

Technical data sheet

BREVA5 - 200T



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 / BREVA5 - 200T

The BREVA5-200T compressor is perfectly suited for laboratories with limited space.

Thanks to its compact vertical design, it easily fits into tight environments, optimizing workspace layout. Ideal for simultaneous use of a spray gun and a machine, it delivers optimal performance for approximately 3 to 4 hours of spraying per day.

| Réf. BREVA5-200T

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.

réf. SEC60PACK



TECHNICAL SPECIFICATIONS

Voltage	400 V 3ph + T - Three-phase	Power supply requirements	3 single-phase outlets (automatic condensate drain, air dryer and compressor)
Power	5.5 HP - 4 kW	Tank	200 liters, Epoxy-coated interior
Air pressure	10 bar	Dimensions (W x D x H)	10 x 710 x 1 730 mm
Airflow rate	19,8 m ³ /h - 660 L/min	Weight	106 kg
Airflow rate at 1 bar	520 L/min	Noise level	76 dB (A)

PRODUCT ADVANTAGES

- Oil-free compressed air, ISO 8573.1 standard
- Energy efficient motor
- Maintenance-free up to 1,000 hours of operation
- Hours 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. PACKSAVBREVA5

Compressor User Manual



 **Contact SGI Pastry**

SGI Pastry



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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.
Optimal results are achieved through a combination of high-quality equipment, a
sufficiently powerful air supply, and your expertise!"*

SGI Pastry

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www.sgi-pastry.com

Testimonial

Jean-Christophe Jeanson

*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

