

Technical data sheet

SATAjet 20 B



The Art of Spraying



SATAjet 20 B RP

Allows for **precise decoration** with an easy grip similar to a spray gun.

Same features as the SATAGraph 4, but more robust and versatile thanks to interchangeable cups and adaptable nozzle sizes.

1+2=3
Garantie SATA premium

- 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

- Provides ideal precision for decorations ;
- Easy grip, similar to a spray gun.

- More robust than an airbrush ;
- Perfect for sculptures, decorations, and chocolate candies.

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	40 l/min à 1,5 bar
Spray distance	2 to 30cm
Dimensions	15,5 x 13,5 cm

Maximum product temperature	50°C
Projector kits	Kits to 0,2 à 1,0
Weight	250 g

 **Contact SGI Pastry**

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*

