

SGi

Pastry

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 - 100M



Compressor / BREVA3 - 100M

The BREVA3-100M compressor is specifically designed for medium-sized productions. Equipped with wheels and a carrying handle, it is easy to move around.

With a 100% duty cycle, it delivers optimal performance and is the ideal tool for efficient and smooth production. It is particularly recommended for spraying tasks lasting less than 2 hours per day.

| Réf. BREVA3-100MPACK



CHARGING
RATE
100%

WARRANTY
3 YEARS

CLASS O
ISO 8573-1

TECHNICAL SPECIFICATIONS

Voltage	230 V + T - Single-phase	Tank	100 liters, Epoxy-coated interior
Power	3 HP - 2,2 kW	Dimensions (W x D x H)	550 x 480 x 790 mm
Air pressure	10 bar	Weight	36 kg
Airflow rate	19,8 m ³ /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.



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Contact SGI Pastry

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*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!"*

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SGI SUBSIDIARY

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SGI Pastry
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SGI-Pastry



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Webshop

www.sgi-pastry.com

Testimonial

Jean-Christophe Jeanson

—

*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

