

SGi *Pastry*



SGi
L'EXPERT EN PULVÉRISATION

The Art of Spraying
BREVA Range Maintenance Guide



BREVA Compressor Range (Class 0, Oil-Free)



24L/50L/100L Compressors

Réf. BREVA3-24M
Réf. BREVA3-50M
Réf. BREVA3-100M



150L/200L Compressors

Réf. BREVA3-150M-V
Réf. BREVA5-200T-V



270L/500L Compressors

Réf. BREVA5-270T
Réf. BREVA11-500T

To ensure the cleanliness of your equipment and extend its lifespan, perform the following maintenance operations:

Regular compressor maintenance:

- Important: Remember to unplug the unit before carrying out any work.
- Clean the exterior of the compressor with a dry or slightly damp cloth.
- Use a compressed air gun or blower to remove accumulated dust, especially in hard-to-reach areas.

Weekly purge (for models without automatic purge)

- Place a container under the drain valve to collect the condensation.
- Slowly open the condensate drain valve (9) to allow the compressed air and condensation water to completely drain.
- Once the draining is complete, carefully close the tap.

Perform the maintenance operations indicated below.

MAINTENANCE OPERATION	HOURS	MAINTENANCE INTERVAL	PART QUANTITIES		
			BREVA3	BREVA5	BREVA11
REGULAR MAINTENANCE					
Drain condensates from the tank	/	Once a week	/	/	/
Check the overall condition of the compressor	/	Once a week	/	/	/
Clean the compressor	/	Once a month	/	/	/
ORDINARY MAINTENANCE					
Air filter replacement	1000	Or every 2 years	2	4	8
Cylinder head gasket kit replacement	2500	Or every 5 years	1	2	4
Piston seal kit replacement	4000	Or every 6 years	1	2	4



Air Filter Replacement



Unscrew the air filter protective cover using a Phillips screwdriver.



Replace the air filter.



Failures and solutions

PLEASE NOTE:

Certain maintenance operations must be performed by our technicians or authorized technicians. In the event of a recurring breakdown or one that cannot be resolved using standard procedures, please contact us directly.

WARNING – Safety Instructions:

Authorized operators must never leave the machine unattended during maintenance work. They are also required to secure the work area by installing:

- A white/red warning chain around the affected area.
- Danger notices and prohibition signs, clearly indicating that work is in progress.

FAILURES	PROBABLE CAUSES	SOLUTIONS
The device reboots several times even without the block.	Leak in air hose, block or pneumatic system.	Check that the pneumatic system is not damaged.
		Check that the air hose and block are intact as well as the connections.
The compressor does not emit air.	The tank is not under pressure.	Turn on the device and wait for the tank to fill, checking the pressure on the corresponding pressure gauge.
	Incorrect regulation of outlet pressure.	Check that the value displayed on the outlet pressure gauge (7) is greater than 0 (zero) bar.
	The block is damaged.	Check that the device is intact and functional.
Pressure drop in the air tank.	Leak in the air hose, block, or pneumatic system.	Check that the pneumatic system is not damaged.
		Check that the air hose and block are not damaged.
		Check that the air block-to-hose and air hose-to-block connections are correct.
		Check that the condensate drain valve is properly closed (9).
Safety valve triggered.	Pressure switch fault.	Contact an authorized supplier.
Loss of air with the device off.	Clapet anti-retour usagé.	Contact an authorized supplier.
The device vibrates and/or makes a lot of noise.	Panne mécanique.	Contact an authorized supplier.
Frequent starting and low efficiency.	Dirty air filter(s).	Clean the filter(s) or replace them if necessary.



Contact SGI Pastry

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Votre catalogue
toujours avec vous !



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*"Nous sommes à votre disposition afin de vous conseiller le matériel le plus adapté
à votre utilisation quotidienne.*

*Un résultat optimal sera possible avec la combinaison d'un matériel de qualité,
un réseau d'air suffisamment puissant ainsi que votre savoir faire !"*

SGI Pastry

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CGV SGI Pastry



Remerciements à l'ensemble des professionnels du dessert qui ont contribué à l'élaboration de ce catalogue.

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