS O
ISO 8573-1



TECHNICAL SPECIFICATIONS

Voltage	230 V + T - Single-phase	Tank	50 liters, Epoxy-coated interior
Power	3 HP - 2,2 kW	Dimensions (W x D x H)	550 x 480 x 1 030 mm
Air pressure	10 bar	Weight	44 kg
Airflow rate	19,8 m³/h - 330 L/min	Noise level	68 dB (A)
Airflow rate at 1 bar	260 L/min		

PRODUCT ADVANTAGES

- Oil-free compressed air, ISO 8573.1 standard
- Energy efficient motor
- Maintenance-free up to 1,000 hours of operation
- Equipped with two wheels and a transport handle
- Epoxy-coated interior tank (anti-corrosion)
- 100% duty cycle at 10 bar for continuous use
- Manual drain
- Air separator



User Manual
Compressor



The after-sales service is at your disposal to have your compressor serviced annually.



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

Testimonial

Jean-Christophe Jeanson

—

*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

