

SGi

Pastry

Technical data sheet

BREVA11 - 500T



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 / BREVA11-500T

This compressor, equipped with a 500 L tank and dual motors, is designed to meet the needs of high-production laboratories.

Thanks to its large capacity and power, it allows the simultaneous use of multiple spray guns or machines, ensuring a continuous and efficient workflow.

Mounted on wheels, it offers practical mobility, making it easy to integrate into various workspaces. Its robust and high-performance design makes it an essential piece of equipment for environments requiring reliable and sustained performance.

CHARGING
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 system.

Réf. SEC120PACK



Réf. BREVA11-500TPACK

TECHNICAL SPECIFICATIONS

Voltage	400 V 3ph + T - Three-phase	Tank	500 liters, Epoxy-coated interior
Power	11 HP - 8 kW	Dimensions (W x D x H)	2 040 x 670 x 980 mm
Air pressure	10 bar	Weight	340 kg
Airflow rate	79,2 m³/h - 1 320 L/min	Noise level	78 dB (A)
Airflow rate at 1 bar	1 040 L/min		

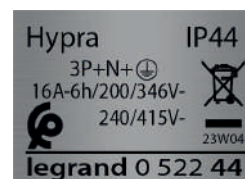
PRODUCT ADVANTAGES

- Oil-free compressed air, ISO 8573.1 standard
- Energy efficient motor
- Maintenance-free up to 1,000 hours of operation
- With four wheels
- Epoxy-coated interior tank (anti-corrosion)
- 100% duty cycle at 10 bar for continuous use
- Manual drain
- Hours meter

Three-phase plug model :



User Manual
Compressor





SGI Pastry



Contact SGI Pastry

SGI Pastry



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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SGI SUBSIDIARY

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SGI Pastry
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SGI-Pastry



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Webshop

www.sgi-pastry.com

Testimonial

Jean-Christophe Jeanson

*Executive Chef at Maison Caffet
Meilleur Ouvrier de France*

