

SGI

Pastry



The Art of Spraying

Spray Guns: User Guide and Cleaning



Principle Diagram



3 key optimal settings: the spray pattern, the product flow, and the air pressure.

→ A pressure between 0.2 and 1.5 bar is recommended depending on the product to be applied.

Réf. SATAjet 1000 B RP
Pastry Edition



Réf. SATAminijet 4400 B RP



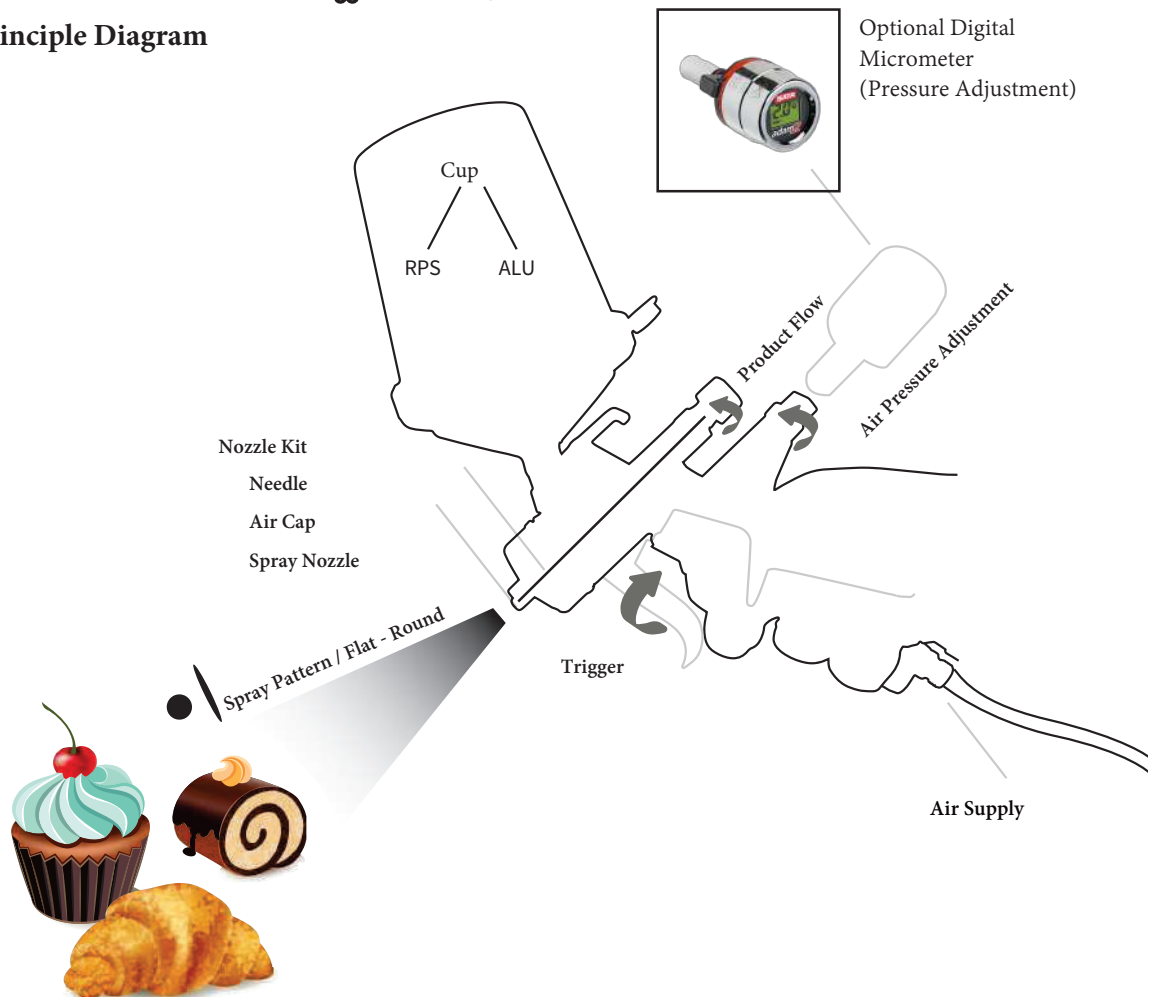
Réf. SATAminijet 4400 B HVLP
Cho'c Edition



Réf. SATAjet 20 B



Principle Diagram





Manual cleaning of the gun

Video Spray Gun Cleaning



SGI Pastry recommends cleaning your spray gun between each use.

When cleaning, ensure that the brushes used are free of metal bristles that could damage the spray gun. No cleaning liquid should enter the air channels of the spray gun.

To remove limescale and ensure the longevity of your spray gun, it is essential to blow it out with compressed air to remove all residue. It is strongly advised against placing your spray gun in an oven.

For optimal cleaning, it is recommended to use the SATA manufacturer's accessories supplied with your spray gun.

Use a neutral dishwashing liquid.

Do not use acidic or corrosive products.



Tool kit included

Ref. 1009050

or

Ref. 198572

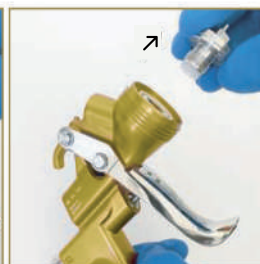
Disassembly of the projector kit



Prepare your cleaning supplies:

1 - When cleaning the gun, first remove the needle.

2 - Unscrew the included air cap.



3 - Next, remove the air cap.

4 - Unscrew the nozzle using the key integrated into the universal tool.

5 - Remove the nozzle.

Reassembling the projector kit



1 - Reattach the nozzle.



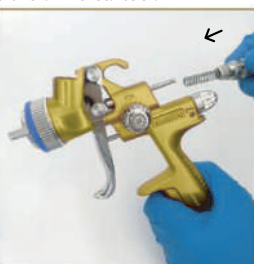
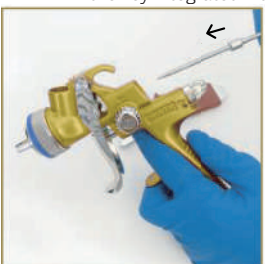
2 - Screw the nozzle back on using the key integrated into the universal tool.



3 - Then raise the air cap.



4 - Screw the air cap back on.



5 - Replace the needle.





Cleaning the body of the spray gun and the projector kit



1 - Prepare lukewarm water in a container with dish soap.



2 - Place the spray gun in the container



3 - Let the spray gun soak for 1 hour.



4 - Disassemble the needle and the air cap (see steps "Disassembly projector kit").



5 - Clean the air cap on each side with the brushes.



6 - Rinse the air cap on both sides with clean water.

7 - Clean the needle with the brush.



8 - Rinse the needle with clean water.

9 - Disassemble the nozzle (see steps "Disassembly of the projector kit").

10 - Clean the nozzle on each side with the brushes.



11 - Rins



12 - Clean the spray gun body and product channel with the brushes

13 - Rinse the spray gun body and the product channel with clean water.



14 - Rinse the spray gun body and the product channel with clean water.

15 - Drying using an air blower.



16 - Drying the needle.

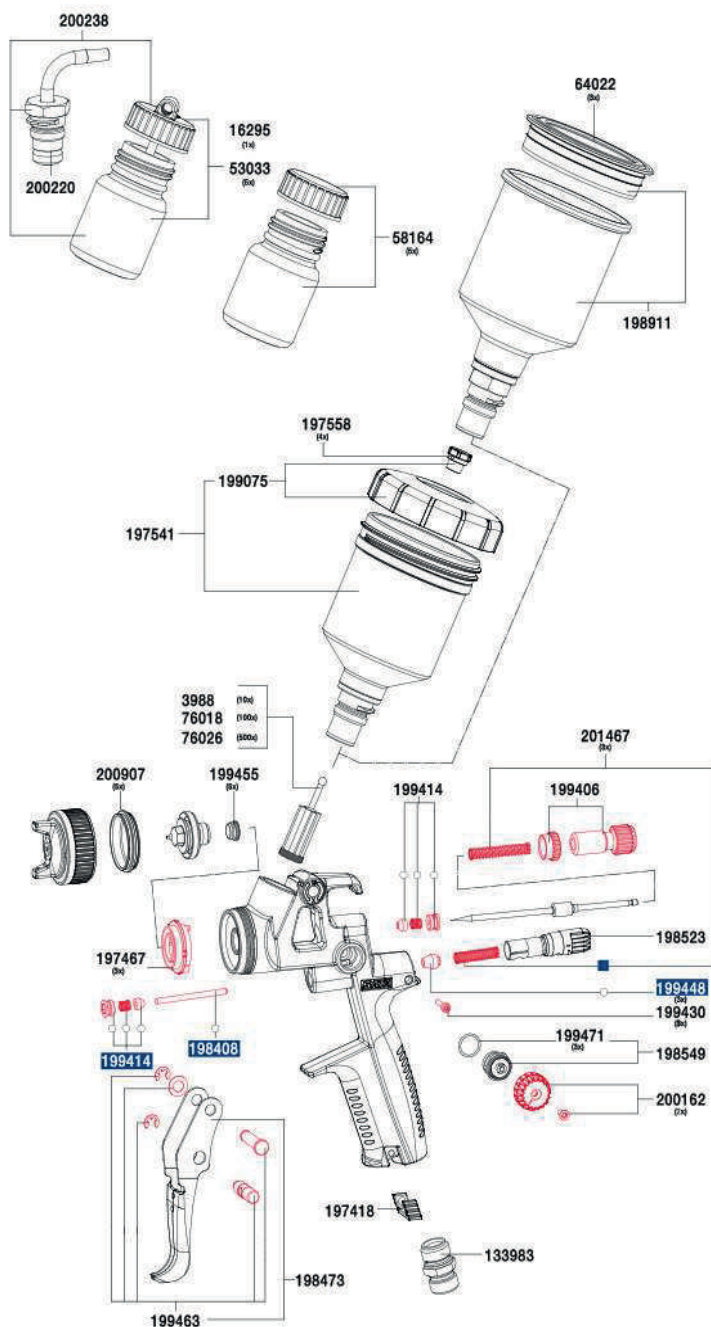
17 - Nozzle drying.

When cleaning the projector kit components, ensure that the metal parts of the brushes do not damage the projector kit. For optimal maintenance and cleaning, use brushes and cleaning tools specifically manufactured by SATA.



Spare Parts SATAMinijet 4400 B HVLP / RP

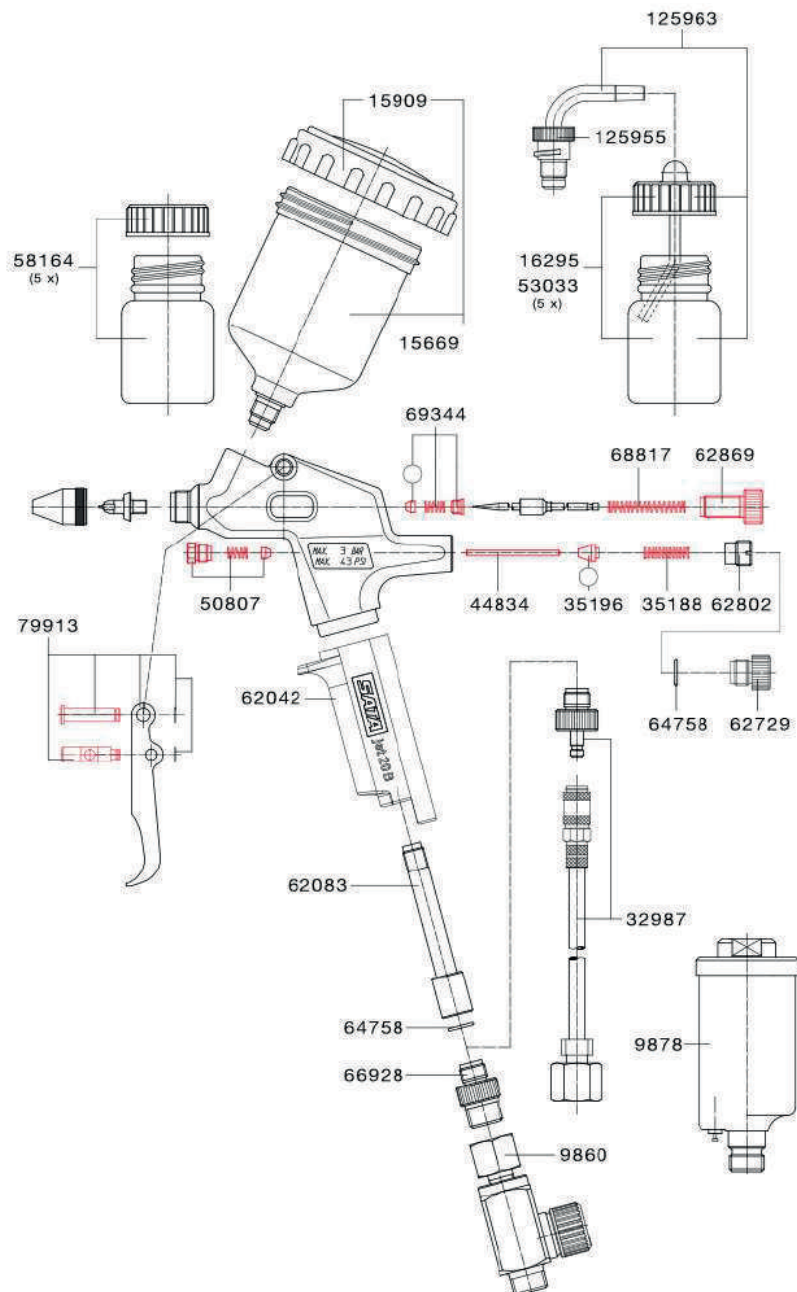
Réf. / Désignation
3988 Paint strainer, 300 µ (10x)
16295 25ml glass cup with plug-in lid
53033 25ml glass cup with plug-in lid (5x)
58164 25ml glass cup with blind lid (5x)
64022 Plastic lid (3x)
13398 1/4" male-threaded air connection piece
197418 CCS clips green, blue, red, black (one of each)
197467 Air distribution ring (3x)
197541 0.125L reusable plastic QCC cup, cpl.
197558 Anti-drip system (4x)
198408 Air piston rod
198473 Trigger kit
198523 Air micrometer
198549 Pin for round/flat spray adjustment
198911 0.15L reusable aluminum QCC cup, cpl.
199075 Threaded lid with anti-drip ring and system
199406 Product flow adjustment with locknut
199414 Paint needle seal & air piston rod seal
199430 Fixing screw (3x) for air micrometer
199448 Air piston head (3x)
199455 Sealing element (5x) for paint nozzle
199463 Spacer kit
199471 Seal (3x) for pin
201467 Pressure spring (3x) for paint needle & air piston
200162 Adjustment knob with screw (2 of each piece)
200220 Plug-in cup adapter with QCC
200238 25ml glass cup with plug-in lid (5x) & QCC plug-in adapter (1x)
200907 Sealing ring (5x)
16162 Swivel connector





Spare Parts SATAJet 20 B

Ref. / Désignation
9860 SATA air micrometer 0-845, G 1/4"
9878 SATA mini filter G 1/4"
15669 65ml reusable plastic cup, cpl.
15909 Threaded lid
16295 25ml glass cup with plug-in lid
32987 SATA transparent PVC air hose, 3m long, with G 1/4" female thread, quick-connect mini coupling, and nipple
35188 Pressure spring for air piston
35196 Air piston head
44834 Air piston rod
50807 Seal kit for air piston rod
53033 25ml glass cup with plug-in lid (5x)
58164 25ml glass cup with blind lid (5x)
62042 Gun grip
62083 Air tube
62729 Closure screw
62802 Pressure screw G 1/8" male
62869 Product flow adjustment screw
64758 O-ring seal
66928 Air connection adapter G1/8" male - G1/4" male
68817 Pressure spring for paint needle
69344 Paint needle seal
79913 Trigger kit
125955 Plug-in cup adapter with QCC
125963 25ml glass cup with plug-in lid (5x) & QCC plug-in adapter (1x), funnel strainer (150µm) (2x)





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always with you !*



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Meilleur Ouvrier de France

