

SGi

Pastry

Technical data sheet

BREVA3 - 150M - V



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 / BREVA3-150M-V

The BREVA3-150M-V compressor is specifically designed for laboratories with limited space.

Its compact vertical design allows it to fit easily into confined environments, optimizing space utilization. It is perfect for powering a spray gun for approximately 2 hours per day, offering both convenience and performance.

Réf. BREVA3-150M-V

LOAD RATE
100%

WARRANTY
3 YEARS

CLASS O
ISO 8573-1

As an option, an air dryer is available to capture all water particles in your network.

Note: Once the air dryer has been installed, the pressure gauge should be used for reference only.

réf. SEC42PACK



TECHNICAL SPECIFICATIONS

Voltage	230 V + T - Single-phase	Power supply requirements	3 single-phase outlets (automatic condensate drain, air dryer and compressor)
Power	3 HP - 2,2 kW	Tank	150 liters, Epoxy-coated interior
Air pressure	10 bar	Dimensions (W x D x H)	610 x 610 x 1 430 mm
Airflow rate	19,8 m³/h - 330 L/min	Weight	71 kg
Airflow rate at 1 bar	260 L/min	Noise level	68 dB (A)

PRODUCT ADVANTAGES

- Oil-free compressed air, ISO 8573.1 standard
- Energy-efficient motor
- Maintenance-free up to 1,000 hours of operation
- Hour meter
- 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



Contact SGI Pastry

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*Your catalog always
with you !*



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Discover our webshop: www.sgi-pastry.com

*"We are at your disposal to advise you on the most suitable equipment for your daily use.
An optimal result will be possible with the combination of quality equipment, a
sufficiently powerful air supply, and your expertise!"*

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Webshop

www.sgi-pastry.com

Testimonial

Jean-Christophe Jeanson

*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

