

YOUR FLAVORS+  
OUR TECHNOLOGY  
= HAPPY CUSTOMERS



# YOUR EXPRESSWAY TO FLAVOR



**SENOVEN**<sup>®</sup>

***Meet Senoven products which have won the appreciation of master cooks thanks to our 40 years of experience in machinery manufacturing.***

Every Senoven product bears the imprint of a team that has developed dozens of innovative products in dough preparation, pizza baking and meat cooking groups.

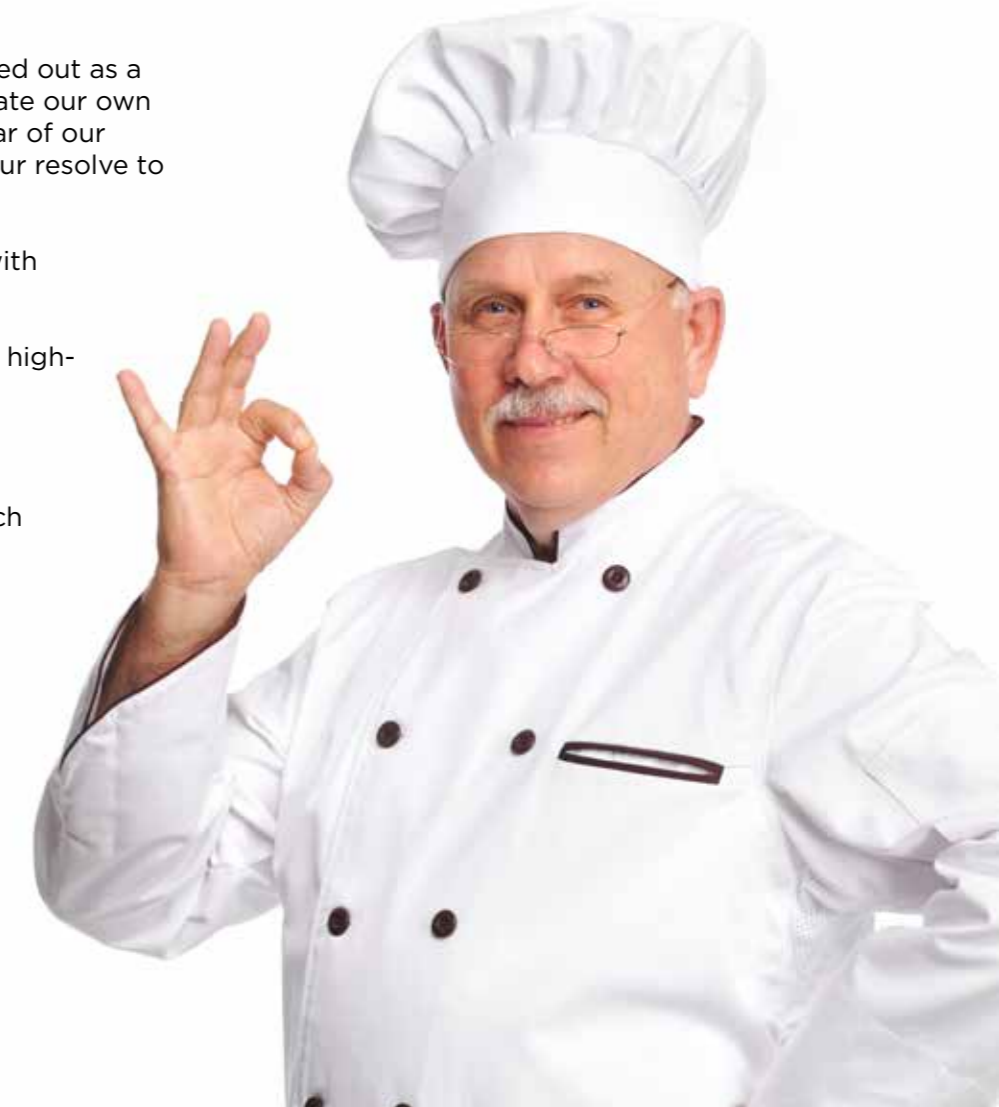
Our company was founded in 1977. Having started out as a mechanical parts manufacturer, we came to create our own designs and brands over the years. 1998, the year of our incorporation as a joint stock company, marks our resolve to move faster towards this goal.

From 1998 onwards, we first proved ourselves with the generation of a dough-sheeting machine –a breakthrough in its own right- followed by the manufacturing of a series of ovens dedicated to high-standard pizza, lahmacun and pita baking.

We are in a constant endeavor to uphold our corporate vision and amateur spirit in the manufacturing of high-quality, efficient, high-tech products for the fast-food industry. Operating today in a 4.000 m2 manufacturing plant, we are happy and proud to have added renowned brands to our customer portfolio.

We look forward to having you there as well.

**SENOVEN®**



New Generation  
Masters of Kitchen

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In a world that's getting faster by the day, fast food just isn't fast enough! Today's customers demand the best flavors in the shortest time possible!

That's where Senoven comes to your rescue!

If you own a pizza restaurant or chain, you'll be thrilled to find out how our conveyor pizza ovens can speed up your process.

But hey, speed is just the beginning!

# ***FASTER COOKING SOLUTIONS FOR A FASTER WORLD***

**CONVEYOR  
PIZZA  
OVENS**

## SEN 1100

<b>Belt Width</b>	406mm (16")
<b>Cooking Chamber Dimensions (W*D*H) mm</b>	437x530x90
<b>Total Power</b>	Electric (6kW)
<b>Average Power Consumption</b>	3-4kW
<b>Output (Estimated)</b>	27 pizza/hour (250 gr. ø30cm)

*Best flavors  
in the shortest  
time possible*



Senoven conveyor pizza ovens let you control recipes across your entire operation by saving cooking duration and temperature for each product.

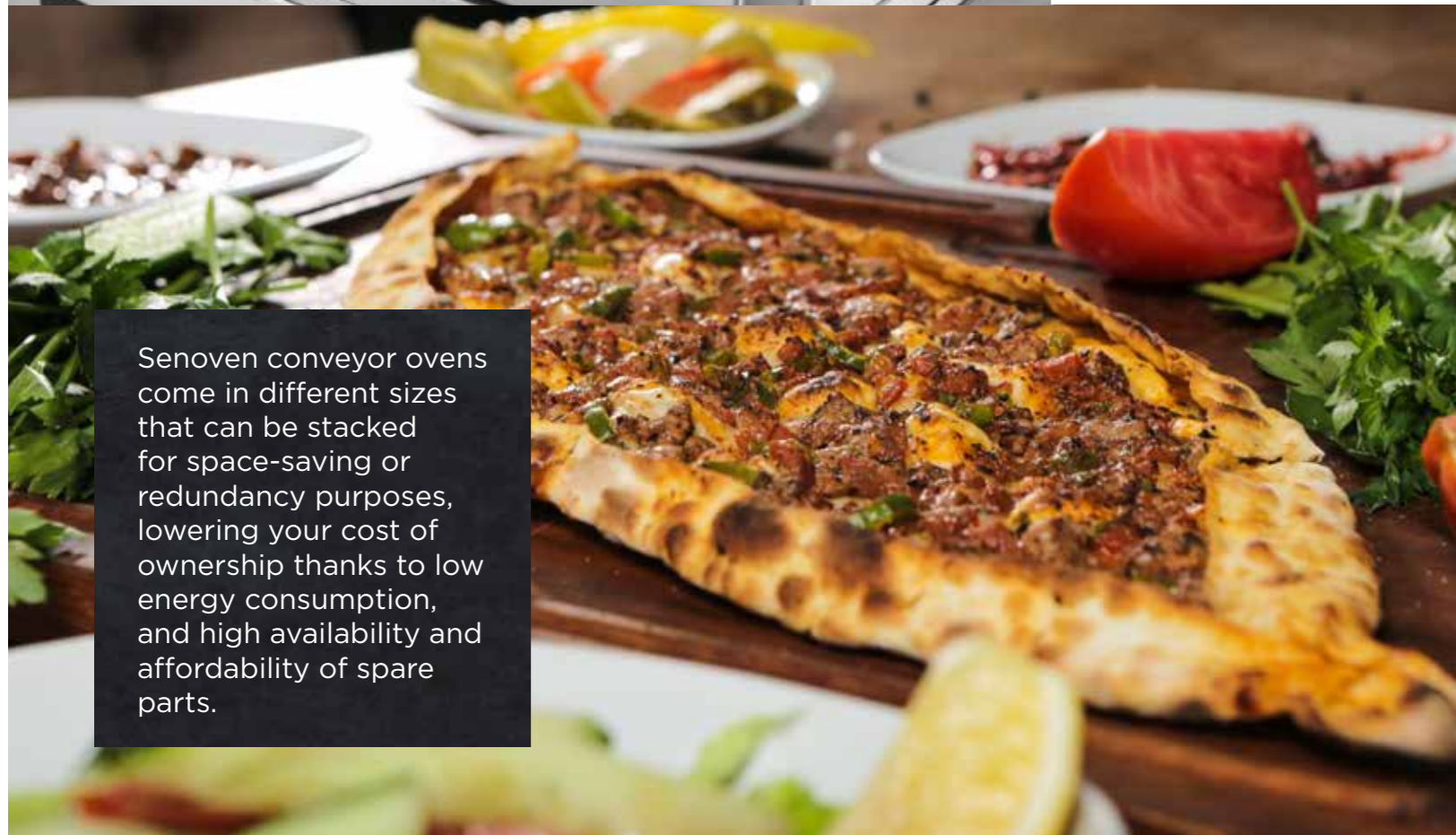
This way, you can cook products in a way that is both fast and homogenous, eliminating dependency on key cooking expertise.





## SEN 1500 SEN 1502

<b>Belt Width</b>	455mm (18")
<b>Cooking Chamber Dimensions (W*D*H) mm</b>	486x710x77
<b>Total Power</b>	Electric (10kW) or Natural Gas (13kW)
<b>Average Power Consumption</b>	5-6kW 0,65 m <sup>3</sup> /hour
<b>Output (Estimated)</b>	41 pizza/hour (250 gr. ø30cm)



Senoven conveyor ovens come in different sizes that can be stacked for space-saving or redundancy purposes, lowering your cost of ownership thanks to low energy consumption, and high availability and affordability of spare parts.

*Speed up your process, grow your business!*

<b>Belt Width</b>	535mm (21")
<b>Cooking Chamber Dimensions (W*D*H) mm</b>	566x710x80
<b>Total Power</b>	Electric (15kW) or Natural Gas (13kW)
<b>Average Power Consumption</b>	7-8kW 0,65 m <sup>3</sup> /hour
<b>Output (Estimated)</b>	57 pizza/hour (250 gr. ø30cm)

## SEN 1600 SEN 1602



**SEN 1700**  
**SEN 1702**

<b>Belt Width</b>	610mm (24")
<b>Cooking Chamber Dimensions (W*D*H) mm</b>	655x915x87
<b>Total Power</b>	Electric (20kW) or Natural Gas (15kW)
<b>Average Power Consumption</b>	8-10kW 1,3 m <sup>3</sup> /hour
<b>Output (Estimated)</b>	90 pizza/hour (250 gr. ø30cm)

***Your flavors +  
our technology  
= happy  
customers***



Want to serve traditional Italian pizza as if it were cooked in a stone oven? Discover Senoven, a testimony to Şengün Makine's 40 years of experience.

Grow your business with this exciting alliance, between your flavors and our technology.

**Senoven, your expressway to flavor!**





***With Senoven,  
speed is your  
friend!***

<b>Belt Width</b>	810mm (32")
<b>Cooking Chamber Dimensions (W*D*H) mm</b>	855x1025x87
<b>Total Power</b>	Electric (27kW) or Natural Gas (27kW)
<b>Average Power Consumption</b>	12-13kW 2 m <sup>3</sup> /hour
<b>Output (Estimated)</b>	135 pizza/hour (250 gr. ø30cm)

**SEN 2000  
SEN 2002**



Model	Oven Dimensions Without Stand W*D*H (mm)	Oven Weight (kg)	Stand Height for Single Oven (mm)	Stand Height for Double Oven (mm)	Shipping Dimensions W*D*H (mm)	Shipping Weight (kg)
SEN 1100	773*1370*458	89	460	-	90*84*63	117
SEN 1500	1043*1710*450	154	1070	1165,5	110*147*68	189
SEN 1502		159				194
SEN 1600	1123*1710*450	180	1070	1165,5	118*147*68	217
SEN 1602		185				222
SEN 1700	1218*1957*570	242	1130	1405	135*171*80	290
SEN 1702		251				299
SEN 2000	1545*2005*755	335	1300	1772,5	157*198*105	410
SEN 2002		350				425

Microchip-controlled touch panel of Senoven SF Series conveyor ovens lets you control recipes across your entire operation by saving cooking duration and temperature for each product.

By setting different temperatures above and below the product, you can cook in a way that is both fast and homogenous, eliminating dependency on key cooking expertise.

Senoven conveyor ovens come with a double-belt option, and different sizes that can be stacked for space-saving or redundancy purposes, lowering your cost of ownership thanks to low energy consumption and high availability and affordability of spare parts.

Want to serve traditional flat foods as if they were cooked in a stone oven? Discover Senoven, a testimony to Şengün Makina's 40 years of experience.

*Serve traditional flavors in a faster and more standardized way*



**INFRARED  
CONVEYOR  
OVENS**

<b>Belt Width</b>	520mm (20")
<b>Baking Zone</b>	825mm
<b>Overall Dimensions (W*D*H)mm</b>	984*1925*1140
<b>Overall Weight</b>	285kg
<b>Power</b>	Electric (14kW)
<b>Output (Estimated)</b>	180 Lahmacun/hour (100 gr. ø25cm) 80 Pizza/hour (250 gr. ø30cm)

**SF 800-52S**



## SF 1300LS

<b>Belt Width</b>	520mm (20")
<b>Baking Zone</b>	1300mm
<b>Overall Dimensions (W*D*H)mm</b>	984*2400*1140
<b>Overall Weight</b>	362kg
<b>Power</b>	Electric (21kW)
<b>Output (Estimated)</b>	260 Lahmacun/ hour (100 gr. ø25cm) 120 Pizza/hour (250 gr. ø30cm)



## SF 1900LS

<b>Belt Width</b>	520mm (20")
<b>Baking Zone</b>	1925mm
<b>Overall Dimensions (W*D*H)mm</b>	984*3025*1140
<b>Overall Weight</b>	500kg
<b>Power</b>	Electric (30kW)
<b>Output (Estimated)</b>	450 Lahmacun/ hour (100 gr. ø25cm) 180 Pizza/hour (250 gr. ø30cm)





**AUTOMATIC  
BROILERS**

## SEN 3000

<b>Belt Width</b>	160mm (7") * 2 Belts
<b>Baking Zone</b>	560mm
<b>Overall Dimensions (W*D*H) mm</b>	690*1087*800
<b>Overall Weight</b>	113kg
<b>Power</b>	Gas (13kW)
<b>Average Consumption</b>	0,65 m <sup>3</sup> /h



*The world is getting faster, so are we!*

Steak,  
hamburger,  
meatballs,  
chicken,  
meat...



Microchip-controlled touch panel of Senoven automatic broilers lets you control recipes across your entire operation by saving cooking duration and temperature for each product.

This way, you can cook meat in a way that is both fast and homogenous, eliminating dependency on key cooking expertise.

Senoven conveyor broilers come with single and double belt options, different sizes that can be for space-saving or redundancy purposes, lowering your cost of ownership thanks to low energy consumption and high availability and affordability of spare parts.

Want to serve delicious meat products fast and effortlessly? Discover Senoven, a testimony to Şengün Makine's 40 years of experience.



## SEN 3100 S

<b>Belt Width</b>	160mm (7") * 2 Belts
<b>Baking Zone</b>	560mm
<b>Overall Dimensions (W*D*H) mm</b>	496*1087*800
<b>Overall Weight</b>	87kg
<b>Power</b>	Gas (6,5kW)
<b>Average Consumption</b>	0,3 m³/h



<b>Belt Width</b>	330mm (13") * 2 Belts
<b>Baking Zone</b>	560mm
<b>Overall Dimensions (W*D*H) mm</b>	1027*1087*800
<b>Overall Weight</b>	120kg
<b>Power</b>	Gas (27kW)
<b>Average Consumption</b>	1,3 m³/h

## SEN 3200 L



*An exciting alliance between your flavors and our technology...*



## Vertical Conveyor Toasters



**EKM-40**

<b>Belt Width</b>	402mm
<b>Baking Zone</b>	370mm
<b>Overall Dimensions (W*D*H) mm</b>	638*226*664
<b>Overall Weight</b>	34kg
<b>Power</b>	Electric (1,6kW)
<b>Output (Estimated)</b>	1400 (Buns/Hr.)

Senoven conveyor toasters can be programmed for heating up or toasting different types of breads or burritos, letting you control recipes across your entire operation, and eliminate dependency on key expertise.



## CONVEYOR TOASTERS

Compatible with counter-top use, our vertical toasters lower your cost of ownership thanks to low energy consumption and high availability and affordability of spare parts.

Want to toast bread products fast and homogeneously? Discover Senoven, a testimony to Şengün Makina's 40 years of experience.

# Horizontal Conveyor Toasters

	SEN 280	SEN 400
<b>Belt Width</b>	254mm (10")	381mm (15")
<b>Baking Zone</b>	600mm	735mm
<b>Overall Dimensions (W*D*H) mm</b>	439*1238*490	586*1560*528
<b>Overall Weight</b>	52kg	67kg
<b>Power</b>	Electric (5kW)	Electric (8kW)

SEN 280  
SEN 400





# EVERYTHING IS FINE!



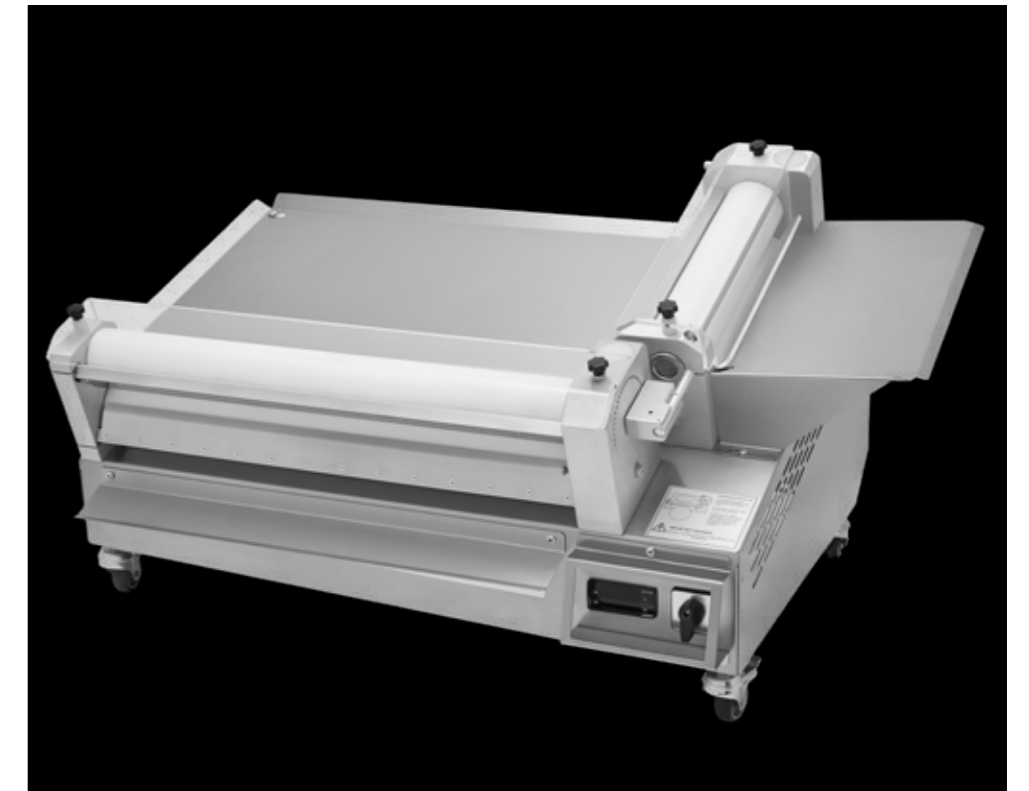
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# EVERYTHING IS FINE!

For us, fineness is not just about the thickness of dough. It's a comprehensive mindset covering all the fine details about the experience a product offers. Combined with 25 years of experience, this fine thinking mindset produces reliable and innovative solutions that turn dough preparation into child's play.

Offering versatile solutions for preparing dough with desired form and thinness, Şengün dough rolling machines not only ensure close-to-natural rolling but also speed up and standardize dough preparation for products like pizza, pita and pastry.

**DOUGH  
ROLLING  
MACHINES**

## SMART

SM-30  
SM-40

	SM-30	SM-40
<b>Dimensions (W*D*H) mm</b>	410*450*640	510*550*740
<b>Net Weight</b>	32kg	39kg
<b>Roller Length-Diameter</b>	300mm-50mm	400mm-50mm
<b>Maximum Dough Weight</b>	250gr	700gr
<b>Power</b>	Electric (0,37kW)	Electric (0,37kW)



*Prepare dough  
with desired form  
and thinness*



Featuring a classic sturdy look, Smart dough rolling machines come with fully stainless body, two rollers, and 30 or 40 cm roller options for different applications. Known for their silent, vibration-free operation and low energy consumption, Smart dough rolling machines are also easy to install, operate and clean.



	HX-30	HX-40
<b>Dimensions (W*D*H) mm</b>	420*460*660	530*500*770
<b>Net Weight</b>	32kg	39kg
<b>Roller Length-Diameter</b>	300mm-50mm	400mm-50mm
<b>Maximum Dough Weight</b>	250gr	700gr
<b>Power</b>	Electric (0,37kW)	Electric (0,37kW)

## HAMUREX

HX-30H  
HX-40H

*Fine dough,  
fine experiences.*



In addition to their sleek and innovative look, Hamurex dough rolling machines come with fully stainless body, double rollers, and 30 or 40 cm roller options for different applications. Known for their silent, vibration-free operation and low energy consumption, Hamurex dough rolling machines are also easy to install, operate and clean.



## SINGLE

SM-30  
SM-40

	SM-30 SINGLE	SM-40 SINGLE
<b>Dimensions (W*D*H) mm</b>	410*390*370	520*390*370
<b>Net Weight</b>	22kg	23kg
<b>Roller Length-Diameter</b>	300mm-50mm	400mm-50mm
<b>Maximum Dough Weight</b>	250gr	700gr
<b>Power</b>	Electric (0,22kW)	Electric (0,22kW)



*We focus on quality, efficiency and state-of-the-art technology*



Ideal for simpler or smaller doughs like plain pita, Single dough rolling machines come with fully stainless body and 30 or 40 cm roller options for different applications. Known for their silent, vibration-free operation and low energy consumption, Single dough rolling machines are also easy to install, operate and clean.



	SM-300 SINGLE	SM-450 SINGLE	SM-600 SINGLE
<b>Dimensions (W*D*H) mm</b>	440*470*440	590*470*440	740*470*440
<b>Net Weight</b>	34kg	40kg	47kg
<b>Roller Length-Diameter</b>	300mm-70mm	450mm-70mm	600mm-70mm
<b>Maximum Dough Weight</b>	1000gr	1500gr	2000gr
<b>Power</b>	Electric (0,37kW)	Electric (0,37kW)	Electric (0,37kW)

## SINGLE PLUS

SM-300  
SM-450  
SM-600

*Our products put both your mind and business at ease*

To offer reliable solutions to the fast food industry, we use high-quality materials including dust resistant motors and components in our designs. All intermediate parts like rollers are manufactured and quality-checked in our own facilities.



## HORIZONTAL

SM-55YH  
SM-60YH

	SM-55YH	SM-60YH
Dimensions (W*D*H) mm	930*580*550	990*630*550
Net Weight	64kg	68kg
Roller Length-Diameter	550mm-66mm	600mm-66mm
Maximum Dough Weight	450gr	450gr
Power	Electric (0,55kW)	Electric (0,55kW)



## Speed up and standardize dough preparation

Ideal for phyllo applications, Horizontal dough rolling machines can also be used for rolling large sized pizza doughs. They come with fully stainless body, two or three roller options, and speed control for rolling different types of dough. Known for their silent, vibration-free operation and low energy consumption, Horizontal dough rolling machines are easy to install, operate and clean.



Dimensions (W*D*H) mm	120*760*620
Net Weight	100kg
Roller Length-Diameter	600mm-66mm
Maximum Dough Weight	450gr
Power	Electric (0,80kW)

## HORIZONTAL

SM-60.3YH

## Our fine thinking mindset produces reliable and innovative solutions

To offer reliable solutions to the fast food industry, we use high-quality materials including dust resistant motors and components in our designs. All intermediate parts like rollers are manufactured and quality-checked in our own facilities.





# VERSATILE SOLUTIONS FOR DOUGH PREPARATION

Offering versatile solutions for preparing dough with desired form and thinness, Şengün dough rolling machines not only ensure close-to-natural rolling but also speed up and standardize dough preparation for products like pizza, pita and pastry.

**DOUGH  
ROUNDING  
AND  
DIVIDER  
MACHINES**

## DOUGH ROUNDING

SHY-290

### SHY-290

Dimensions (W*D*H) mm	610*740*1080
Overall Weight	130kg
Minimum - Maximum Dough Weight	30gr - 900gr
Power	Electric (0,75kW)

Combined with 25 years of experience, this fine thinking mindset produces reliable and innovative solutions that turn dough preparation into child's play



## DOUGH DIVIDER

SDD-62

*coming soon*





EVERYTHING IS FINE!



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