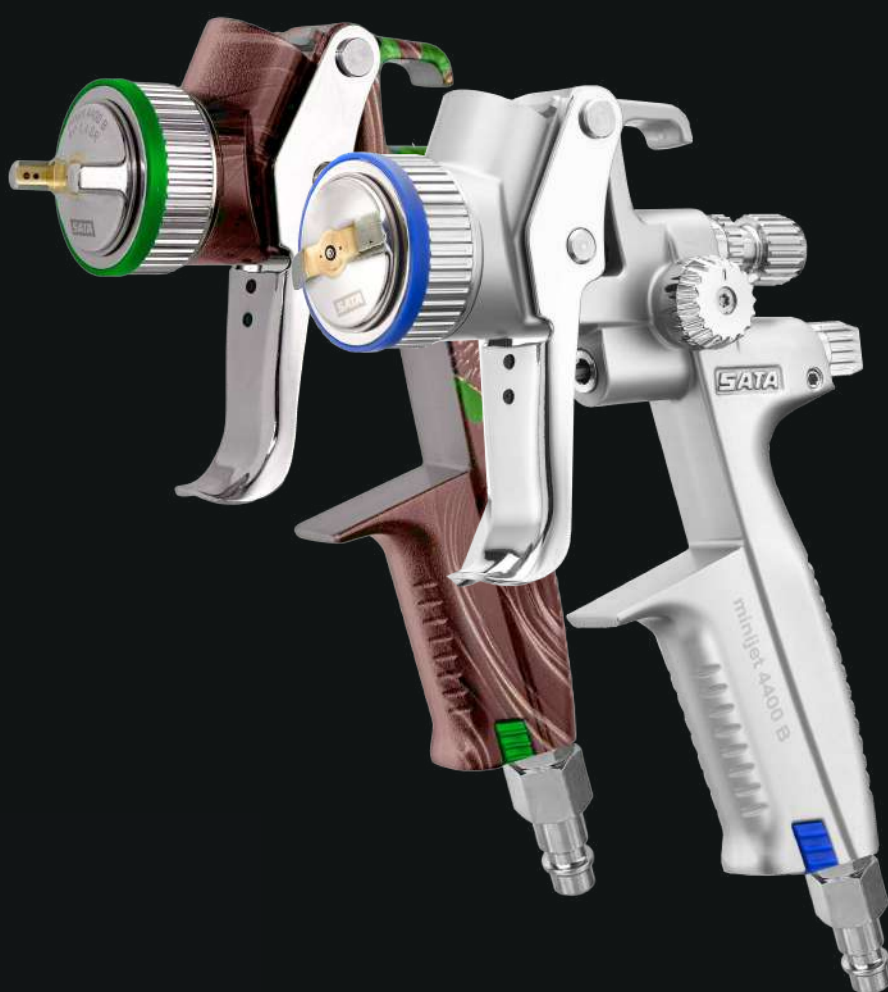


Technical data sheet

SATAMinijet 4400 B



The Art of Spraying



SATAmijinjet 4400 B HVLP Cho'e Edition

Easy to use and maintain, highly maneuverable due to its small and lightweight design, it ensures fine spraying.

Easy to use and maintain, highly maneuverable due to its small and lightweight design, it ensures fine spraying. Primarily used for spraying artistic pieces, decorations, chocolate molds, and entremets decorations.

- **A pressure between 0.2 and 1.5 bar is recommended.**
- **3 adjustments: product flow, spray pattern, and air pressure.**



● **Demonstration Video**
SATAmijinjet 4400 B HVLP 1.4 SR



- **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

- Highly maneuverable due to its small and lightweight design ;
- Fine spraying quality ;
- Ideal for chocolate and entremets decorations as well as artistic pieces and sculptures.

INSTALLATION

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

TECHNICAL SPECIFICATIONS

Inlet pressure	0,4 - 1,5 bar	Maximum product temperature	50°C
Air consumption	120 l/min	Projector kits	Kits to 0,3 à 1,4
Spray distance	2 to 30 cm	Weight	293 g
Dimensions	17 x 12 cm		



SATAmiJet 4400 B RP

Spray gun for highly precise application.

Special nozzle without horns increases product thrust and facilitates chocolate application with more precise and faster coverage.

Specifically designed for half-sphere molds and ideal for all types of molds and small figurines.

Round spray pattern only, used with RP technology.



→ A pressure between 0.5 and 1.5 bar is recommended.

→ 2 adjustments: product flow and air pressure.



● Demonstration Video
SATAmiJet 4400 B RP 1.2 PR



- 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

● Gradient effect on your half-sphere mold, from the lightest or even transparent to the darkest at the edges.

● One-shot spraying.

INSTALLATION

● Air connection : G 1/4 male thread + Euro coupling.

● Required equipment : hoses resistant to at least 10 bar.

TECHNICAL SPECIFICATIONS

Inlet pressure	0,5 - 1,5 bar
Air consumption	200 l/min
Spray distance	2 to 30 cm
Dimensions	17 x 12 cm

Maximum product temperature	50°C
Projector kits	Kit 1.2 - Without horns
Weight	293 g



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.
Optimal results are achieved through a combination of high-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 Sales



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 —

Webshop
www.sgi-pastry.com

Testimonial
Jean-Christophe Jeanson

*Executive Chef, Maison Caffet
Meilleur Ouvrier de France*

