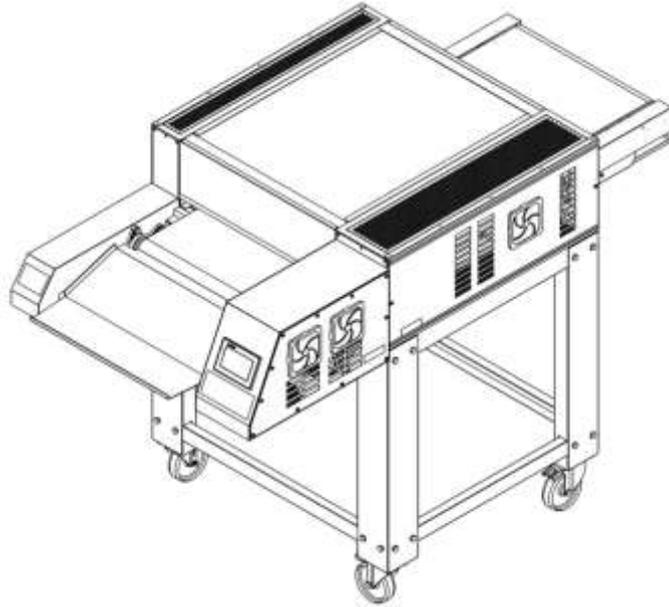


# **SENOVEN<sup>®</sup>**

**MODEL  
SF 1300LS  
MICRO-PROCESSOR  
CONTROLLED CONVEYOR OVEN**



## **USER & MAINTENANCE MANUAL**

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**ŞENGÜN MAKİNA İNŞAAT ve KIRTASIYE SAN. TİC. LTD. ŞTİ**

**These instructions are valid only if the country code appears on the device. If country code does not feature on the device, please resort to technical requirements comprising necessary instructions for the adjustment of device to the current requirements in the country.**

**This device should be installed according to the applicable regulations and should only be used in a well-ventilated environment. Before installing and using the device, please refer to the instructions.**

# WARRANTY CERTIFICATE



SERIAL NUMBER :

SALE DATE :

Sold at the above date **SF – 1300 LS MODEL MICROPROCESSOR CONTROL BLOWING OVEN** is guaranteed against production failures for **1 Year** by **ŞENGÜN MAKİNA İNŞAAT ve KIRTASIYE SAN. TİC. LTD. ŞTİ.**

## Warranty Terms;

- Warranty terms start after the product delivery for 1 year.
- Recommended daily working time is 10 hours. The scope of warranty is assessed by year or by working hours.
- Documents are invalid, if haven't sale date and confirm signature of company. You have to show the warranty certificate to benefit from the warranty.
- Device is guaranteed against defects if mount and use as described in the use and maintenance manual.
- Detection the location of defects, and elimination of the problems are responsibilities of the **ŞENGÜN MAKİNA...**
- Warranty terms include only one device. You can't claim any rights or compensation for another devices.
- If Changes are made at the type, model and serial numbers, the warranty eliminates.
- If material, worker or assembly defects appear, repaired free by **ŞENGÜN MAKİNA** at the product warranty period (Transportation cost is not included).
- Failures are only repaired by **ŞENGÜN MAKİNA's** personal. The intervention of unauthorized person, cancel the appliance of warranty.
- Installation have to be done by **ŞENGÜN MAKİNA's** personal. if usage place changes, customer must give information to **ŞENGÜN MAKİNA**
- In the event of failure service must be informed.
- The failures and damages given by external factors are out of the warranty terms.
- Any failure of the product warranty period is added to the product warranty time. The repair time is until 20 working days.
- Istanbul courts are competent in case of dispute.

**AUTHORIZED PERSON**

**STAMP –SIGNATURE**

# PRESANTATION

Dear User,

Thank you for your trust in our company and for preferring our machine. Your country included, our machines are used in 39 countries across the world in industrial kitchens.

Our machine was produced in accordance with the international standards. You are strictly advised to read the instructions for use or make the user read these in order to get the best of machine and enjoy a long service life. You are kindly asked to take note of following warnings before you call our service.

**SENOVEN**

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- Please read this manual and make sure the users read it carefully before you install the machine. The machine shall fall out of warranty coverage if you operate the machine without having read the manual beforehand.
- This manual, which contains information regarding the assembly, usage and maintenance of the product purchased, should be read carefully. Make sure that electrical installations for the machine connection be prepared accordingly by qualified personnel in accordance with the legal regulations before our service personnel arrives for appliance assembly.
- In the case of hesitation or where you are not clear about certain issues, please call the nearest authorized service and ask for information.

We kindly remind you that charges and expenses for waiting times shall be billed to you on hourly basis, should you stand the called service personnel up.

## IMPORTANT WARNINGS AND SAFETY INFORMATION



**WARNING:** This manual contains important safety and installation-operation instructions. Require all operators to read this manual thoroughly before installing, operating or servicing this equipment. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.



**WARNING:** This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely. Young children should be supervised to ensure that they do not play with the appliance.



**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



**WARNING!** Do not work around conveyor belt with long hair, loose clothing, or dangling jewelry. Getting caught in the belt could result in serious injury.



**WARNING!** For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



**WARNING!** If the power supply cord damaged, do not attempt to operate the unit. Contact a service agent or qualified electrician to repair!



**WARNING!** Do not use paper when placing food product through the oven! Usage of flammable materials may cause a fire and should never be placed in the oven.



**WARNING!** Do not put any object to anywhere of the oven except the conveyor.



**WARNING!** Always be careful while you are working.

- The oven must be placed under a ventilator to provide for adequate air supply.
- Minimum clearances must be provided from all walls and combustible materials. Look “spacing requirements” section for more information.
- Always keep the oven clean and clear combustible materials.
- Keep adequate clearance for air openings.
- Do not obstruct the ventilation holes.
- The oven is to be operated only on as shown on the specification plate.
- This manual should be retained for future reference.
- Prepare a list of what you should do when you smell gas and keep it near the oven.
- Gas does not pass through the burner without electricity.

### **Responsibilities of the Purchaser Company**

Responsibilities of the purchaser company are written at bottom;

- To see that the electric and gas services for the oven are installed in accordance with the manufacturers specification.
- Installing the oven and placing it as suggested at the catalogue.
- To see that the electric services are connected properly by a qualified installer of your choice.

## **WARNING**

**Cleaning and maintenance are the most important factors of oven performance. The processes which are not available in the manual can cancel the appliance of warranty, cause property damage, injury or death. Read and understand the instructions in the manual**

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- 1.2 Functions of Components
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- 1.4 Control With Micro-Processor
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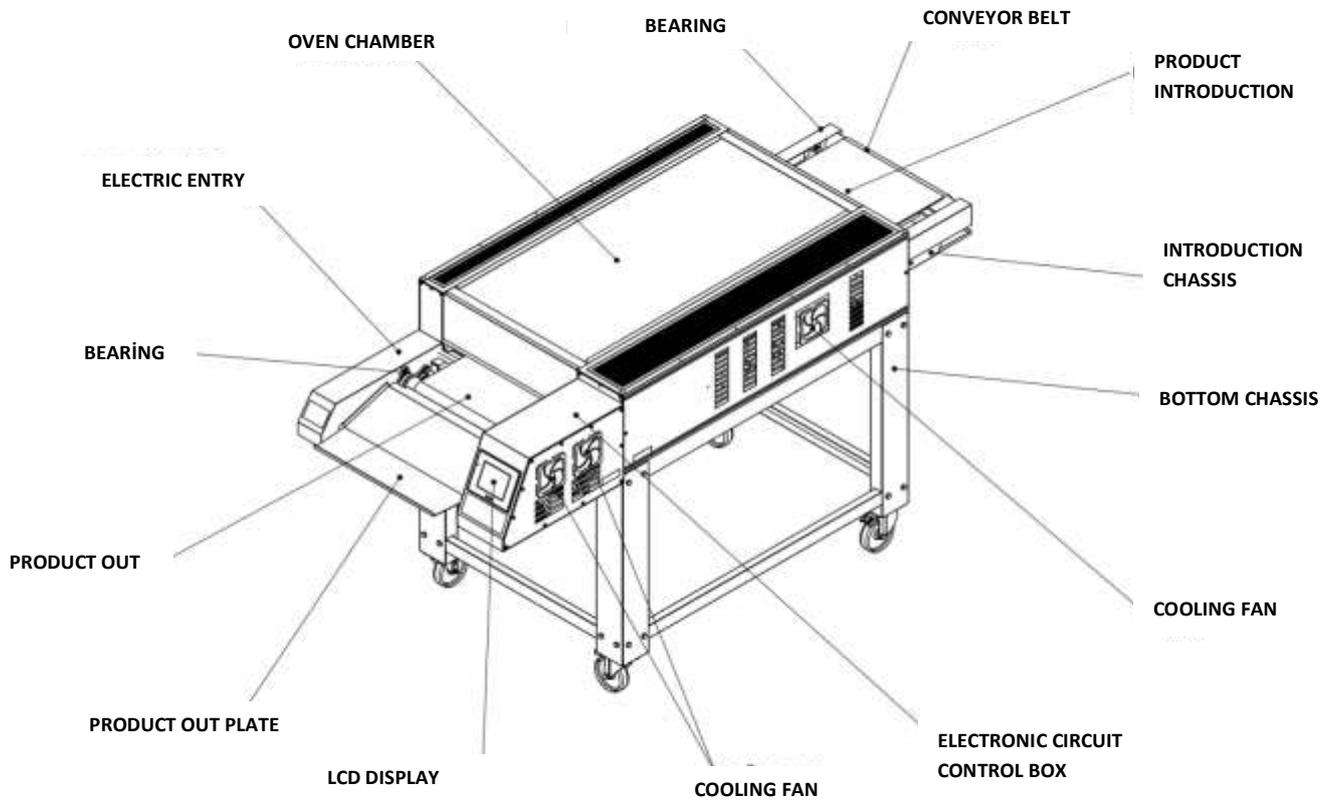
- 9.1 Warning of Temperature Limit Exceeded
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# SECTION 1: INTRODUCTION

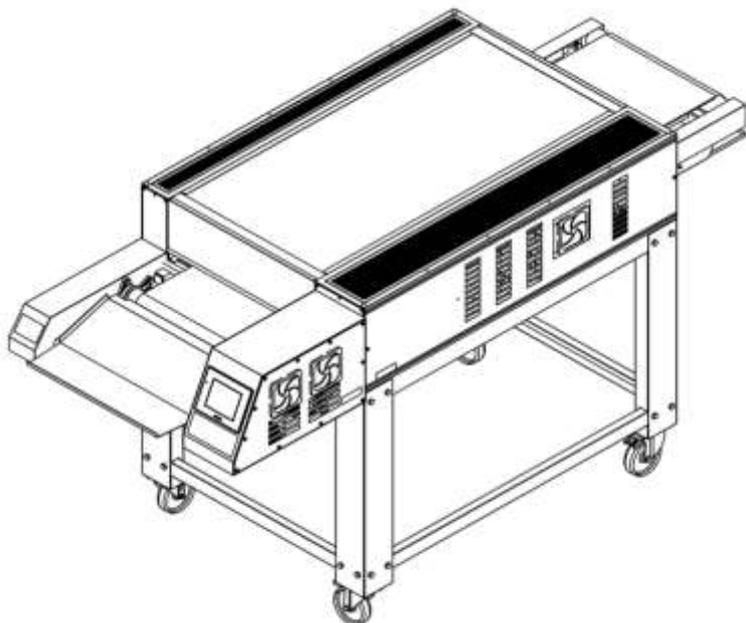
## 1.1 Introduction of Body Elements:



## 1.2 Functions of Components:

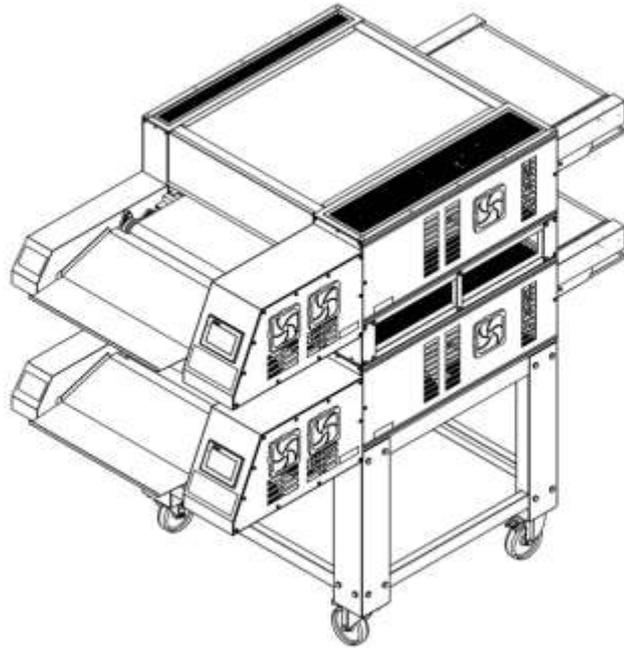
### 1.2.1 Oven Body:

Each SF series oven has a main body.



### 1.3 Placing The Ovens Individually or One on The Top of Each Other:

SF series ovens may be used as single or up to two as one on the top of the other. Body of each oven is connected to the chassis. 922 mm counterfort is for Single Floor Ovens. 770 mm counterfort is for Double Floor Ovens. It may be triple on demand.

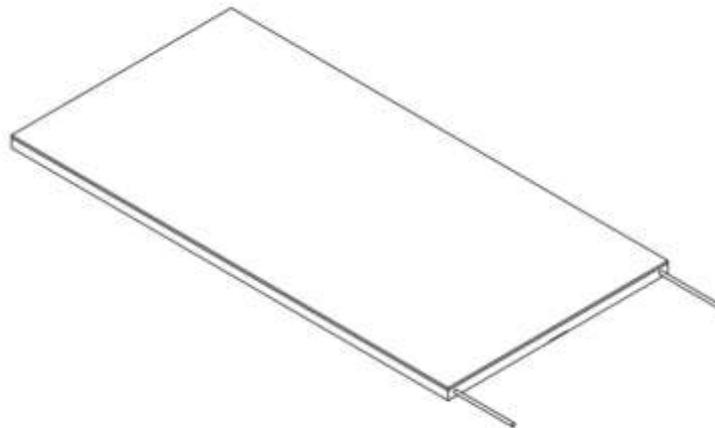


### 1.4 Control With Micro-Processor:

Each oven is controlled with an individual programmable micro-processor. Micro-processor controls all functions of the oven. Infrared BOTTOM heating panels can be set between 100 °C and 400 °C. Infrared top heating panels can be set between 100 °C and 500 °C. Cooking time (Conveyor speed) can be set between 10 seconds and 59 minutes for SF 1300LS ovens. Ovens can be programmed to auto cleaning. Energy saving is possible at standby mode. Furthermore, the ovens have service mode helping the service technicians.

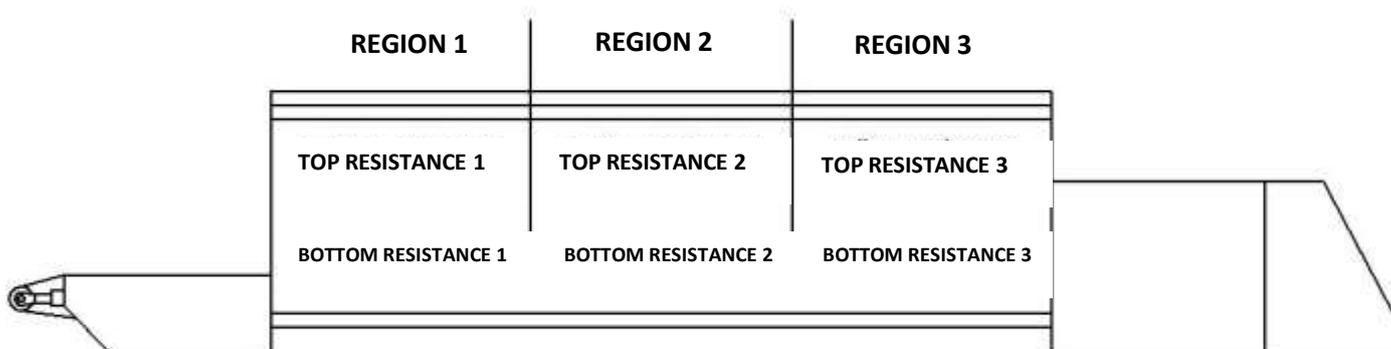
### 1.5 Infra-Red Heating Panels:

Heating panels are placed over and under the belt. These panels send infrared heat waves. The waves do not heat the air they pass through. They only heat the top side of the product on the belt. So, properly placed products are specially cooked from outside to inside thanks to such special waves.



## 1.6 Heating Zones:

Heating zones have specific places into the oven body. SF 1300LS oven has three different heating zones Top and BOTTOM temperatures of these zones can be set individually. Four BOTTOM heating zones are available only in this oven.



The temperature difference between the BOTTOM and higher heating zones should not exceed 120 °C. Maximum temperature difference between the BOTTOM Zone 1 and Zone 2, Zone 2 and Zone 3, should not exceed 40 °C.

## 1.7 Conveyor (Belt):

Conveyor ensures the transition of the product through the inside of the oven. The belt is composed of wire, cord, belt and frame. The belt is controlled with a micro-processor and reach a speed between 10 secs and 59 min in SF 1300LS ovens. The speed of the belt adjusts how long the product will remain within the oven and this is cooking time. The width of the belt is 520 mm.

## 1.8 Graphical Features:

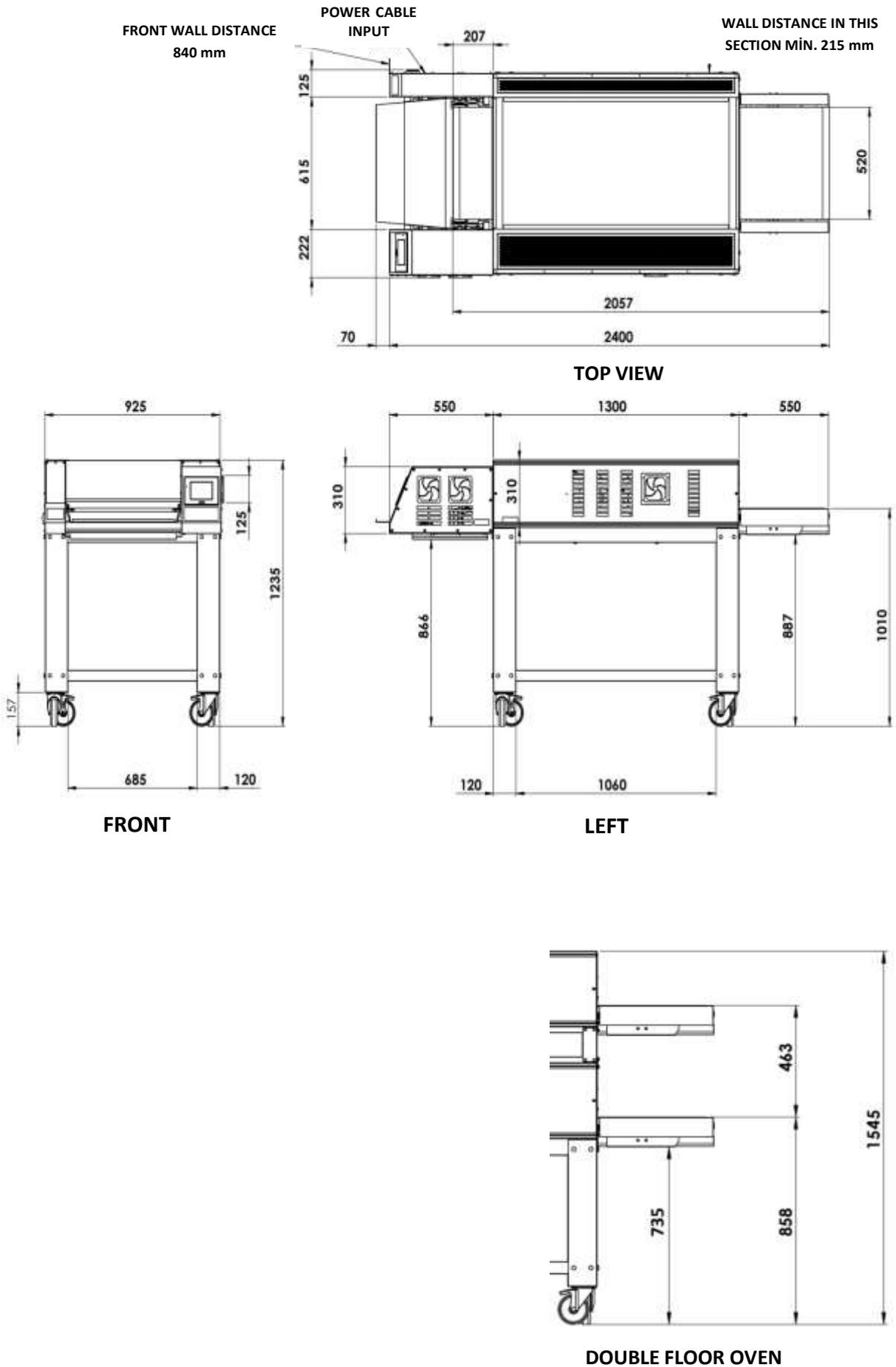
		<b>SF 1300LS</b>
Conveyor Belt Width	:	520 mm
Heating Zone (Chamber) Length	:	1300 mm
Oven Chamber Dimensions	:	L 1300 mm X W 607 x H 125
Conveyor Cooking Area	:	0,68 m <sup>2</sup>
Rough Dimensions – Single Floor at the bottom	:	Oven Width: 983 mm Oven Height: 368 mm Total Length: 2400 mm
Rough Dimensions – Double- Floor oven as one on the top of the other	:	L 2400 x W 925 x H 1545
Chassis Dimensions for Single Floor oven	:	Chassis Height 922 mm
Chassis Dimensions – Double- Floor oven as one on the top of the other	:	Chassis Height 770 mm
Net Weight	:	239 kg
Shipment Weight - Single Piece	:	362 kg
Shipment Dimensions	:	L 2500 mm x W 1050 mm x H 550 mm.
Average use kW	:	8-10 kW
Allowed Temperature Range	:	BOTTOM Infrared: 100 °C – 400 °C Top Infrared: 100 °C – 500 °C
Conveyor Drive System	:	Micro-processor-controlled conveyor remote control system resistant to mains voltage variable between 208 and 300 watt
Cooking Time	:	10sec– 59 min
Insulation	:	each four side
Heat Source	:	3 top heat-releasing 4 BOTTOM heat-releasing
Oven Chamber Steel	:	Steel
Outer Body Steel	:	430 Stainless Steel

## 1.9 Table of the Electric Properties of the Oven:

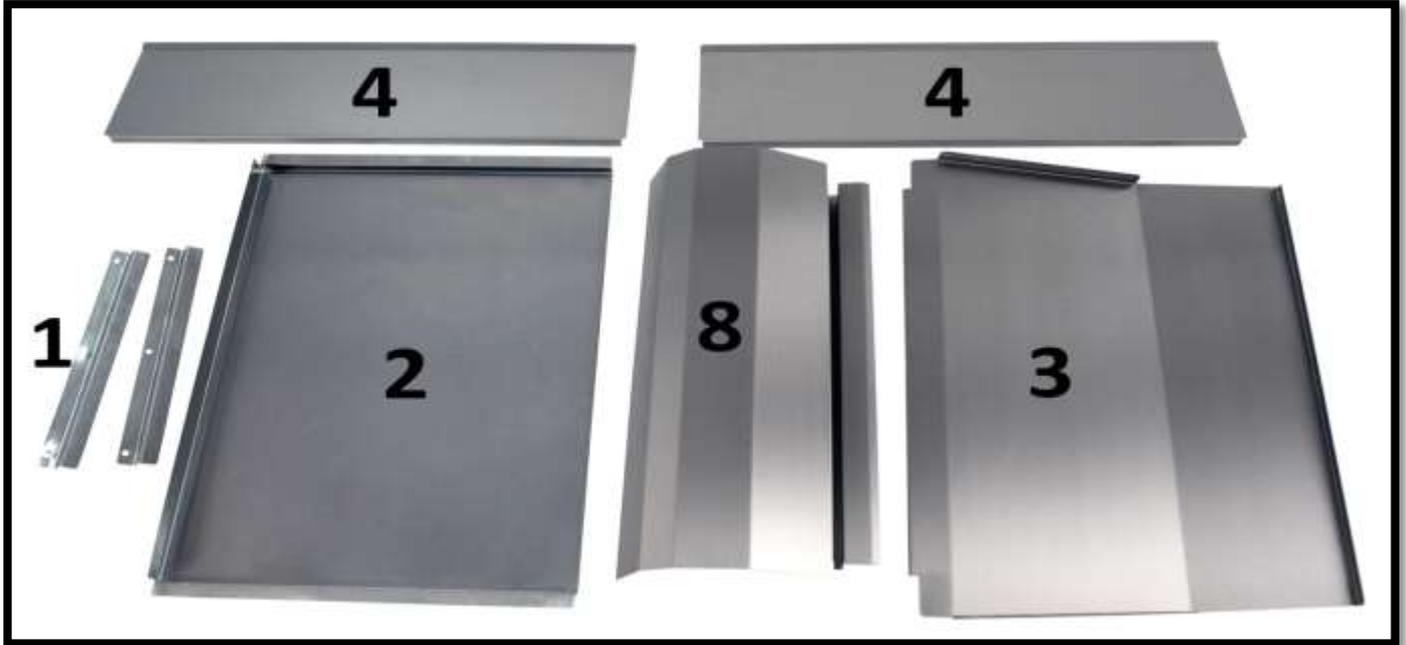
**TABLE OF ELECTRIC PROPERTIES OF OVEN**

Voltage	Phase	N	T	Minimum Cable Section	kW	Ampere Loading		
						L3	L2	L1
400 V 50/60 Hz	3	1	1	6 mm <sup>2</sup>	21	28,4	28,4	33,0

**1.10 Dimensioning:**



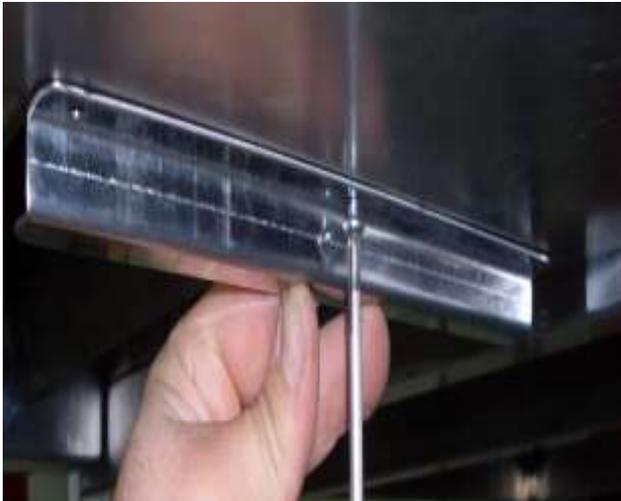
## SECTION 2: MOUNTING



No	Part Name	Quantity
1	Front Residuals Collection Sheet Slide	2
2	Front Residuals Collection Sheet	1
3	Front Product Extraction Sheet	1
4	Extraction Panel (Front and Rear)	2
5	Rear Residuals Collection Sheet	1
6	Rear Side - Bearing Protection Sheet (Left)	1
7	Rear Side - Bearing Protection Sheet (Right)	1
8	Belt Cleaner Sheet	1

---

## 2.1 Front Residuals Collection Sheet Slide (Right and Left):



Right and left slides are mounted as illustrated in order to fix the front residual collection sheet.

## 2.2 Front Residuals Collection Sheet:



Front residual sheet is driven to the BOTTOM slides.

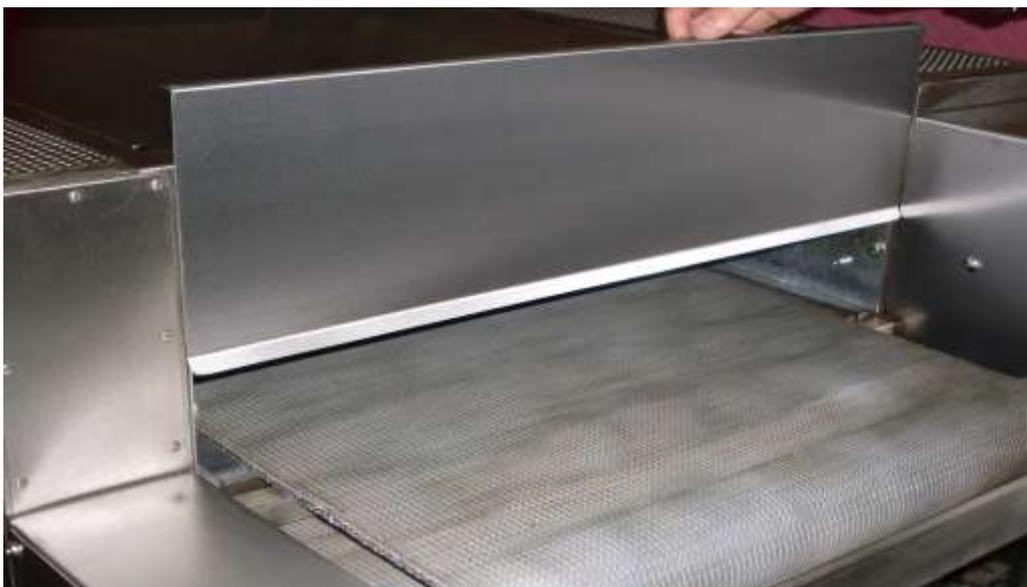
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### 2.3 Front Product Extraction Sheet:



Front product extraction sheet is mounted by spreading the right and left side grooves through the sheet bar in front of the belt drum.

### 2.4 Extraction Panel (Front and Rear):



Extraction panel sheets are mounted into the front and rear oven chamber inserts in order to keep the heat loss into the oven at minimum level.

---

## 2.5 Rear Waste Collection Sheet:



Rear residual collection sheet is driven to the BOTTOM slides.

## 2.6 Rear Side- Bearing Protection Sheet (Left):



Rear side left protection sheets are mounted as in the picture.

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## 2.7 Rear Bearing Protection Sheet (Right):



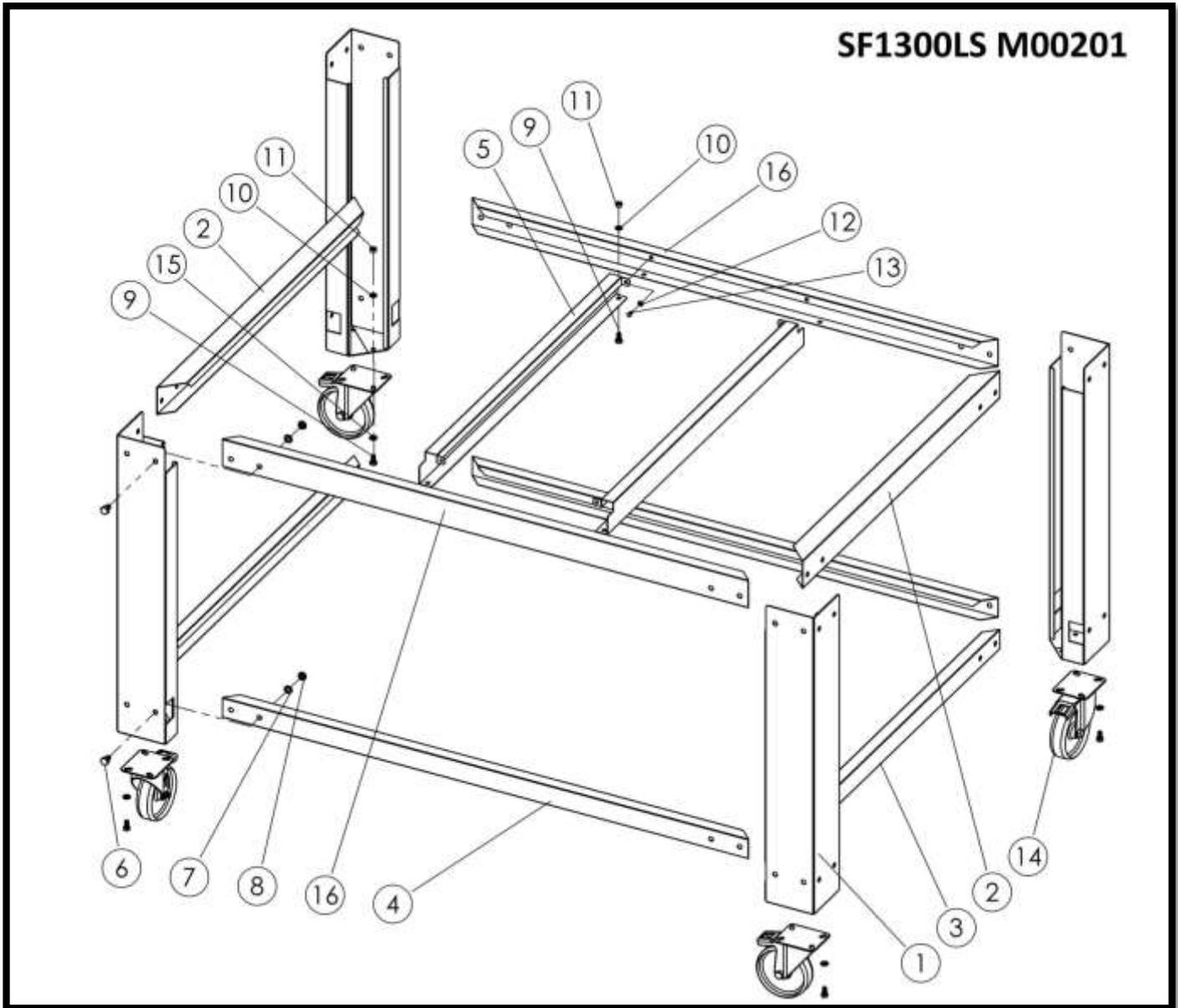
Rear side, right protection sheets are mounted as in the figure.

## 2.8 Belt Cleaner Sheet:



Belt cleaner sheet is fitted to the BOTTOM part of the belt drum from its front. The belt corrugated part of the cleaner sheet is fitted to the sheet bar in front of the drum.

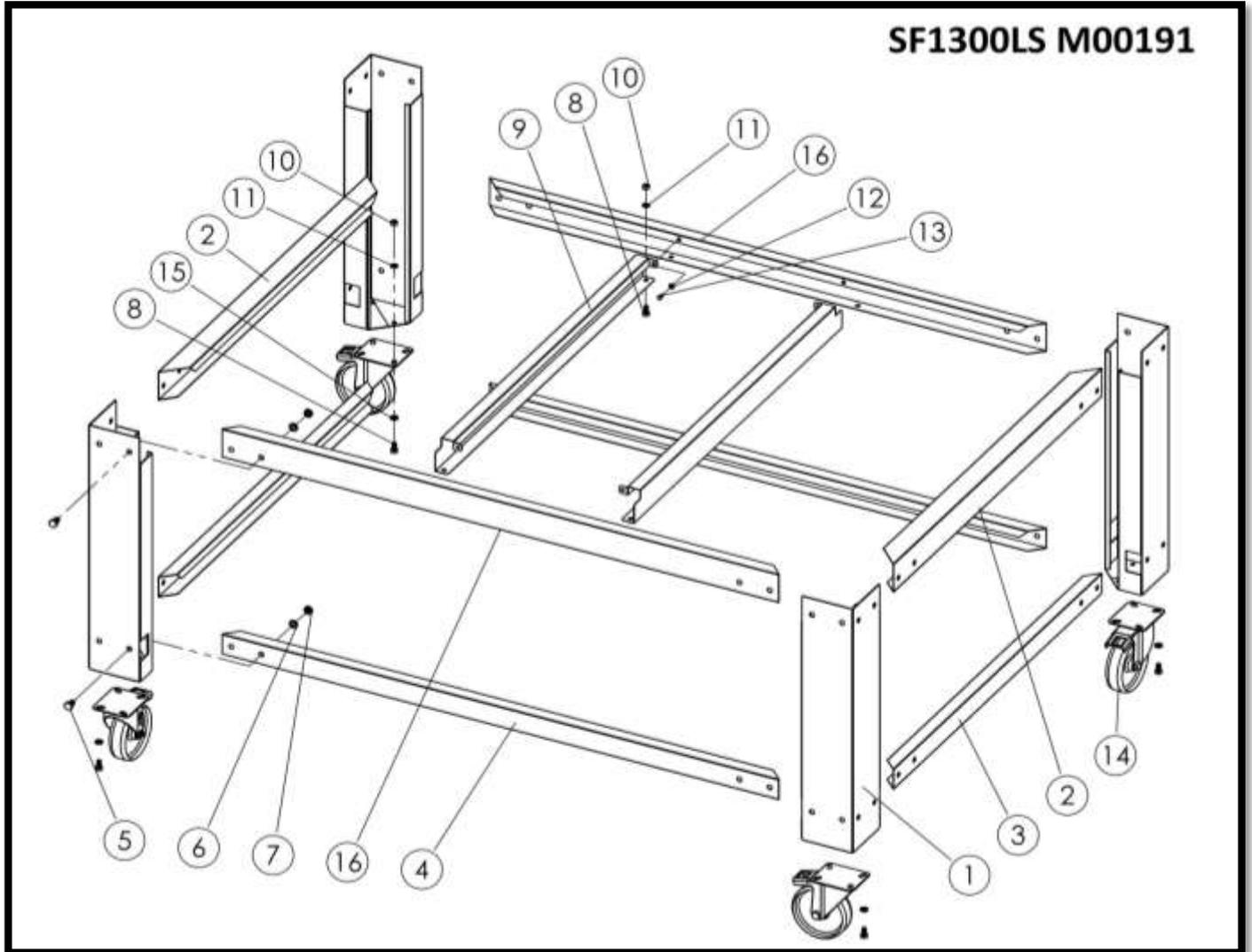
## 2.9 High Chassis Assembly:



ITEM NO.	SPARE PART NO	SPARE PART DESCRIPTION	UNIT
1	01457	CHASSIS LEG SHEET	4
2	01454	CHASSIS BRACKET SHEET	2
3	01451	CHASSIS BRACKET SHEET	2
4	01459	CHASSIS BRACKET SHEET	2
5	01453	CHASSIS BRACKET SHEET	2
6	01958	BOLT	32
7	01960	WASHER	32
8	01965	NUT	32

ITEM NO.	SPARE PART NO	SPARE PART DESCRIPTION	UNIT
9	01957	BOLT	20
10	01961	WASHER	20
11	01959	NUT	20
12	00051	WASHER	4
13	00048	BOLT	4
14	01964	WHEEL	4
15	01963	WASHER	16
16	01489M	CHASSIS BRACKET GROUP	2

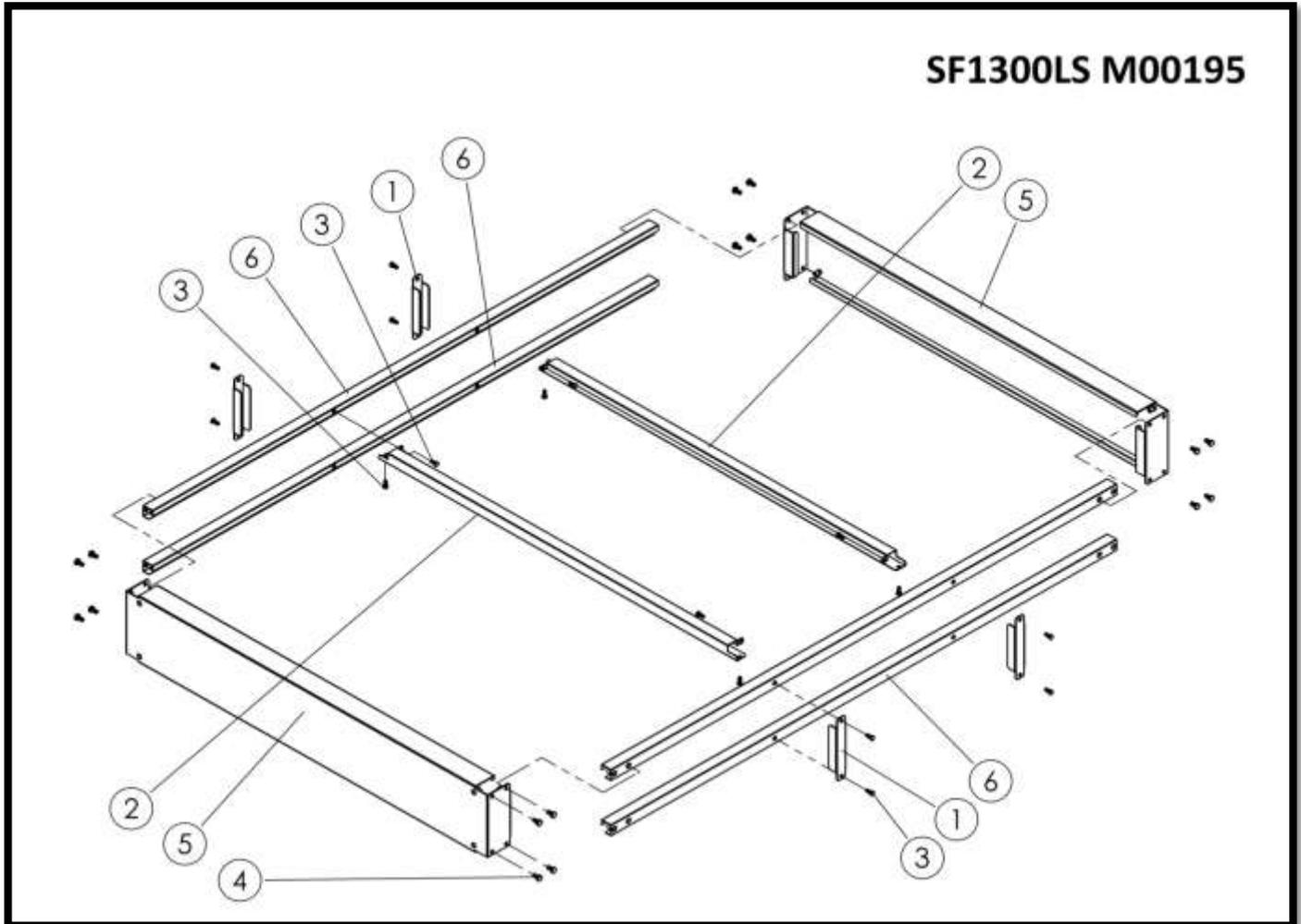
## 2.10 Low Chassis Assembly:



ITEM NO.	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	01456	CHASSIS LEG SHEET	4
2	01454	CHASSIS BRACKET SHEET	2
3	01451	CHASSIS BRACKET SHEET	2
4	01459	CHASSIS BRACKET SHEET	2
5	01958	BOLT	32
6	01960	WASHER	32
7	01965	NUT	32
8	01957	BOLT	20

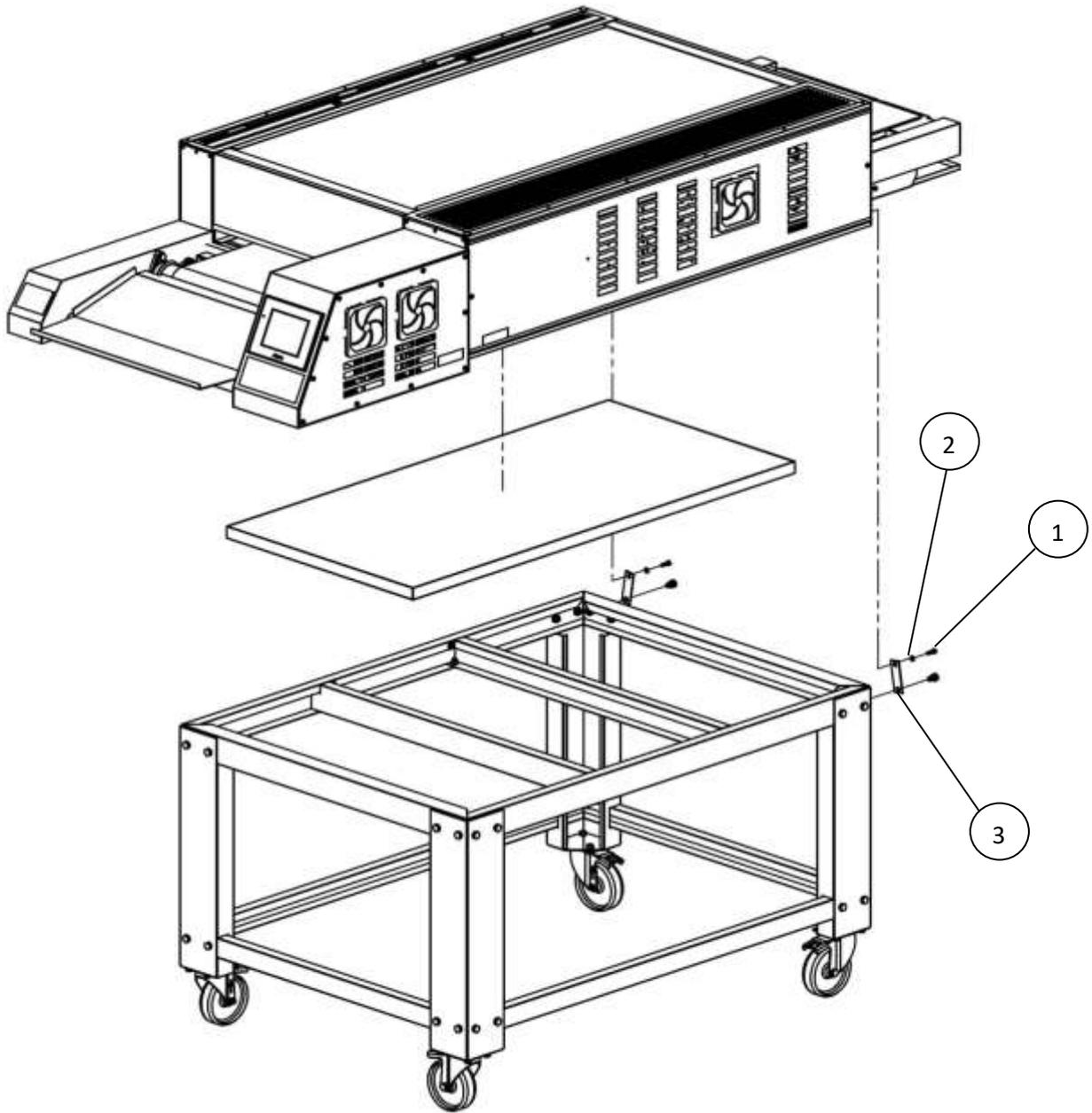
ITEM NO.	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
9	01453	CHASSIS BRACKET SHEET	2
10	01959	NUT	20
11	01961	WASHER	20
12	00051	WASHER	4
13	00048	BOLT	4
14	01964	WHEEL	4
15	01963	WASHER	16
16	01489M	CHASSIS BRACKET GROUP	2

## 2.11 Middle Chassis Assembly:



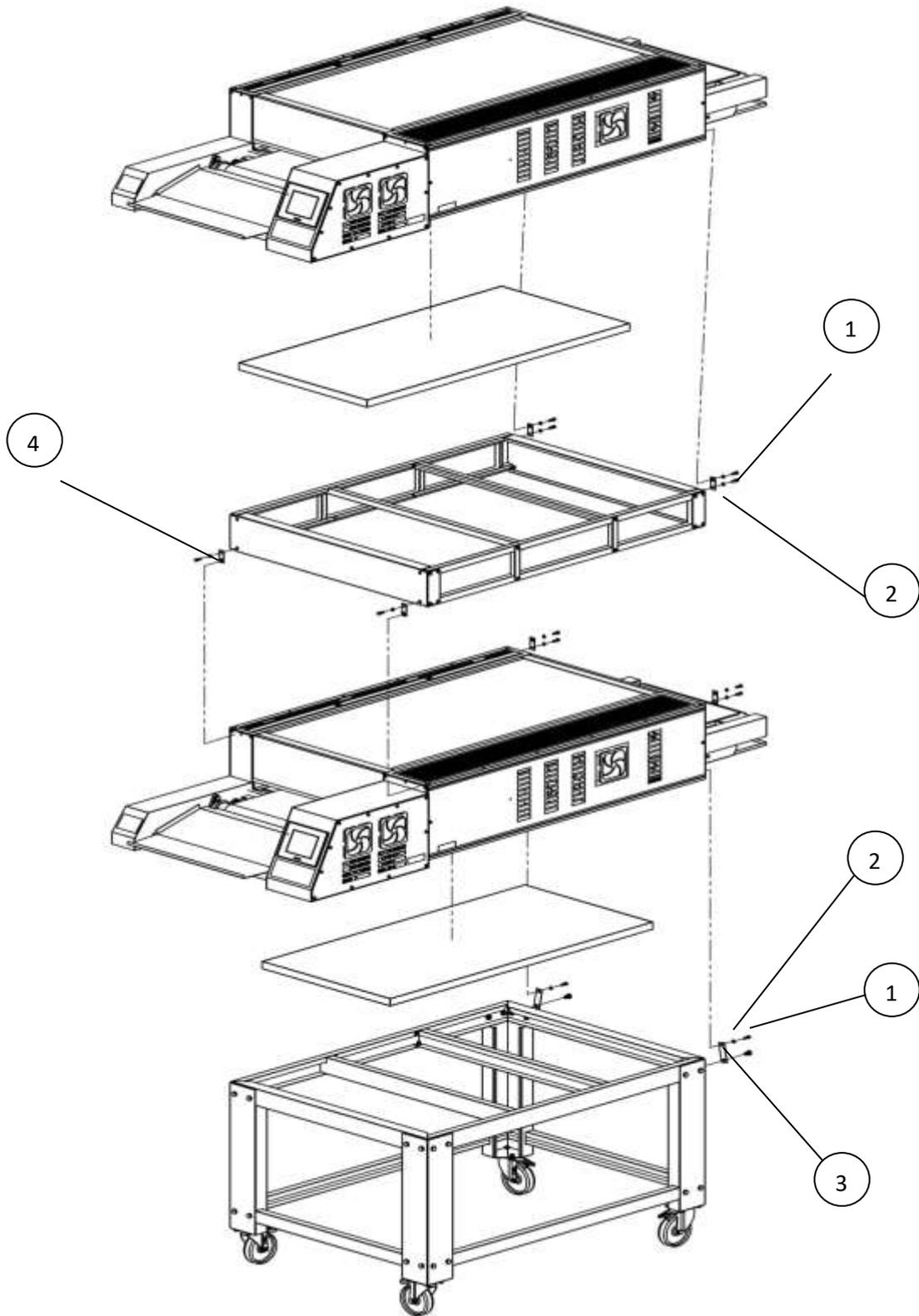
ITEM NO.	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	01476	MIDDLE CHASSIS SIDE POST	4
2	01474	MIDDLE CHASSIS BRACKET	2
3	01486	BOLT	16
4	01556	BOLT	16
5	01493M	ANGLE BRACKET	2
6	01435M	ANGLE BRACKET	4

**2.12 Chassis-Oven Assembly:**



ITEM NO	SPARE PART NO	SPARE PART DESCRIPTION	QUANTITY
1	00041	BOLT	2
2	00042	WASHER	2
3	01241	SHEET BAR	2

### 2.13 Double Floor Oven Assembly:

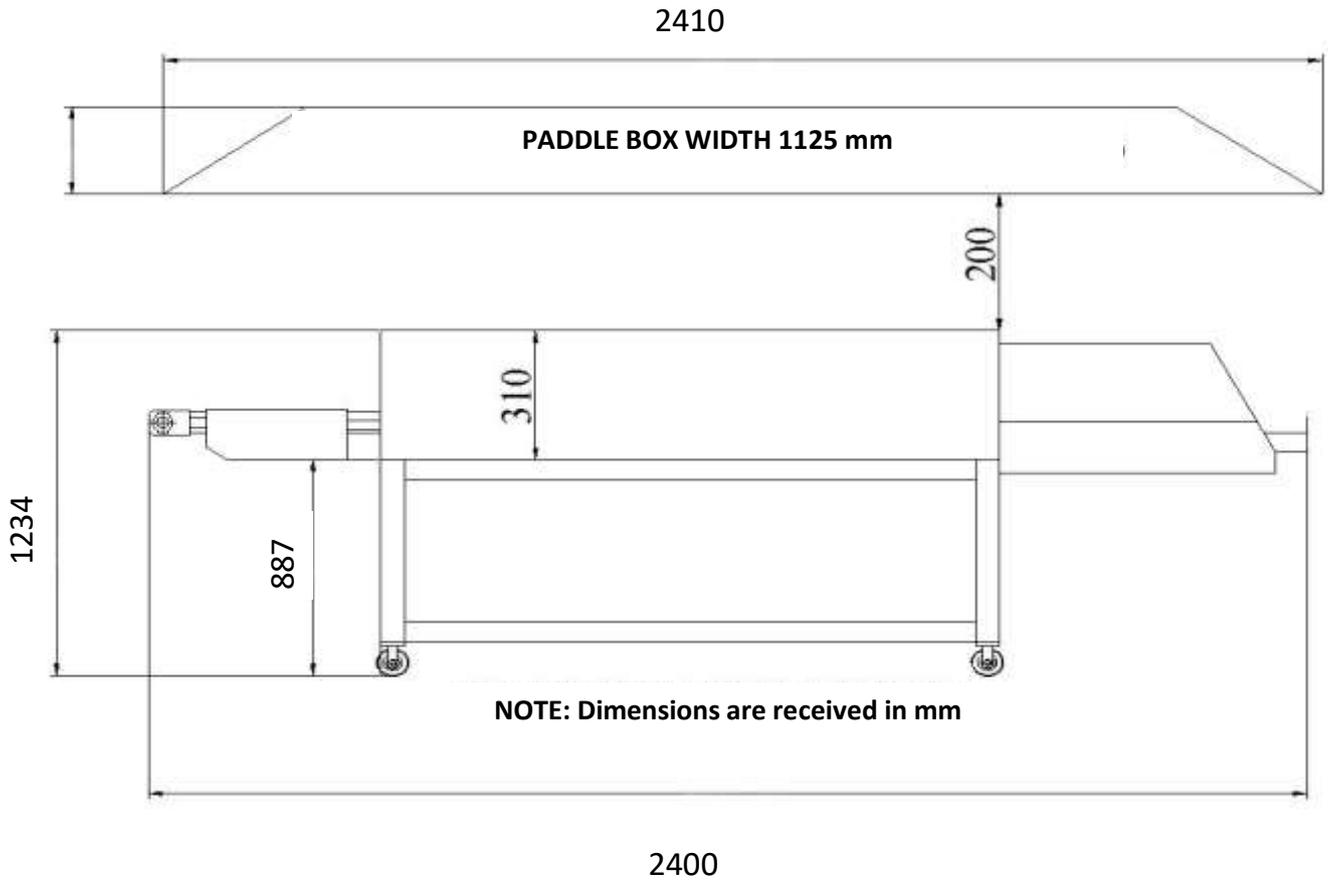


ITEM NO	SPARE PART NO	SPARE PART DESCRIPTION	QUANTITY
1	00041	BOLT	12
2	00042	WASHER	12
3	01241	SHEET BAR	6
4	01498	SHEET BAR	2

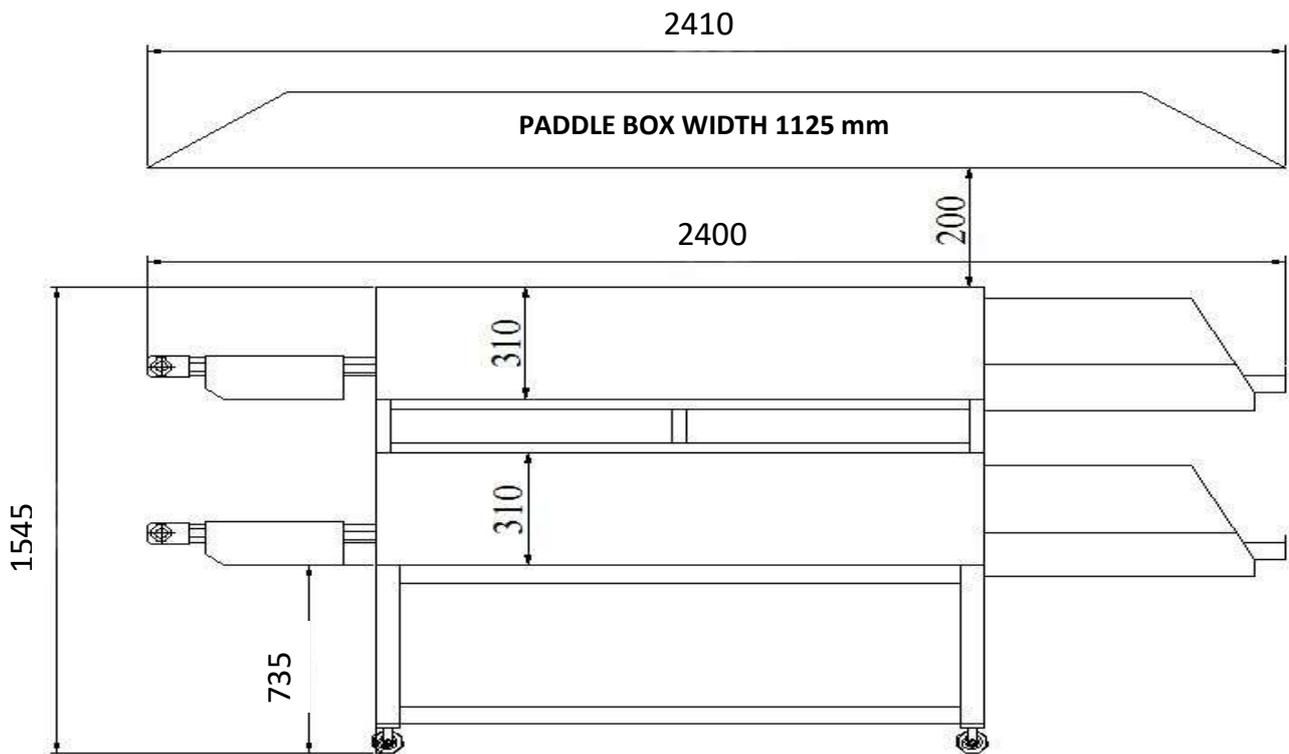
## SECTION 3: INSTRUCTIONS FOR USE

### 3.1 Ventilation Recommendations:

#### 3.1.1 Single Floor Oven:



#### 3.1.2 Double Floor Oven:



### 3.2 General Information About Ventilation:

Ventilation duct or extractor hood is required to have such a capacity that can absorb the heat and bad smell. A ventilation system in working condition and installed properly is the responsibility of the owner of the oven.

Ventilation inlet (extraction hood) should be in harmonization with the general ventilation and heating system.

**CAUTION:** *Prevent the air flow from passing through the cooking tunnel. The air should not be directed to the front-top, side or rear part of the oven.*

**Now, it is time to make the energy connections of the machine. It is required to be performed by a master electricians or installer you choose.**

### 3.3 Necessary Elements of the Installation:

In electric panel, 3 x 63 ampere (K AUTOMAT) – Fuse

Cable section is 6 mm<sup>2</sup>. (TTR CABLE– 3 PHASE / 1 NEUTRAL / 1 GROUNDING)

**NOTE:** *(TTR cable is flexible and resistant to loosening and fracturing where the oven moves here and there, forwards and backwards. Antigron cable is just the contrary. Our company prefers the TTR cable. However, antigron cable can also be used.) Grounding line can be installed from outside by using a cable of (4x6 mm<sup>2</sup>).*

The cable of 5x6 mm<sup>2</sup> is required to be installed where the oven will be operated.

The grounding is required to be proper.

If the voltages are high, then a protective voltage regulator is placed.

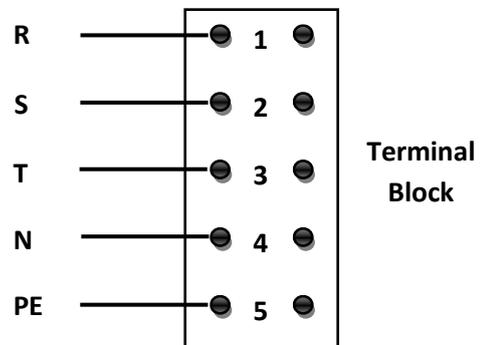
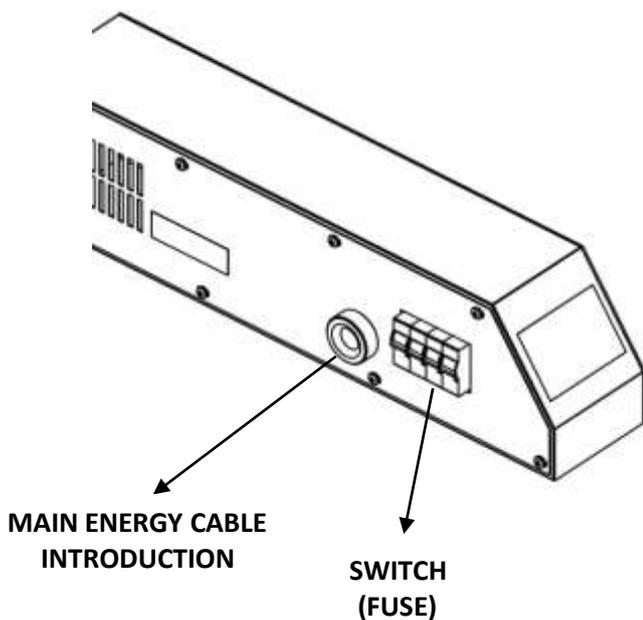
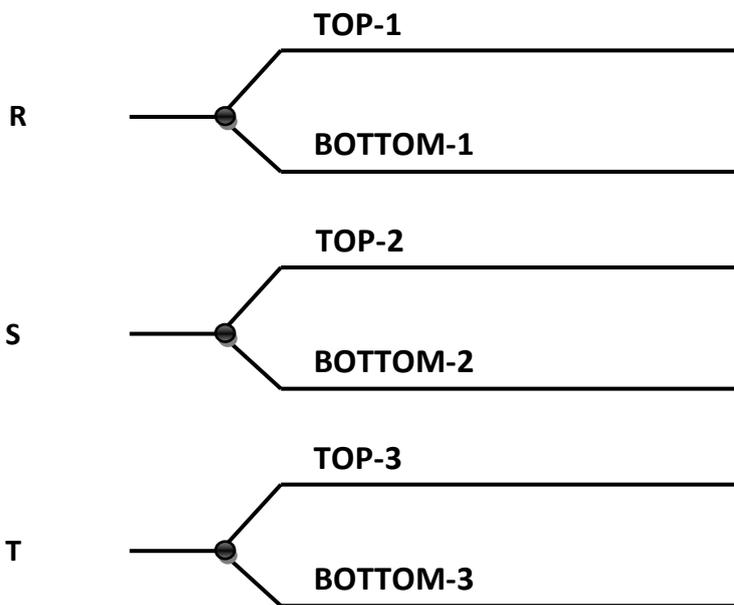
**NOTE:** *The conditions above are required to be fulfilled in order for the mounting of the oven to be completed properly and quickly. We expect your understanding with our best regards.*

### 3.4 Table of the Electrical Technical Properties of the Oven SF 1300LS:

TABLE OF ELECTRIC PROPERTIES OF SF 1300LS OVEN

Voltage	Phase	N	T	Minimum Cable Section	kW	Ampere Loading		
						L3	L2	L1
400 V 50/60 Hz	3	1	1	6 mm <sup>2</sup>	21	28,4	28,4	33,0

#### SF 1300LS 3 PHASE CONNECTION



### 3.5 Distance Requirements:

A space of 130 mm from the lateral surfaces is recommended. If another equipment will be placed on the right side, the distance between the equipment and the closest surface of oven is recommended to be 620 mm.

FOR ALL OVENS; 620 mm distance behind the oven is required for the operation of it.

FOR FIXED OVENS: for the ovens not moved around, a distance of 340 mm is required to be left in the right side for conveyor dismantling, maintenance, cleaning and operation.

**NOTE: Do not install such oven(s) where the temperature is over 40 °C. Otherwise, it may cause damage to the components of the oven(s).**

Operate the oven in accordance with the instructions in terms of safety and long lifetime.

**DO NOT TRY TO OPERATE THE OVEN** until the authorized service personnel or sales representative come and make all connections and check the overall system. This service makes sure that the machine connections are made properly, and the system works well. The warranty starts after the proper installation is confirmed.

If the oven is operated without being controlled by the authorized service personnel or sales representative, the warranty does not start.



**CAUTION!** Do not stay near the belt with long hair, loose clothier, pendant accessories. Getting caught in the belt may cause serious injury.



**CAUTION!** Do not try to operate the product if the power cord is damaged. Immediately contact the technical service or call an experienced electrician.

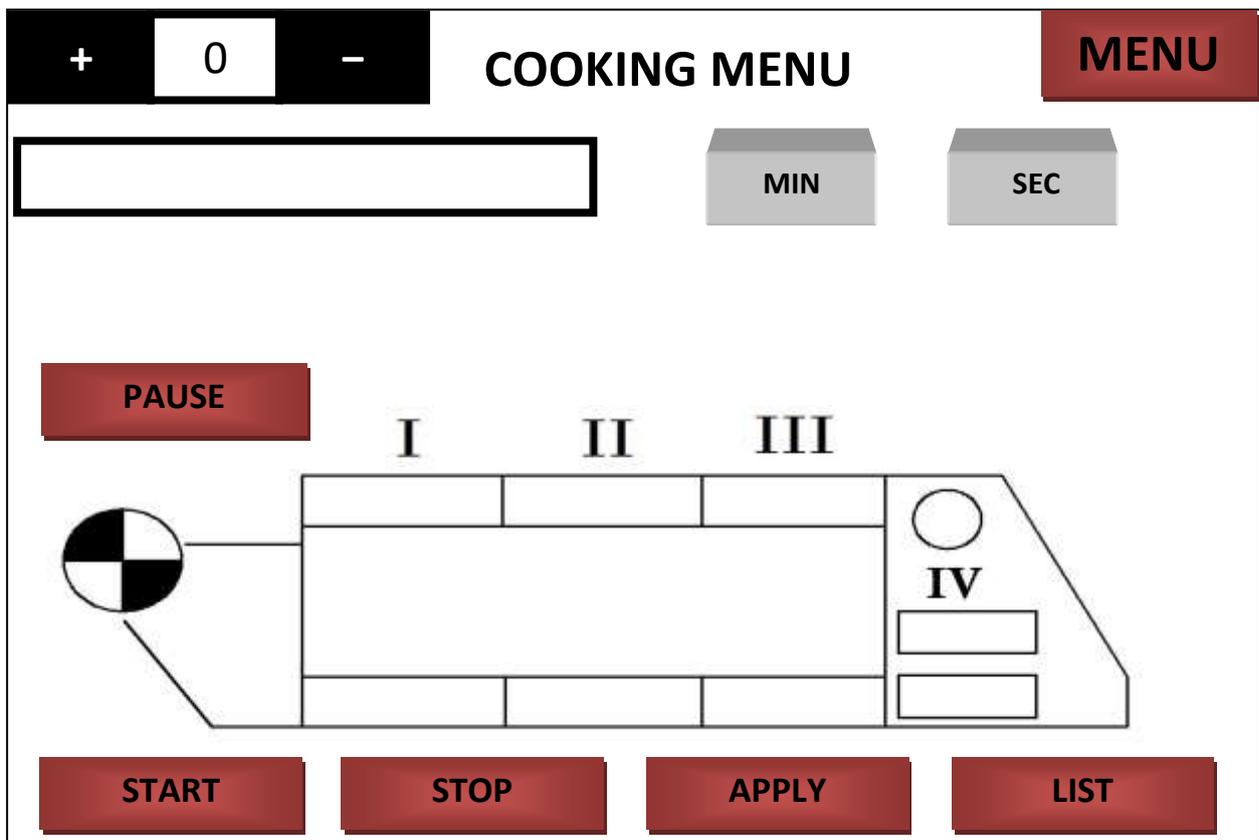
## SECTION 4: PROGRAMMING, OPERATION AND SHUTOFF

The oven has 7 heating zones. All functions of the oven are controlled by a microprocessor. The oven is required to be programmed in advance for operation. On the following pages, it has been explained step by step with exercises. These exercises have been prepared assuming that the oven is operated for the first time after installation.

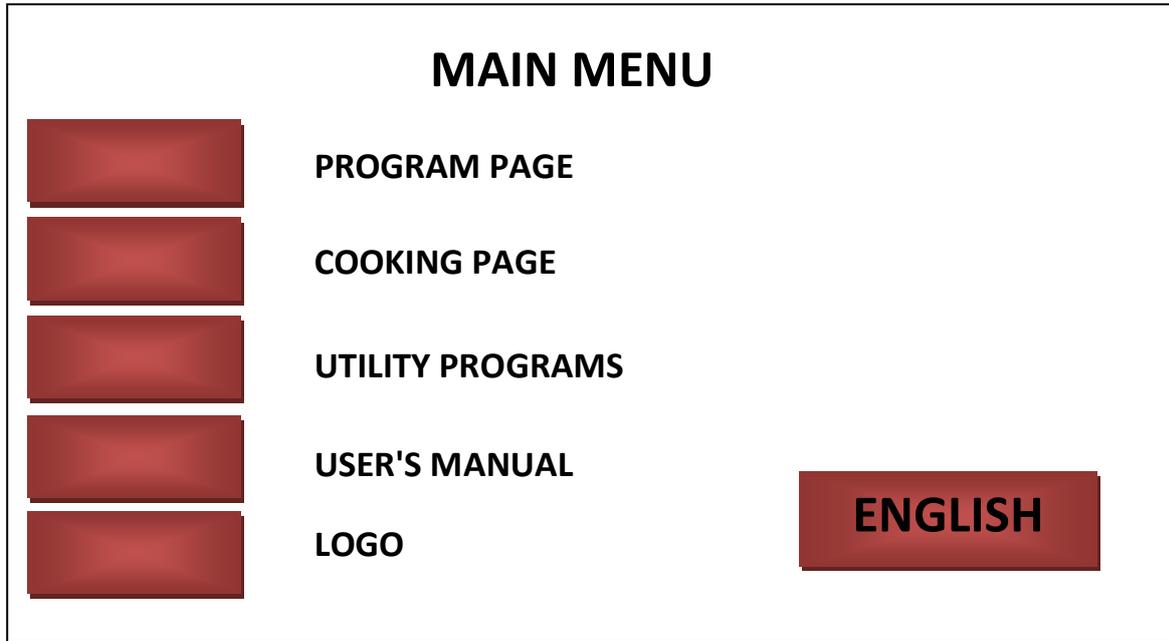
Switch over, then the operator panel opens, and the logo is seen on the display.



Touch upon the logo. The cooking menu will be displayed.



Cooking menu is not programmed in the first use. Firstly, touch the **MENU** option to program the cooking menu. Main menu will be displayed.



Touch the **PROGRAM PAGE** option in the main menu. Password page will be displayed.

Language option is available on this page. (Turkish-English)



Touch the box in which "0" is written on the password page. Password box will be displayed. Enter 5555 in the password box and touch the BOTTOM right enter option and wait. Program page will be displayed.

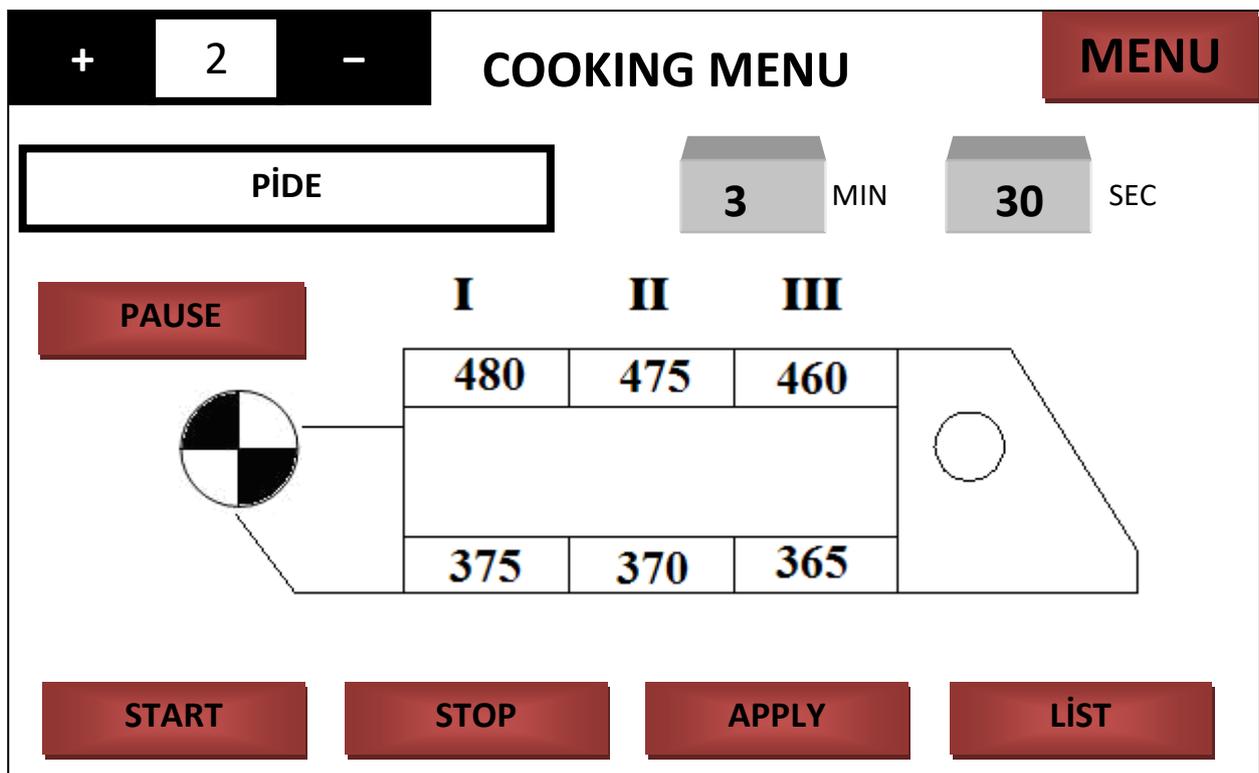
0	PROGRAM PAGE			MENU
COOKING SETTINGS				
	min	sec		
	1.	2.	3.	
HIGHER HEAT				
BOTTOM HEAT				

Firstly, touch the top left box where written "0" on the program page and set a program number. (For example, 1) Then enter the name of the product you want to cook after touching the empty box on the left under the cooking settings. (For example, LAHMACUN, PIDE, PIZZA etc.) And then set the cooking time by touching the minute and second boxes near the box where the name of relevant product is written. Then adjust the heat of the resistances by touching the boxes under Zone 1, Zone 2 and Zone 3 near the boxes of high and low heat. (There are 7 resistances in total.)

The temperature difference between the BOTTOM and higher heating zones should not exceed 120 °C. Maximum temperature difference between the BOTTOM Zone 1 and Zone 2, Zone 2 and Zone 3 should not exceed 40 °C.

**NOTE:** You can store more than one program in the memory. For this, you can include a new product (For example LAHMACUN, PIDE, PIZZA etc.) in the program by touching the box of NO on the top left and enter the number you want.

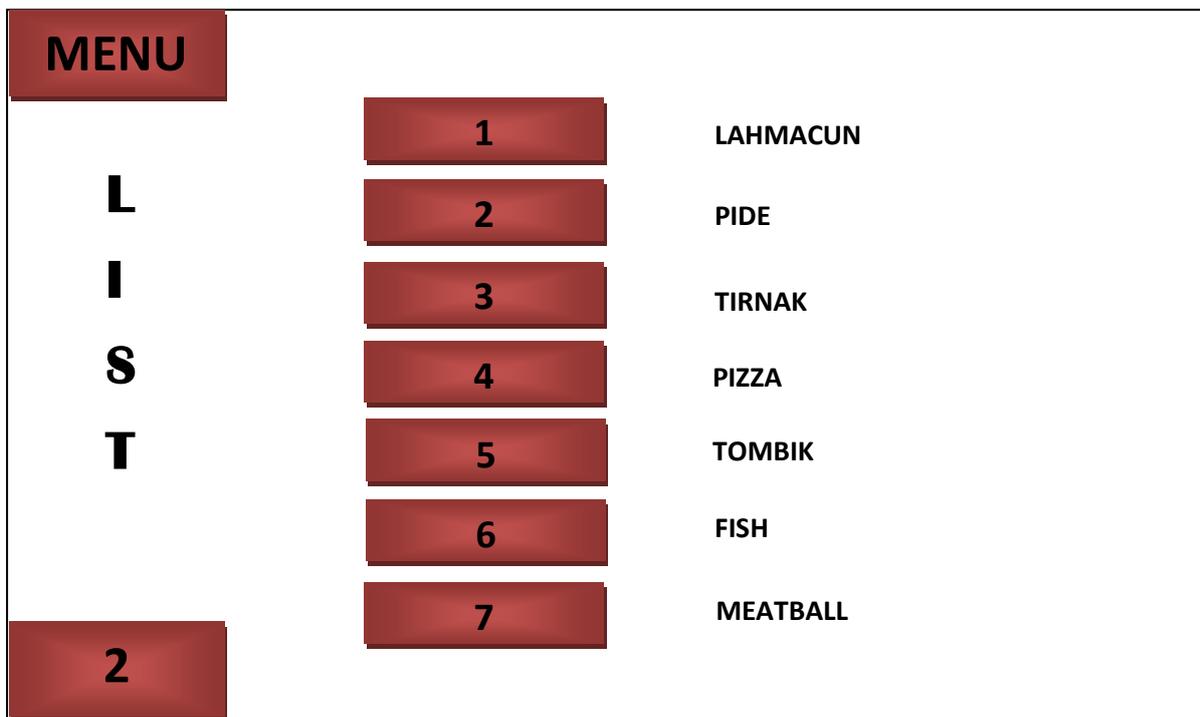
Touch the **MENU** option in the program page and return to the main menu after programming it. Touch the **COOKING PAGE** option in the main menu and return to the cooking menu.



Choose the program number of the product you want to cook among the + and – options in the cooking menu. (For example, 2 = PIDE) then touch the **APPLY** option. After the program values of the product are displayed on the screen, then touch the **START** option to operate the oven. When it starts working, the resistances start to hot up and the belt starts to move. When the resistances get hot enough, the statement of **OVEN IS READY TO COOK will be displayed**. You can put the product into the oven when you see this statement.

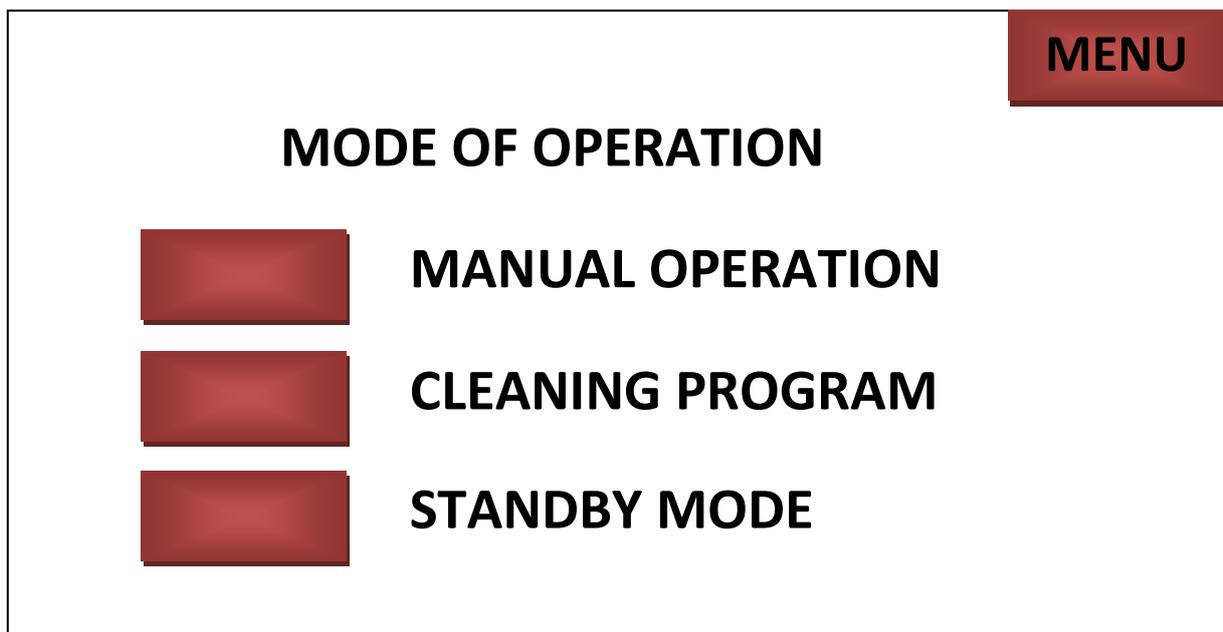
**NOTE:** While the product is being cooked in the oven, if the **PAUSE** option is selected, the belt stops but the heating coils go on working and the product is kept into the oven. If the product is preferred to be overcooked (crispy), this option can be selected. To exit this option, **PAUSE** button is pushed again.

The list menu is used to see the programmed products in a list with the program numbers. For doing this, touch the **LIST** option in the cooking menu. The product to be cooked is selected from the list by touching the program number.



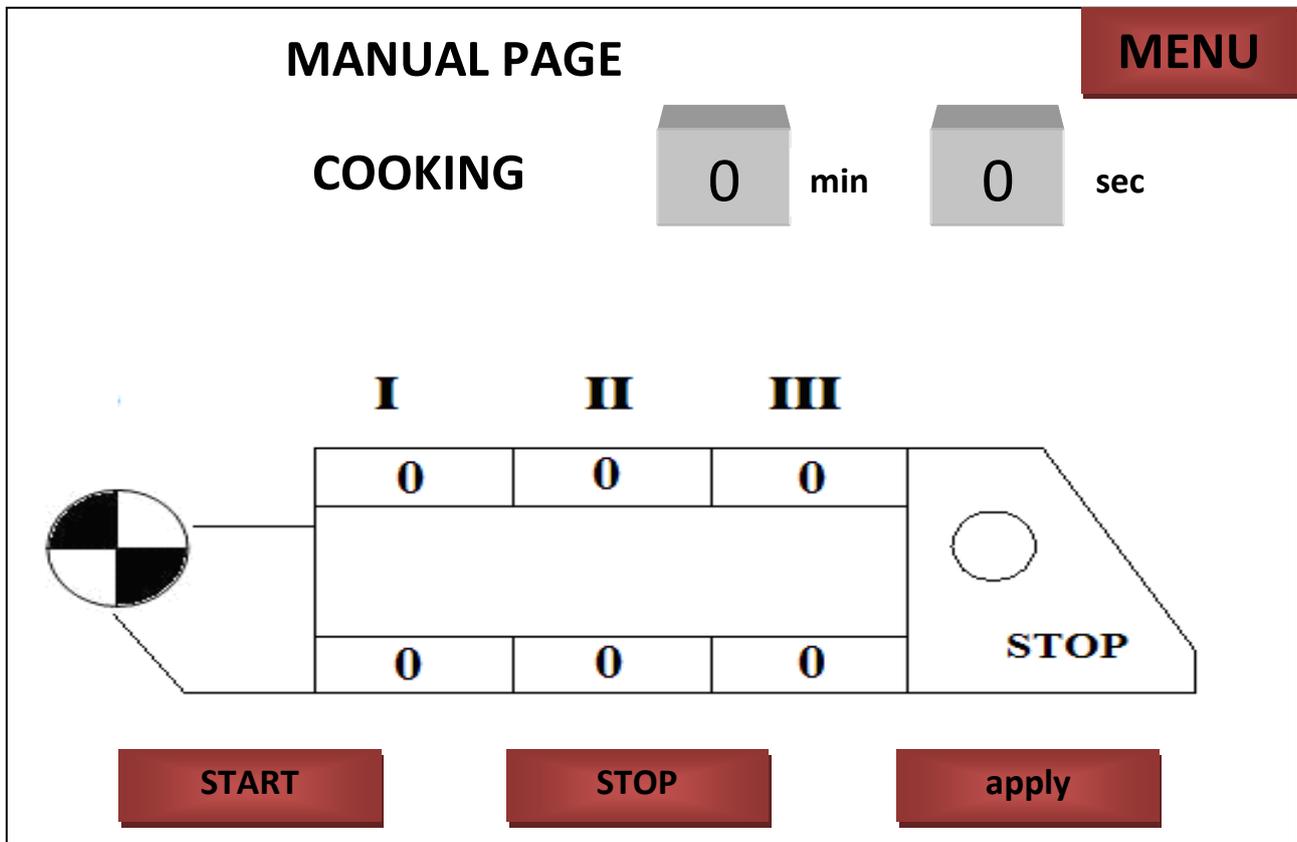
#### 4.1 Utility Programs:

Touch the **UTILITY PROGRAMS** option in the main menu. The mode of operation menu will be displayed.



## 4.2 Manual Operation:

Touch the **MANUAL OPERATION** option in the mode of operation menu. Password page will be displayed. Touch the box in which "0" is written on the password page. Password box will be displayed. Enter 4444 in the password box and touch the **BOTTOM** right enter option and wait. Program page will be displayed.



On the manual page, you can easily include an unprogrammed product you want to cook in the program. Firstly, touch the min and sec options to set the cooking time. Then adjust the heat of the heating coils by touching the boxes under I, II, III and IV and touch the **APPLY** option and the **START** option to start the cooking. In this option, all functions will instantly respond to you.

## 4.3 Cleaning Program:

Touch the **CLEANING PROGRAM** option in the mode of operation menu. The statement of **OVEN WORKS IN CLEANING PROGRAM** is displayed. In cleaning program, the heating coils burn up the residuals in the oven at high temperature and help them to accumulate on the front and rear residual collection sheets with belt cleaner. When necessary, exit the cleaning program by touching the **EXIT CLEANING PROGRAM** option. The device continues to work in this program for 50 minutes unless the button of **EXIT CLEANING PROGRAM** is pushed.

#### 4.4 Standby Mode:

Touch the **STANDBY MODE** option in the mode of operation menu. The statement of **OVEN WORKS IN STANDBY MODE** is displayed. The oven consumes 25% less energy in standby mode. It ensures that the oven stands ready at certain intervals. When necessary, you can exit the standby mode by touching the **EXIT STANDBY MODE** option.

#### 4.5 Warnings:

1. When the limit values determined by the manufacturer for the higher and BOTTOM heating zones, the devices give the warning of the TEMPERATURE LIMIT EXCEEDED.
2. If the product is not cooked, check the cooking times and heat settings. The CONVEYOR may be turning fast.
3. If the product is overcooked, check the cooking times and heat settings. The conveyor may be slow.
4. If the product is overcooked or not cooked although all values are normal, then contact the manufacturing company.

#### 4.6 Shutdown:

The belt continues to operate until the temperature of each heating coil drops below 200°C after touching the STOP option to shut down the oven in working condition. After the temperature of the heating coils drops below 200°C **CAUTION!!! TURN OFF THE SWITCH** will be displayed. You can shut down the oven by turning of the switch when you see this warning.

You can also directly turn of the switch to shut down the oven. However, the temperature is dropped below 200°C to damp the expansion tension gradually. This minimizes the damage to the machine and the belt.

## SECTION 5: TYPES OF FOOD

### 5.1 Some of Products Cooked in The Oven:

- **Fish and Seafood**
- Lobster Tail
- Shrimp
- Crab
- White Meat Fish Fillets
- Whole Trout
- **Pizza**
- Frozen Pizza
- Thick Crust
- Thin Crust
- Lahmacun
- **Poultry**
- Chicken Cordon Blue
- Chicken Flakes
- Half Chicken
- Whole Chicken
- **Breakfast Food**
- Beef Pastirma
- Biscuits
- Egg Burrito
- Fried Egg
- Fluffy Omelet
- Sujuk
- Sausage
- Sausage Pasty
- **Casserole**
- Lasagna
- Macaroni and Cheese
- Macaroni and Sauce
- **Cookies**
- Cake
- Chocolate
- Macarons
- Oatmeal
- **Desserts**
- Apple Dessert
- Cooked Pudding
- Cream Cake
- Fruit Cake
- Layer Cake
- Meringue Cake
- Puff Pasty
- **Appetizers**
- Chips
- Oysters
- Seafood Kebab
- **Pastry**
- Bagel
- Bread Sticks
- Whole Wheat Bread
- Wheat (Corn) Bread
- Fresh Bread
- Garlic Bread
- Cakes
- Soft Bagels
- Toast
- Tirnak
- Tombik
- Buns
- Pasty
- Lavash
- **Beef**
- Beef Rib
- Hamburger
- Liver and Onions
- Meatballs
- Beefsteak
- Strip Steak
- Steak Fillet (Whole)

## 5.2 Sample Cooking Programs:

LAHMACUN		TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
-ON BELT -FRESH	TIME 2 min. 10 sec.	455 °C	465 °C	475 °C
	LESS INTENSE	355 °C	365 °C	375 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3
LAHMACUN		TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
-ON BELT -FRESH	TIME 2 min. 20 sec.	460 °C	470 °C	480 °C
	NORMAL	360 °C	370 °C	380 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3
LAHMACUN		TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
-ON BELT -FRESH	TIME 2 min. 30 sec.	470 °C	480 °C	482 °C
	INTENSE	370 °C	380 °C	382 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3
LAHMACUN		TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
-ON BELT -FRESH	TIME 3 min.	475 °C	480 °C	485 °C
	VERY INTENSE	375 °C	380 °C	385 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3
PIDE / PIZZA		TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
-ON BELT -FRESH	TIME 6 min.	320 °C	340 °C	360 °C
		315 °C	280 °C	315 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3
TIRNAK / TOMBIK		TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
-ON BELT -FRESH	TIME 4 min.	455 °C	465 °C	475 °C
		355 °C	365 °C	375 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3
BUNS		TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
-ALUMINIUM PAN -FRESH	TIME 8 min.	200 °C	200 °C	200 °C
		200 °C	200 °C	200 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3
BOREK		TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
-ALUMINIUM PAN -FRESH	TIME 8 min.	290 °C	290 °C	290 °C
		200 °C	200 °C	200 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**LAVAS**

-ON BELT	TIME
-FRESH	8- 12 sec.

TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
470 °C	470 °C	470 °C
370 °C	370 °C	370 °C
ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**ISTAKOZ TAIL**

-ON BELT	TIME
-FRESH	2 min. 10 sec. LESS INTENSE

TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
454 °C	426 °C	426 °C
315 °C	287 °C	260 °C
ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**SHRIMP**

-ON BELT	TIME
-FRESH	2 min. 20 sec. NORMAL

TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
454 °C	426 °C	426 °C
260 °C	287 °C	315 °C
ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**CRAB**

-ON BELT	TIME
-FRESH	2 min. 30 sec. INTENSE

TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
454 °C	426 °C	426 °C
315 °C	287 °C	260 °C
ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**WHITE MEAT FISH FILLETS**

-ON BELT	TIME
-FRESH	3 min. VERY INTENSE

TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
454 °C	426 °C	426 °C
315 °C	287 °C	260 °C
ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**TROUT**

-ON BELT	TIME
-FRESH	6 min.

TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
454 °C	426 °C	426 °C
260 °C	287 °C	315 °C
ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**FROZEN PIZZA**

-ON BELT	TIME
-FRESH	4 min

TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
454 °C	398 °C	343 °C
260 °C	274 °C	287 °C
ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**DEEP DOUGH PIZZA**

-ALUMINIUM PAN	TIME
-FRESH	8 min.

TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
454 °C	426 °C	398 °C
287 °C	301 °C	315 °C
ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**THIN DOUGH PIZZA**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ALUMINIUM PAN	TIME
-FRESH	8 min.

454 °C	426 °C	398 °C
260 °C	274 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**CHICKEN CORDON BLEU**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	2 min. 10 sec.
	LESS INTENSE

426 °C	370 °C	343 °C
260 °C	274 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**CHICKEN PARTS**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	2 min. 20 sec.
	NORMAL

426 °C	370 °C	343 °C
260 °C	274 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**HALF CHICKEN**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	2 min. 30 sec.
	INTENSE

426 °C	370 °C	343 °C
260 °C	274 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**WHOLE CHICKEN**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	3 min.
	VERY INTENSE

398 °C	370 °C	343 °C
260 °C	274 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**COW BASTRAMI**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	6 min.

398 °C	370 °C	343 °C
260 °C	287 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**BISCUITS**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	4 min

370 °C	315 °C	301 °C
260 °C	287 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**BOREK (EGG)**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ALUMINIUM PAN	TIME
-FRESH	8 min.

370 °C	315 °C	301 °C
260 °C	287 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**FRIED EGG**

-ALUMINIUM  
PAN  
-FRESH

TIME  
8 min.

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

370 °C	315 °C	301 °C
260 °C	287 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**OMELETTE**

-ON BELT  
-FRESH

TIME  
2 min. 10 sec.  
LESS INTENSE

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

315 °C	315 °C	301 °C
260 °C	287 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**SAUSAGES**

-ON BELT  
-FRESH

TIME  
2 min. 20 sec.  
NORMAL

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

398 °C	370 °C	343 °C
260 °C	287 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**SAUSAGES BOREK**

-ON BELT  
-FRESH

TIME  
2 min. 30 sec.  
INTENSE

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

398 °C	370 °C	343 °C
260 °C	287 °C	287 °C

GİRİŞ  
ALT BÖLGE 1

ORTA  
ALT BÖLGE 2

ÇIKIŞ  
ALT BÖLGE 3

**LASAGNA**

-ON BELT  
-FRESH

TIME  
3 min.  
VERY INTENSE

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

454 °C	398 °C	370 °C
274 °C	287 °C	301 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**PASTA AND CHEESE**

-ON BELT  
-FRESH

TIME  
6 min.

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

315 °C	287 °C	260 °C
232 °C	260 °C	274 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**PASTA AND SAUCE**

-ON BELT  
-FRESH

TIME  
4 min.

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

454 °C	398 °C	370 °C
274 °C	287 °C	301 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**CAKE**

-ALUMINIUM  
PAN  
-FRESH

TIME  
8 min.

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

370 °C	287 °C	260 °C
260 °C	274 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**CHOCOLATE**

-ALUMINIUM  
PAN  
-FRESH

TIME  
8 min.

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

370 °C	287 °C	260 °C
246 °C	260 °C	274 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**MACARONS**

-ON BELT  
-FRESH

TIME  
2 min. 10 sec.  
LESS INTENSE

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

315 °C	287 °C	232 °C
232 °C	246 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**OATMEAL**

-ON BELT  
-FRESH

TIME  
2 min. 20 sec.  
NORMAL

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

370 °C	260 °C	260 °C
246 °C	260 °C	274 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**APPLE DESERT**

-ON BELT  
-FRESH

TIME  
2 min. 30 sec.  
INTENSE

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

398 °C	287 °C	260 °C
260 °C	274 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**COOKED PUDDING**

-ON BELT  
-FRESH

TIME  
3 min.  
VERY INTENSE

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

315 °C	260 °C	232 °C
260 °C	260 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**CREAM CAKE**

-ON BELT  
-FRESH

TIME  
6 min.

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

246 °C	260 °C	274 °C
204 °C	204 °C	204 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**MEYVELİ PASTA**

-ON BELT  
-FRESH

TIME  
4 min.

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

343 °C	287 °C	232 °C
232 °C	246 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**FRUIT CAKE**

-ON BELT  
-FRESH

TIME  
8 min.

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

370 °C	287 °C	260 °C
232 °C	246 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

### LAYER CAKE

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ALUMINIUM  
PAN

TIME

370 °C	315 °C	260 °C
260 °C	274 °C	287 °C

-FRESH

8 min.

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

### PUFF PASTY

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT

TIME

370 °C	287 °C	260 °C
232 °C	246 °C	260 °C

-FRESH

2 min. 10 sec.

LESS INTENSE

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

### CHIPS

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT

TIME

398 °C	370 °C	343 °C
260 °C	260 °C	260 °C

-FRESH

2 min. 20 sec.

NORMAL

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

### OYSTERS

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT

TIME

426 °C	370 °C	315 °C
260 °C	260 °C	260 °C

-FRESH

2 min. 30 sec.

INTENSE

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

### SEEFood KEBAB

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT

TIME

454 °C	398 °C	343 °C
260 °C	260 °C	260 °C

-FRESH

3 min.

VERY INTENSE

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

### BAGEL

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT

TIME

370 °C	287 °C	260 °C
232 °C	260 °C	287 °C

-FRESH

6 min.

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

### BREAD BARS

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT

TIME

454 °C	426 °C	370 °C
315 °C	301 °C	287 °C

-FRESH

4 min.

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

### WHOLE WHEAT BREAD

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ALUMINIUM  
PAN

TIME

343 °C	287 °C	260 °C
232 °C	260 °C	260 °C

-FRESH

8 min.

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**WHEAT (CORN) BREAD**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ALUMINIUM PAN	TIME
-FRESH	8 min.

315 °C	343 °C	370 °C
260 °C	260 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**FRESH BREAD**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	2 min. 10 sec.
	LESS INTENSE

370 °C	357 °C	343 °C
246 °C	274 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**GARLIC BREAD**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	2 min. 20 sec.
	NORMAL

398 °C	343 °C	315 °C
232 °C	260 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**CAKES**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	2 min. 30 sec.
	INTENSE

260 °C	315 °C	370 °C
260 °C	260 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**SOFT BAGELS**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	3 min.
	VERY INTENSE

398 °C	343 °C	315 °C
260 °C	260 °C	287 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**TOAST**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	6 min.

398 °C	343 °C	315 °C
232 °C	260 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**BEEF RIBS**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ON BELT	TIME
-FRESH	4 min.

454 °C	398 °C	370 °C
260 °C	260 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**HAMBURGER**

TOP ZONE 1  
ENTRANCE

TOP ZONE 2  
MIDDLE

TOP ZONE 3  
EXIT

-ALUMINIUM PAN	TIME
-FRESH	8 min.

454 °C	454 °C	370 °C
260 °C	260 °C	260 °C

ENTRANCE  
BOTTOM ZONE 1

MIDDLE  
BOTTOM ZONE 2

EXIT  
BOTTOM ZONE 3

**ONION LIVER**

-ALUMINIUM PAN -FRESH	TIME 8 min.	TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
		398 °C	370 °C	315 °C
		260 °C	260 °C	260 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**MEATBALL**

-ON BELT -FRESH	TIME 2 min. 10 sec. LESS INTENSE	TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
		454 °C	398 °C	370 °C
		260 °C	260 °C	260 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**STEAK**

-ON BELT -FRESH	TIME 2 min. 20 sec. NORMAL	TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
		454 °C	454 °C	398 °C
		287 °C	287 °C	287 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

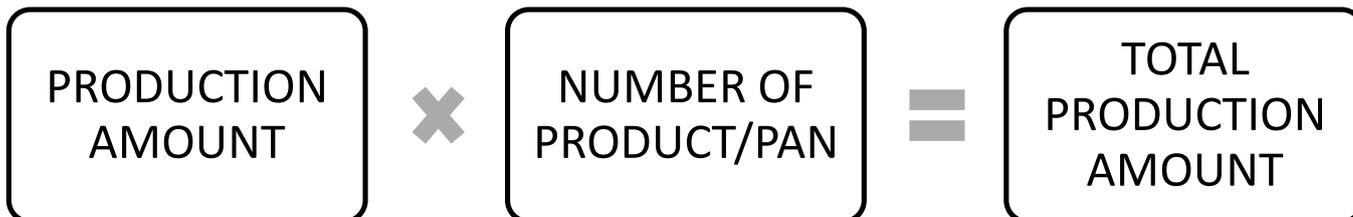
**STRIP STEAK**

-ON BELT -FRESH	TIME 2 min. 30 sec. INTENSE	TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
		454 °C	454 °C	370 °C
		260 °C	260 °C	260 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

**TENDERLOIN**

-ON BELT -FRESH	TIME 3 min. VERY INTENSE	TOP ZONE 1 ENTRANCE	TOP ZONE 2 MIDDLE	TOP ZONE 3 EXIT
		454 °C	398 °C	343 °C
		260 °C	260 °C	260 °C
		ENTRANCE BOTTOM ZONE 1	MIDDLE BOTTOM ZONE 2	EXIT BOTTOM ZONE 3

### 5.3 Calculation of Total Output:



#### Sample 1:

Oven Chamber Length: 1300 mm.

Cooking Time: 2 min.

Pan Length: 250 mm.

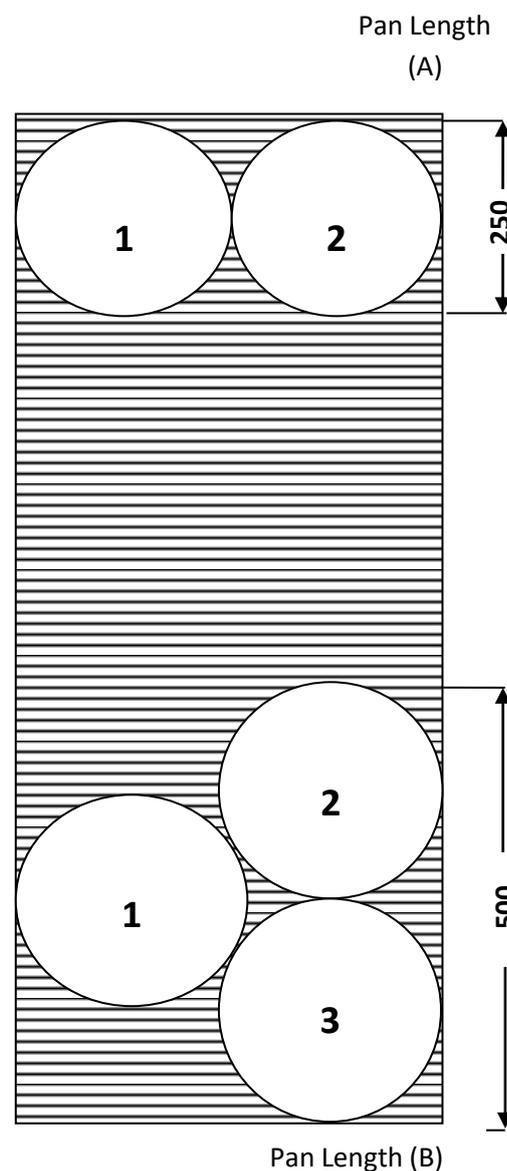


#### Sample 2:

Oven Chamber Length: 1300 mm.

Cooking Time: 5 dk.

Pan Length: 500 mm.



## SECTION 6: CLEANING - MAINTENANCE

### 6.1 Cleaning of Oven Body:

SF series ovens have the function of auto cleaning controlled by microprocessor. The cleaning function is used to clean the inside of the oven. When the cleaning function is active, the temperature into the oven will be 400 °C for an hour. You can exit the cleaning mode manually or it ends automatically. After the cleaning mode ends, it changes to the shutdown mode by pushing the stop button. When the warning of "Turn off the switch" is displayed within about 45 min, the switches are turned off.

### 6.2 Cleaning of Cooling Fan Filter:

Cooling fan filter and its case are required to be cleaned every day periodically. After the filter and filter case are taken off, they should be washed with water and inserted in their places when they completely dry.

**CAUTION:** *Electronic circuits are behind the cooling fan. The filter should not be inserted before it dries in order to prevent the circuits from being damaged.*

### 6.3 Cleaning of Oven Components:

**CAUTION:** *Make sure that the oven is shut down and cool and the conveyor is inactive in order to carry out these procedures.*

**6.3.1 Front and Rear Waste Collection Sheets:** It should be cleaned daily. Take the tray off, the accumulated dirt is washed well and insert after it dries.

**6.3.2 Front and Rear Extraction Panel:** It should be cleaned daily. Take off from its seats and insert it in its place after washing and drying it.

**6.3.3 Front Product Extraction Sheet:** It should be cleaned daily. Take off its flat surface. Insert it in its place after cleaning the accumulated dirt and drying it.

**6.3.4 Belt Cleaner Sheet:** It should be cleaned weekly. Take off the belt cleaner sheet, wash the accumulated dirt well and insert it after it dries.

**6.3.5 Rear Side Bearing Protection Sheets:** It should be cleaned weekly. Take off the side bearing protection sheets, wash the accumulated dirt well and insert it after it dries.

**NOTE:** *Cleaning chemicals suitable for stainless steel can be used to clean the components.*

### 6.4 Cleaning of the outer surfaces of the Oven:

Outer body of the oven is made of stainless steel. The body can be cleaned with stainless steel surface cleaner or a clean damp cloth. After that, the outer body should be rinsed with a cloth washed in clean water without detergent. Water leakage into the machine through the spaces in electric box or control panel should be avoided during the cleaning with wet cloth. Corrosive chemicals should not be used for cleaning.

### 6.5 Cleaning of the Mechanical Parts of the Oven:

Cleaning of the residuals accumulated inside with a vacuum cleaner after the side covers (right-left) are opened.

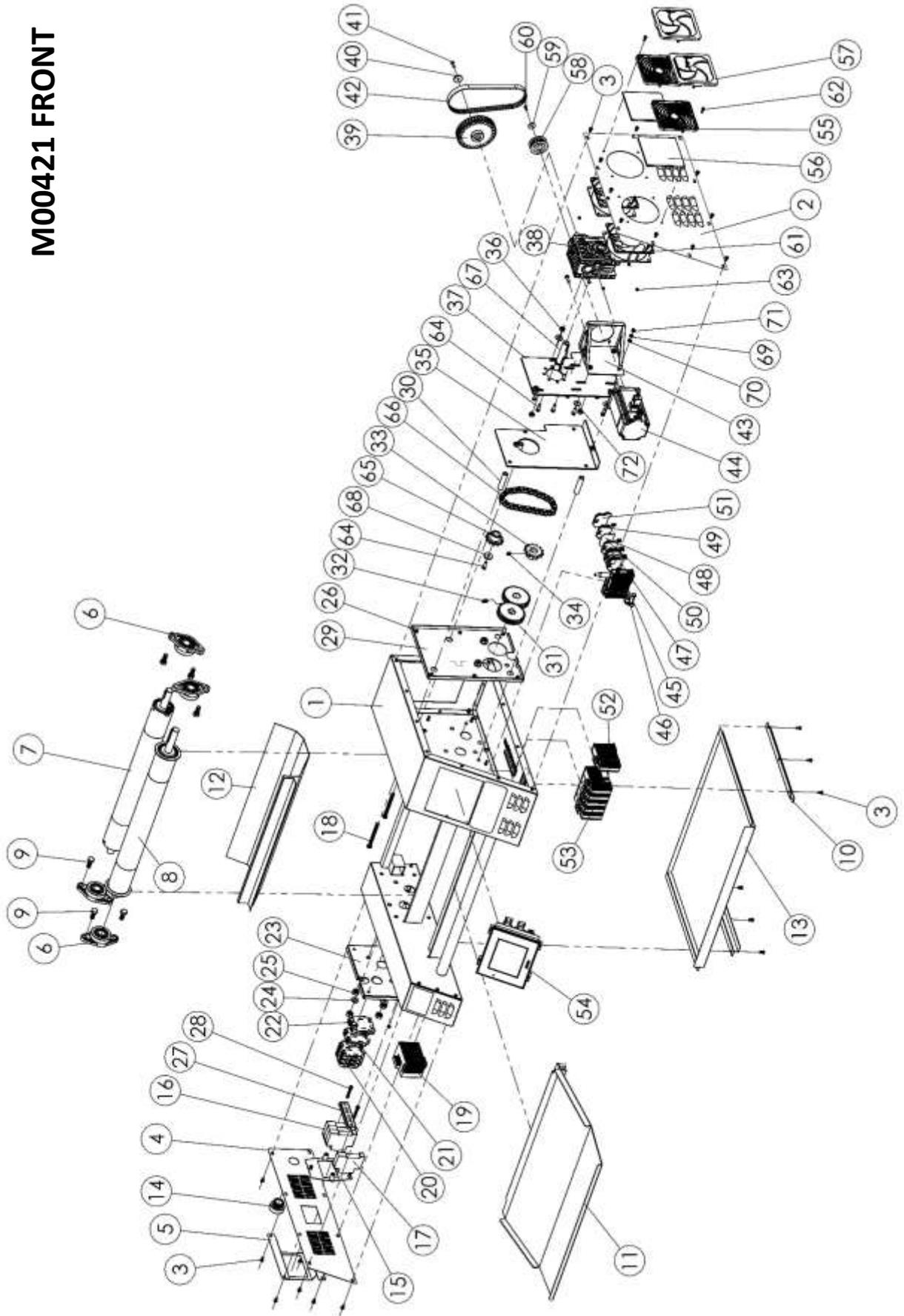
Cooking chamber can be cleaned with air bottles.

**NOTE:** *The dirt on the belt should not be cleaned with tools such as spatula, knife etc.*

**Cleaning of drum bearings:** Residuals of oil, flour etc. accumulated on or between the bearings should be cleaned with oil solvents or stainless-steel cleaners.

# SPARE PART MANUALS

# M00421 FRONT

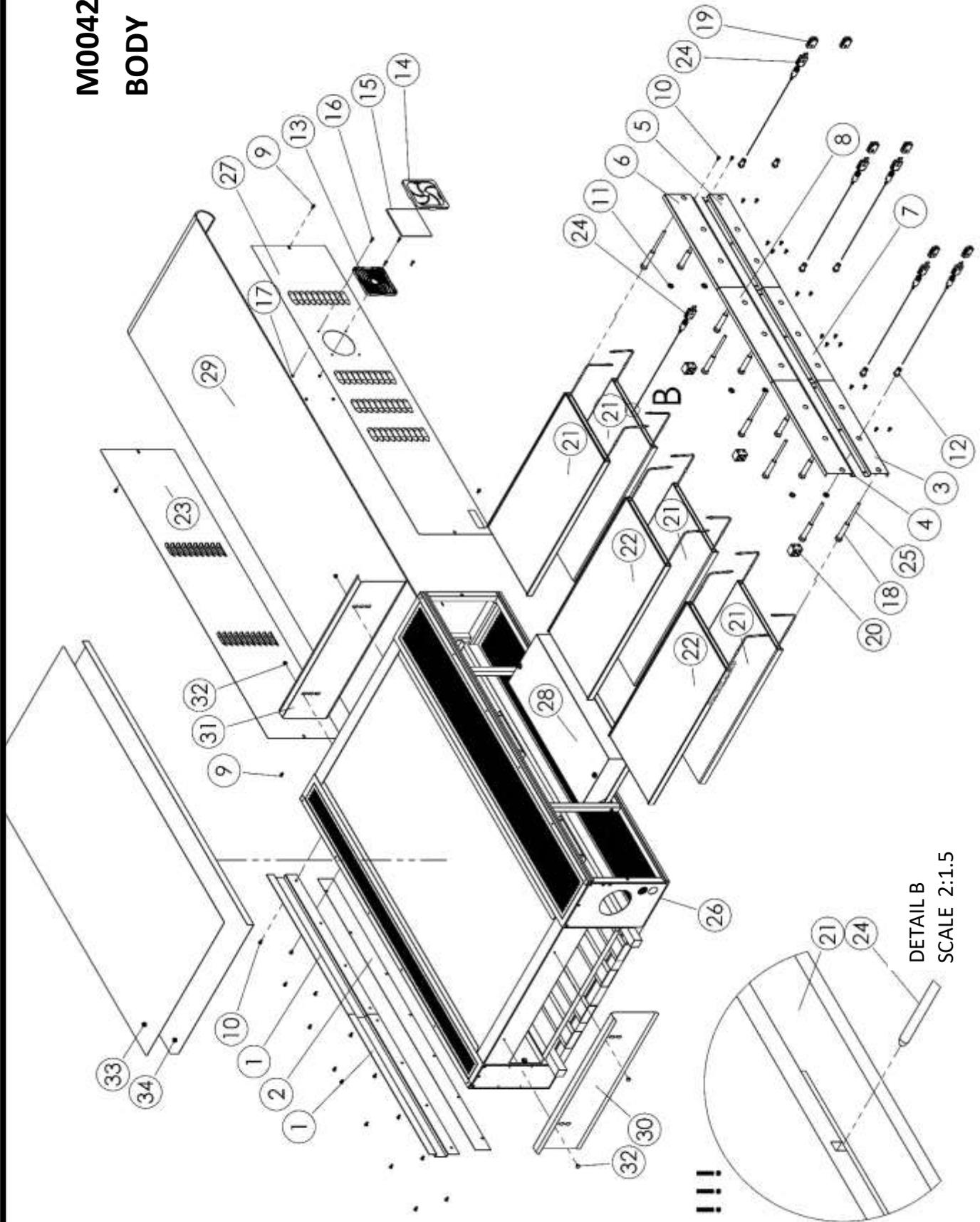


## M00290 FRONT SPARE PARTS LIST

ITEM NO.	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	00214M	BODY	1
2	101005	RIGHT COVER	1
3	00046	BOLT	25
4	101068	LEFT COVER	1
5	101004	FUSE PROTECTION SHEET	1
6	01434M	BEARING	4
7	01254M	DRUM	1
8	01253M	DRUM	1
9	01264	BOLT	8
10	01078	WASTE PAN RAIL	2
11	01004M	OUT SHEET	1
12	01022	SCRAPER SHEET	1
13	01077	FRONT WASTE PAN	1
14	01184	RECORD	1
15	01118M	FUSE SHEET	1
16	01389	FUSE	3
17	01388	FUSE	1
18	01265	BOLT	4
19	01284	POWER SOURCE	1
20	01293	TERMINAL	3
21	01387	TERMINAL (BLUE)	1
22	01386	TERMINAL (GROUNDING)	1
23	01450	SUPPORT SHEET	1
24	00277	WASHER	10
25	01257	NUT	6
26	00053	NUT	10
27	01028	TERMINAL RAIL	1
28	01391	BOLT	2
29	01449	SUPPORT SHEET	1
30	01234	PIPE	4
31	01228	GEAR	2
32	01268	SETSKUR	4
33	01217	CHAIN GEAR	1
34	01727	SETSKUR	2
35	01099M	TENSION SHEET	1
36	01959	NUT	8

ITEM NO.	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT.
37	01156M	ENGINE REDUCER SHEET	1
38	01396	REDUCER	1
39	01215	TRIGER PULLEY	1
40	00098	PULLEY WASHER	1
41	00049	BOLT	1
42	01343	TRIGER BELTULLEY WASHER	1
43	01491	ENGINE CONNECTION SHEET	1
44	01013M	ENGINE	1
45	01495M	PLC	1
46	00292	LIMITER	1
47	00295	TERMINAL (RED)	2
48	01384	TERMINAL COVER	3
49	00294	TERMINAL (BLUE)	3
50	01385	TERMINAL	1
51	00293	TERMINAL (GROUNDING)	1
52	01436M	HEAT CARD	1
53	01440M	HEAT CARD	5
54	01492M	SCREEN	1
55	20001	FILTER COVER	1
56	20003	FILTER COVER	1
57	20002	FILTER COVER	1
58	01014M	TRIGER PULLEY	1
59	01212	WASHER	1
60	02520	BOLT	1
61	00059	FAN	1
62	01271	BOLT	1
63	02634	NUT	1
64	00041	BOLT	1
65	01187	CHAIN GEAR	2
66	01346	CHAIN	3
67	01445M	REDUCER CORE SHAFT	3
68	00006	WASHER	1
69	00042	WASHER	1
70	00317	WASHER	1
71	01305	NUT	5
72	02579	WASHER	1

**M00422**  
**BODY**



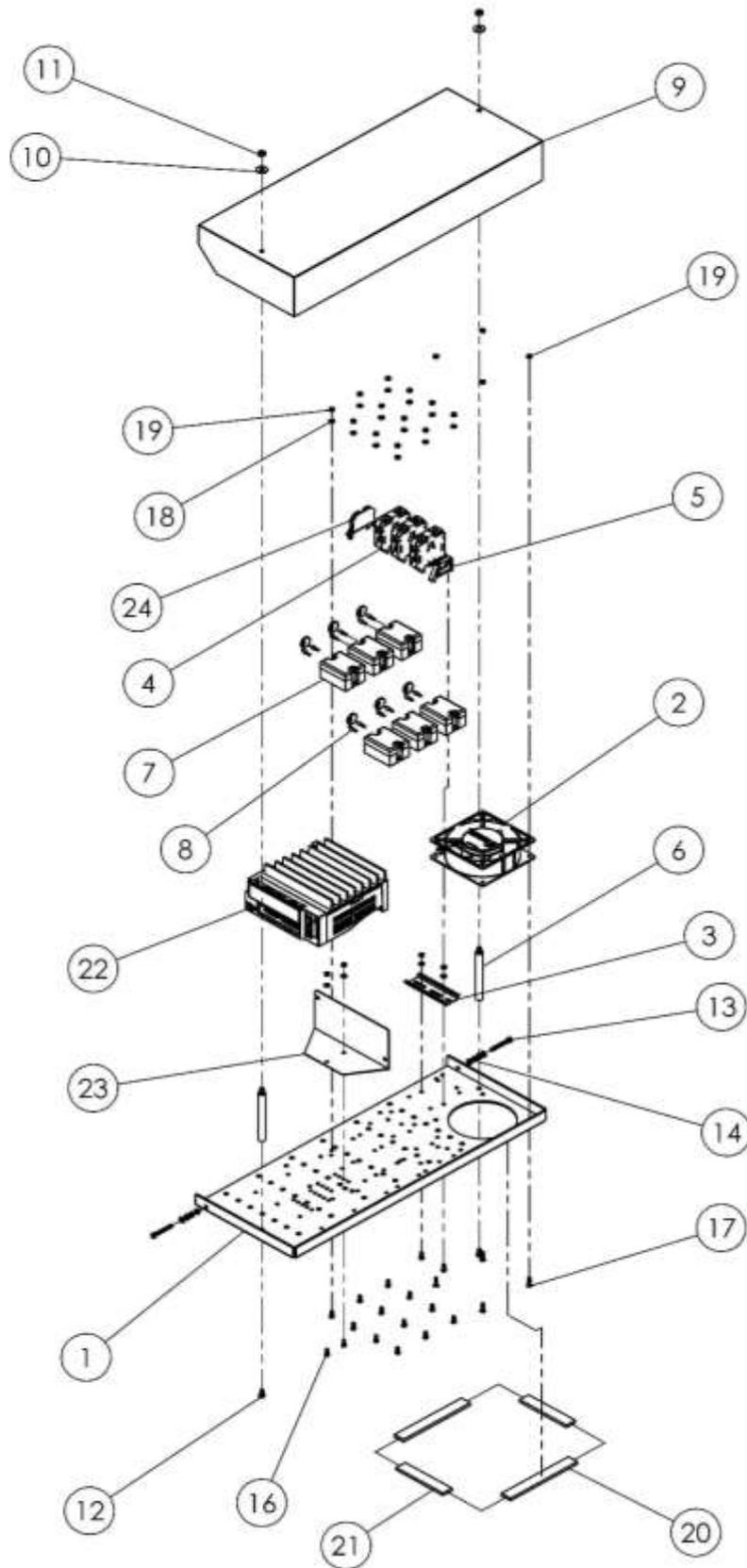
DETAIL B  
SCALE 2:1.5

### M00422 BODY SPARE PARTS LIST

ITEM NO.	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	01042	TOP RESISTANCE SIDE SHEET	2
2	01021	SIDE SHEET	1
3	01036	LEFT BOTTOM RESISTANCE OUT SHEET	1
4	01040	LEFT TOP RESISTANCE OUT SHEET	1
5	01035	RIGHT BOTTOM RESISTANCE OUT SHEET	1
6	01039	RIGHT TOP RESISTANCE OUT SHEET	1
7	01034	MIDDLE BOTTOM RESISTANCE OUT SHEET	1
8	01041	MIDDLE TOP RESISTANCE OUT SHEET	1
9	00046	BOLT	4
10	00278	BOLT	33
11	01310	NUT	6
12	01309	THERMOCOUPLE NUT	6
13	20001	FILTER COVER	1
14	20002	FILTER COVER	1
15	20003	FILTER SPONGE	1
16	01319	BOLT	4
17	02634	NUT	4

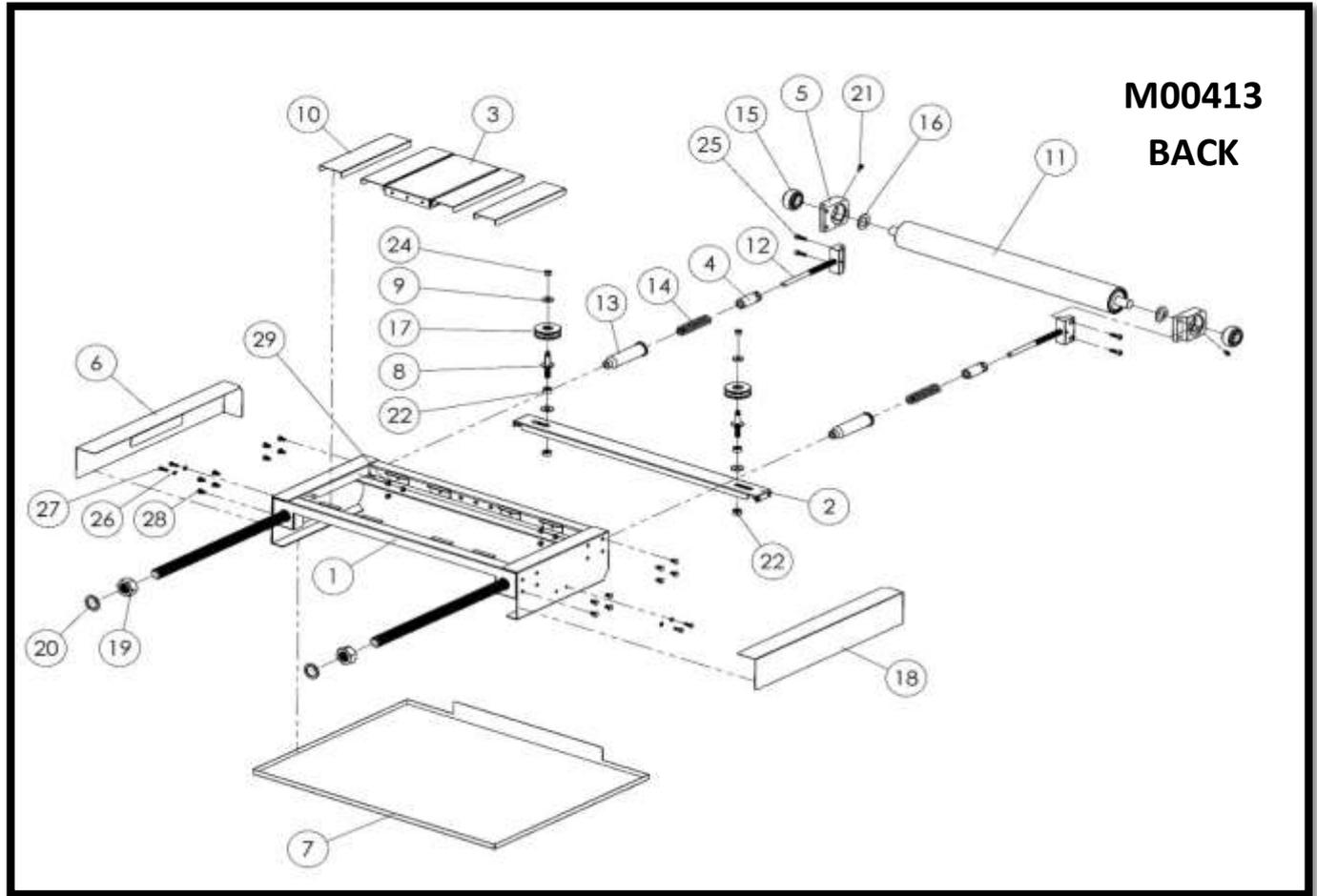
ITEM NO.	SPARE PART DESCRIPTION	SPARE PART DESCRIPTION	UNIT
18	01314	REZISTANCE CABLE DUCT STONE	12
19	01282	THERMOCOUPLE PLUG	6
20	01311	STONE TERMINAL	3
21	01021M	REZISTANCE	4
22	01022M	REZISTANCE	2
23	101072	LEFT COVER	1
24	01041M	THERMOCOUPLE	6
25	01317	REZISTANCE OUT TUBE	12
26	00436M	BODY	1
27	101071	RIGHT COVER	1
28	M00330	SSR BOX	1
29	01405	BELT	1
30	01436	HEAT ROOM COVER	1
31	01435	BODY COVER SHEET	1
32	01441	PIN	4
33	01060	TOP COVER	1
34	01053	TOP UNSILATION SHEET	1

# M00292 SSR BOX



### M00330 SSR BOX SPARE PARTS LIST

ITEM NO.	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	01426	SSR SHEET	1
2	01290	FAN	1
3	00075	TERMINAL RAIL	1
4	01293	TERMINAL	3
5	00292	LIMITER	1
6	01429	STUD	2
7	01286	SSR RELAY	6
8	01292	VARISTOR	6
9	01425	SSR COVER	1
10	01299	WASHER	2
11	01305	NUT	2
12	00278	BOLT	2
13	01303	BOLT	2
14	00052	NUT	4
15	02582	WASHER	4
16	01295	BOLT	16
17	01271	BOLT	4
18	01296	WASHER	16
19	02634	NUT	20
20	01307	SPONGE	2
21	01306	SPONGE	2
22	01342	SPEED CONTROL UNIT	1
23	01428	SPEED CONTROL SHEET	1
24	00293	TERMINAL (GROUNDING)	1



### M00413 (BACK) SPARE PARTS LIST

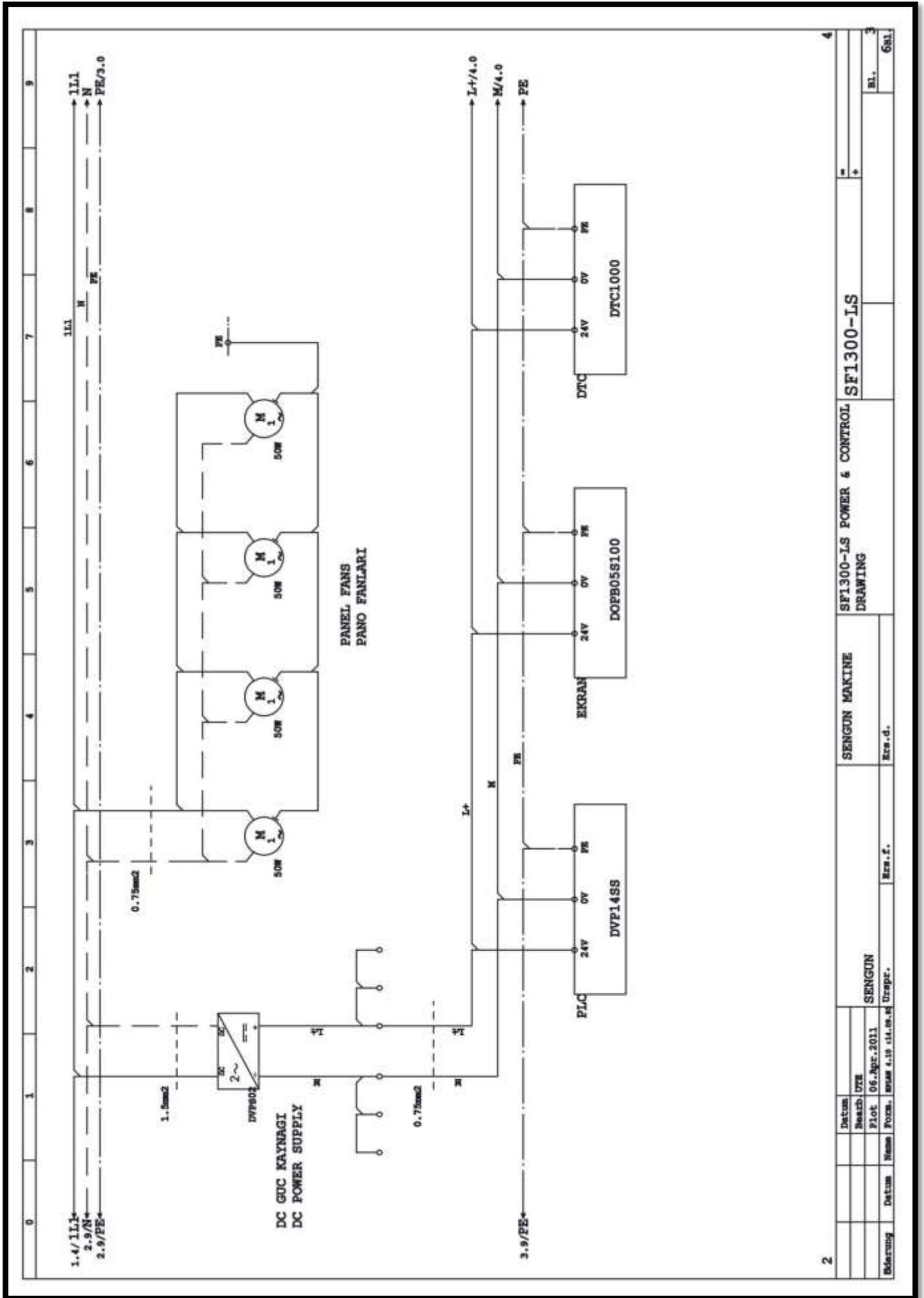
ITEM #	SPARE PART NUMBER	DESCRIPTION OF THE SPARE PART	UNIT
1	00437M	REAR CHASIS	1
2	00210M	PULLEY CHASIS	1
3	101021	REAR BAND SUPPORT COVER	1
4	01185	NUT	2
5	01242	DRUM BEARING	2
6	101022	REAR BEARING PROTECTING SHEET	1
7	101023	REAR RESIDUAL TRAY	1
8	01191	STUD	2
9	00044	WASHER	2
10	101020	REAR BAND SUPPORT COVER	4
11	01255M	DRUM	1
12	01297M	TENSIONER STUD	2
13	01233	TENSIONER HOUSING	2
14	01222	TENSION SPRING	2
15	01052M	BEARING	2
16	01216	WASHER	2
17	01057M	PULLEY	2
18	101029	BACK BEARING GUARD SHEET	1
19	01260	NUT	2
20	01192	WASHER	2
21	01246	BEARING SETSKUR	2
22	01257	NUT	4
23	01258	PUL	2
24	01959	NUT	2
25	01256	BOLT	4
26	04077	WASHER	4
27	01259	BOLT	4
28	03412	BOLT	16
29	03086	NUT	8

# SECTION 8: ELECTRICAL DIAGRAM

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ESSE001X																																	
 <b>EPLAN SOFTWARE &amp; SERVICE</b> GmbH & Co. KG An der alten Ziegelei 2 40789 Monheim Tel.: 0049/02173 3964-0																																	
<p>Customer : SENGUN</p> <p>Plant designation : SENGUN</p> <p>Drawing number : SF1300-LS</p> <p>Commission :</p>																																	
<p>Manufacturer (Firm) : SENGUN MAKINE</p> <p>File name (\EPLAN4\P) :</p> <p>Project name :</p> <p>Make : KLASIK FIRIN (TEK BANT SERVO MOTOR)</p> <p>Type :</p> <p>Installation :</p> <p>Responsible for project :</p>																																	
<p>Created on : 29.Jul.2009 by : Hr. Kiwitt      Highest Page No. : 6</p> <p>Processed on : 02.Mar.2011 by : UTE      No. of pages : 6</p>																																	
5																																	
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%; text-align: center;">Datum</td> <td style="width: 10%; text-align: center;">Besch.</td> <td style="width: 10%; text-align: center;">BAA</td> <td style="width: 10%; text-align: center;">SENGUN</td> <td style="width: 10%; text-align: center;">SF1300-LS</td> <td style="width: 10%; text-align: center;">Bl.</td> <td style="width: 10%; text-align: center;">6</td> <td style="width: 10%; text-align: center;">Gal</td> </tr> <tr> <td style="text-align: center;">Datum</td> <td style="text-align: center;">Name</td> <td style="text-align: center;">Form.</td> <td style="text-align: center;">Name</td> <td style="text-align: center;">Bz.f.</td> <td style="text-align: center;">Bz.d.</td> <td colspan="2"></td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td colspan="2"></td> </tr> </table>										Datum	Besch.	BAA	SENGUN	SF1300-LS	Bl.	6	Gal	Datum	Name	Form.	Name	Bz.f.	Bz.d.										
Datum	Besch.	BAA	SENGUN	SF1300-LS	Bl.	6	Gal																										
Datum	Name	Form.	Name	Bz.f.	Bz.d.																												







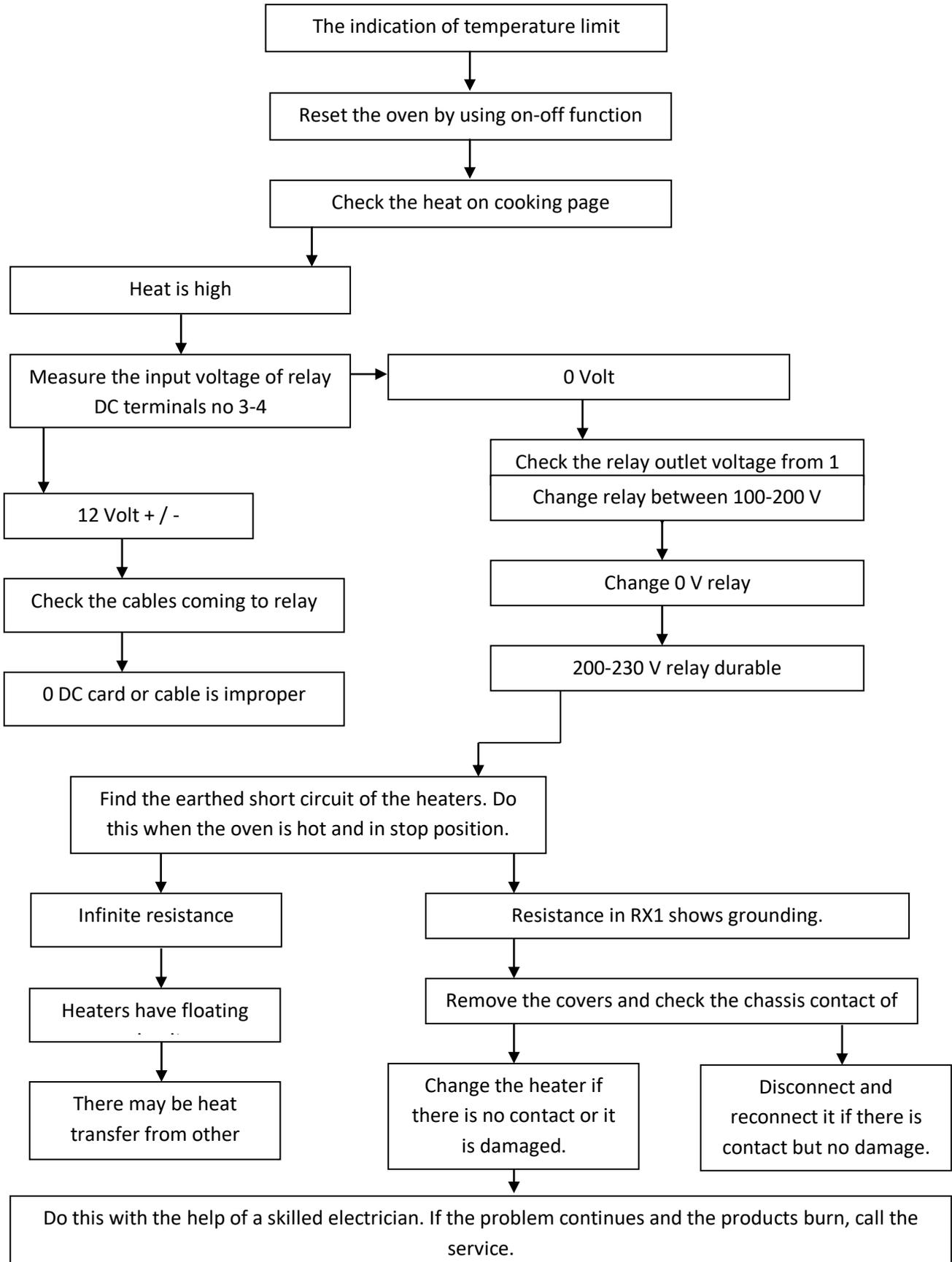




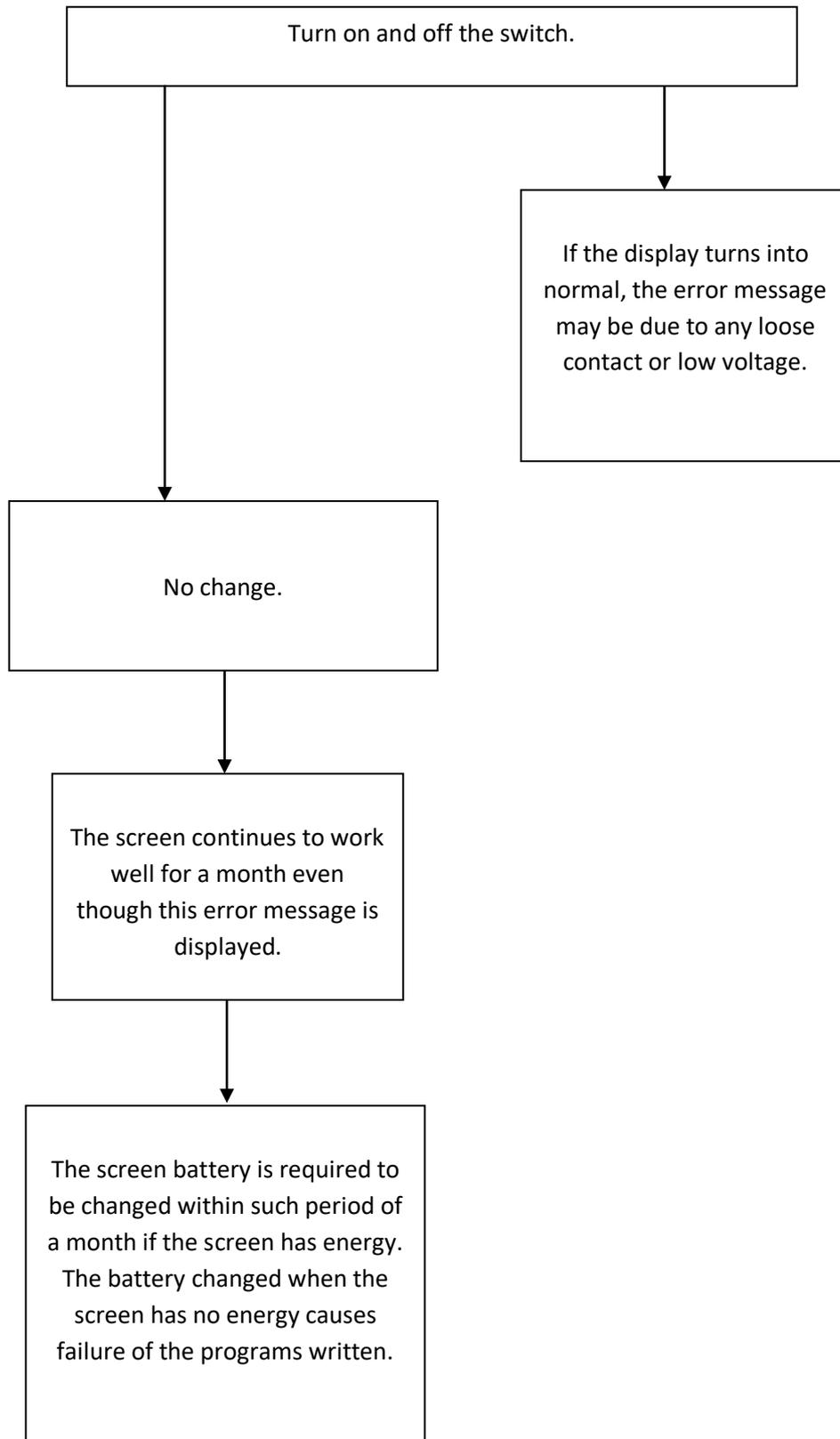
## SECTION 9: TROUBLESHOOTING

### 9.1 Warning of Temperature Limit Exceeded:

This warning shows that the temperature limit (550 °C for top– 450 °C for BOTTOM) has been exceeded in any zone. The oven is stopped, and the belt turns until the hot zone gets cold. After that, the oven is reset by turning off and on the switch (fuse).

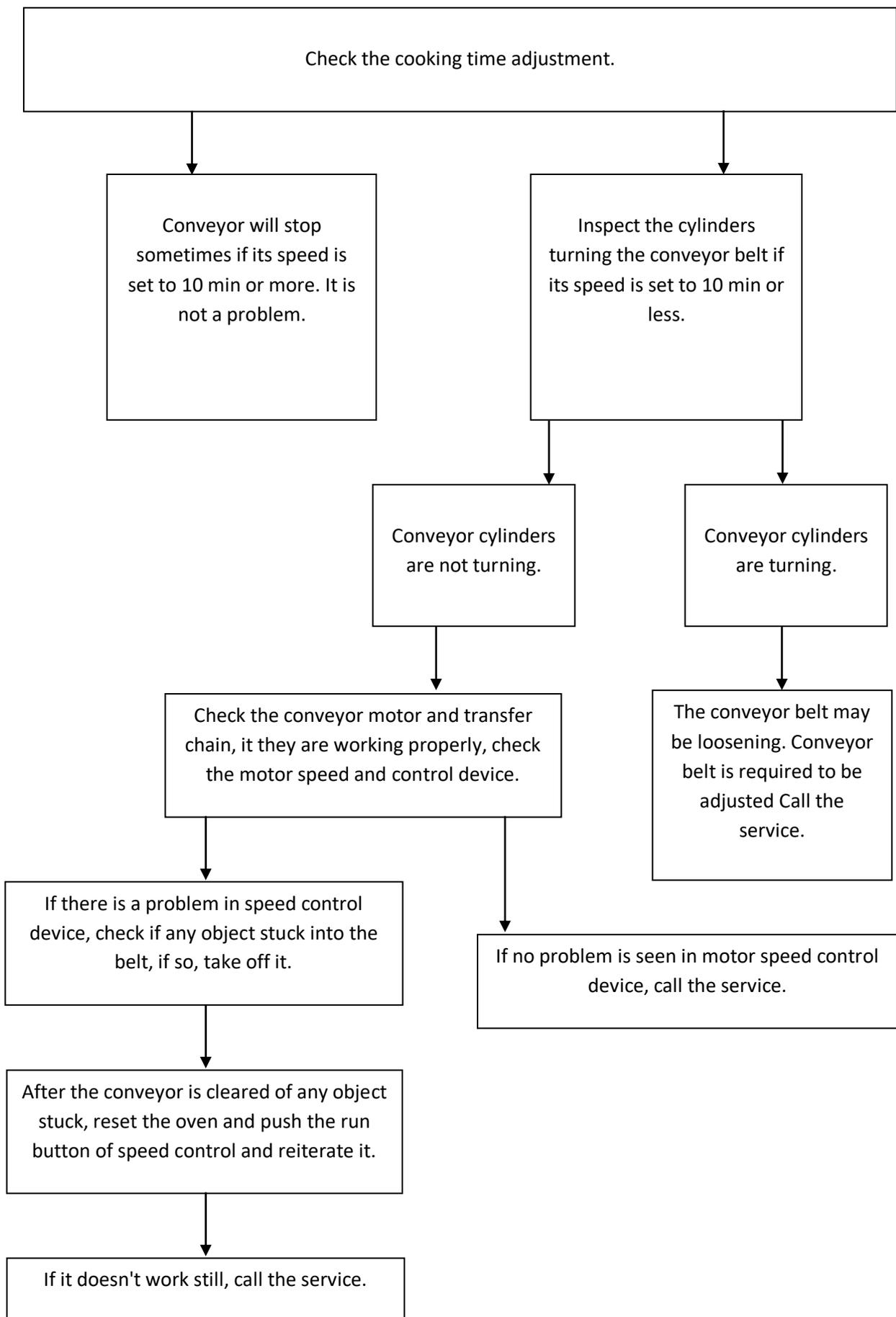


## 9.2 Indication of "Low Battery" is Displayed:

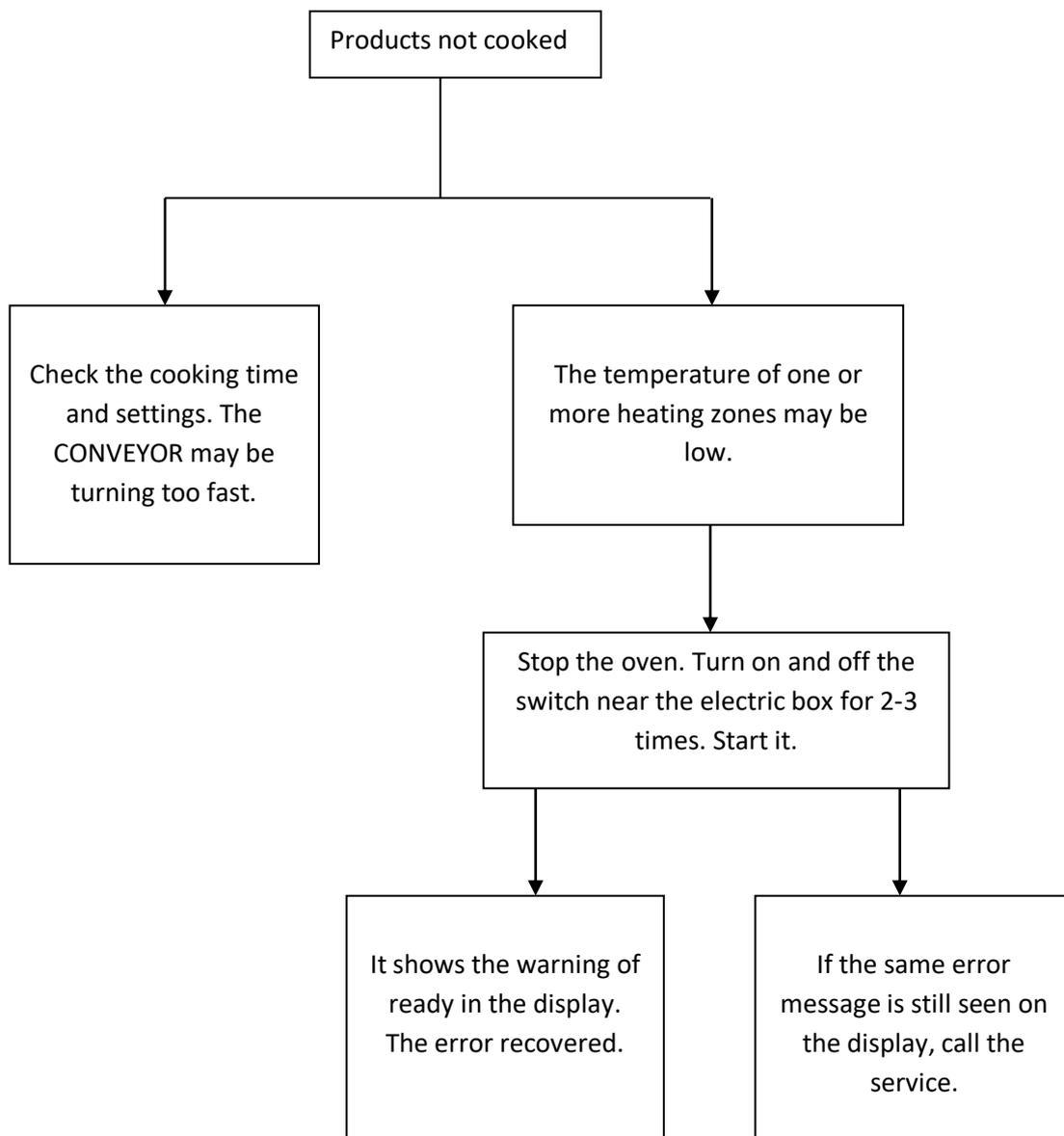


**NOTE:** Battery is supplied through electronics store-service-manufacturing company.

### 9.3 Conveyor Stopped Totally or Working Interruptedly:



#### 9.4 Products Not Cooked:



#### 9.5 Contact with Technical Services:

If the oven fails to operate, check the circuit breaker to be sure it is turned on. In addition, be sure that the circuit breaker is good before you call the Authorized Service Agency. The name and phone number of the Authorized Service Agency should be located on the oven or contact the factory for the name of the nearest Authorized Service Agency.

## SECTION 10: LABELS



Warning Label



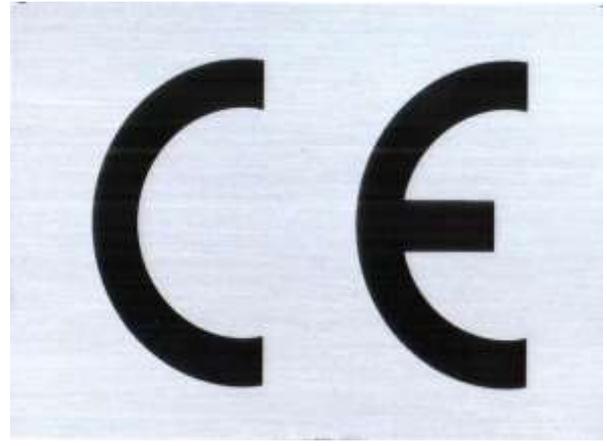
Warning Label



Warning Label



Warning Label



CE Compliance to European Norms



Technical Label (Product Card)





**ŞENGÜN MAKİNA İNŞAAT VE KIRTASIYE SAN. TİC. LTD. ŞTİ.**

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