

Technical data sheet

BREVA3 - 24M



This product complies with the provisions of European Directive 2006/42/EU regarding the approximation of the laws of the Member States relating to machinery.

The Art of Spraying



Compressor / BREVA3 - 24M

This 24-liter capacity compressor is equipped with wheels and a handle, providing great ease of transport.

Compact and mobile, it is ideal for demonstrations or small productions requiring less than one hour of spraying per day.

Réf. BREVA3-24M

LOAD RATE
100%

WARRANTY
3 YEARS

CLASS O
ISO 8573-1



TECHNICAL SPECIFICATIONS

Voltage	230 V + T - Single-phase	Tank	24 liters, Epoxy-coated interior
Power	3 HP - 2,2 kW	Dimensions (W x D x H)	550 x 480 x 790 mm
Air pressure	10 bar	Weight	36 kg
Airflow rate	19,8 m³/h - 330 L/min	Noise level	68 dB (A)
Airflow rate at 1 bar	260 L/min		

PRODUCT ADVANTAGES

- Oil-free compressed air, ISO 8573.1 standard
- Energy-efficient motor
- Maintenance-free up to 1,000 hours of operation
- Equipped with two wheels and a transport handle
- Epoxy-coated interior tank (anti-corrosion)
- 100% duty cycle at 10 bar for continuous use
- Manual drain
- Air separator



Our After-Sales Service team is available to carry out the annual maintenance of your compressor. A Level 1 maintenance package is recommended and can be ordered with the initial purchase. It is designed for servicing every 2 years or every 1,000 operating hours, whichever comes first.

réf. PACKSAVBREVA3

Compressor User Manual





SGI Pastry



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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

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Testimonial

Jean-Christophe Jeanson

*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

