

Technical data sheet

SATAjet 1000 B



The Art of Spraying



Satajet 1000 B RP Pastry Edition

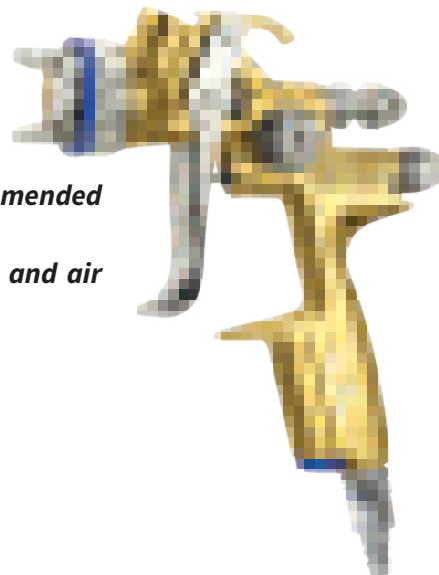
Highly versatile spray gun thanks to its various nozzles.

Perfect spray finesse with all types of products. It allows low-pressure spraying.

- A pressure between 0.2 and 1.5 bar is recommended depending on the product to be applied.
- 3 adjustments: product flow, spray pattern, and air pressure.



● **Demonstration Video**
SATAjet 1000 B RP Pastry



- 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

- Very easy to handle ;
- Versatile spray gun ;
- Allows the application of a wide range of products, from thin to thick, thanks to its different nozzle sizes
- Saves time and product ;
- Precise atomization, perfect application.

INSTALLATION

- **Air connection** : G 1/4 male thread + Euro coupling.
- **Required equipment** : hoses resistant to at least 10 bar.

TECHNICAL SPECIFICATIONS

Inlet pressure	0,2 - 1,5 bar
Air consumption	275 l/min
Spray distance	10 to 30 cm
Dimensions	19 x 15 cm

Maximum product temperature	50°C
Projector kits	Kits to 0,8 à 5,0
Weight	596 g



SGI Pastry



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*"We are at your disposal to advise you on the most suitable equipment for your daily use.
Optimal results are achieved through a combination of high-quality equipment, a
sufficiently powerful air supply, and your expertise!"*

SGI Pastry

SGI SUBSIDIARY

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SGI Pastry
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Webshop
www.sgi-pastry.com

Testimonial
Jean-Christophe Jeanson

*Executive Chef, Maison Caffet
Meilleur Ouvrier de France*

