

SGI

Pastry

Technical data sheet

Air dryers



The Art of Spraying



■ Air dryers

The series of refrigerated compressed air dryers provides a pressure dew point of $+3^{\circ}\text{C}$.

Equipped with a high-efficiency, one-piece aluminum heat exchanger, this range offers outstanding performance with low energy consumption and minimal pressure drop. Dew point stability is ensured by a proportional regulation valve, maintaining constant dew point regardless of the load rate.

The refrigerants used are environmentally friendly and comply with environmental standards such as ISO 14000.

Réf. SEC42PACK

Réf. SEC60PACK

Réf. SEC120PACK



Included: Dual outlet with 2 Euro Safe couplers + 1.5m connection hose with 1/2" threaded fitting.



Dry energy for your applications.

Compressed air from the compressor contains a significant amount of water vapor. If this moisture were to enter the distribution network, it could cause serious damage.



Key advantages

PRODUCT HIGHLIGHTS

- Electronic control panel ;
- Compressed air/Freon heat exchanger ;
- Freon circuit with high-quality hermetic compressor ;
- Thermostatic control of evaporation temperature ;
- Condensate drain with timed solenoid valve ;
- Condensate drain test button ;
- IP42 electrical protection.



Electronic control panel

Technical Specifications

TECHNICAL DATA

Modèles	SEC42PACK	SEC60PACK	SEC120PACK
Voltage	230 1ph / 50Hz	230 1ph / 50Hz	230 1ph / 50Hz
Power	0,18 kW	0,22 kW	0,32 kW
Inlet flow NL/min	700	1 000	2 000
Inlet flow NL ³ /h	42,0	60,0	120,0
Pressure	16 bars	16 bars	16 bars
Outlet diameter	3/4"	3/4"	3/4"
Dimensions (mm)	305 x 373 x 440	305 x 373 x 440	345 x 409 x 480
Weight	23 kg	24 kg	26 kg
Noise level	< 70 dB (A)	< 70 dB (A)	< 70 dB (A)

Performance (+5%) is based on the following operating conditions: working pressure of 7 bar, dew point at 7°C, ambient temperature 25°C, compressed air inlet temperature 35°C.



SGI Pastry



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always with you !*



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*"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!"*

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SGI Pastry
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Testimonial
Jean-Christophe Jeanson

—
Executive Chef, Maison Caffet
Meilleur Ouvrier de France

