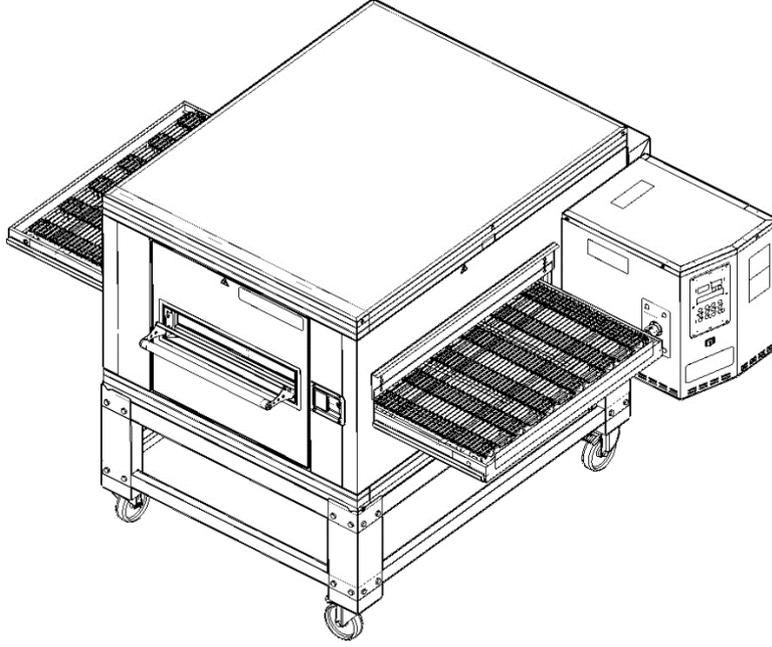


SENOVEN[®]

**MODEL
SEN 2000
BLOWING CONVEYOR OVEN
(DIGITAL SCREEN)**



USER & MAINTENANCE MANUAL

These instructions apply only if the country code is shown on the device. If the country code does not appear on the device, refer to the technical instructions that give instructions for adapting the device to 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 **SEN – 2000 MODEL BLOWING CONVEYOR OVEN (DIGITAL SCREEN)** 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 device.
- 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

PRESENTATION

Dear Users,

Thank you for you prefer our machine and confidence in our company. Our machines are used in 39 countries.

Our machine is manufactured according to international standards. Please read the operating manual to get the mast out of your machine. Please note the following warnings before calling our service.

ŞENGÜN MAKİNA

- Please read the manual carefully before installing the machine.
- The machine will be out of warranty when your operate the machine with at read.
- Please read carefully the manual that gives you information on the installation is prepared in accordance with the legal regulations before arriving at the machine installation.
- For information you coonot understand, ask your nearest out horized service
- Please note that if the technical service personnel is kept waiting you will be billed for each hour.

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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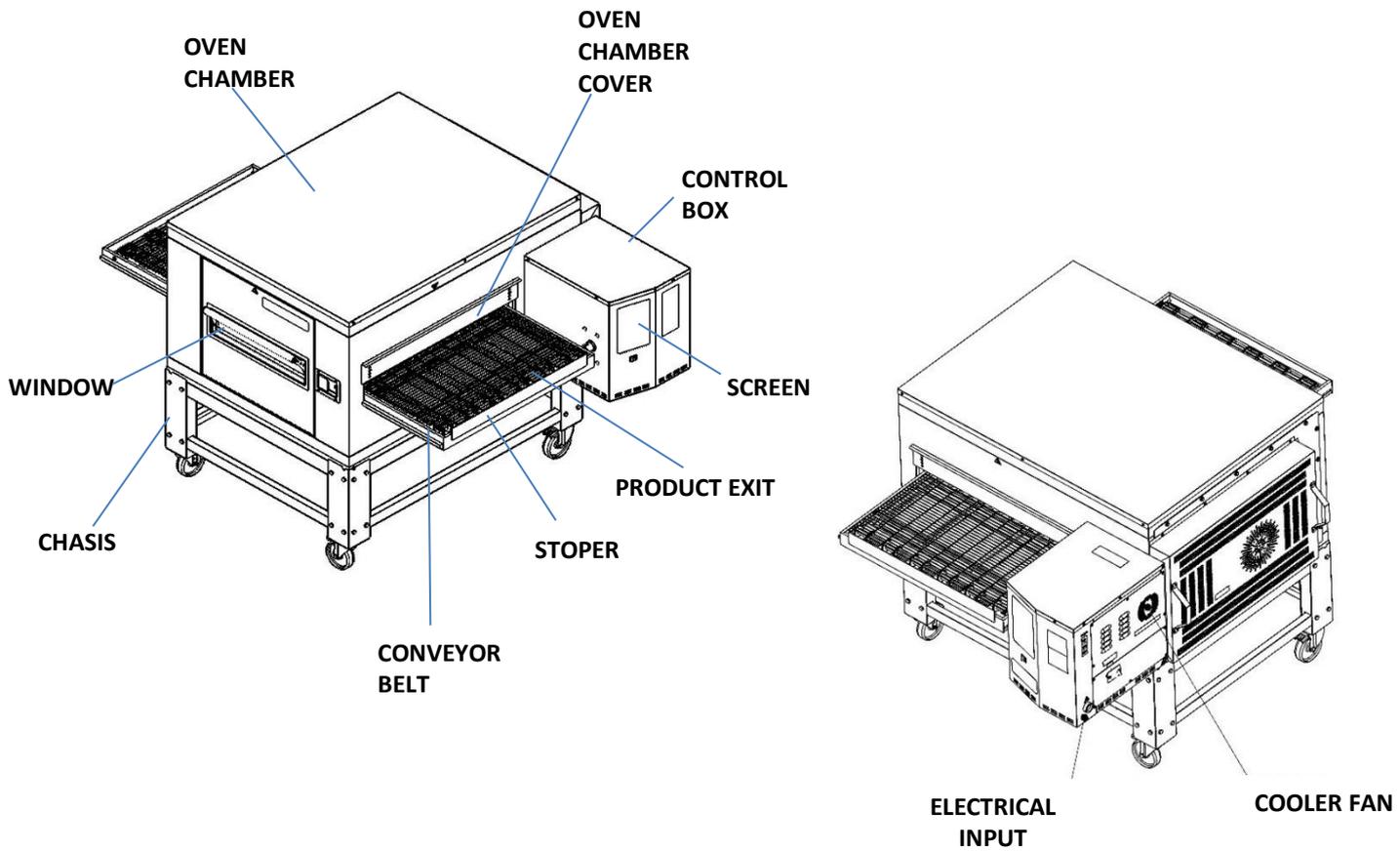
SECTION 7: ELECTRICAL DIAGRAM

SECTION 8: LABELS

NOTES

SECTION 1: INTRODUCTION

1.1 Introduction of Body Components:

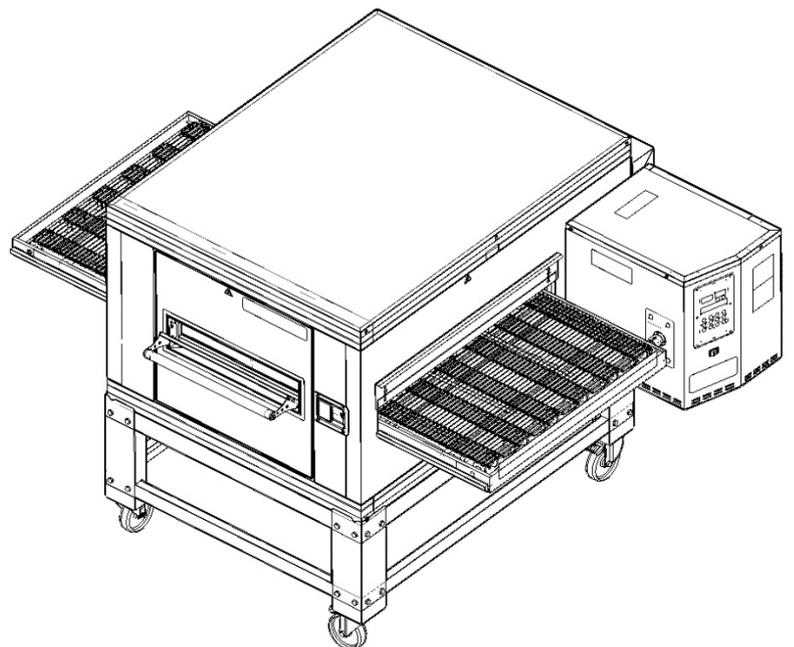


NOTE: Entrance of product depends for the cooking style. The out sheet can be attached other side of the oven.

1.2 Functions of Parts:

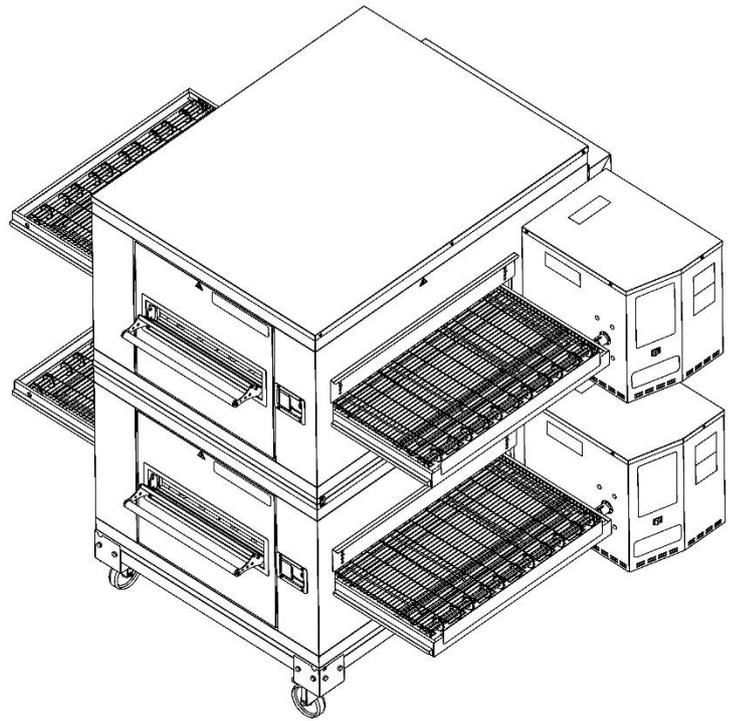
1.2.1 Oven Body:

Every SEN series oven has a main body.



1.3 Overlap Assembly:

SEN series ovens can be used to overlap. The ovens assembled to the chassis and connect each other.

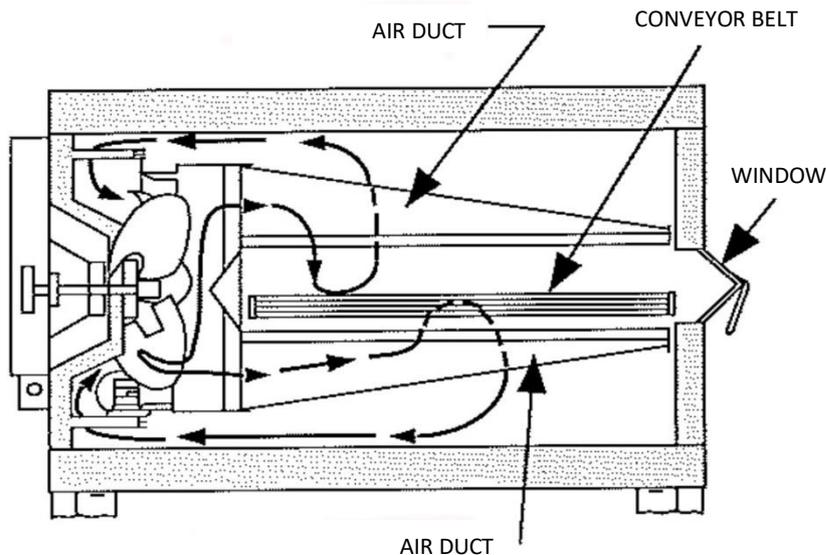


1.4 Microprocessor Control:

Every single oven is controlled by separate programmable microprocessor. The microprocessor controls all functions of the oven. Oven temperature can be set between 90°C to 300°C. And the cooking time can be set between 1 - 30 minutes. Standby Mode provides energy saving. Also, service module helps to the technicians. You can cook standard and delicious products in a short time.

1.5 Cooking Function:

The oven cooks the products standard and delicious by circulating compressed air.



1.6 Conveyor (Belt):

Conveyors provide the input and output of the product. Belt is controlled by microprocessor. Cooking time can be set between 1 - 30 minutes. The speed of belt determines the Products cooking time. The width of belt is 810 mm and consist by interlocking wires.

1.7 General Informations:

- Informations which are located at the following pages will guide you at installation of the oven.
- First of all, check the parts of oven carefully.
- Before the installation determine a safety place for oven.

1.8 Oven Specifications:

	SEN 2000
Conveyor Belt Width :	810 mm
Heating Chamber Length :	1025 mm
Heating Chamber Size :	L 1025 mm x W 855 mm x H 87 mm
Conveyor Cooking Area :	0,83 m ²
Overall Dimensions for Single Oven :	Oven Width: 1545 mm Oven Height 755 mm Total Long: 2005 mm
Overall Dimensions for Double Oven :	L 2005 x W 1545 x H 1773,5
Chassis Dimensions of the Single oven :	L 1314 x W 1034 x H 545 mm – 26 Kg
Chassis Dimensions of Triple :	L 1314 x W 1034 x H 262,5 mm – 18 Kg
Weight :	320 kg
Transportation Single Oven Weight – Domestic (Machine + Chassis + Packing) :	435 kg
Transportation Single Oven Weight – Abroad (Machine + Chassis + Packing) :	418 kg
Transportation Size – Domestic :	L 2040 mm x W 1630 mm x H 1030 mm
Transportation Size – Abroad :	L 1570 mm x W 1980 mm x H 1050 mm
Average Electricity Usage kW :	12-13 kW
Allowable Temperature Range :	90 °C – 300 °C
Conveyor Drive System :	208 - 300 Volt Microprocessor Conveyor control system
Cooking Time :	1 min – 30 min Adjustable
Insulation :	4 Side
Heat Source :	6 Heater
Oven Chamber :	Steel (Galvanized)
Steel Enclosure :	430 Stainless Steel
DB Level :	< 70 dba
Source :	Electricity

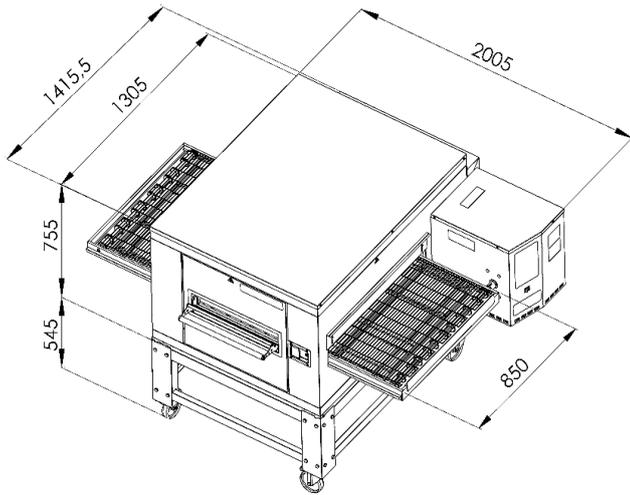
1.9 Electrical and Technical Specifications Table:

OVEN ELECTRICAL TECHNICAL SPECIFICATIONS TABLE

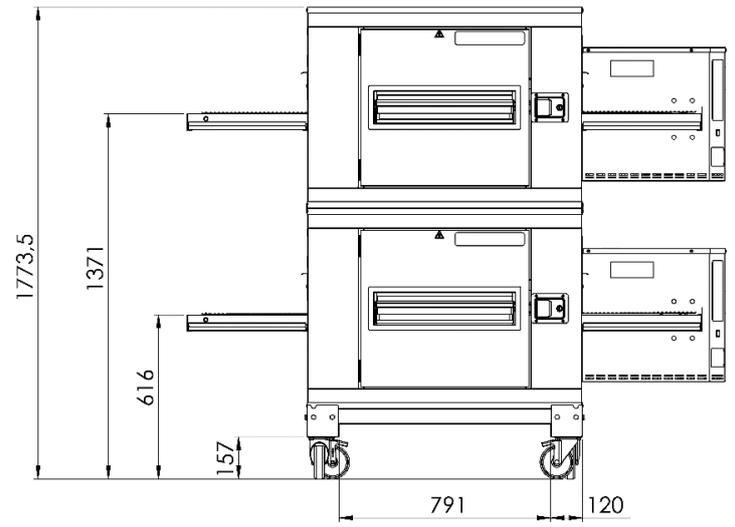
Voltage	Faze	N	T (PE)	Cable Minimum Section	kW	Ampere Load		
						L1	L2	L3
400V 50/60 Hz	3	1	1	6 mm ²	27 kw	39,5	39,5	41

NOTE: Specifications can be changed by Şengün Makina. Above Specifications are given for information.

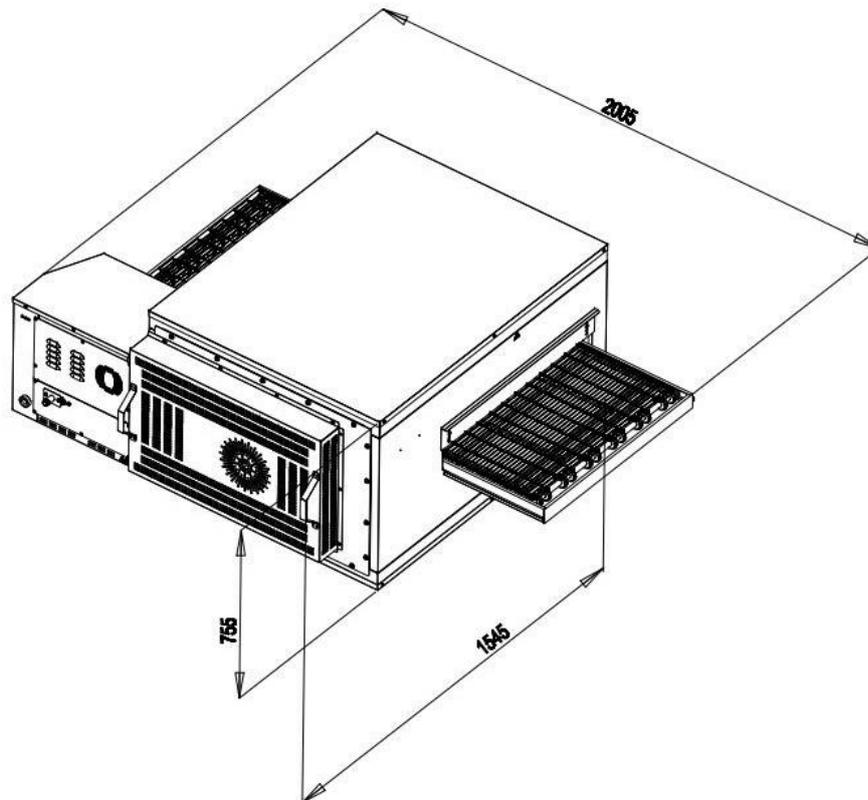
1.10 Dimensions:



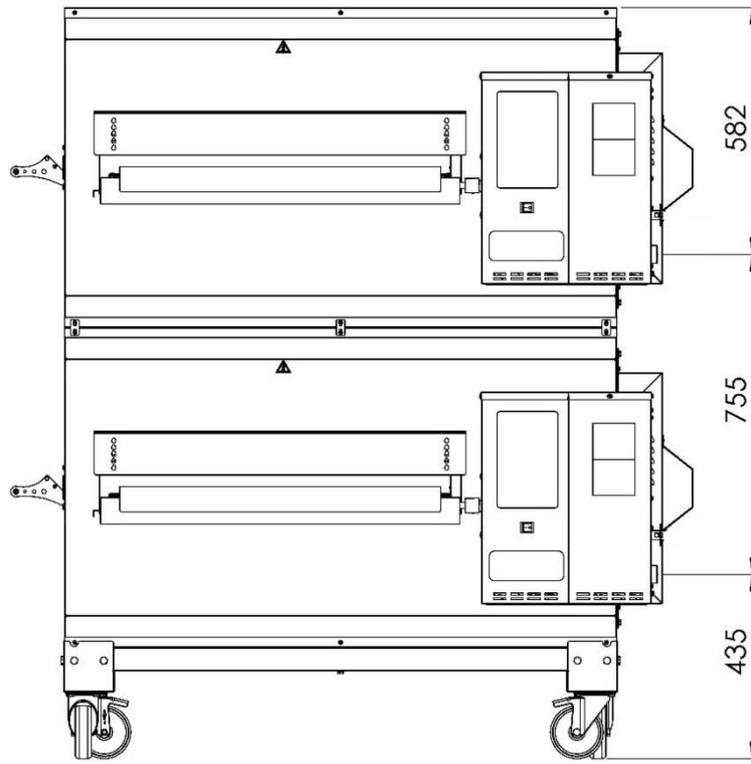
**Single Oven
(Isometric)**



**Duplex
(Side View)**

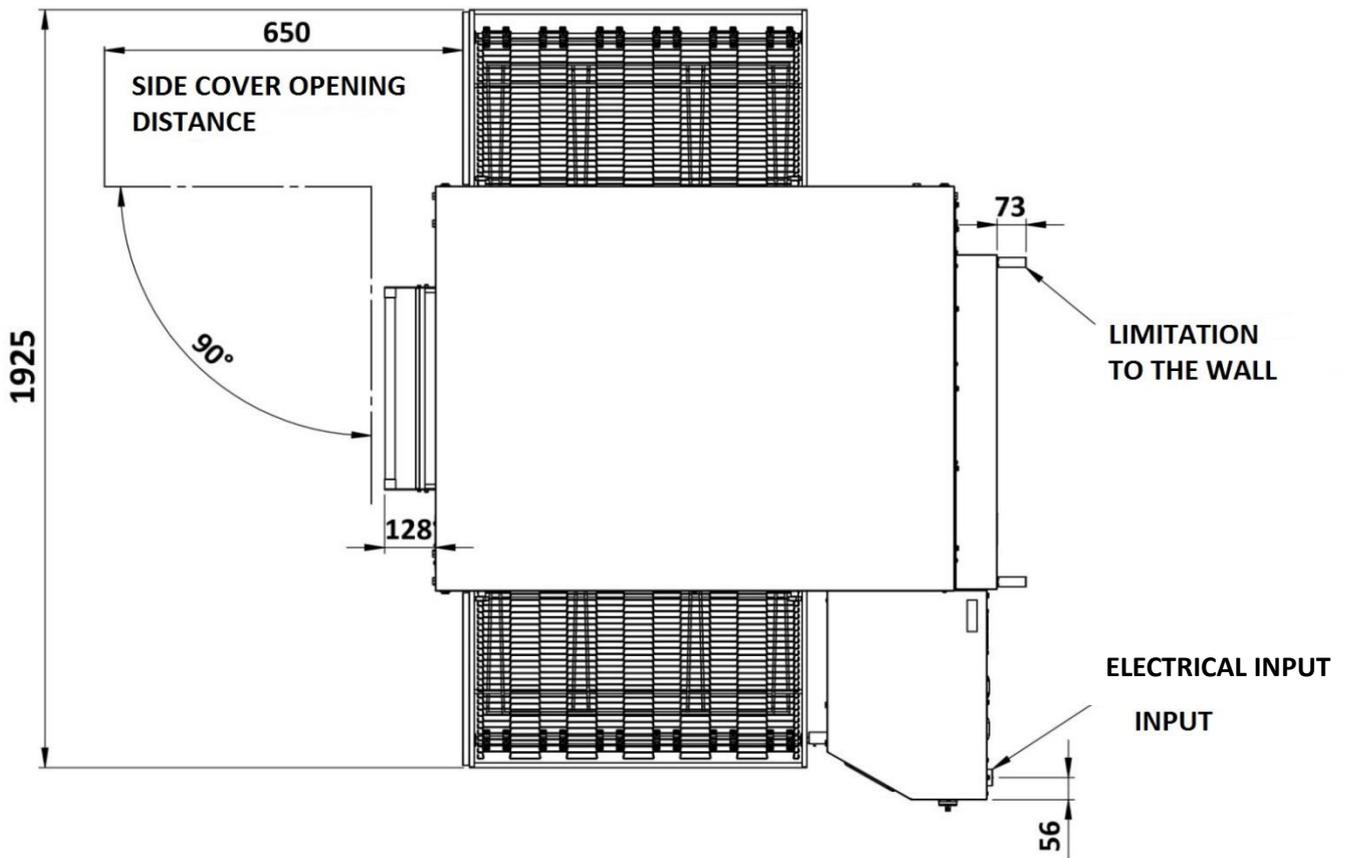


Dimensions Outside



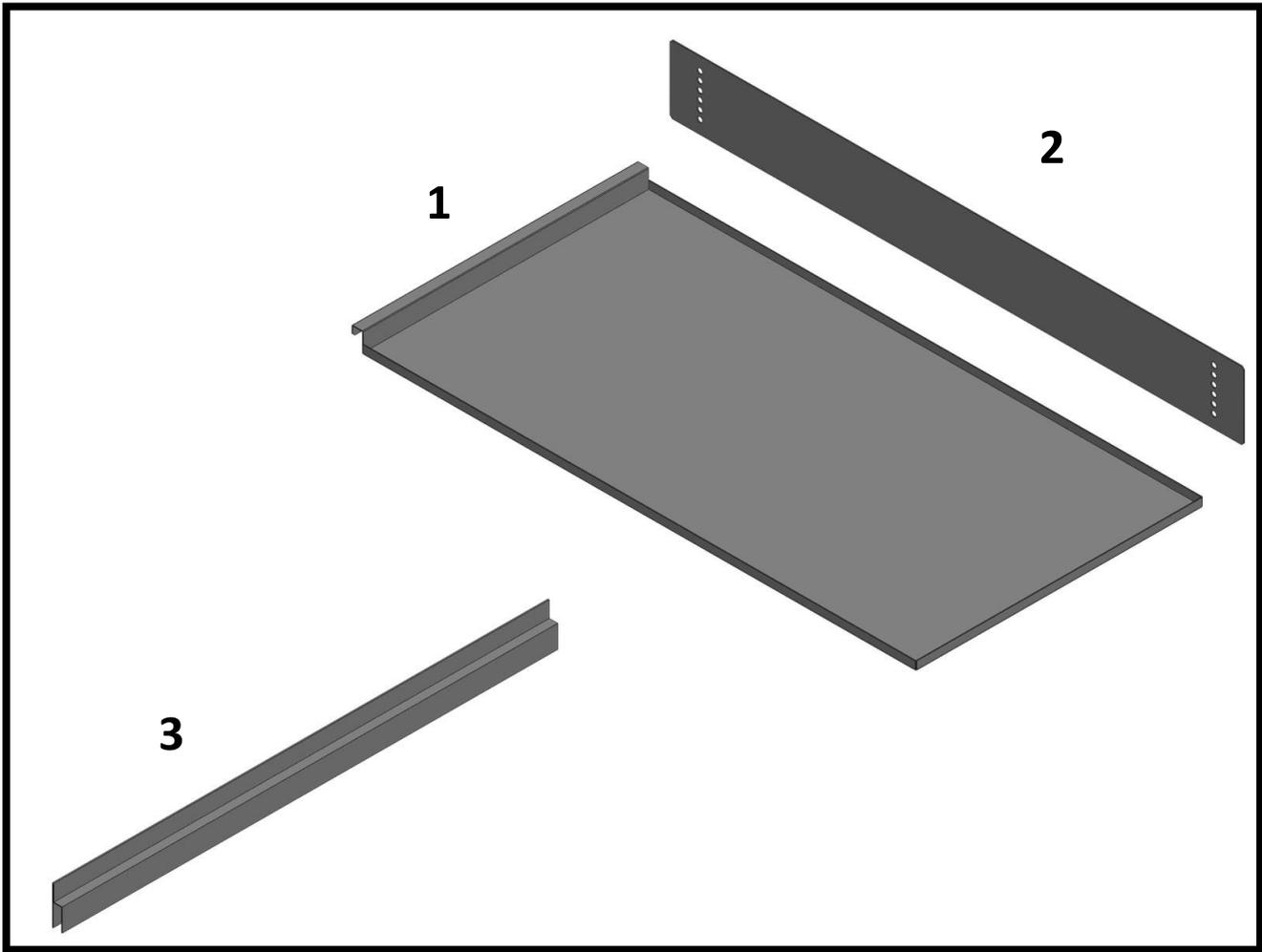
**ELECTRICITY ENTRANCE
DIMENSIONS**

Front View



Top View

SECTION 2: ASSEMBLE



NO	PART NAME	UNIT
1	Forward/Back Waste Collecting Sheet	2
2	Entry and Exit Cover Plate	2
3	Stopper Sheet (Optional)	1

2.1 Front/Back Waste Collecting Sheet:



Front and back waste collecting sheets are taken out as shown in pictures.

2.2 Entry and Exit Cover Sheet:



Covers are set as desired through holes which are different levels. Covers are attached by bakelite bolts.

2.3 Stopper Sheet (Optional):



Stopper, blocks the products and keep them into the belt. Stopper is attached to the belt.

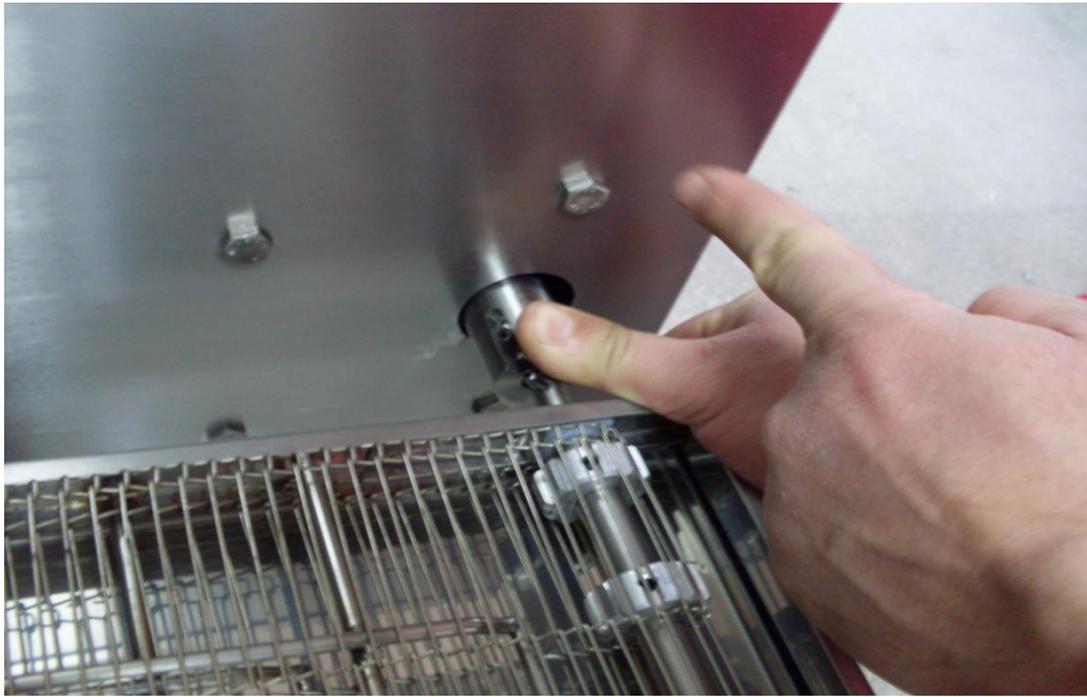
2.4 Belt Assembly:



The conveyor is mounted inside the machine as shown in the picture.



The drive shaft is centered on the clutch pipe.

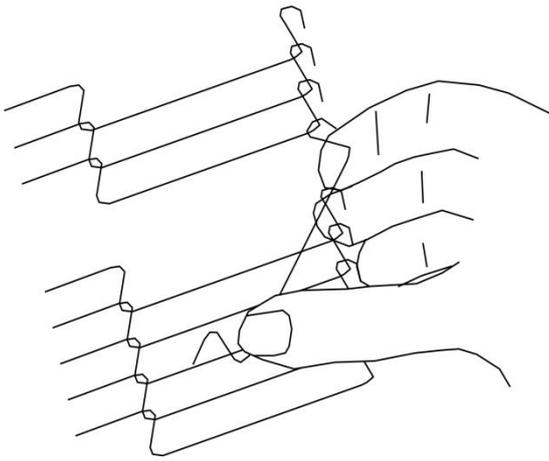


Clutch pipe is attached by the drive shaft spring as shown in the figure.

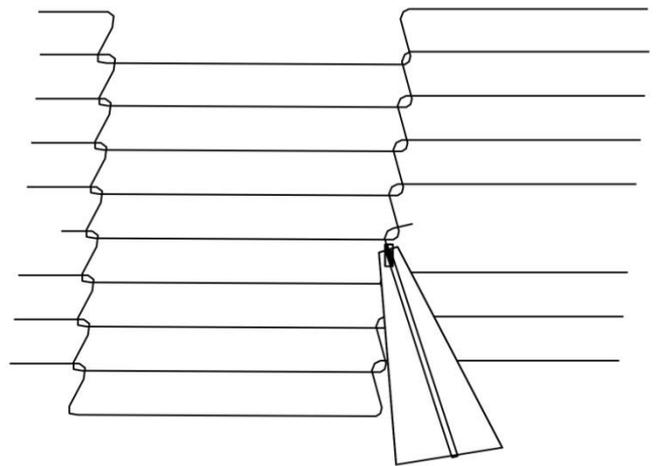


Belt assembly is completed. For disassembly, use every step in reverse order.

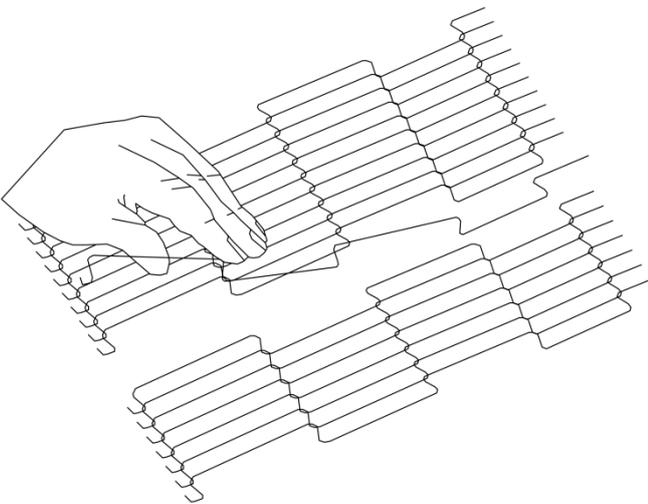
2.5 Belt Wire Assembly:



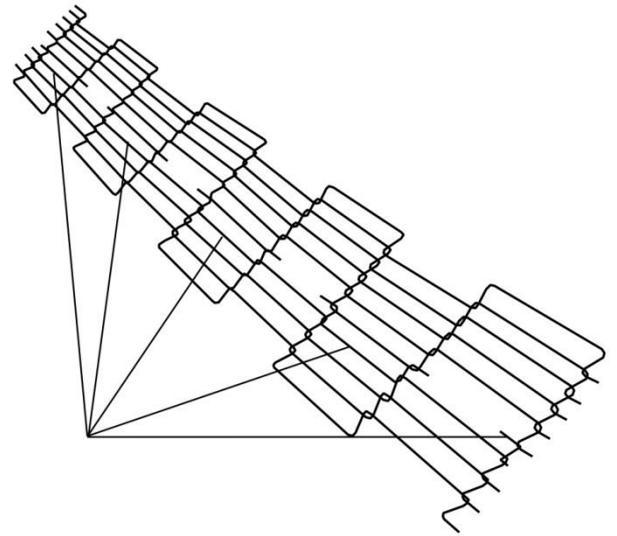
1. Installed as shown in the figure. (Edge connecting wire left and right)



2. Attached by pliers (Middle connecting wire)



3. If belt wire problem appears, remove a wire as shown in the figure.

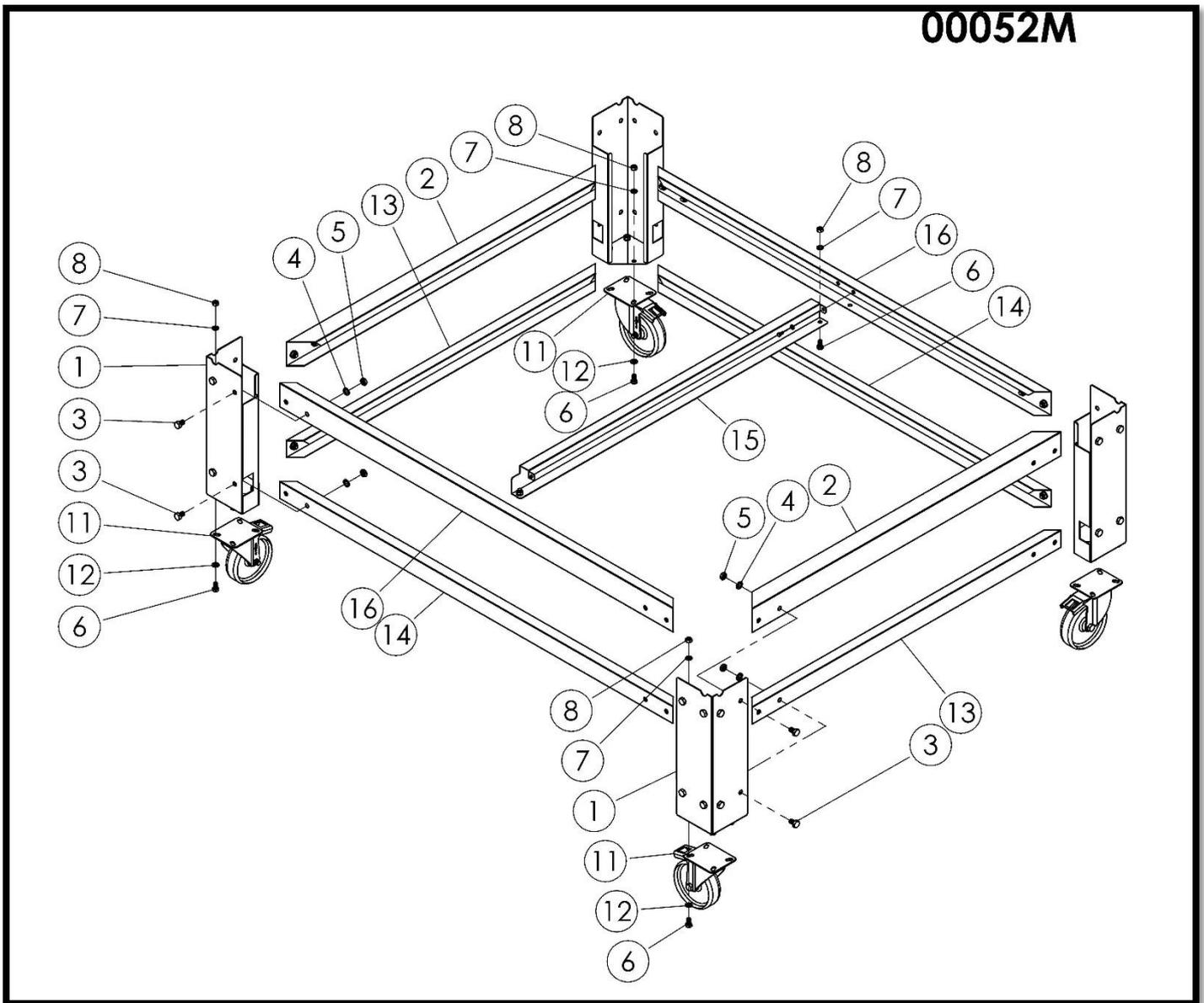


4. The final wire assembly

For disassembly, use every step in reverse order.

NOTE: Clean the belt wire once a week or month for better performance.

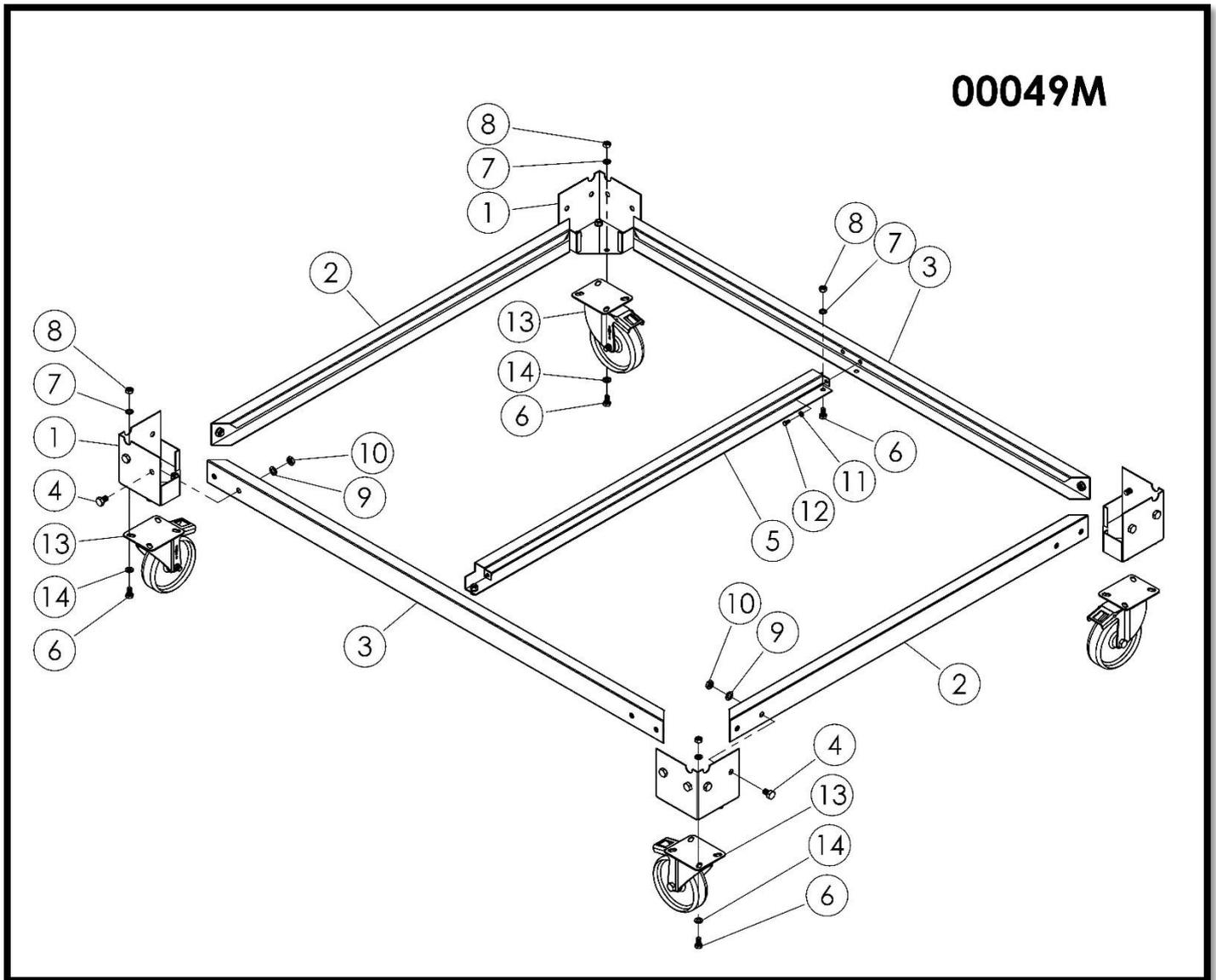
2.6 High Chassis Assembly:



00052M (SEN 2000 HIGH CHASSIS) SPARE PARTS LIST

ITEM	SPARE PART NUMBER	SPARE PARTS DESCRIPTION	UNIT	ITEM	SPARE PART NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	02457	CHASSIS LEG SHEET	4	9	00051	WASHER	2
2	02461	BRACKET SHEET	2	10	00048	BOLT	2
3	01958	BOLT	32	11	01964	WHEEL	4
4	01960	WASHER	32	12	01963	WASHER	16
5	01965	NUT	32	13	02458	BRACKET	2
6	01957	BOLT	18	14	02459	BRACKET	2
7	01961	WASHER	18	15	02460	CHASSIS GAP BRACKET SHEET	1
8	01959	NUT	18	16	00051M	BRACKET	2

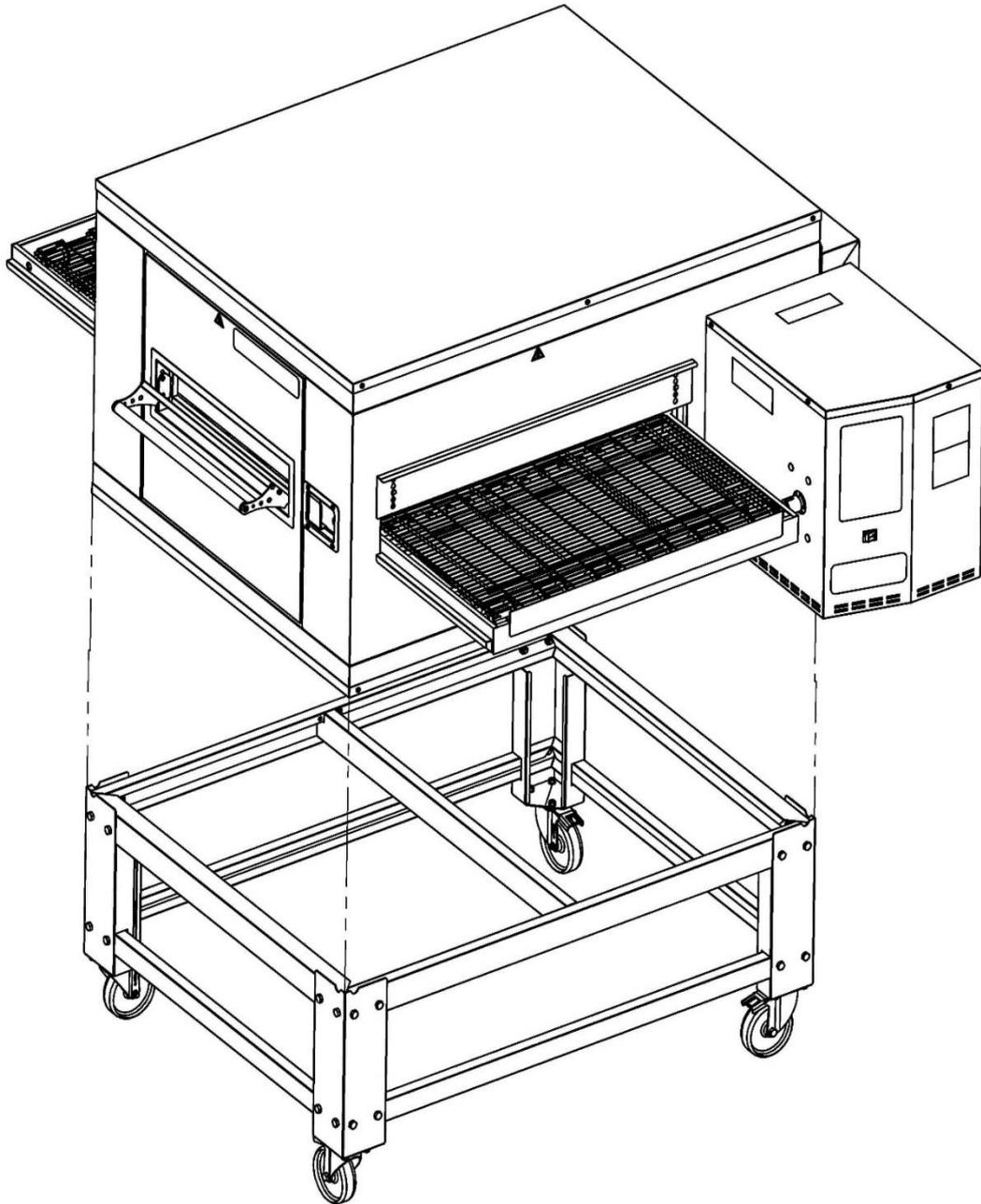
2.7 Low Chassis Assembly:



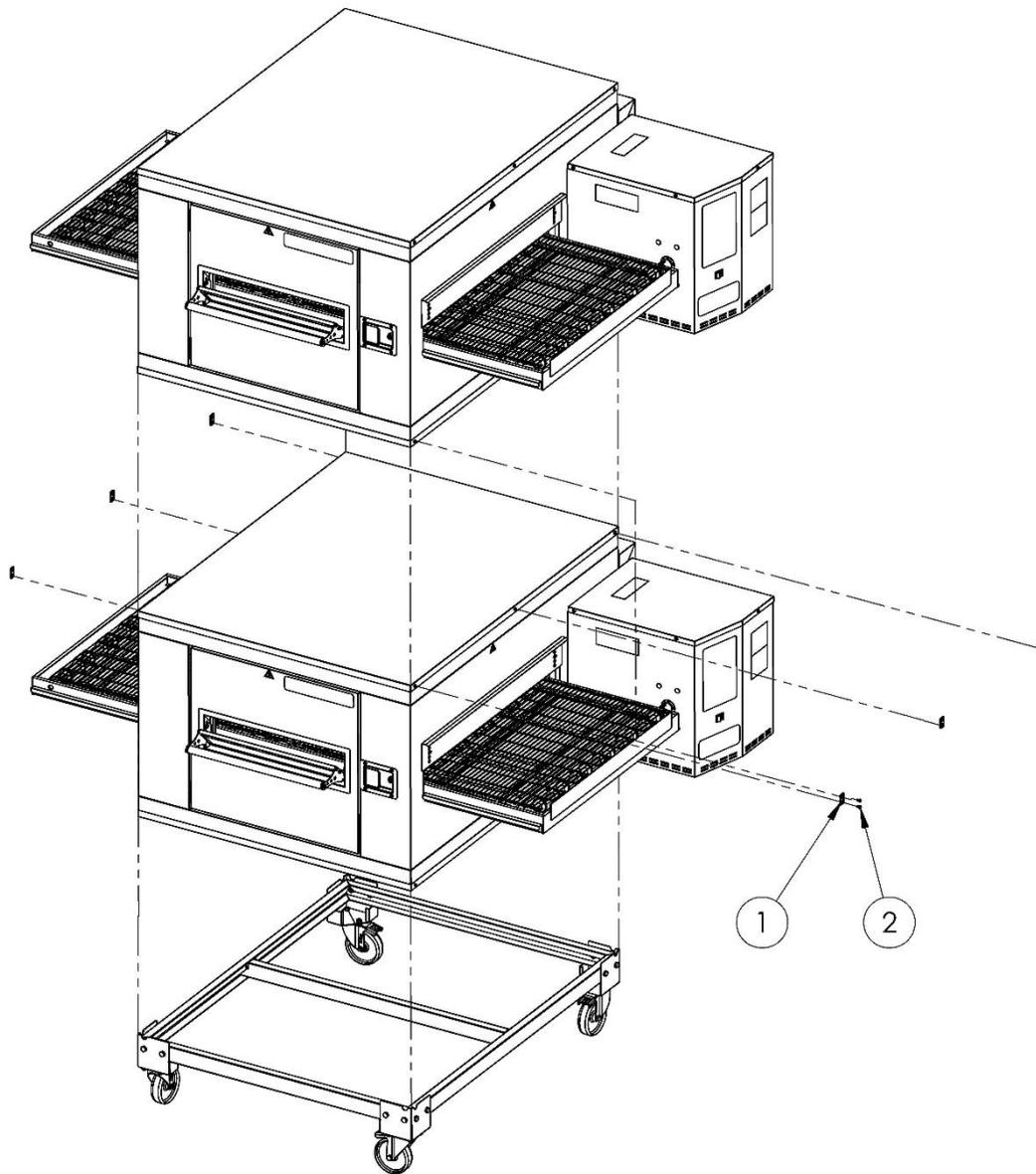
00049M (SEN 2000 LOW CHASSIS) SPARE PARTS LIST

ITEM	SPARE PART NUMBER	SPARE PARTS DESCRIPTION	UNIT	ITEM	SPARE PART NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	02217	CHASSIS LEG SHEET	4	8	01959	NUT	18
2	02218	BRACKET SHEET	2	9	01960	WASHER	16
3	00050M	BRACKET	2	10	01965	NUT	16
4	01958	BOLT	16	11	00051	WASHER	2
5	02220	BRACKET SHEET	1	12	00048	BOLT	2
6	01957	BOLT	18	13	01964	WHEEL	4
7	01961	WASHER	18	14	01963	WASHER	16

2.8 Chassis-Oven Assembly:



2.9 Double Floor Oven Assembly:



NOTE: Bolts are included in the package

ITEM	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	02056	HOLDER	6
2	00046	BOLT	12

2.10 Air Duct Disassembly / Assembly:



CAUTION! Oven must be cold.

1. Remove product output plate and product stopper plate (See Pg. 16).

2. Remove conveyor waste collection plates (See Pg. 15).

3. Remove conveyor belt (See Pg. 17-18).

4. Remove cooking room covers (See Pg. 16).

5. Remove air canals as shown figure 1 pull in the direction of arrow.

6. You need to write codes for re-assembly like used to be.

Marking Examples;

Upper air canals: U1, U2, U3, U4

Bottom air canals: A1, A2, A3, A4

7. Remove air canals as shown Fig. 2 and Fig. 3. Apply marking when you remove air canals.

Marking Examples;

Hood U1,

Internal Plate U1,

External Plate U1,



CAUTION! If you assembly wrong air canals your oven cooking characteristic could change.

8. You can do cleaning after this process. You can do assembly do reverse what you did.

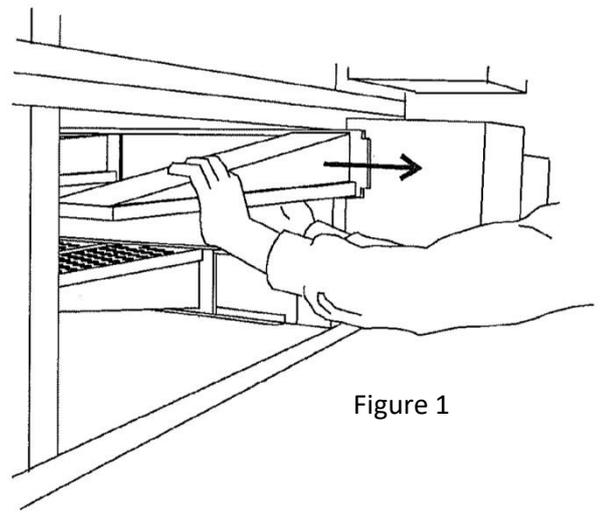


Figure 1

Figure 2

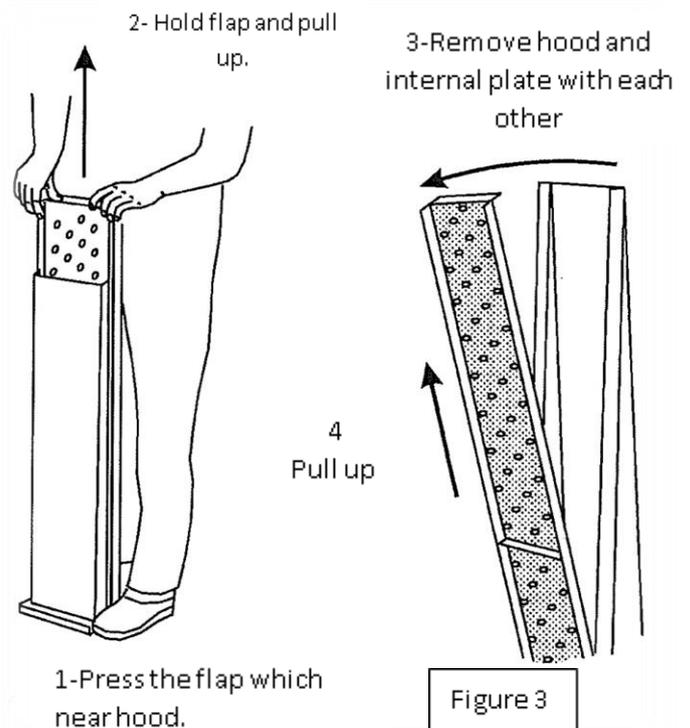
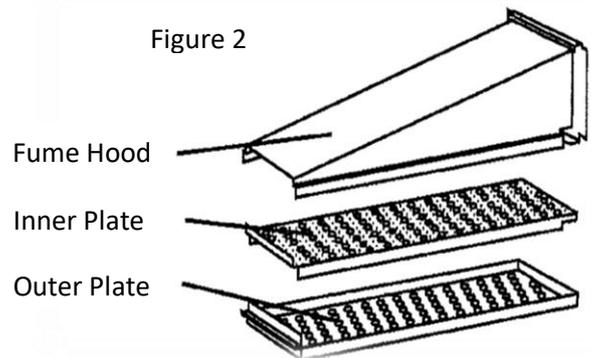


Figure 3

SECTION 3: INSTRUCTIONS FOR USE

3.1 Distance Requirements:

The oven must have 130 mm of clearance from combustible surfaces. In case other equipment is located on the right side of oven, a minimum clearance of 620 mm is required from that equipment.

FOR ALL OVENS: A 620 mm clearance at the rear of the oven must be obtainable for service access.

FOR FIXED OVENS ANY TIME: A permanently installed (unmovable) oven requires a minimum of 340 mm clearance on the right-hand side to allow for conveyor removal, cleaning, and servicing.

NOTE: Do not install this (these) oven(s) in any area with an ambient temperature in excess of 40° C. Doing so will cause damage to the unit.

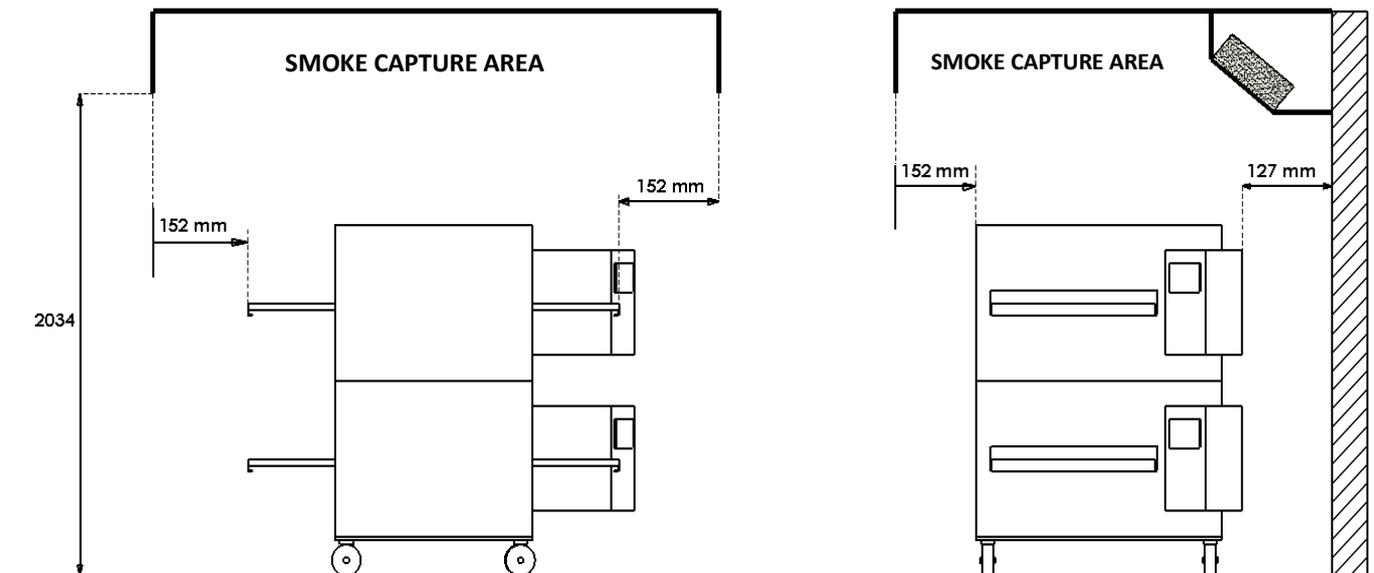
3.2 General Information of Ventilation:

Ventilation channel or hood should be sufficient to attract heat and cooking odor. In addition, ventilation in gas ovens must be sufficient to expel combustion products. Operation and properly configured ventilation is the responsibility of the furnace owner.

The ventilation mouth (hood) should be in harmony with the general ventilation and heating system.

ANTENTION: Do not allow air to flow through the cooking tunnel. The air must not be directed to the front top of the oven, to the side or to the rear.

3.3 Ventilation Advice:



You are ready for services to be connected. This should be done by a qualified electrician, or installer of your choice.

DO NOT ATTEMPT TO OPERATE THE OVEN until connection of utility service and installation has been fully inspected (START-UP CHECKOUT) by and Authorized Service Technician.

This is important service, in order to assure the oven(s) is/are properly installed and in working order. The warranty becomes effective upon verification of proper installation. The warranty shall not apply if the oven(s) is/are started up and operated prior to the "START-UP CHECKOUT" being performed by an Authorized Service Technician.



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



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

3.4 Installation Elements:

1 x 10 A (K AUTOMAT) – Fuse

Cable section: 1, 5 mm² (TTR Cable – 1 Faze / 1 Neutral / 1 Ground)

NOTE: *TTR Cable is Flexible, shatterproof and loosen proof*

Grounding has to be proper.

Use regulator if voltage is high or low.

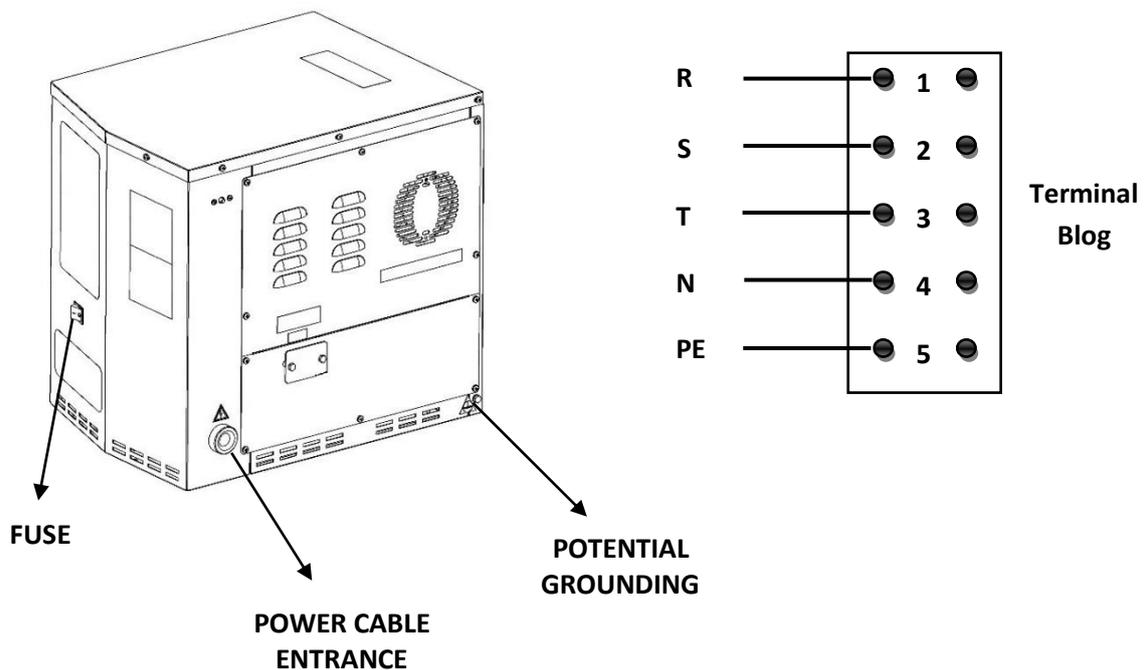
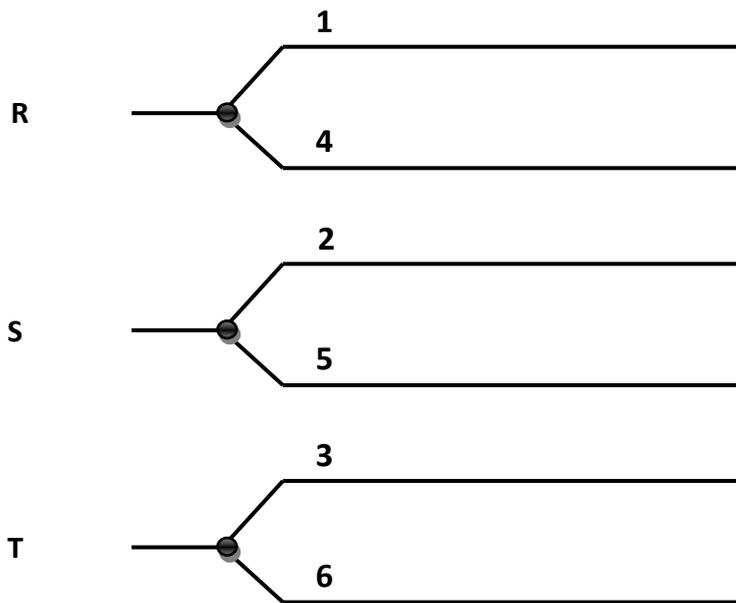
NOTE: *If you fallow the above steps, assembly process can be made smoothly and quickly.*

3.5 SEN 2000 Oven Technical Specifications Table:

Oven Electricity Technical Specifications Table

Voltage	Faze	N	T (PE)	Cable Minimum Section	kW	Ampere Load		
						L1	L2	L3
400v 50/60HZ	3	1	1	6 mm ²	27 kw	39,5	39,5	41

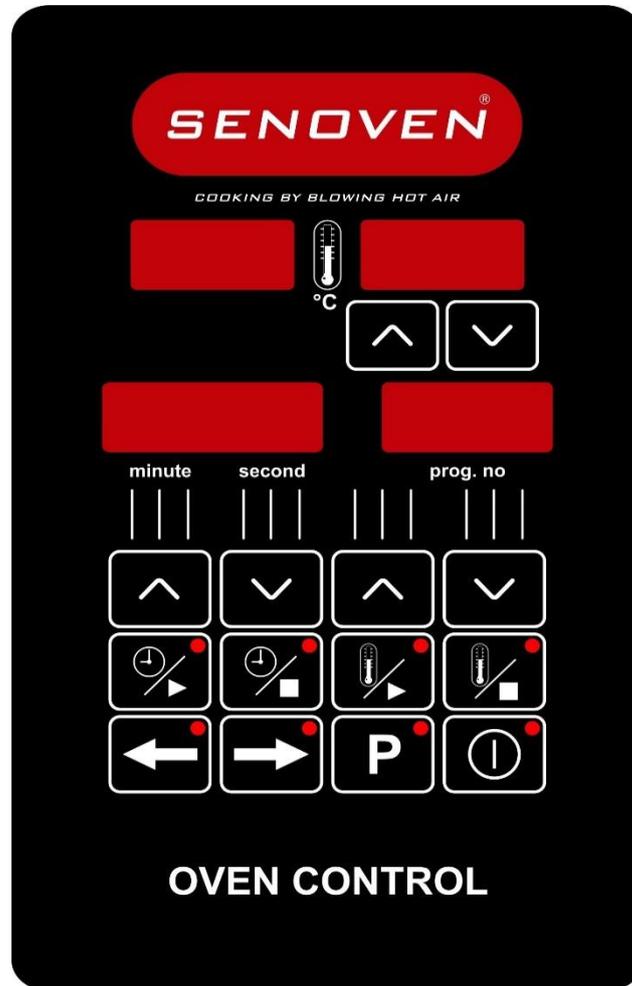
SEN 2000 3 FAZE CONNECTION



SECTION 4: PROGRAMMING, OPERATING AND CLOSING

All functions of the oven are controlled by the microprocessor. The oven must be pre-programmed for operation. The following pages are described step by step in programming.

OVEN CONTROL DEVICE



Working Condition



Working Temperature: -20 - 70°C



Maximum Damp: %90 Rh (without condensation)



Height: Up to 2000 meters

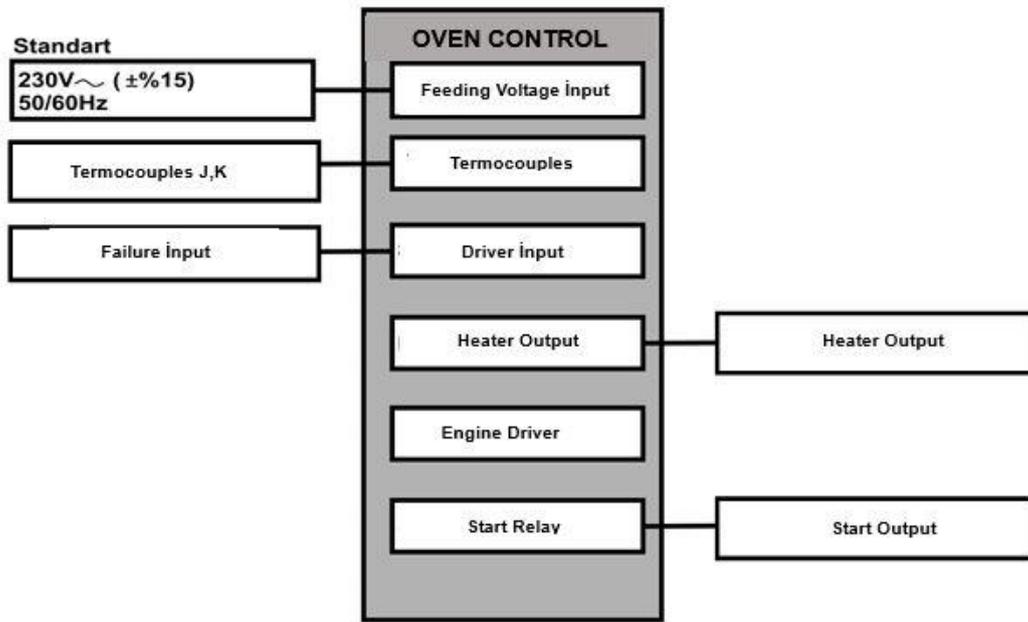
Environments where device use is not suitable.

Corrosive atmospheric environments.

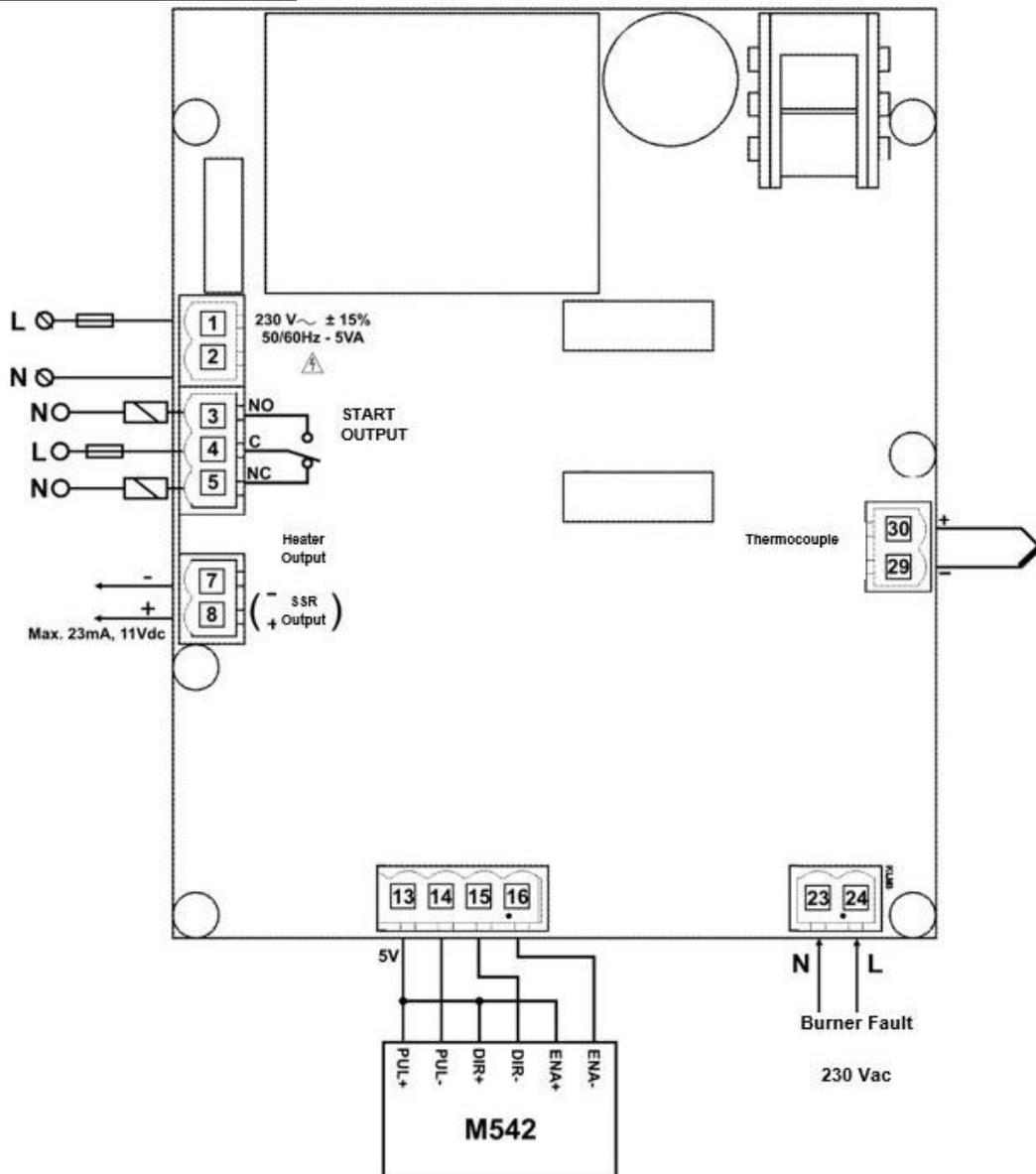
Explosive atmospheric environments.

Home applications. (The device only can be used industrial applications.)

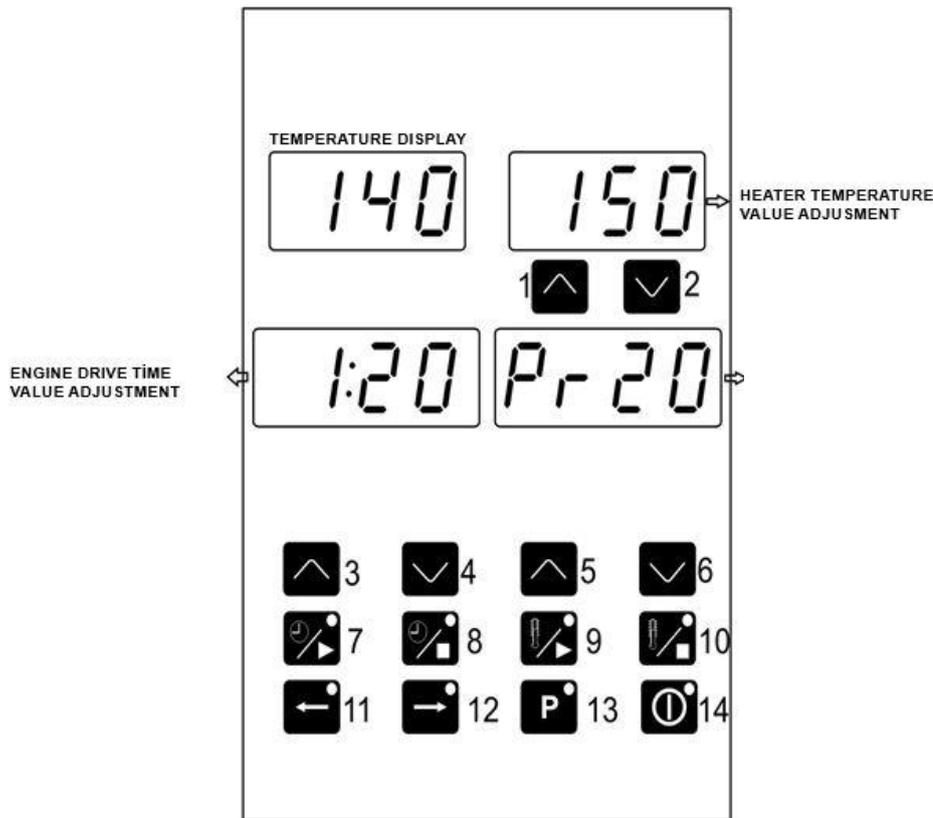
General Features



Electrical Connection Shema



Oven Control Device Front Panel Definition



1 - 2. Temperature Set Increase and Decrease Buttons: With these buttons, the temperature set valves of program number that appear on the upper display are changed.

3 - 4. Engine Driver Time Increase and Decrease Buttons: Set the time in minutes and seconds with these buttons.

5 - 6. Program Increase and Decrease Buttons: The desired program number is selected using these buttons.

7. Engine Start Button: Press this button to start the engine.

8. Engine Stop Button: Press this button to stop the engine.

9. Heater Start Button: Press this button to activate the heater output is active.

10. Heater Stop Button: This button stops the output when heater output is active.

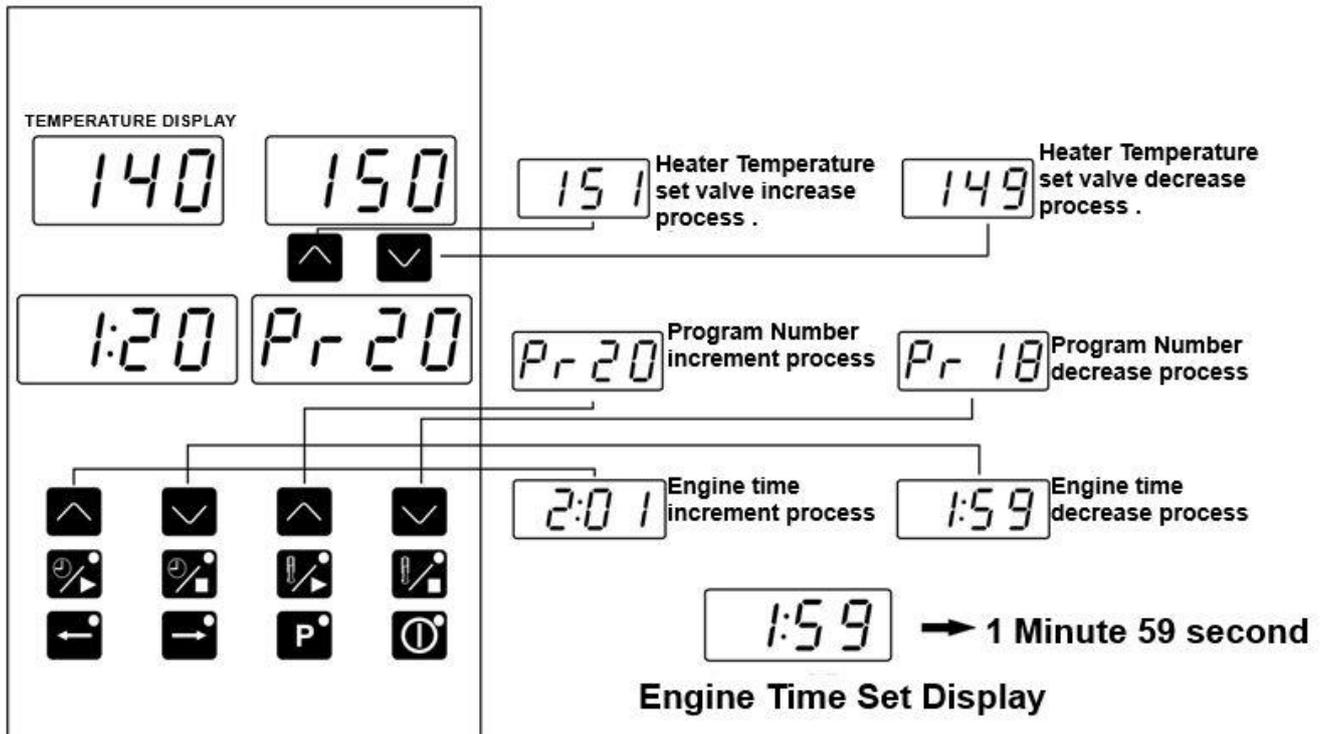
11. Belt Back Button: Rotates the engine counterclockwise when this button is pressed.

12. Belt Forded Button: Rotates the engine clockwise when this button is pressed.

13. Program Set Button: Press this button once for 5 seconds and enter the set section.

14. ON/OFF Button: With this button the device is returned to the "on" or "off" state. Button turns off when the device is switched off screen turns off.

Changing Program Values and Record



The values of that program appear on the screens after the program number has been entered. Set values are changed with the help of boost and decrease buttons. Press 'P' button for 5 seconds to enter the set section. In this case the changed set values are recorded. The set values that are modified are instantaneous values. These values are not saved to the program. The old values of the program are displayed again when switching to the off position or when the power is turned off.

Programs are only saved when the heater is in the stop position. The set values changed in the start position are instantaneous values. These values are not saved to the program. The old values of the program are displayed again when switching to the stop position.

4.1 Warnings:

1. If product not cooking, check cooking times and heat set.
2. If the product over cooked, check cooking times and heat set. Conveyor can be slowly.
3. If all values are normal but the product still doesn't cook or over heat, call the manufacturer.

4.2 Closing

Top the switch off the oven. The attention, you can turn off the switch on the display will appear. And then you can turn off switch.

4.3 Functions:

4.3.1 Temperature Cutting Switch:

Our oven has a temperature cut. Off switch for your safety and protection. This switch is specially designed to prevent the oven from overheating and causing damage in a small possibility, if the operating temperature of the furnaces increases and the power is prevented from being transferred to the furnaces. No parts are damaged due to excessive temperature.



WARNING! Do not use an external switch to do not block to the temperature switch.

4.3.2 Electrical Installations:



WARNING! Grounding must be done properly before install of the oven. Electrical damage causes fatal injuries or death.

For All Foreign Countries:

Apply local electrical rules.

1. All Poles connect switches have 3mm wide.
2. Grounding cable head is back on the oven.
3. If you use more than one oven (double or triple) each oven must has its own switch and all switches should be close together.

4.3.3 Operator Maintenance:



WARNING! Disconnect power supply before servicing or cleaning this oven Safeguard power so it cannot be accidentally restored. Failure to do so could result in dismemberment, electrocution, or fatal injury. There is more than one power supply connection point when ovens are stacked. Make sure that all switches are in the "OFF" position before cleaning or maintenance.

To maintain maximum efficiency of the oven, it is necessary to keep it clean, all ventilation louvers on the oven must be cleaned regularly. Oven use and type of product will actually determine the frequency of cleaning. The conveyor drive chain should be checked during the weekly cleaning cycle to see if it has become loose. Loose chain operation will DAMAGE the conveyor drive motor.

If the oven fails to operate, check the circuit breaker to be sure it is turned on. Be sure that circuit breaker is ok before you call the Authorized Service Agency. The name and phone number of the Authorized Service Agency should be located at the bottom of the data plate.

4.3.4 Cleaning Instructions:

The oven contains electrical components. Before cleaning the oven, switch off and disconnect the oven from the electrical supply.

No electrical components should be subjected to moisture. It is, therefore, important that the oven is wiped down carefully. NEVER throw buckets of water over the oven or subject it to pressure washing from a hose or a pressure spray. If water or other liquid is spilled on the oven, make sure that none has entered the control box area before switching on. If in doubt, call your service company.



WARNING! Oven must be cool. Do not use power-cleaning equipment, steel wool, or wire brushes on stainless steel surfaces.

DAILY;

1. Clean the outer surfaces with a mild detergent cloth. You can also use a commercial stainless steel cleaner product. Then clean the detergent residue with a wet cloth.
2. Wash the preservatives of the front and rear waste collection plates with a mild detergent and rinse with water.
3. Wash the outlet sheet with a mild detergent and rinse with water.
4. Wash the stoppers with a mild detergent and rinse with water.
5. Clean the loose particles inside, then wipe them with a mild detergent, and clean the detergent residue with a wet cloth.
6. Clean the conveyor with a clean cloth or with a soft wire brush.

On exterior of oven, deposits of baked-on splatter, oil, grease, or light discoloration may be removed with any of several commercial cleaners. Consult with your local supplier.

MONTHLY;

1. Remove, disassemble and clean air vents. Refer to "Air Duct Removal" for more information.
2. Remove the tape, dismantle and clean it. See "tape mounting and wire mounting" for more information.
3. Remove, disassemble and clean the oven room front and rear covers.

NOTE: Make sure that the hood is cleaned according to the specifications of the ventilation equipment vendor.

4.3.5 Protective Maintenance:

Although this oven has been designed to be as trouble free as possible, periodic Preventive Maintenance is essential to maintain peak performance. It is necessary to keep the motors, fans, and electronic controls free of dirt, dust and debris to insure proper cooling. Overheating is detrimental to the life of all components mentioned.

The periodic intervals for preventative cleaning may vary greatly depending upon the environment in which the oven is operating.

You must discuss the need for Preventive Maintenance with your Authorized Service Company to establish a proper program.

4.3.6 How to Call Technical Service?

If the oven not working, see if automatic fuse works. If there is no problem, call technical service. There is technical service number on the information plate on the back of the oven. If you can't see technical service number on the oven, please call company.

SECTION 5: COOKED PRODUCTS

5.1 Some of The Cooked Products:

- Brownie
- Hamburger
- Hot Dogs
- Omelet
- Pancakes
- Mixed Vegetable Plate
- Steakhouse
- Skewers
- Meatball
- Potato
- Borek
- Chicken Wings
- Grilled Chicken
- Chicken Saute
- Bread
- Breakfast
- Fish
- Seafood
- Pizza
- Lavas
- Lahmacun
- Pita
- Kunefe
- Chocolate Cookie
- Pie
- Etc. Many Foods

SEN series ovens, show much better performance than other ovens (Especially pizza cooking).

5.2 Cooking Time and Temperature:

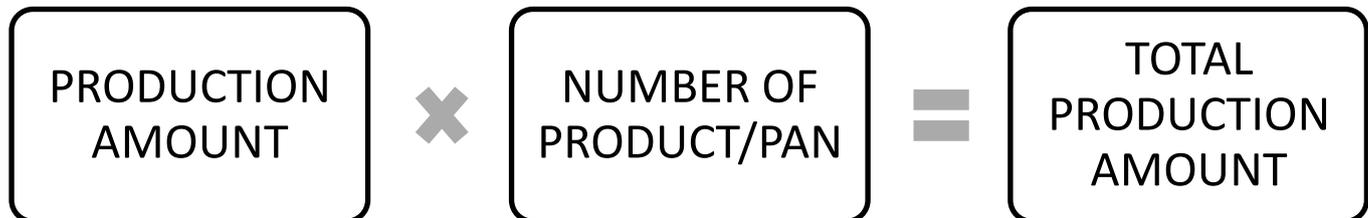
PIZZA

- ALUMINIUM PAN - FRESH	- TIME: 6 MINUTES	- 260 °C
----------------------------	-------------------	----------

PIDE

- OVER CONVEYOR - FRESH	- TIME: 5 MINUTES	- 260 °C
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5.3 Total Cooking Calculation:

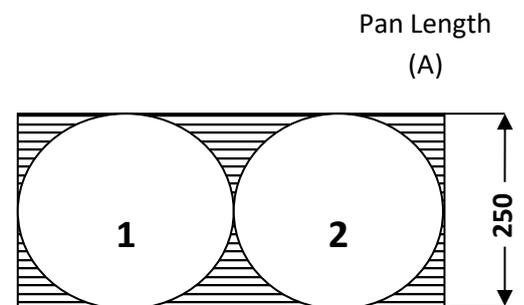
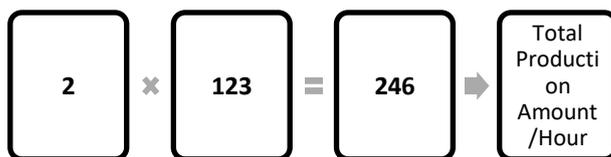


Sample 1:

Oven Chamber Length: 1025 mm.

Cooking Time: 2 min

Pan Length: 250 mm

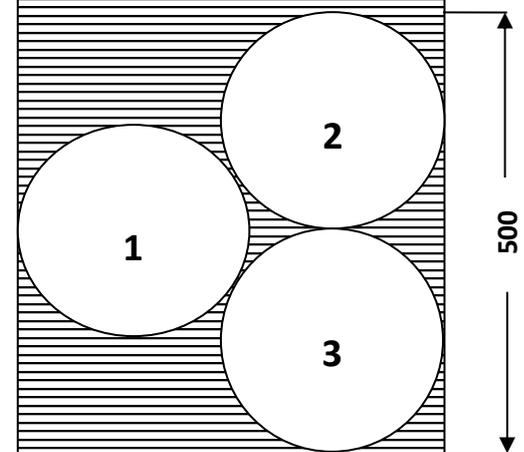


Sample 2:

Oven Chamber Length: 1025 mm.

Cooking Time: 5 min

Pan Length: 500 mm.



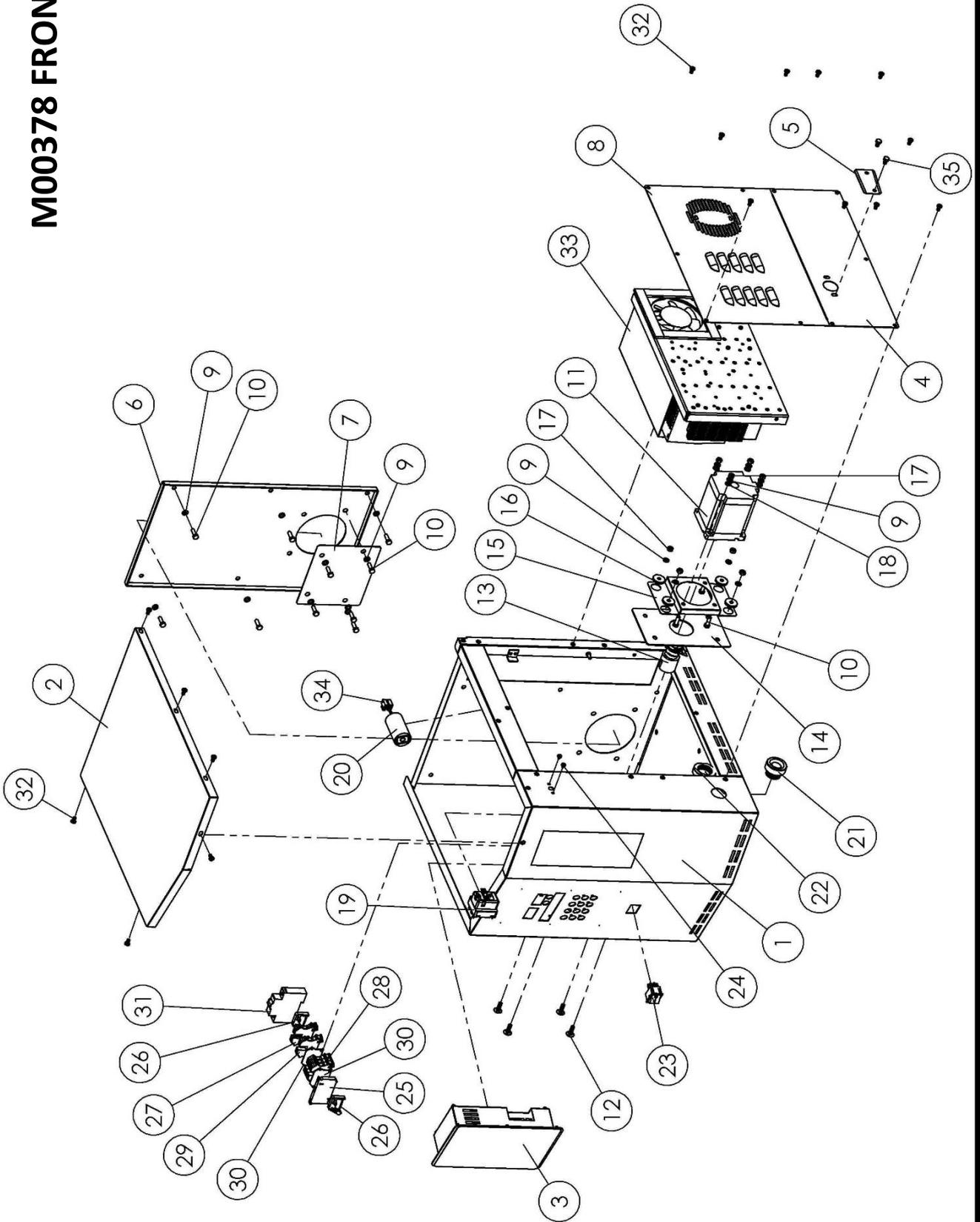
Pan Length (B)

5.4 Sample Capacity Table:

SAMPLE CAPACITY TABLE				
Pizza Diameter	3 Minutes	3 ½	4 Minutes	4 ½
30 cm	180	154	135	120
36 cm	114	98	86	76
41 cm	100	86	75	67
Pizza Diameter	5 Minutes	5 ½	6 Minutes	6 ½
30 cm	108	98	31	83
36 cm	68	62	25	53
41 cm	60	55	22	46
Pizza Diameter	7 Minutes	7 ½	8 Minutes	
30 cm	77	72	68	
36 cm	49	46	43	
41 cm	43	40	38	

**SPARE
PARTS
MANUAL**

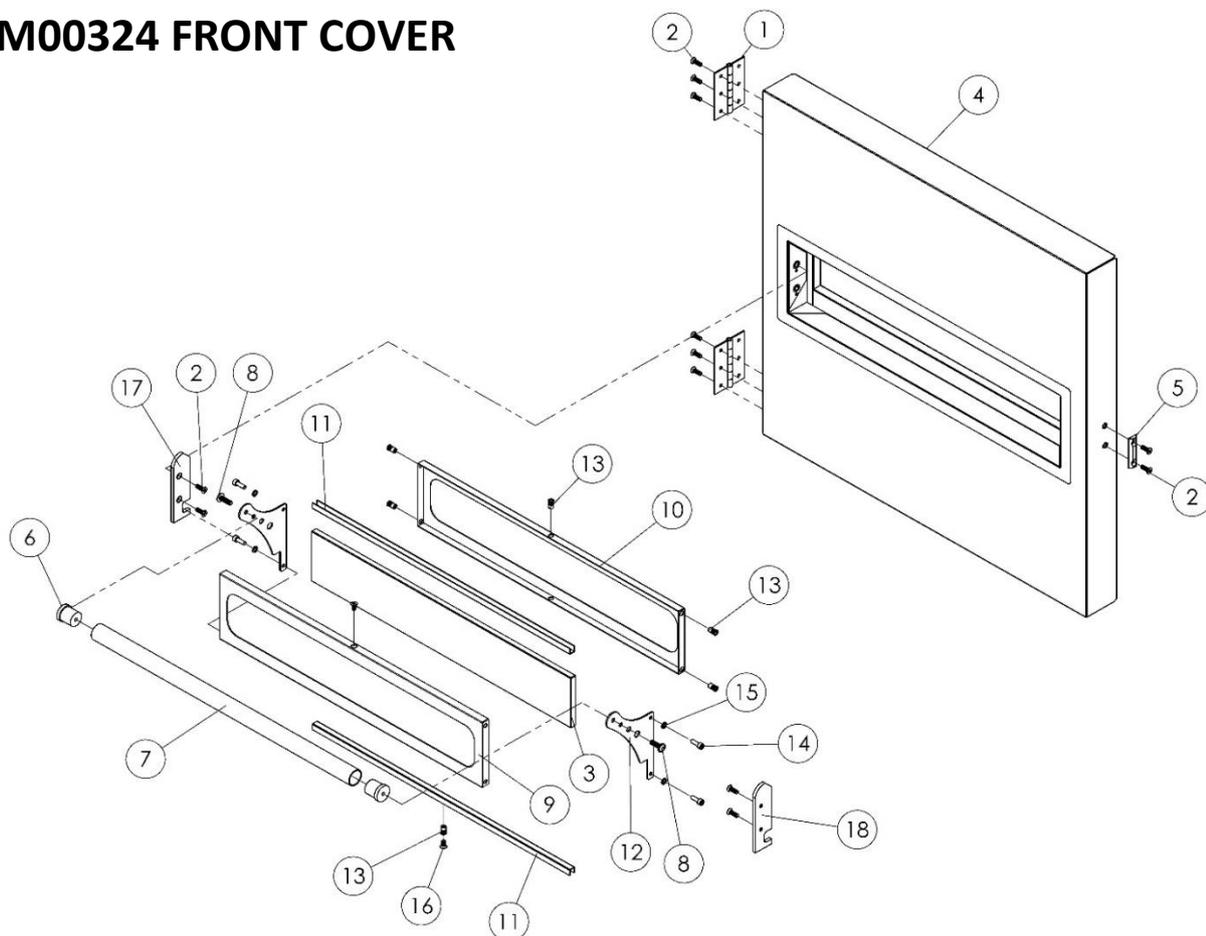
M00378 FRONT



M00378 (FRONT) SPARE PART LIST

ITEM	SPARER PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT	ITEM	SPARER PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	00306M	CONTROL BOX	1	19	01815	LIMIT THERMOSTAT	1
2	02345	CONTROL BOX COVER	1	20	02194	CONDERSER	1
3	00316M	SCREEN	1	21	01184	RECORD	1
4	02033	CONTROL BOX SUPPORT COVER	1	22	01089	RECORD NUT	1
5	02203	CLOSED SHEET	1	23	08091	BUTTON	1
6	02035	CONTROL BOX SUPPORT COVER	1	24	01831	BOLT	2
7	02198	BURNER SHEET	1	25	01865	GLASS BRAKER TERMINALS	1
8	02032	CONTROL BOX SUPPORT COVER	1	26	00292	LIMITER	2
9	00042	WASHER	18	27	02209	TERMINALS	1
10	00041	BOLT	14	28	02211	TERMINALS BEIGE	3
11	02353	ENGINE	1	29	02210	TERMINALS BLUE	1
12	01867	BOLT	4	30	02212	TERMINALS COVER	2
13	01515M	ENGINE CONNECTION SHAFT	1	31	00057	FUSE	1
14	01861	ENGINE SHEET	1	32	00046	BOLT	16
15	01862	STEP ENGINE SHEET	1	33	M00379	SSR BOX	1
16	00006	PULWASHER	4	34	00061	TERMINALS	1
17	01305	NUT	8	35	02580	BOLT	2
18	00317	WASHER	4				

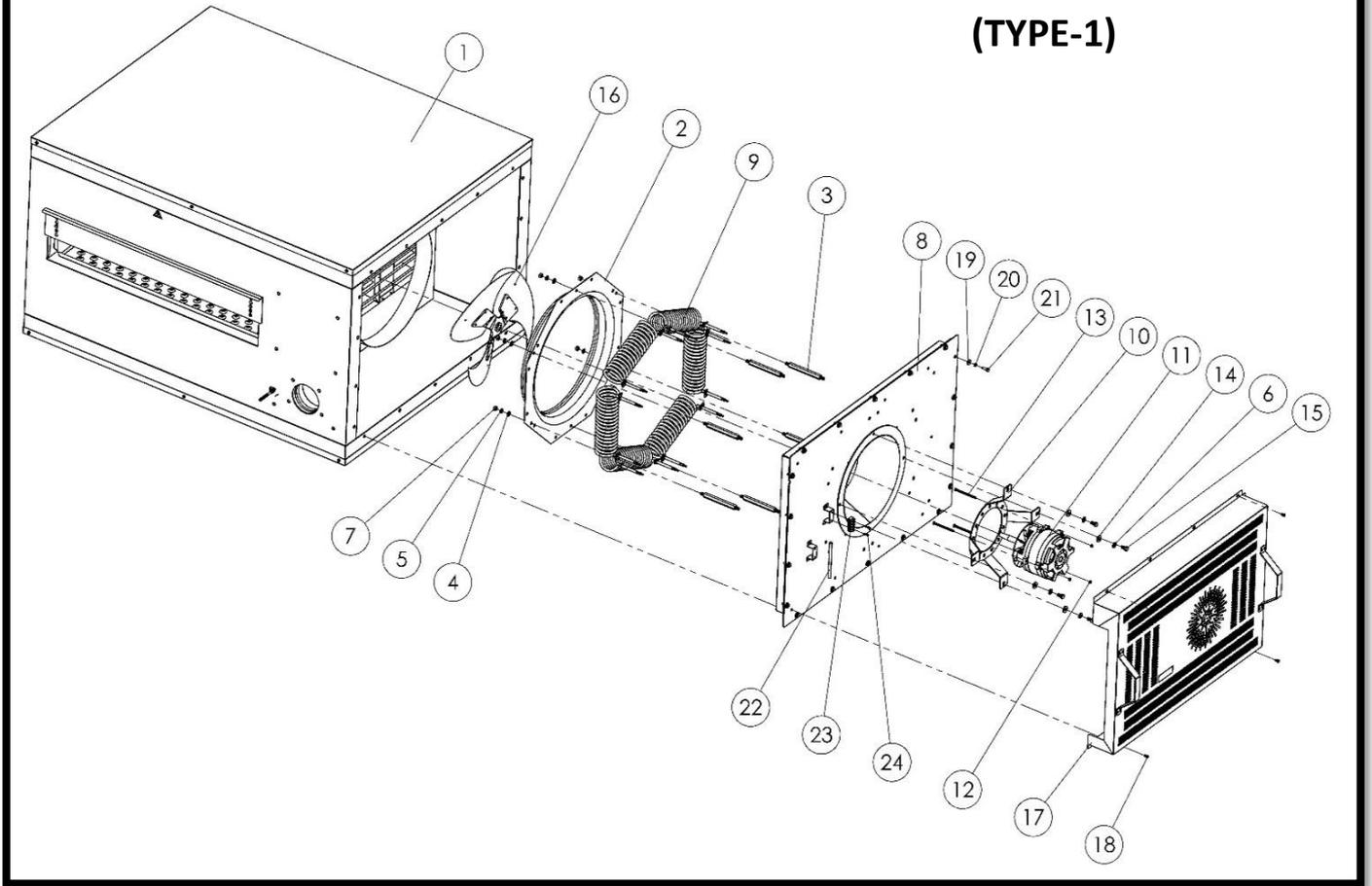
M00324 FRONT COVER



M00324 (FRONT COVER) SPARE PART LIST

ITEM	SPARER PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	02021	HINGE	2
2	01558	BOLT	12
3	01548	WINDOW FRAME	1
4	01083M	COVER	1
5	02188	LOCK AGAINST LAMA	1
6	01752-1	RUBBER PLUG	2
7	01753-1	COVER HANDLE	1
8	02342	BOLT	2
9	07161	GLASS FRAME	1
10	07162	GLASS FRAME	1
11	07160	GLASS FRAME BRACKET	2
12	01759	GLASS EDGE SHEET	2
13	00045	FIX	6
14	101503	BOLT	4
15	04077	WASHER	4
16	00157	BOLT	2
17	07157	GLASS ON-OFF LAMA	1
18	07158	GLASS EDGE SHEET	1

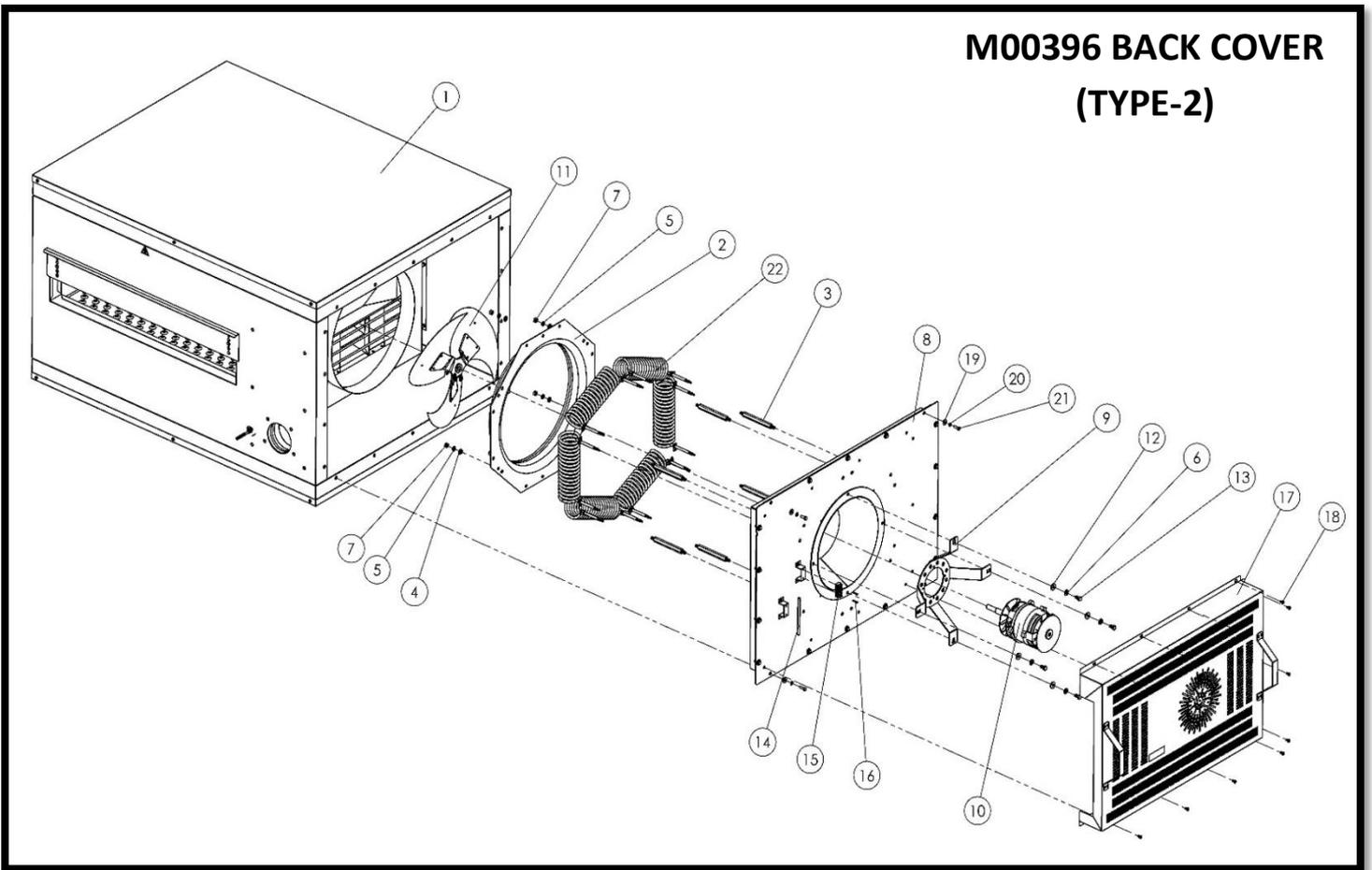
M00397 BACK COVER (TYPE-1)



M00397 BACK COVER (TYPE-1) SPARE PARTS LIST

ITEM	SPARER PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	00415M	BODY	1
2	02090	PROPELLER COVER SHEET	1
3	02910	STUD	6
4	01963	WASHER	6
5	01961	WASHER	6
6	01961	WASHER	4
7	01959	NUT	6
8	00404M	BACK ISOLATION COVER	1
9	02096	RESISTANCE	6
10	02382	ENGINE SHEET	1
11	02388	F.I.R ENGINE	1
12	00052	NUT	3
13	02391	BOLT	3
14	00044	WASHER	4
15	04074	BOLT	4
16	00402M	PROPELLER	1
17	01090M	BACK COVER	1
18	00278	BOLT	11
19	01299	WASHER	18
20	00042	WASHER	18
21	00041	BOLT	18
22	01317	RESISTANCE INPUT TUBE	1
23	01728	TERMINALS	1
24	01672	BOLT	2

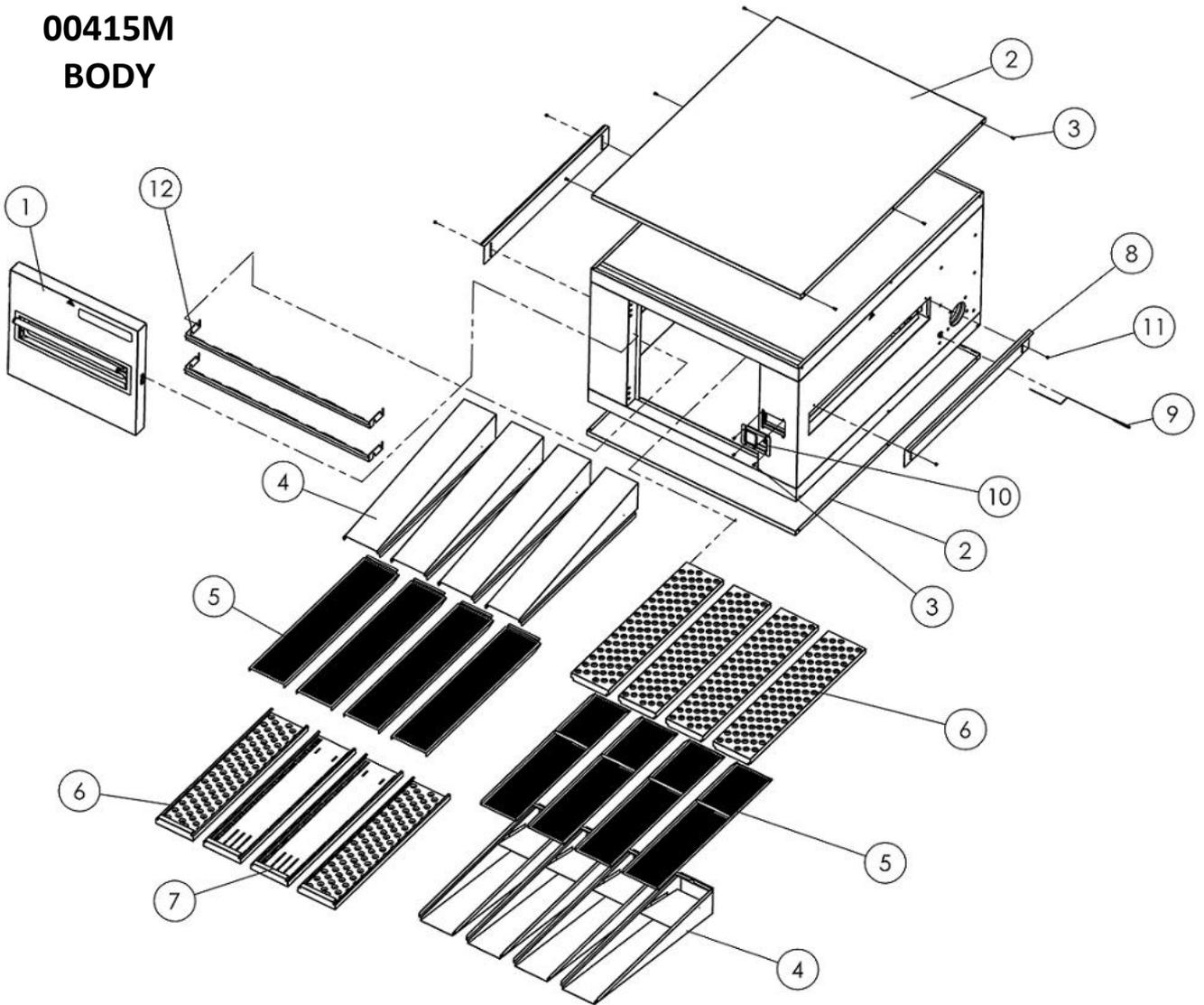
M00396 BACK COVER (TYPE-2)



M00396 BACK COVER (TYPE-2) SPARE PARTS LIST

ITEM	SPARER PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	00415M	BODY	1
2	02090	PROPELLER COVER SHEET	1
3	02910	STUD	6
4	01963	WASHER	6
5	01961	WASHER	6
6	01961	WASHER	4
7	01959	NUT	6
8	00404M	BACK ISOLATION COVER	1
9	02387	ENGINE SHEET	1
10	02389	ENGINE	1
11	00405M	PROPELLER	1
12	00044	WASHER	4
13	04074	BOLT	4
14	01317	RESISTANCE INPUT TUBE	1
15	01728	TERMINALS	1
16	01672	BOLT	2
17	01090M	BACK COVER	1
18	00278	BOLT	11
19	01299	WASHER	18
20	00042	WASHER	18
21	00041	BOLT	18
22	02096	RESISTANCE	6

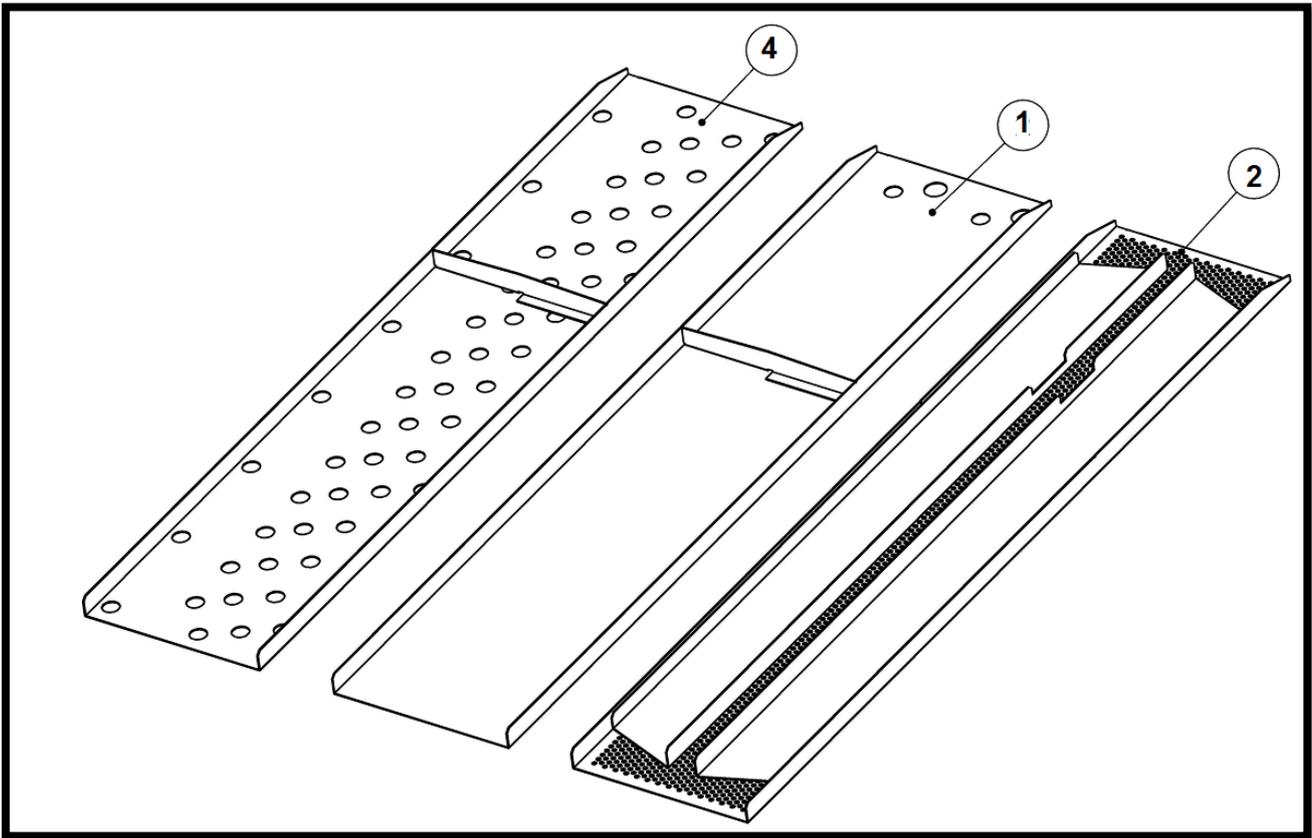
**00415M
BODY**



00415 (BODY) SPARE PARTS LIST

ITEM	SPARE PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	M00324	FRONT COVER	1
2	02038	UNDER-TOP PACKET SHEET	2
3	00046	BOLT	16
4	01085M	AIR ROAD SHEET	8
5	01086M	AIR ROAD INNER SHEET	5
6	02067	AIR ROAD PLASTERING SHEET	6
7	02068	AIR ROAD SLOT INNER SHEET	2
8	02171-1	HEAT ROOM SHEET	2
9	02174	THERMOCOUPLES	1
10	02186	DOOR LOCK	1
11	01596-1	PIN	4
12	01089M	AIR ROAD BRACKET	2

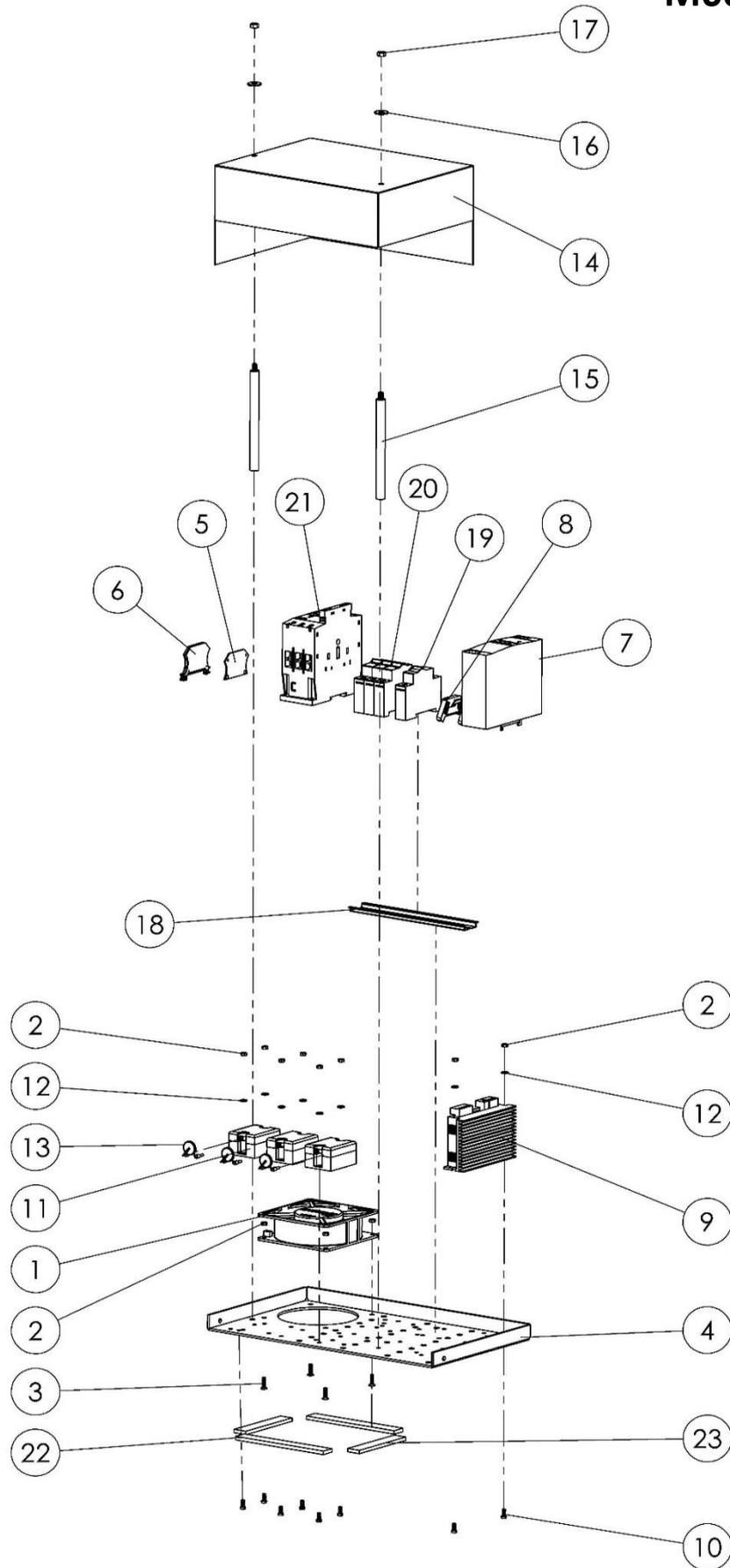
SPARE PARTS



These materials are supplied with the machine. According to the cooking quality of the product to be cooked, air feeder are removed and these sheets are attached.

ITEM	SPARE PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
4	01088M	AIR ROAD SHEET	1
1	01087M	AIR ROAD SHEET	1
2	00427M	AIR ROAD SHEET	1

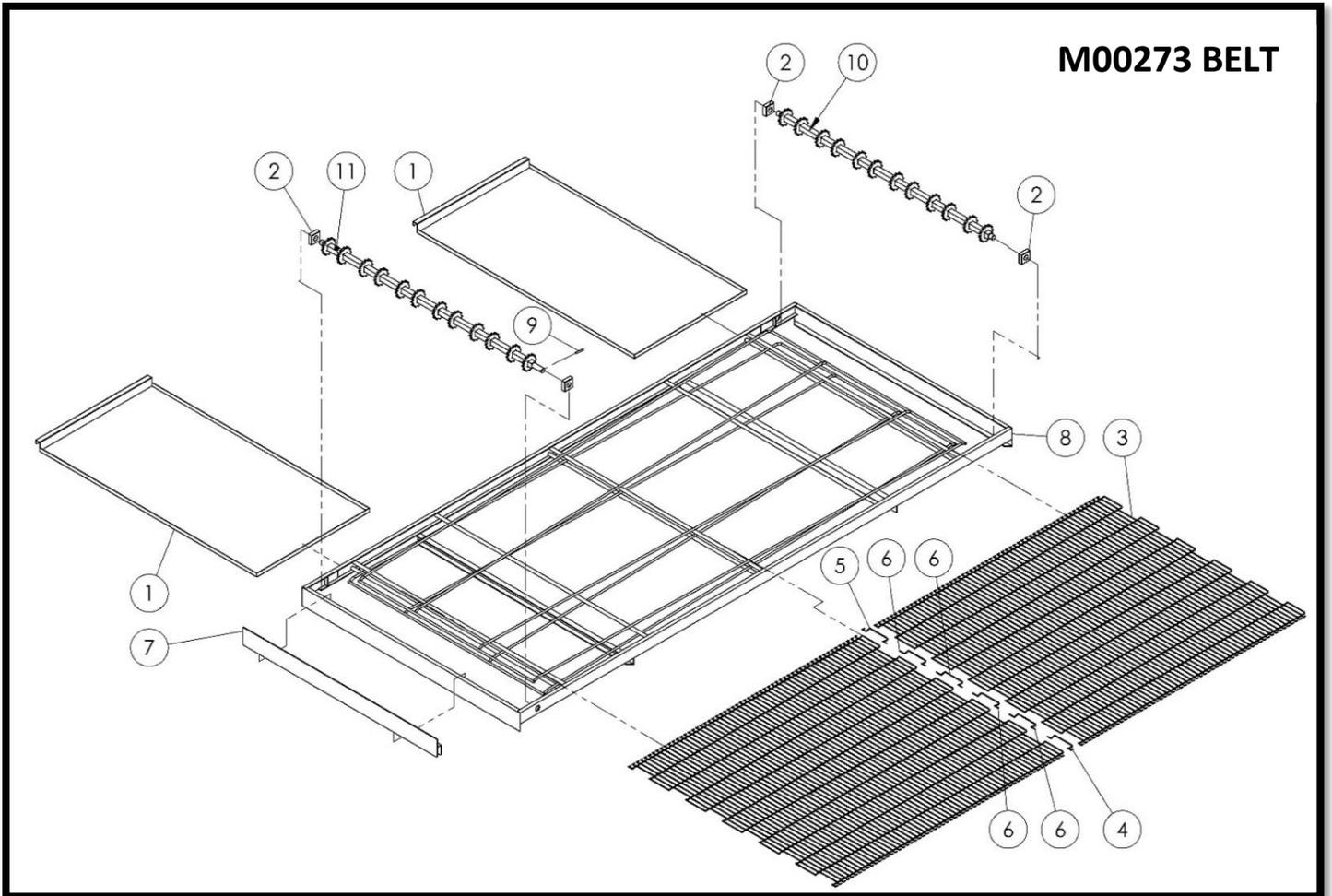
M00379 SSR BOX



M00379 (SSR BOX) SPARE PARTS LIST

ITEM	SPARE PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	01290	FAN	1
2	02634	NUT	12
3	01271	BOLT	4
4	01011	SSR SHEET	1
5	01384	TERMINALS COVER	1
6	01294	TERMINALS (GROUNDING)	1
7	02319	POWER SUPPLY	1
8	00292	LIMITER	2
9	02350	SPEED CONTROL	1
10	01295	BOLT	8
11	01286	SSR RELAY	3
12	01296	WASHER	8
13	01292	VARISTOR	3
14	02195	SSR COVER	1
15	01238	STUD	2
16	01299	WASHER	2
17	01305	NUT	2
18	01887	TERMINALS RAIL	1
19	01897	FUSE	1
20	02190	FUSE	3
21	02191	CONDUCTOR	1
22	01307	SPONGE	2
23	01306	SPONGE	2

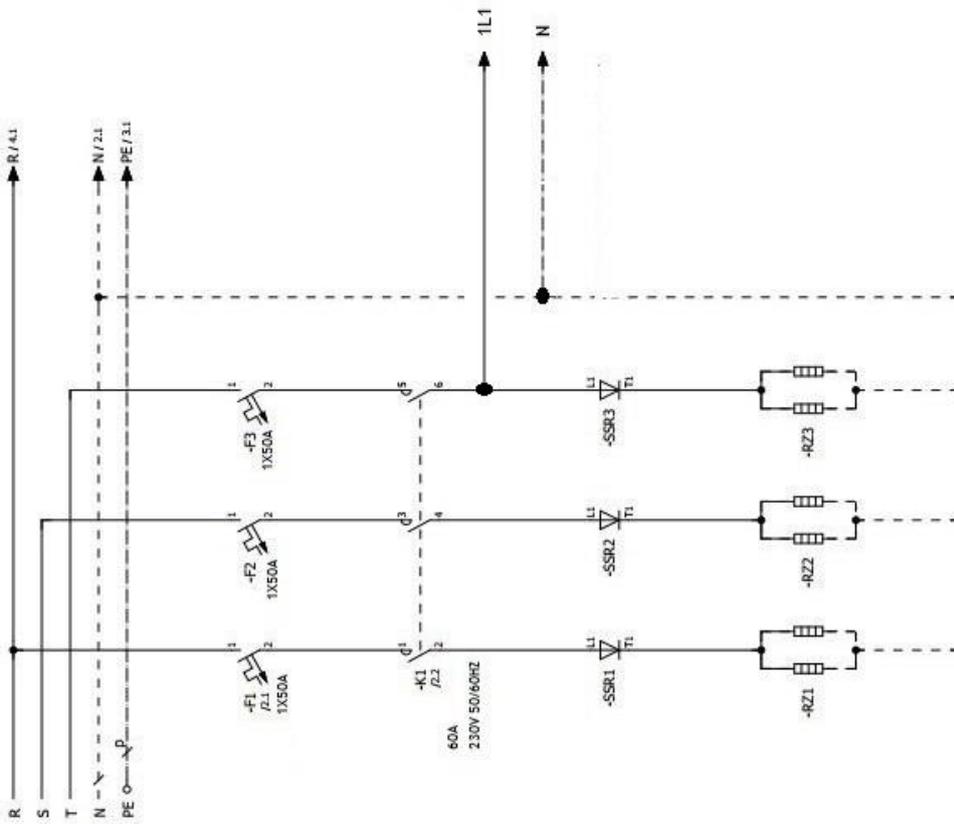
M00273 BELT



M00273 (BAND) SPARE PARTS LIST

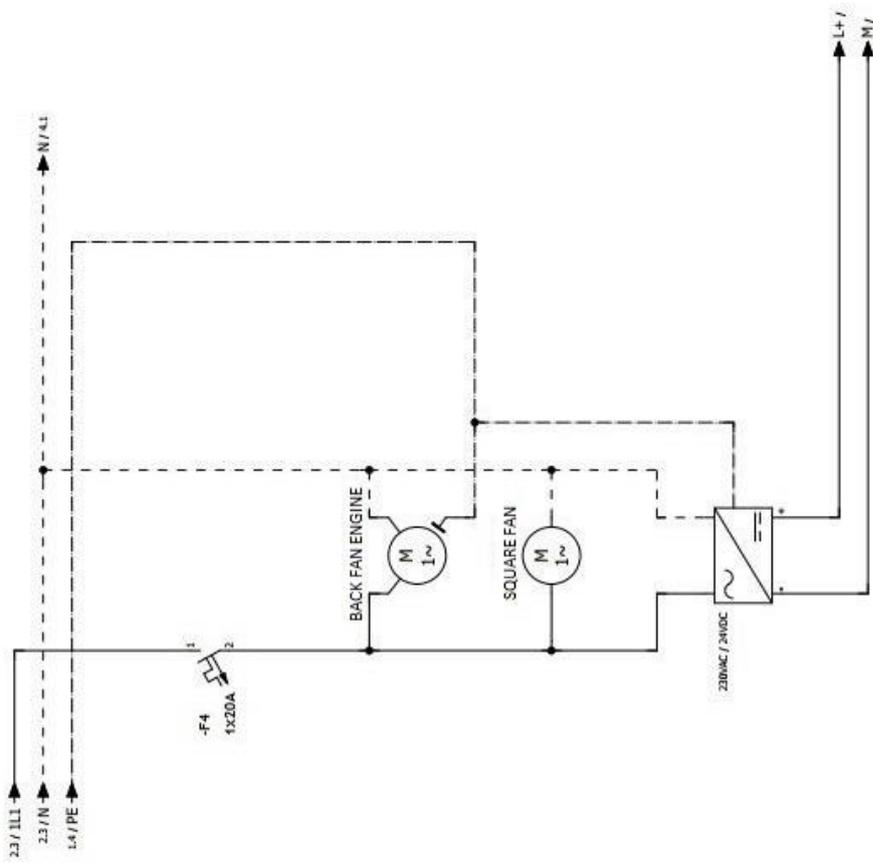
ITEM	SPARE PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	02004	WASTE PAN	2
2	02013	BAND DRIVE BEARING	4
3	02156M	BAND	1
4	02152	BAND RIGHT LOCK WIRE	1
5	02153	BAND LEFT LOCK WIRE	1
6	02154	BAND LOCK SPACE WIRE	4
7	02005	LIMITATION SHEET	1
8	00330M	BAND CHASSIS	1
9	00096	PIN	1
10	00313M	BAND IDLE GEAR SHAFT	1
11	00312M	BAND DRIVE SHAFT	1

SECTION 7: ELECTRICAL DIAGRAM



Date	05.06.2018
Est.	
Appr.	
Original	

Modification	Date	Name



Date: 05.05.2018

Ed.

Appr.

Original

Name

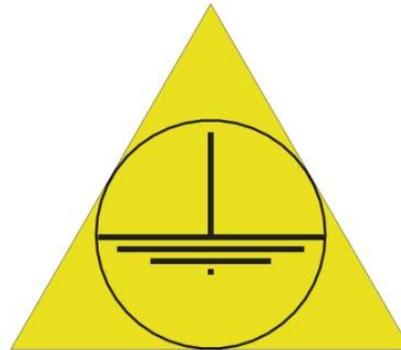
Date

Modification

SECTION 8: LABELS



(High Temperature)



(Grounding)



Electrical Input



Warning Labels

	VOLT/Voltage/FAZ/Stage	400V AC 3~ 1N 1PE 50/60Hz	ÜRÜN ADI/Product Name:	TR
	SERİ NO / Serial Number:		ÜFLEMELİ KONVEYÖRLÜ FIRIN/BLOWING CONVEYOR OVEN	
ŞENGÜN MAKİNA İNŞ. ve KIRT. SAN. TİC. LTD.ŞTİ. GÜÇ / Power <small>İ.O.S.B. Mah. Atatürk Bulvarı Pufa İş Merkezi No:98 Bodrum Kat: 2/3 Başakşehir / İSTANBUL Tel: +90 (212) 671 23 23 (pbx) Fax: +90 (212) 671 88 28 www.sengunmakina.com info@sengunmakina.com</small>	:	27 kW	ÜRETİM YILI Production Year :	
	AKIM / Nominal Current:	41 Amper	SINIF/ Class :	1
	ÖLÇÜ / Dimension :	1545x2005x755mm	MODEL / Model :	SEN 2000
	MADE IN TURKEY	AĞIRLIK/ Weight :	IP :	21

Technical Label (Product Card)

CAUTION !

DO NOT PUT ANY HOT MATERIAL ON THIS AREA !!!

(NEWFANGLED PRODUCT FROM THE OVEN, POT, PAN, SALVER, ETC..)

CAUTION !

⇒ MORE THAN ONE POWER SUPPLY DISCONNECT ALL POWER BEFORE SERVICING.

⇒ DO NOT INSTALL CLOSER THAN 33 INCHES FROM THIS WALL.

FOR EMERGENCY ONLY

⇒ TURN THE MAIN SWITCH BELOW THE OPERATOR PANEL (PRESS "0") OFF IN ORDER TO STOP THE OVEN.

Warning Labels



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

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