

SGi

*Pastry*

## *Technical data sheet*

BREVA3 - 100M



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 - 100M

The BREVA3-100M compressor is specifically designed for medium-sized production facilities. Equipped with casters and a carrying handle, it is easy to move.

With its 100% load factor, it ensures optimal performance and is the ideal tool for efficient and smooth production. It is particularly recommended for spraying operations lasting less than 2 hours per day.

Réf. BREVA3-100M



LOAD RATE  
100%

WARRANTY  
3 YEARS

CLASS O  
ISO 8573-1

### TECHNICAL SPECIFICATIONS

|                       |                          |                        |                          |
|-----------------------|--------------------------|------------------------|--------------------------|
| Voltage               | 230 V + T - Single-phase | Tank                   | 90 liters interior Epoxy |
| Power                 | 3 HP - 2,2 kW            | Dimensions (W x D x H) | 1010 x 530 x 710 mm      |
| Air pressure          | 10 bar                   | Weight                 | 56 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
- With two wheels and a transport handle
- Hour meter
- Epoxy-coated interior tank (anti-corrosion)
- 100% duty cycle at 10 bar for continuous use
- Automatic purge
- Air decanter
- Air pressure control gauge



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



*Your catalog  
always with you !*



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**Discover our webshop: [www.sgi-pastry.com](http://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**

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Webshop

[www.sgi-pastry.com](http://www.sgi-pastry.com)

*Testimonial*

*Jean-Christophe Jeanson*

*Executive Chef at Maison Caffet  
Meilleur Ouvrier de France*

