

SGI

Pastry

Technical data sheet

Hot Spray



**READ CAREFULLY UPON RECEIPT OF THE EQUIPMENT
AND BEFORE ASSEMBLY**

The Art of Spraying



Launched at SIRHA 2025, Hot Spray is a creation of SGI Pastry, designed to become the essential ally of Chocolatiers.

No more production downtime: your cocoa butter won't solidify!

This all-stainless-steel heating gun stand allows you to maintain the perfect fluidity of your cocoa butter, making it practical and ideal for continuous production without wasting time.



Say goodbye to set products thanks to this innovation specially designed for working with chocolate under optimal conditions. Using the Hot Spray simplifies your daily routine by allowing for continuous chocolate spraying.

Thanks to its heating function, the Hot Spray keeps your preparation at the perfect temperature, preventing it from solidifying.

Perfect for keeping your preparation warm when used with our aluminum cups, the Hot Spray is also compatible with our RPS multi-purpose cups.

The Hot Spray attaches directly to your SGI-Pastry hood on the right or left. It can also be placed on your work surface for easy access to your spray gun during spraying.

A valuable time saver to keep your gun always ready for use!

Hot Spray :
| Ref. HOTSPRAY

INSTRUCTIONS FOR USE

- Place the Hot Spray on a table or to the side of your range hood using our mounting system.
- Plug the Hot Spray into a 220V outlet.
- Turn on the Hot Spray.
- Position your spray gun and the container holding your mixture at the correct temperature. Be sure to remove the red lid from your container. A storage compartment for the lids is provided on the top of the Hot Spray.
- Temperature preset to 45°C (adjustable range between 20° and 60°C).
- Turn off the Hot Spray after each use to prevent damage to the heating elements.





CLEANING INSTRUCTIONS

We recommend always unplugging the Hot Spray before cleaning it.

Once the device is powered off, wipe down the dirty parts with a damp cloth, blow out any excess moisture, and dry the Hot Spray before reconnecting it to the power source.



Structure entirely
made of stainless steel.

Hot Spray Video
by Vincent VALLÉE



The Hot Spray system, with its digital display, allows you to set the desired temperature to the exact degree.
The temperature can be displayed in Celsius or Fahrenheit.

TECHNICAL SPECIFICATIONS

Voltage (V)	Single-phase - 220-240 Volts
Frequency (Hz)	50 - 60 Hz
Heating	400 Watts
Temperature ranges	From 20°C to 60°C
Dimensions	540 x 250 163 mm (HxLxW)
Weight	6.3 Kg
Amperages	1.7 amperes



SGI Pastry



*Your catalog
always with you !*



Vanessa HENRION
SGI Pastry Manager
V.henrion@sgi-france.com

Email : contact@sgi-pastry.com
Mobile : + 33 (0)6 30 03 23 27
After-Sales Service : sav@sgi-pastry.com

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

SGI SUBSIDIARY

11 rue des Prés de Lyon
10600 La Chapelle-Saint-Luc



@sgi_pastry
@vanessa_sgi_sata

SGI Pastry
Terms & Conditions of Sales



We would like to thank all the dessert professionals who contributed to the development of this catalog.
All rights reserved. Our catalog contains non-contractual photos. The technical information about our products is provided for informational purposes and may be subject to changes.
Any reproduction, by any means, must be authorized in advance by SGI. Do not throw in public spaces.
Photo credit: All rights reserved.



— SGI Pastry —

Webshop
www.sgi-pastry.com

Testimonial
Jean-Christophe Jeanson

—
Executive Chef, Maison Caffet
Meilleur Ouvrier de France

