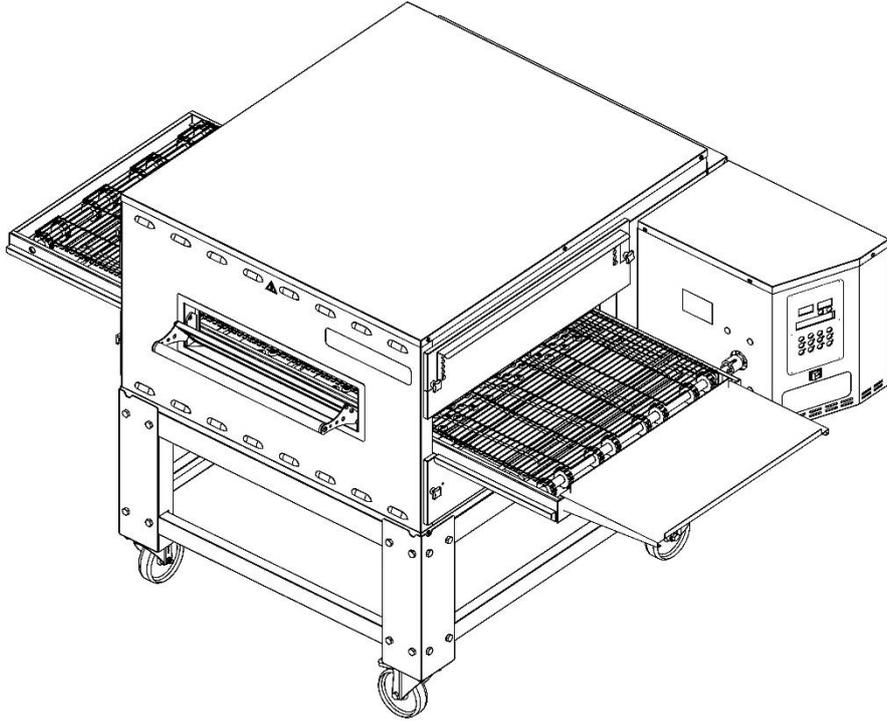


SENOVEN[®]

**MODEL
SEN 1702
BLOWING CONVEYOR OVEN
(DIGITAL SCREEN)**



USER & MAINTENANCE MANUAL

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

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 1702 MODEL BLOWING CONVEYOR 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 includes 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

PRESENTATION

Dear Users,

Thank you for your 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 coo not 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 INFORMATIONS



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

CONTENTS

WARRANTY CERTIFICATE

PRESENTATION

SECTION 1: INTRODUCTION

- 1.1 Introduction of Body Components
- 1.2 Functions of Components
 - 1.2.1 Oven Body
- 1.3 Overlap Assembly
- 1.4 Microprocessor Control
- 1.5 Cooking Function
- 1.6 Conveyor (Belt)
- 1.7 General Information
- 1.8 Oven Specifications
- 1.9 Electrical and Technical Specifications Table
- 1.10 Dimensions

BÖLÜM 2 : ASSEMBLE

- 2.1 Product Out Sheet
- 2.2 Forward/Back Waste Collecting Sheet
- 2.3 Entry and Exit Cover Sheet
- 2.4 Stopper Sheet (Optional)
- 2.5 Belt Assembly
- 2.6 Belt Wire Assembly
- 2.7 Lower Chassis Assembly (High)
- 2.8 Lower Chassis Assembly (Low)
- 2.9 Chassis-Oven Assembly
- 2.10 Double Floor Oven Assembly
- 2.11 Air Duct Disassembly / Assembly

SECTION 3: INSTRUCTIONS FOR USE

- 3.1 Distance Requirements
- 3.2 Ventilation
- 3.3 General Information of Ventilation

- 3.4 Ventilation Advice
- 3.5 Gas Connection
- 3.6 Installation Elements
- 3.7 SEN 1702 Technical Specifications Table

SECTION 4: PROGRAMMING-START & STOP

- 4.1 Warnings
- 4.2 Closing
- 4.3 Fault / Warnings Messages
- 4.4 Burner Fault
- 4.5 Functions
 - 4.5.1 Temperature Cutting Switch
 - 4.5.2 Electrical Installations
 - 4.5.3 Limitation Requirements – Gas Ovens
 - 4.5.4 Operator Maintenance
 - 4.5.5 Cleaning Instructions
 - 4.5.6 Protective Maintenance

SECTION 5: COOKED PRODUCTS

- 5.1 Some of The Cooked Products
- 5.2 Cooking Time and Temperature
- 5.3 Total Cooking Calculation
- 5.4 Sample Capacity Table

SECTION 6: SPARE PARTS MANUAL

SECTION 7: ELECTRICAL DIAGRAM

SECTION 8: TROUBLESHOOTING

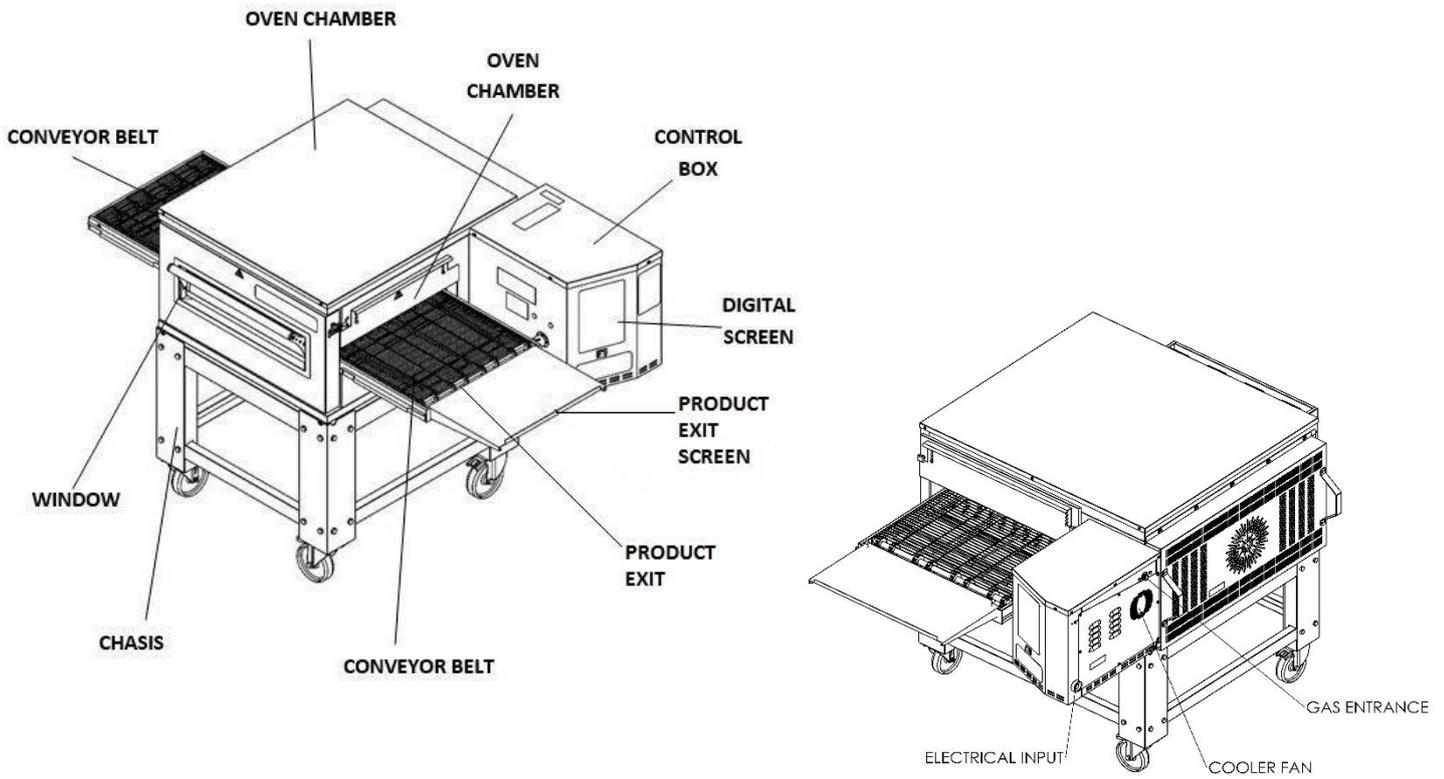
- 8.1 Products Do Not Cooked
- 8.2 Contact With Technical Services

SECTION 9: LABELS

NOTE

SECTION 1: INTRODUCTION

1.1 Introduction of Body Components:

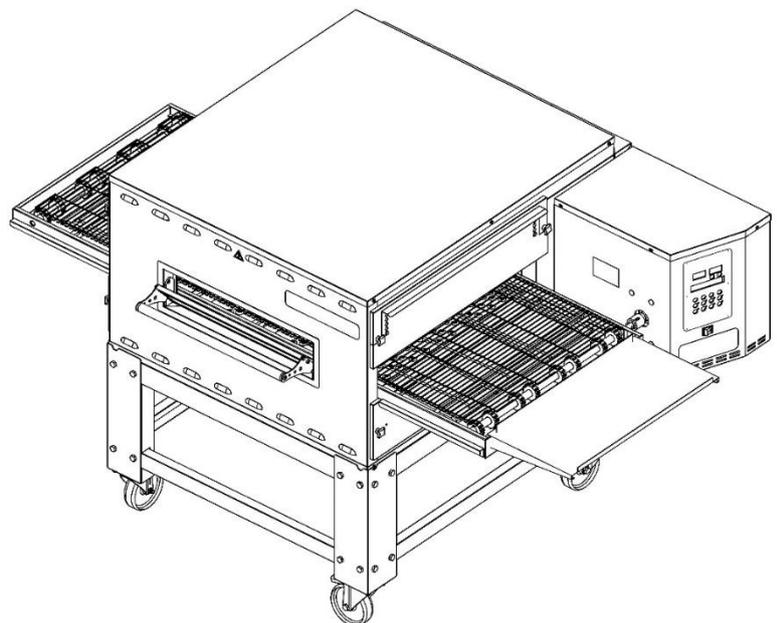


NOTE: Entrance of product depends for the cooking style. The out sheet can be attached other side of the oven.

1.2 Functions of Parts:

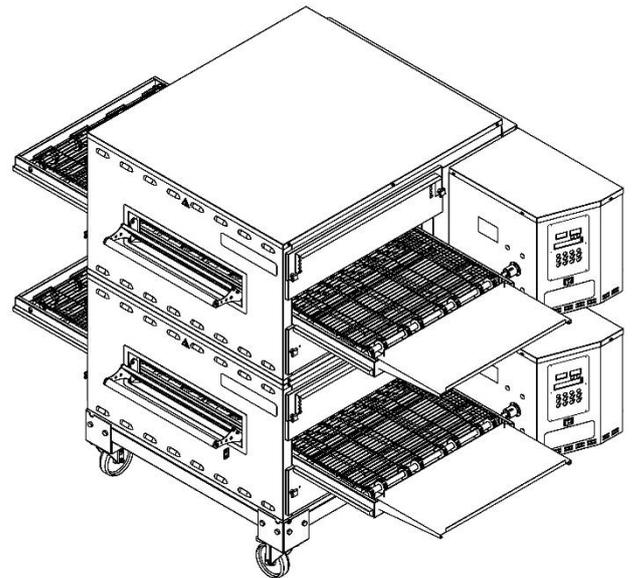
1.2.1 Oven Body:

Every SEN series oven has a main body.



1.3 Overlap Assembly:

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

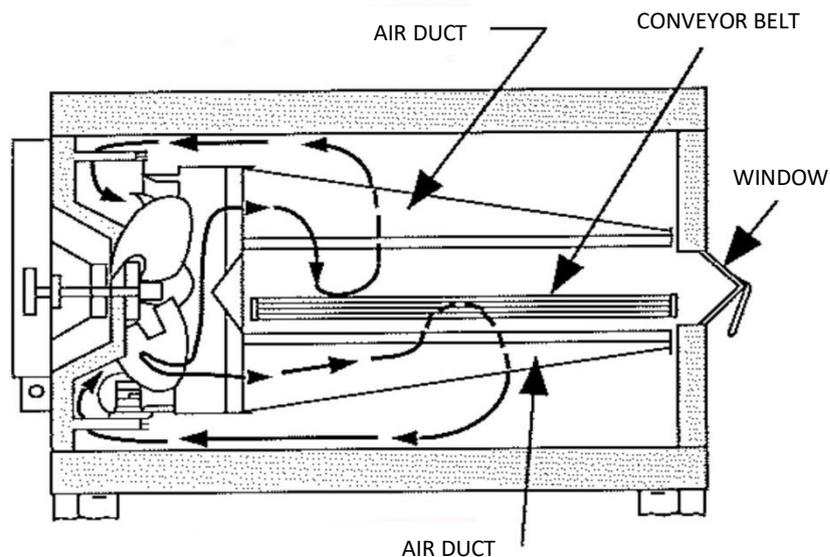


1.4 Microprocessor Control:

Every single oven is controlled by separate programmable microprocessor. The microprocessor controls all functions of the oven. Oven temperature can be set between 150°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 610 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 1702
Conveyor Belt Width :	610 mm
Heating Chamber Length :	912 mm
Heating Chamber Size :	L 912 mm x W 655 mm x H 87 mm
Conveyor Cooking Area :	0,56 m ²
Overall Dimensions for Single Oven :	Oven Width: 1218 mm Oven Height: 570 mm Total Long: 1957 mm
Overall Dimensions for Double Oven :	L 1957 x W 1218 x H 1405,5
Chassis Dimensions of the Single Oven - Weight :	L 1026 mm x W 921 mm x H 559 mm – 24 kg
Chassis Dimensions of Double / Triple Oven - Weight :	L 1026 mm x W 921 mm x H 265,5 mm – 16 kg
Weight :	216 kg
Transportation Single Oven Weight – Domestic (Machine + Chassis + Packing) :	295 kg
Transportation Single Oven Weight – Abroad (Machine + Chassis + Packing) :	286 kg
Transportation Size – Domestic :	L 1780 mm x W 1340 mm x H 8200 mm
Transportation Size – Abroad :	L 1710 mm x W 1270 mm x H 800 mm
Average Gas Usage :	1,3 m ³ / hour
Usage of gas :	1,586 m ³ / hour
Capacity :	15 kW
Allowable Temperature Range :	150 °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 :	1 Burner
Oven Chamber :	Steel (Galvanized)
Steel Enclosure :	430 Stainless Steel
DB Level :	< 70 dba
Source :	Electricity and Gas

NOTE: Burner does not heat the oven every moment. Because Oven Protects chamber temperature. If the chamber temperature is enough, burner shuts down.

1.9 Elektrical and Technical Specifications Table:

Electrical and Technical Specifications Table

Voltage	Faze	N	T (PE)	Ampere Loading	Gas Inlet Pressure	Capacity (Kw)	Full Performance Gas Usage	Average Gas Usage	BTU
230V 50/60HZ	1	1	1	3	21 mbar	15 kW	1,586 m ³ / saat	1,3 m ³ /saat	75,000 /saat

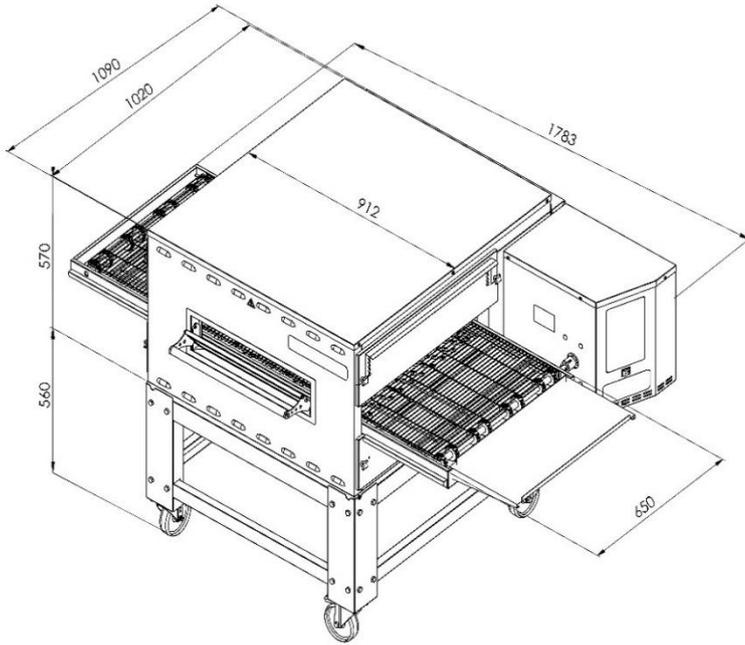
Power Supply: Mono FAZE, 230 V AC, 50/60HZ / 3 Amp: 1 Neutral, 1 Grounding

IMPORTANT: Electrical input connection must be connected according to the order of the input terminals.

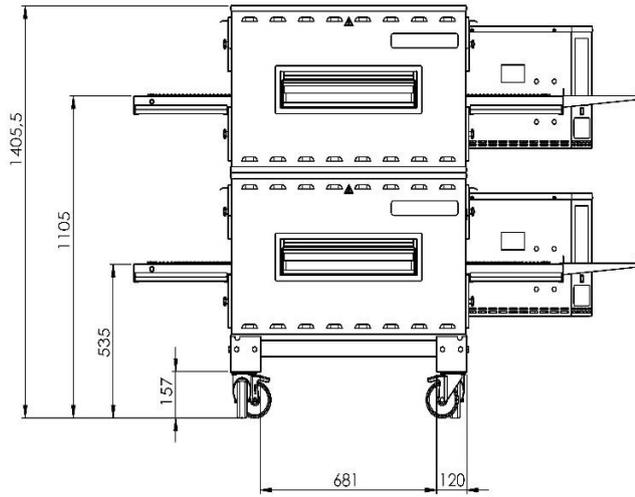
(PHASE TO PHASE, NEUTRAL TO NEUTRAL, – GROUNDING TO GROUNDING)

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

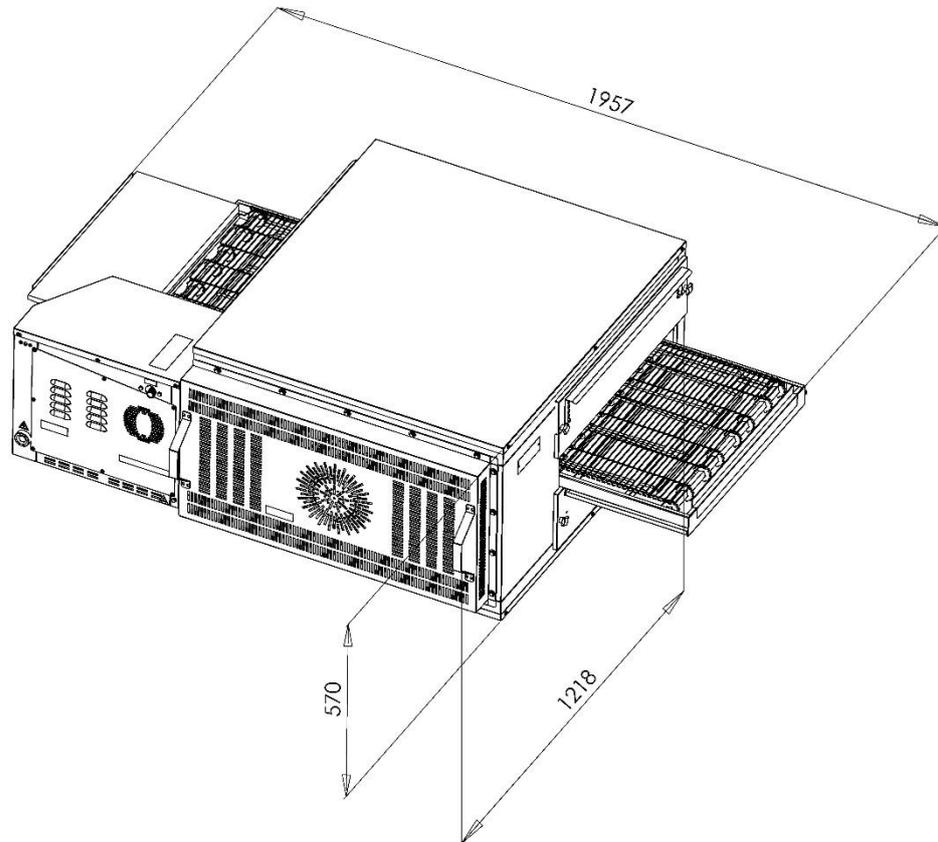
1.10 Dimensions:



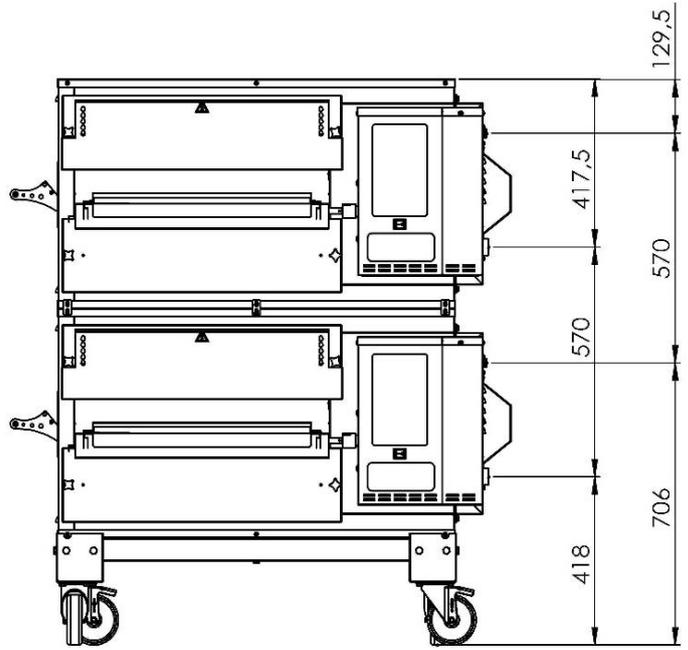
**Single Oven
(Isometric)**



Duplex

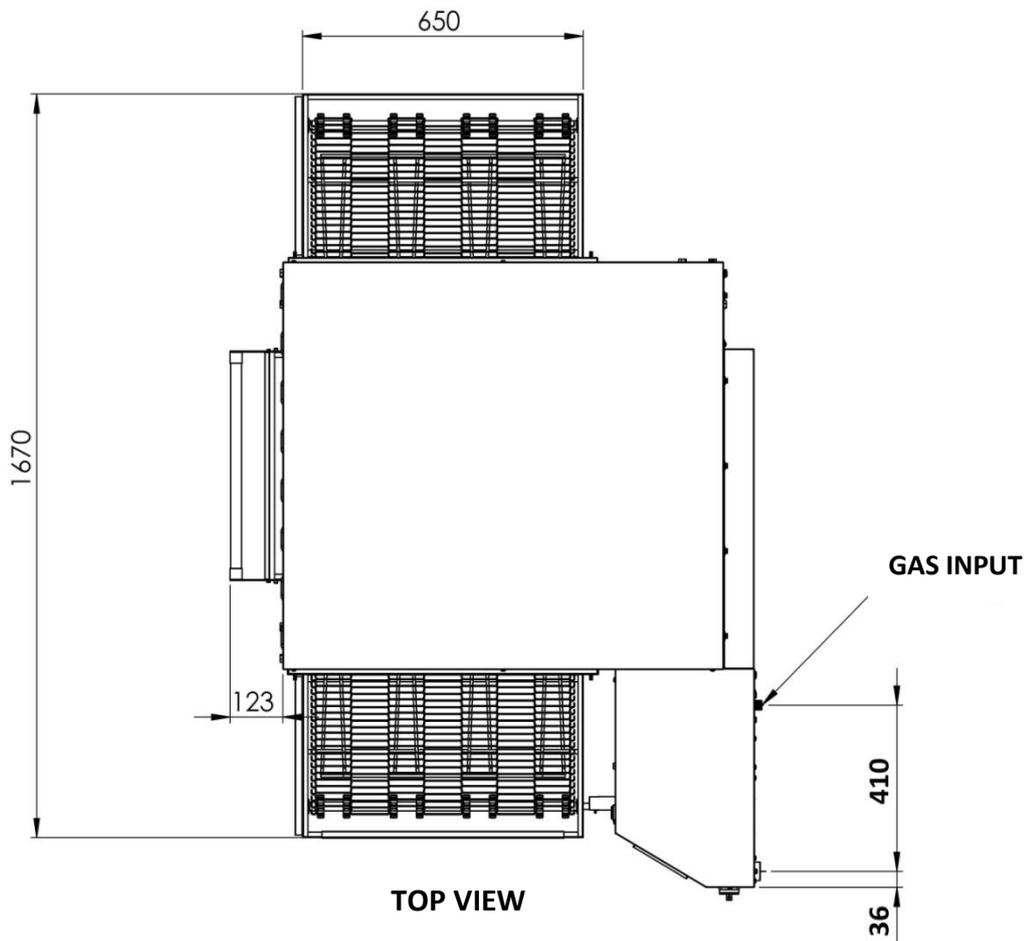


Dimensions Outside



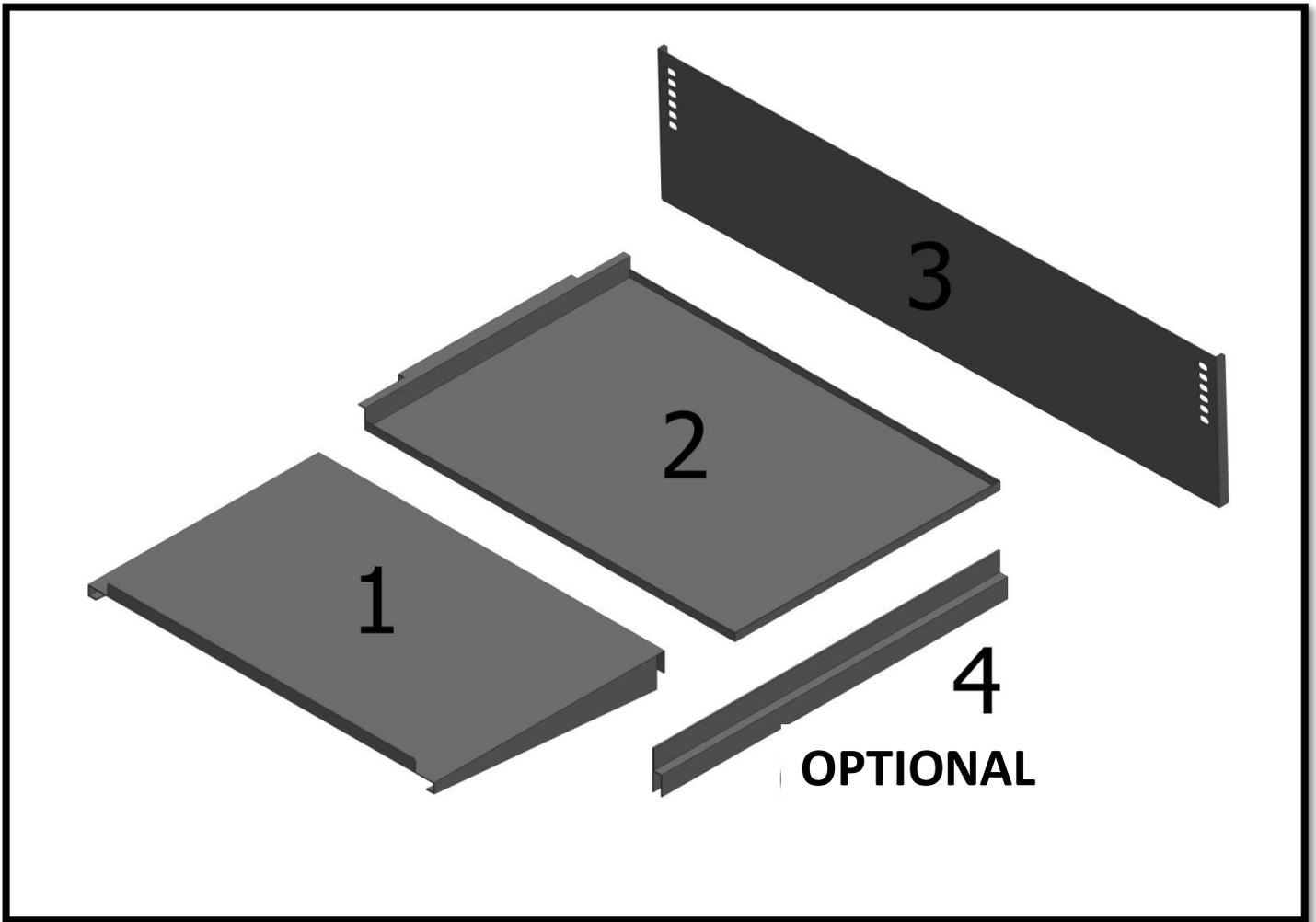
FRONT VIEW

**GAS-ELECTRICITY ENTRANCE
DIMENSIONS**



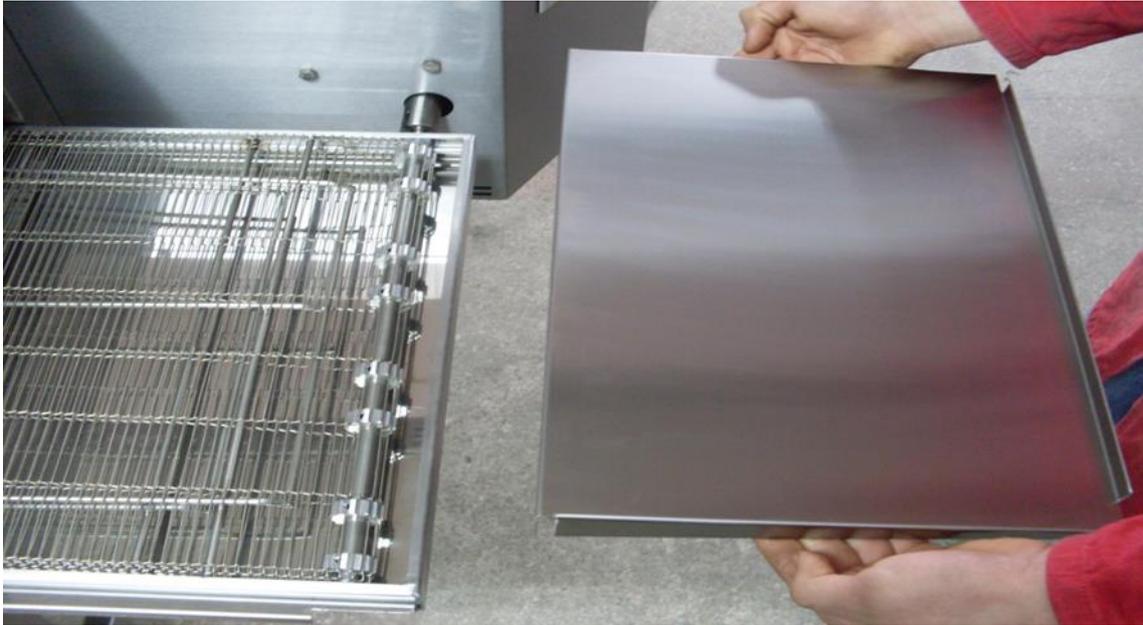
TOP VIEW

SECTION 2: ASSEMBLE



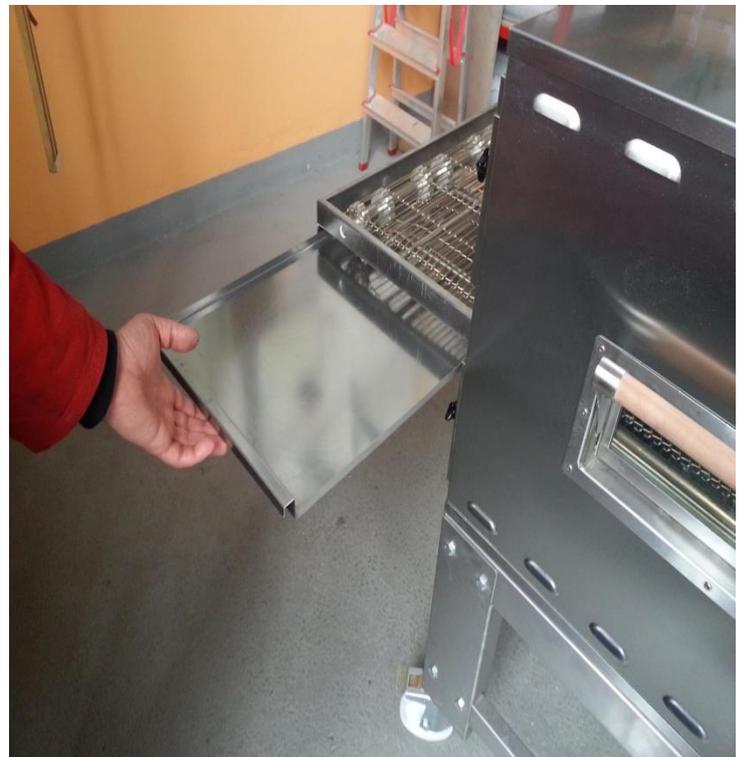
NO	PART NAME	UNIT
1	Product Out Sheet	1
2	Forward/Back Waste Collecting Sheet	2
3	Entry and Exit Cover Sheet	2
4	Stopper Sheet (Optional)	1

2.1 Product Out Sheet:



Attach the product out sheet to the conveyor chasis as shown in the figure. And Push it.

2.2 Forward/Back Waste Collecting Sheet:



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

2.3 Entry and Exit Cover Sheet:



Covers are set as desired through holes which are different levels

Covers are attached by bakelite bolts.

2.4 Stopper Sheet (Optional):



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

2.5 Belt Assembly:



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



The drive shaft is centered on the clutch pipe.

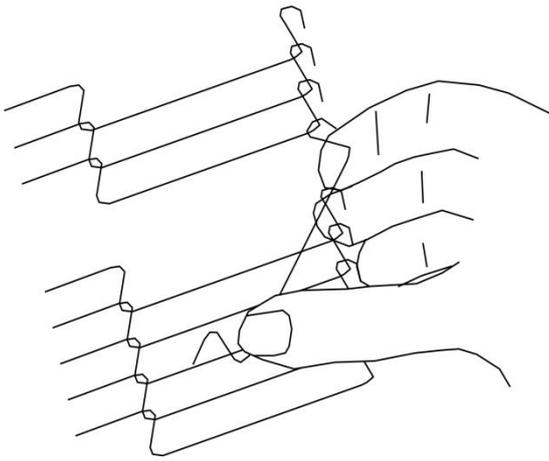


Clutch pipe is attached by the drive shaft spring as shown in the figure.

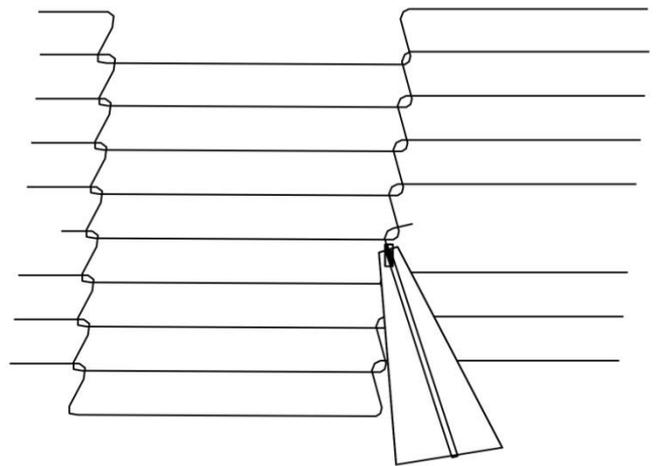


Belt assembly is completed. For disassembly, use every steps in reverse order.

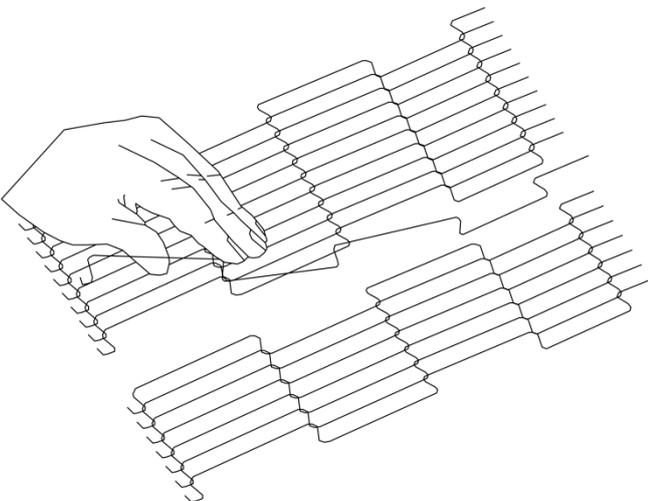
2.6 Belt Wire Assembly:



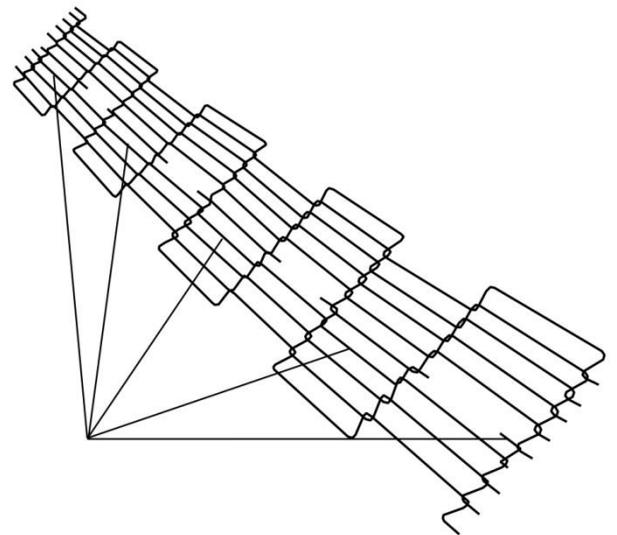
1. Installed as shown in the figure. (Edge connecting wire left and right)



2. Attached by pliers (Middle connecting wire)



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

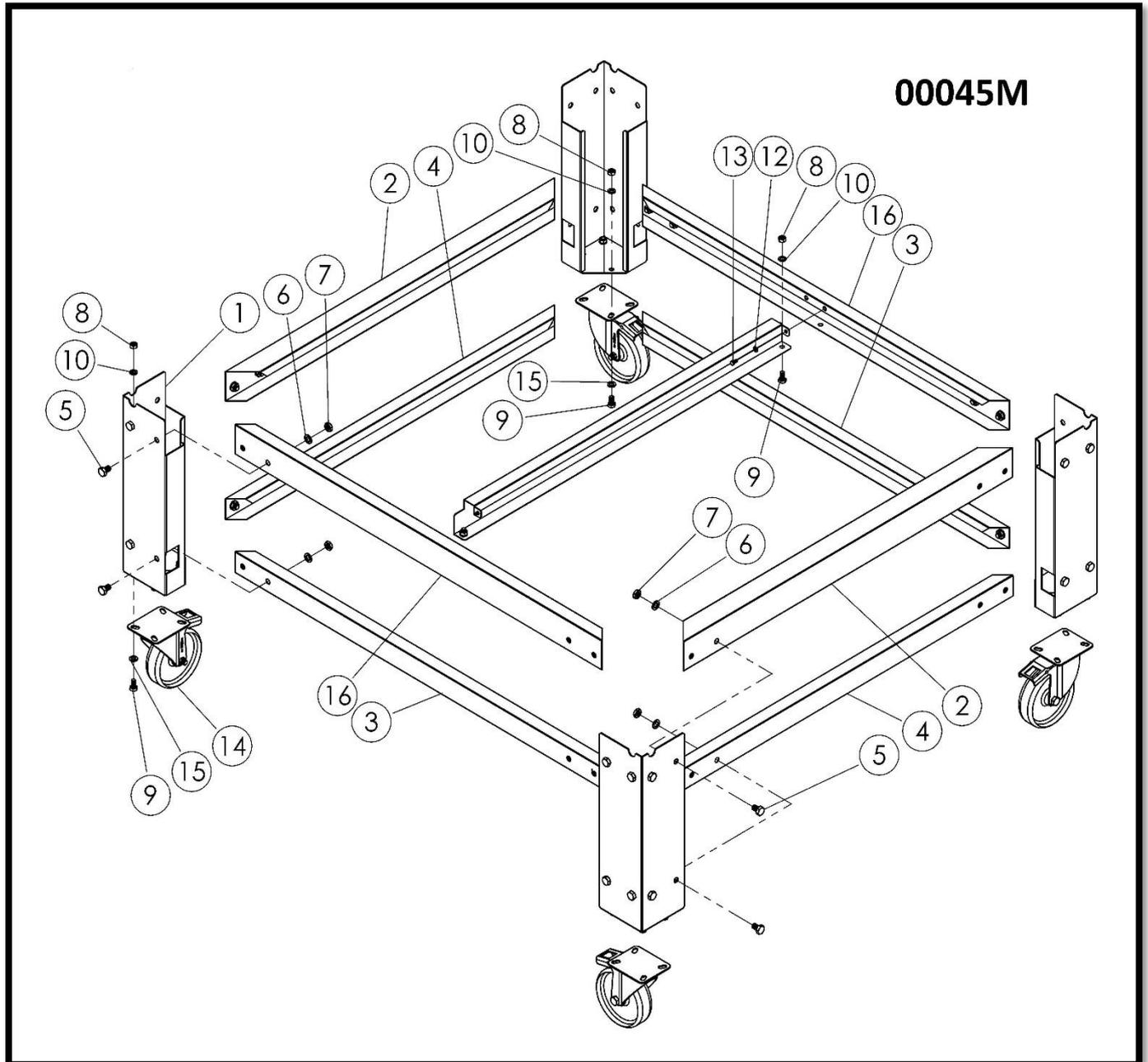


4. The final wire assembly

For disassembly, use every steps in reverse order.

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

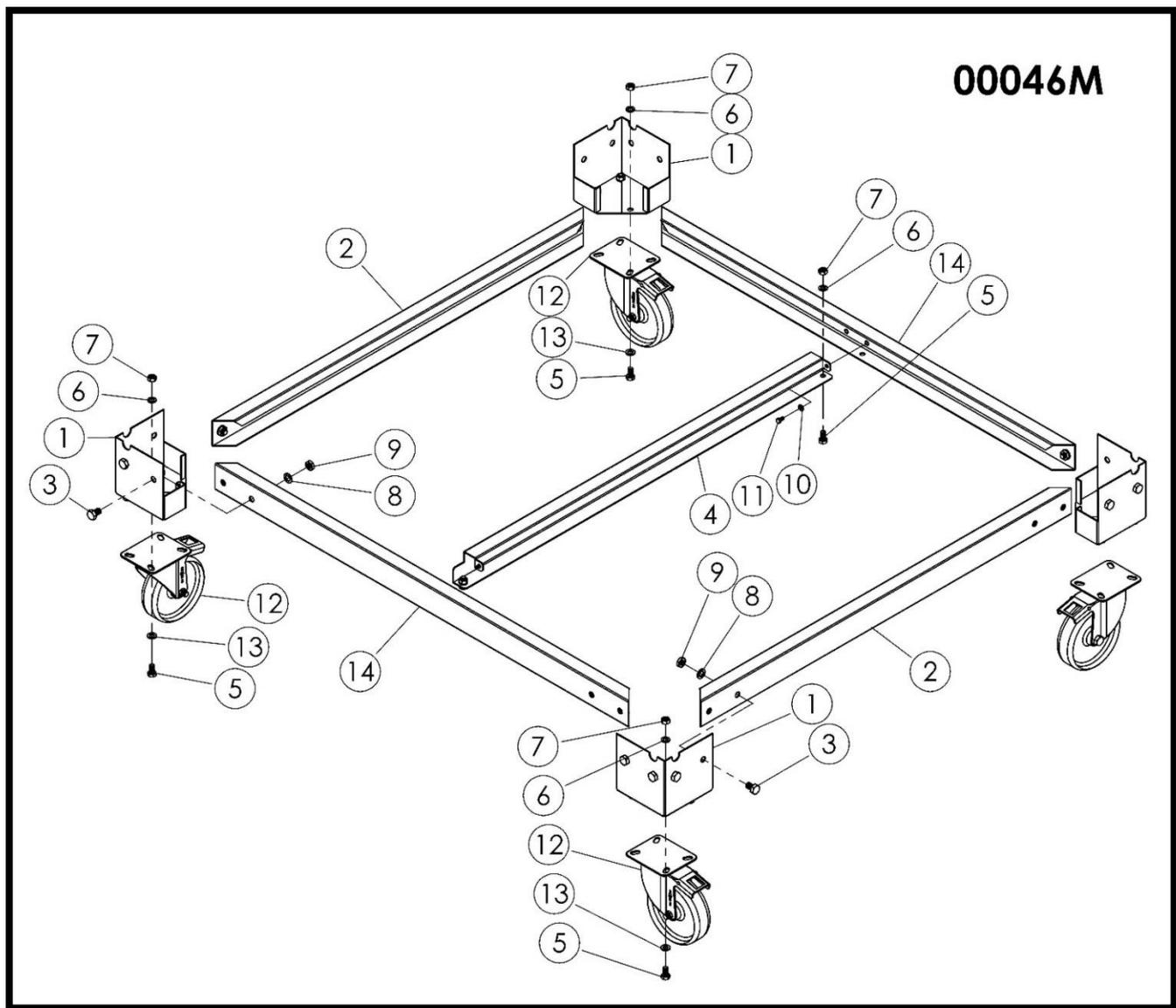
2.7 Lower Chassis Assembly (High):



00045M HIGH CHASSIS (L 1026 mm x W 921 mm x H 559 mm) SPARE PARTS LIST

ITEM	SPARE PART NUMBER	SPARE PARTS DESCRIPTION	UNIT	ITEM	SPARE PART NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	07135	CHASSIS LEG SHEET	4	9	01957	BOLT	18
2	07118	BRACKET SHEET	2	10	01961	WASHER	18
3	07122	BRACKET SHEET	2	11	07120	BRACKET SHEET	1
4	07119	BRACKET SHEET	2	12	00051	WASHER	2
5	01958	BOLT	32	13	00048	BOLT	2
6	01960	WASHER	32	14	01964	WHEEL	4
7	01965	NUT	32	15	01963	WASHER	16
8	01959	NUT	18	16	00047M	BRACKET SHEET GROUP	2

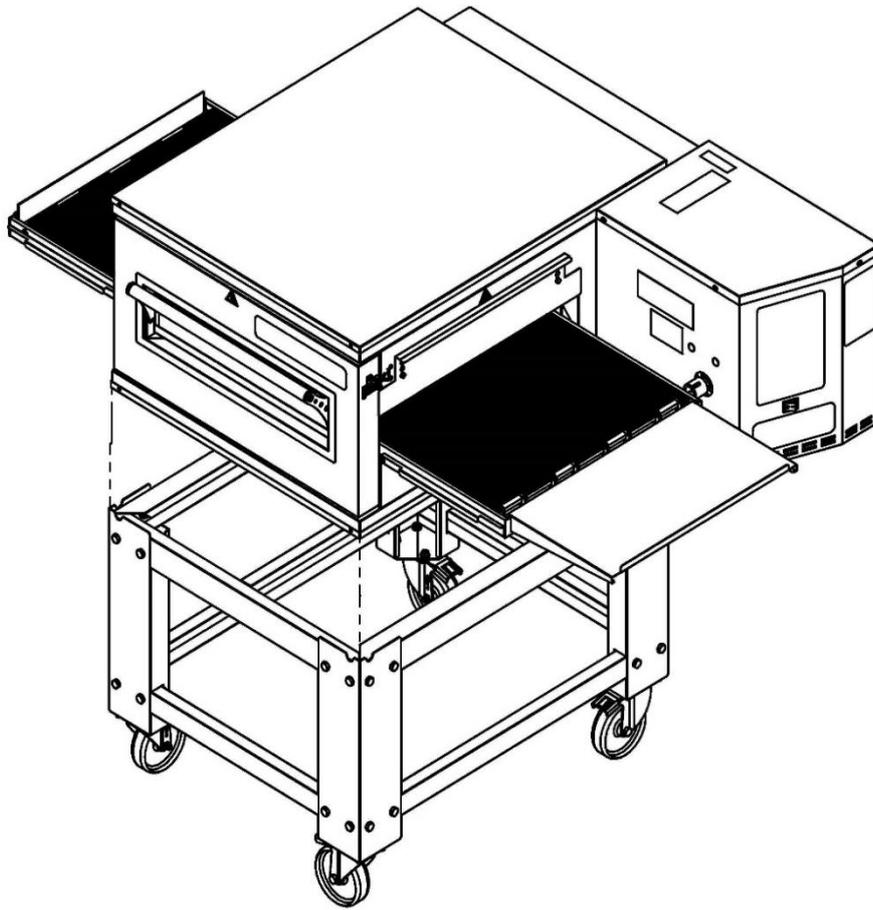
2.8 Lower Chassis Assembly (Low):



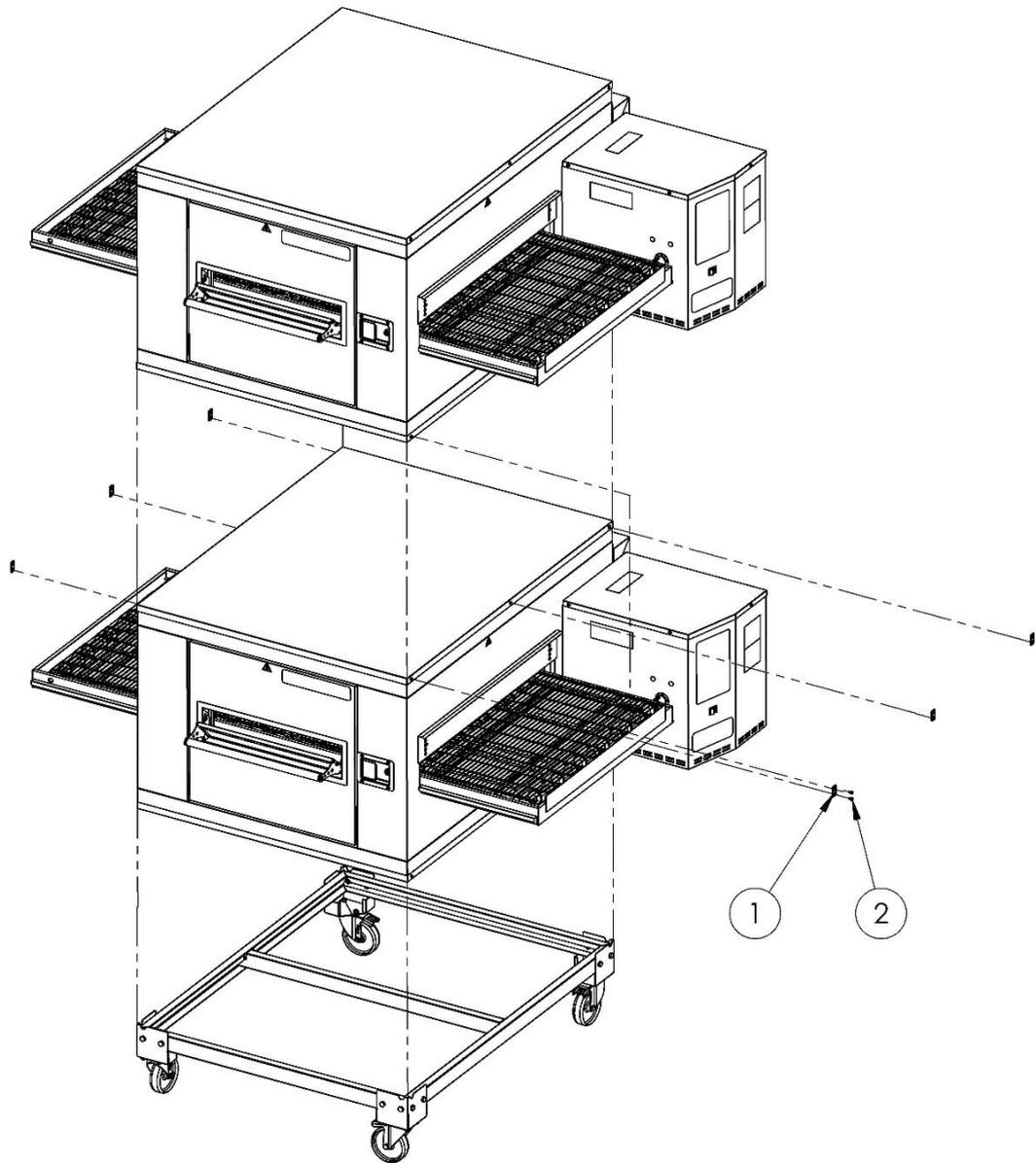
00046M LOW CHASSIS (L 1026 mm x W 921 mm x H 265,5 mm) SPARE PARTS LIST

ITEM	SPARE PART NUMBER	SPARE PARTS DESCRIPTION	UNIT	ITEM	SPARE PART NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	07123	CHASSIS LEG SHEET	4	8	01960	WASHER	16
2	07125	BRACKET SHEET	2	9	01965	NUT	16
3	01958	BOLT	16	10	00051	WASHER	2
4	07126	BRACKET SHEET	1	11	00048	BOLT	2
5	01957	BOLT	18	12	01964	WHEEL	4
6	01961	WASHER	18	13	01963	WASHER	16
7	01959	NUT	18	14	00048M	BRACKET SHEET	2

2.9 Chassis-Oven Assembly:



2.10 Double Floor Oven Assembly:



Note: Bolts are included in the package

ITEM	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	02056	HOLDER	4
2	00046	BOLT	8

2.11 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.

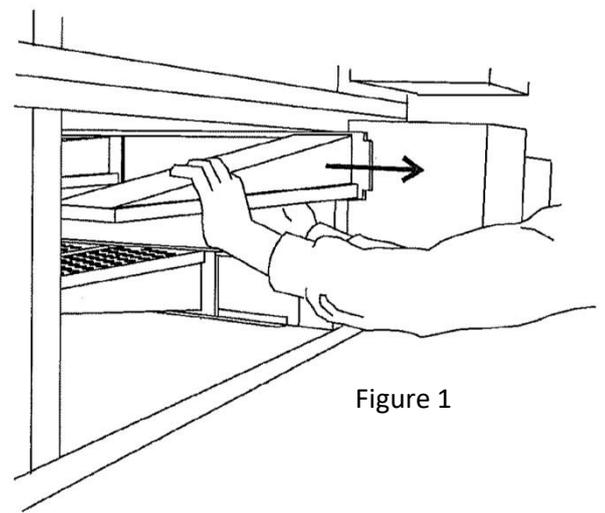


Figure 1

Figure 2

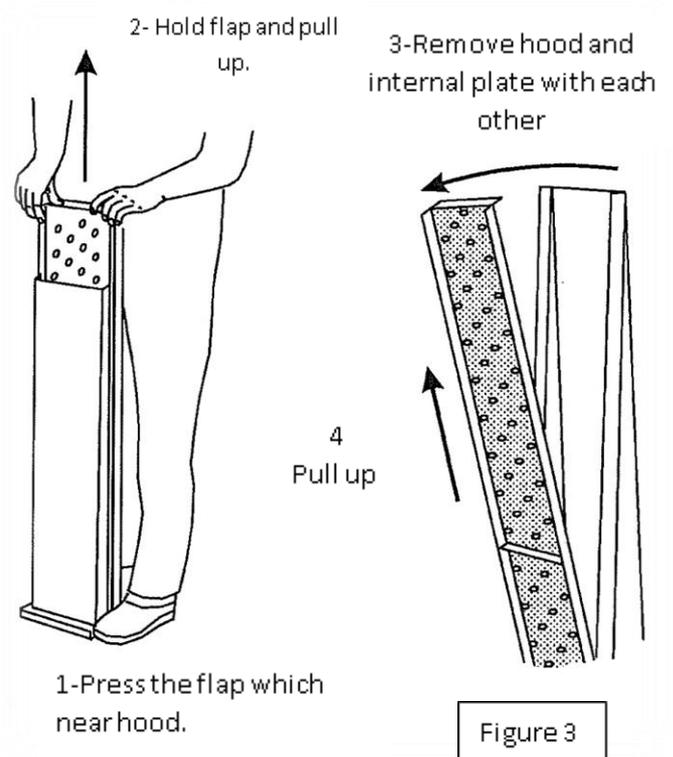
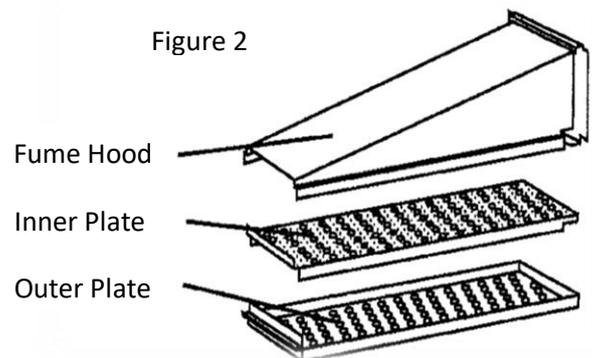


Figure 3

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 Ventilation:

Ventilation is very important especially gas ovens. Determine your ventilation system according to your country fire and safety rules. The information to guide you about the ventilation is in the next section.

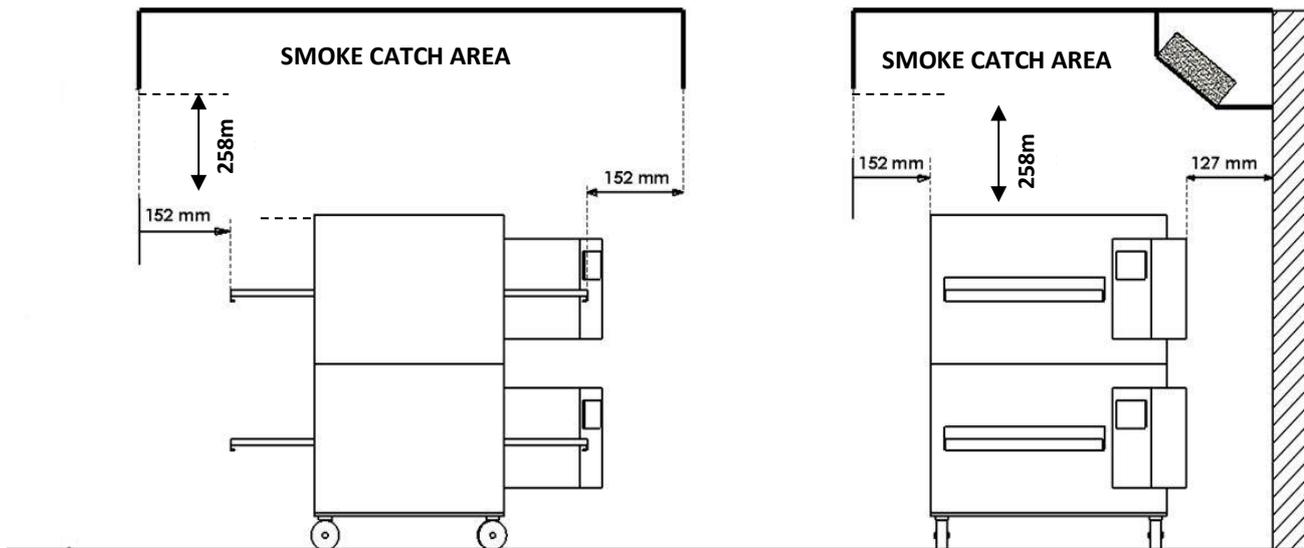
3.3 General Information About Ventilation:

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.

3.4 Ventilation Advice:



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

3.5 Gas Connection:

In order to have a safe and efficient furnace, the oven must be installed properly. Installation of gas connection must be done properly. National gas Law rules are valid.

1. When the furnace is subjected to a pressure test of more than 35 mbar, the opening-closing valve of the furnace and the gas supply pipe must be separated from the gas supply pipe.,
2. The gas supply pipe should be isolated from the oven by the opening - closing valve on the gas supply pipe during pressure tests equal to or less than 35 mbar.

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!

3.6 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. We wish you good work.*

3.7 SEN 1702 Technical Specifications Table:

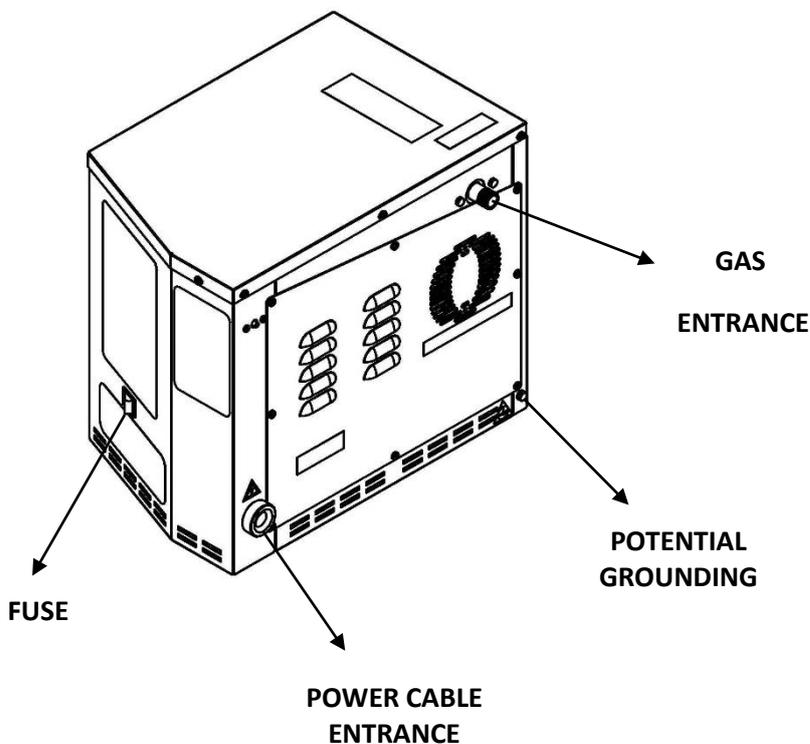
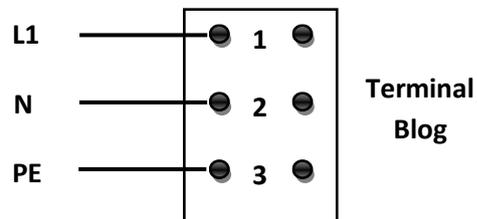
Oven Electricity – Gas Technical Specifications Table

Voltage	Faze	N	T (PE)	Ampere Loading	Gas Inlet Pressure	Capacity (Kw)	Full Performance Gas Usage	Average Gas Usage	BTU
230V 50/60HZ	1	1	1	3	21 mbar	15 kW	1,586 m ³ / hour	1,3 m ³ /hour	75,000 /hour

Power Supply: Mono FAZ, 230 V AC, 50/60HZ / 3 Amp: 1 Neutral, 1 Ground

IMPORTANT: Electrical input connection must be connected according to the order of the input terminals.

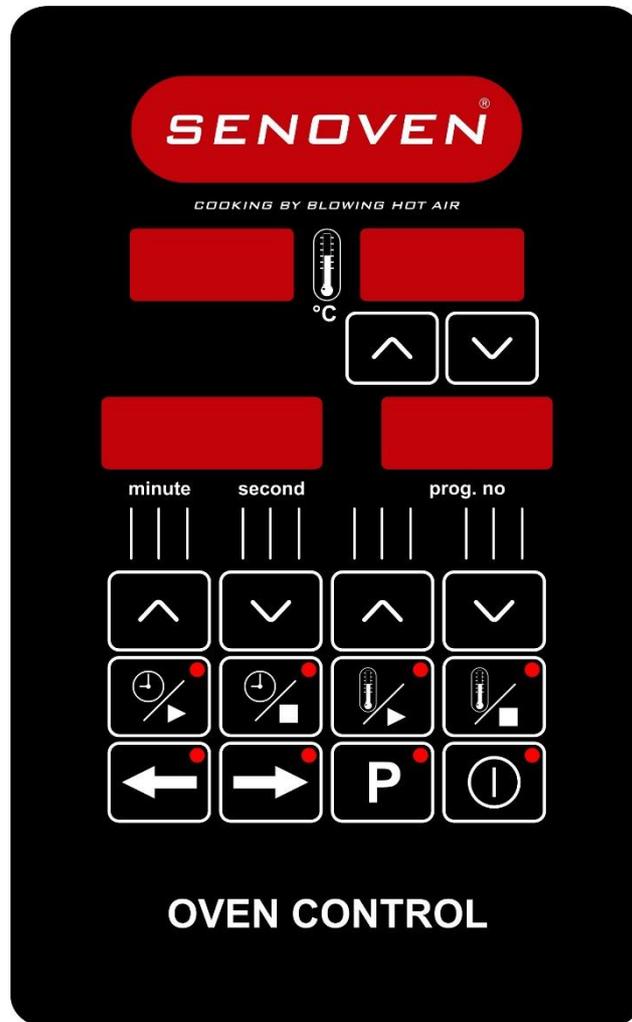
(PHASE TO PHASE, NEUTRAL TO NEUTRAL, – GROUNDING TO GROUNDING)



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



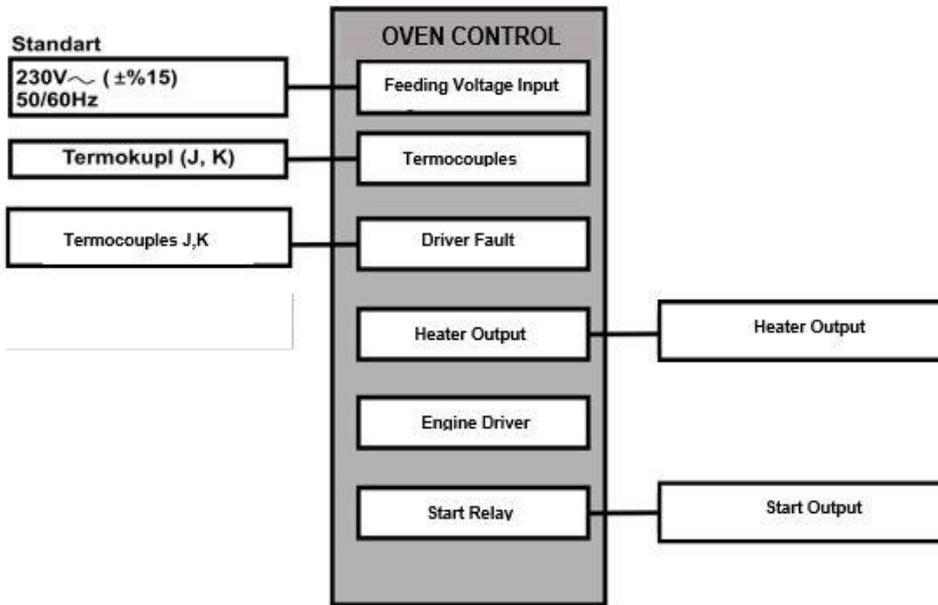
Environments where device use is not suitable.

Corrosive atmospheric environments.

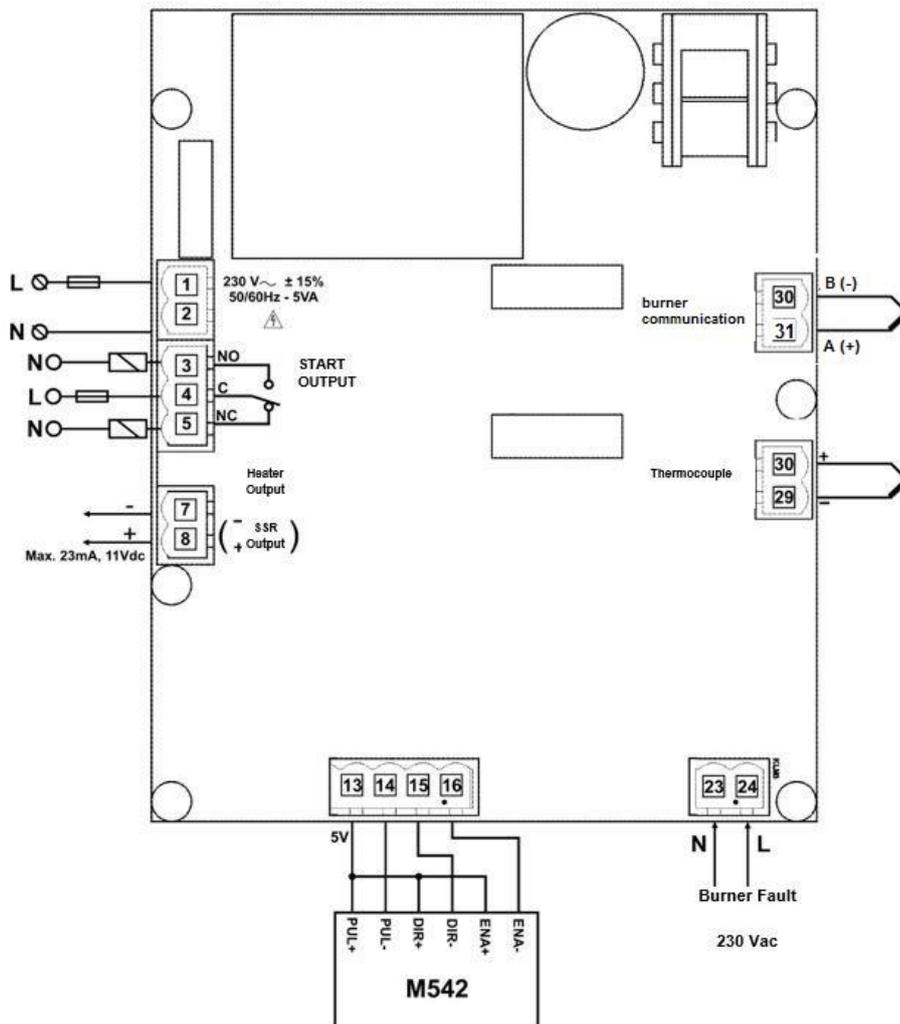
Explosive atmospheric environments.

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

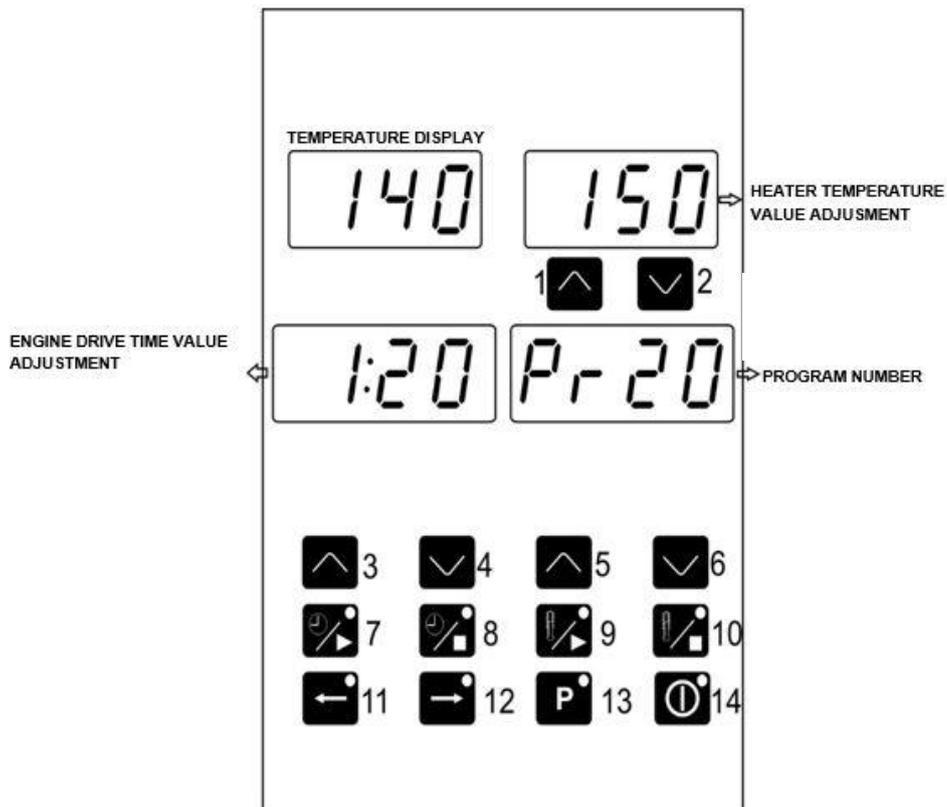
General Features



Electrical Connection Shema

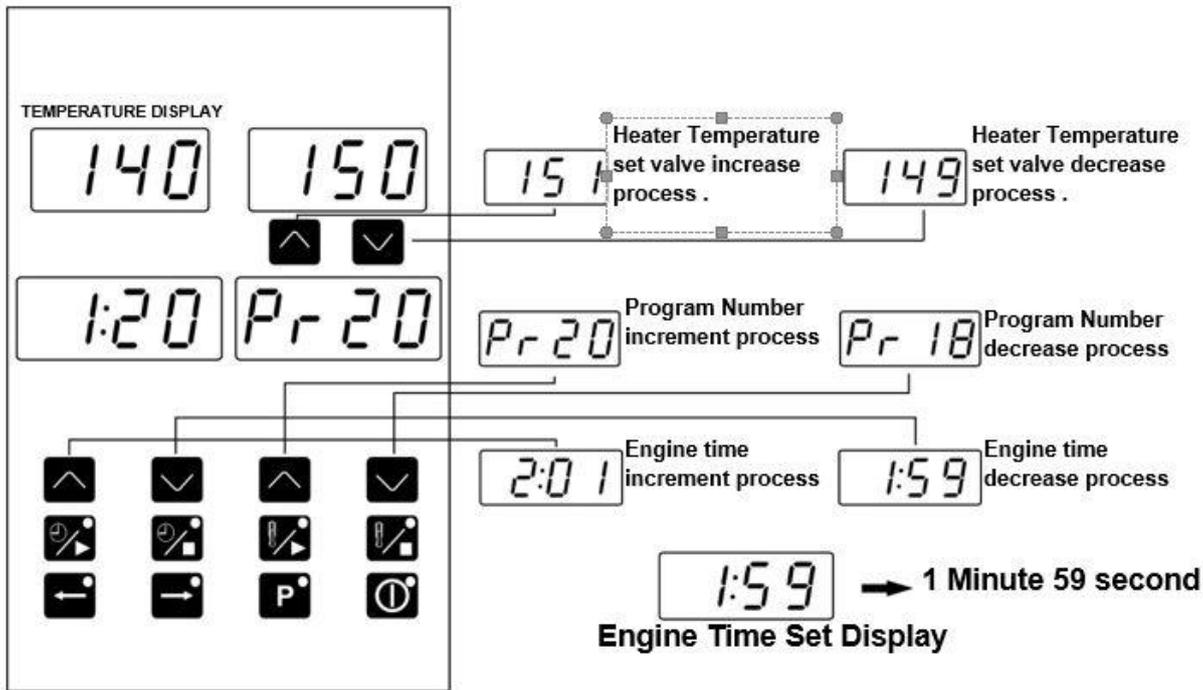


Oven Control Device Front Panel Defition



- 1 - 2. Temperature Set Increase and Decrease Buttons :** With these buttons, the temperature set volves 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 Forwed 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 switehed 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 the product does not cook, check the cooking times and temperature settings. The conveyor can be spinning fast..
2. If the product is over cooked, check the cooking times and temperature settings. The conveyor can be turning slowly.
3. If all values are normal but the product still does not cook or over heat, call the manufacturer.
4. This issue is fixed by pressing the ON/OFF  button on the display when the burner in the gas ovens gives a fault alarm. The more detailed description is on page 57.

5. Do not keep combustible and explosive material around the machine.

4.2 Closing

To turn off the oven, touch ON/OFF  and switch off with 0-1 switch.

4.3 Fault / Warning Messages :

Our machines has a checked fault warnings message. Ann unexpected error in the operation of the oven that may ocur will appear on the as it appears below.

FAULT 1: Fault 1 code will be observed if no flame is generated during ignition. It can go with reset.

FAULT 2: This error code will occur if the flame is observed without heat demand. It can go with reset.

FAULT 3: The current error for the limit thermostat switch, this error will be observed depending on the limit thermostat and reset is required to remedy.

FAULT 5: The air pressure switch (prosestat) is the error code caused by failure. The error will be observed if the pressure switch contact does not come to the appropriate position within 10 sec with the fan activating.

FAULT 8: Under normal operating conditions, the ionization perception is continuously controlled by the card. This error will be observed if there is a negative in this control.

FAULT 9: In normal operating conditions, the gas valve is constantly checked by the card. This error will be observed if there is a negative in this control.

FAULT 13: You will not see this error code because the reset will be done through the feed.

FAULT 21: It will occur due to a negativity in the card itself.

FAULT 25: CRC error – matching error on CRC codes (diferent software versions).

FAULT 23: The wait times specified in the burner startup entries do not match after the on-hold period.

FAULT 26 : Pressing the button for more than 10 seconds causes an error until the reset button is released.

4.4 Burner Fault:

Occurs when the burner does not fire or if there is fault in the burner system.

4.5 Functions:

4.5.1 Temperature Cutting Switch :

Our oven has a temperature cut. Off switch for you safety and protection . This switch is specially designed to prevent the oven from over heating and causing damage in aa small possibility , if the operating temperature of the furnece increases and the power is prevented from being transferred to the furnaceç.No parts are damaged due to excessivve temperature.



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

4.5.2 Electrical Installations:



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

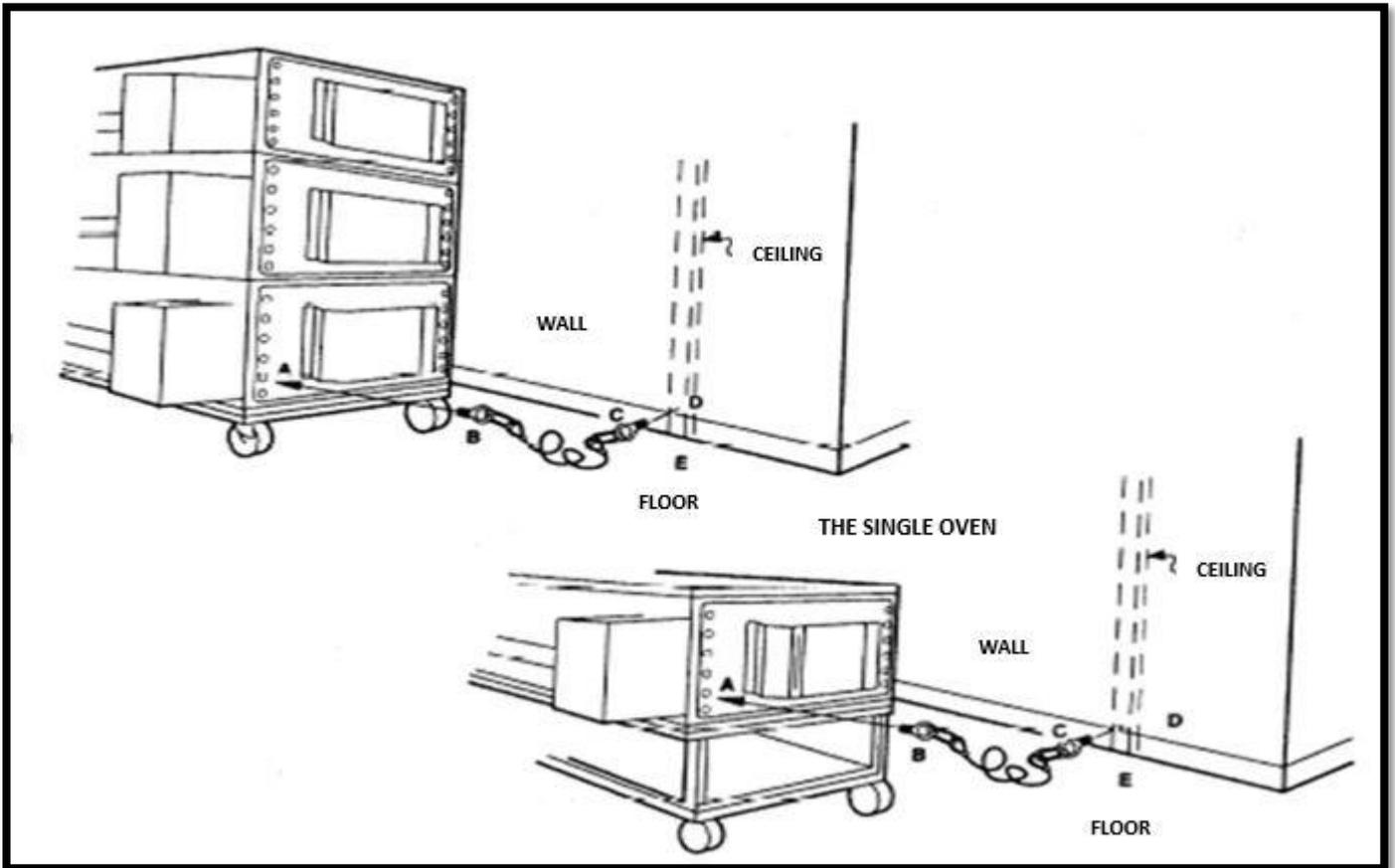
When installation is made, the product must be fully grounded.

For All Foreign Countries: Apply local electrical rules.

1. All Poles connect switches have 3mm wide.
2. To prevent electrical shock, the potential connection grounding cable hood is located on the back of the oven. This allows the oven to be combined into an external connection system.
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.

4.5.3 Limitation Requirements – Gas Ovens:

1. The installation shall be carried out by a fast-connecting device in accordance with the standards for fasteners for gas-operated devices with a gas connector in accordance with the fastener standards for movable gas appliance.
2. The installation of the restriction should limit the movement of the oven, regardless of the connection element. The quick disconnect tool or its pipe should limit the movement of the oven.
3. If the restriction is removed due to cleaning or maintenance, it must be returned back to the original after cleaning or maintenance has finished.



1. Connect the "B" part and its cable to "A" part with bolt.
2. Connect the "C" part and its cable to support of the wall "D" or "E" with bolt.
- 3.

NOTE: Connection points are the same with double or triple oven assembly.

4.5.4 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.

As a result of extensive engineering work, the oven has been designed for easy and convenient maintenance. No lubrication is required for this furnace.

To use the oven in the most efficient way, it is essential to clean the oven. See below for cleaning instructions. Frequency is determined by factory recommendations. Your use and type of product will determine your frequency of cleaning.

If the oven fails to operate, check the circuit breaker to be sure it is turned on. Also, before calling technical service, check that the power cut switch on the control panel is on. Technical service information must be located on the oven or contact the factory to find out the nearest technical service.

4.5.5 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.

4.5.6 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.

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

Comparing the performance of our furnace with other furnace types especially when baking pizzas, the performance of our SEN furnaces is clearly ahead

5.2 Cooking Time and Temperature:

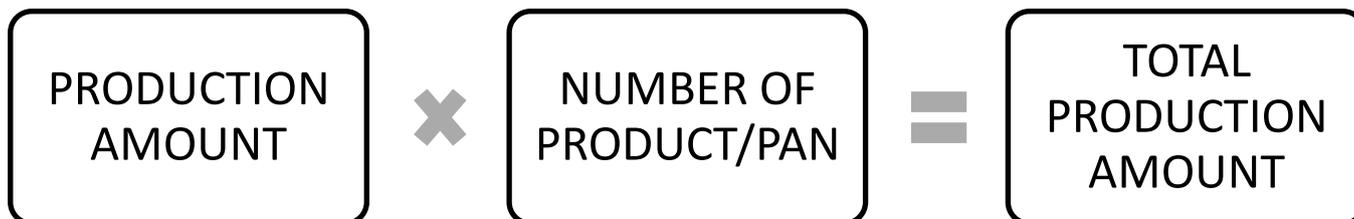
PIZZA

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

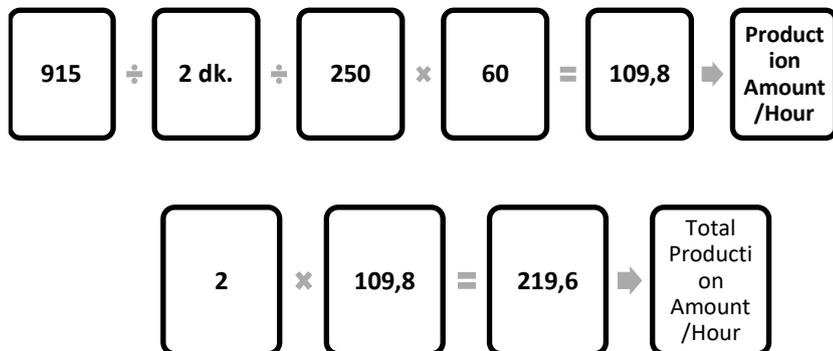
- OVER CONVEYOR - FRESH	- TIME: 5 MINUTES	- 260 °C
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5.3 Total Cooking Calculation:

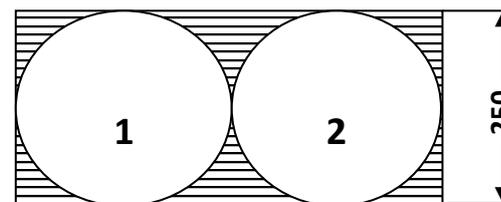


Sample 1:

Oven Chamber Length: 915 mm
 Cooking Time: 2 min
 Pan Length: 250 mm

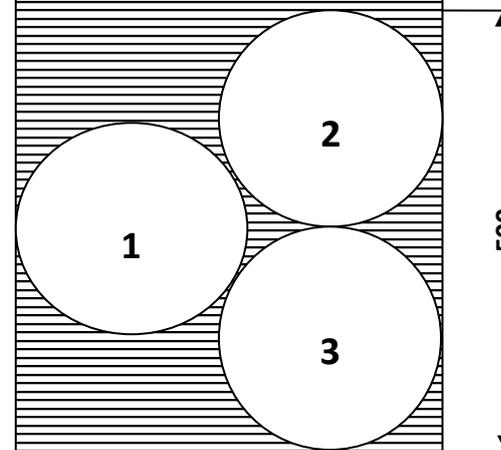
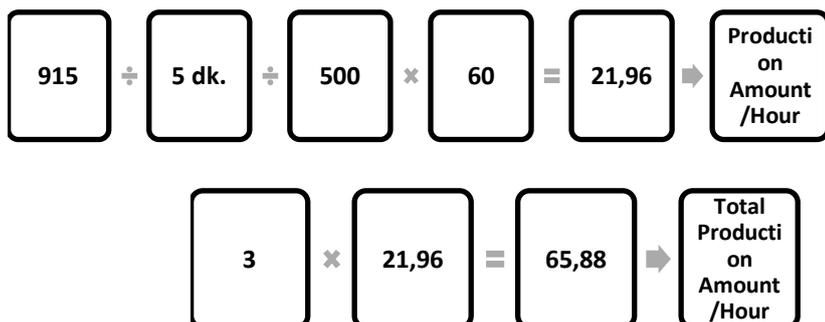


Pan Length (A)



Sample 2:

Oven Chamber Length: 915 mm.
 Cooking Time: 5 min.
 Pan Length: 500 mm.



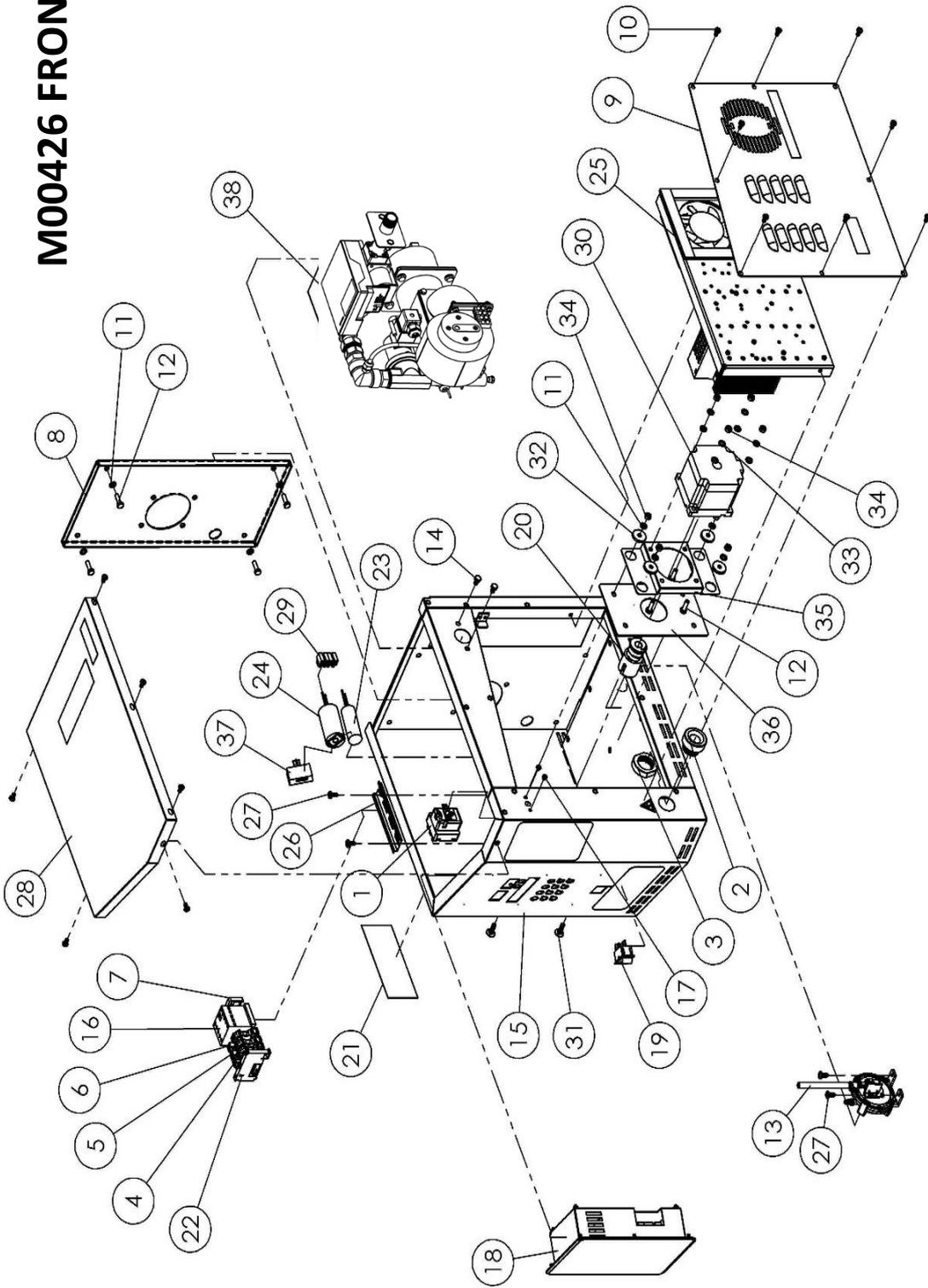
Pan Length (B)

5.4 Sample Capacity Table:

ÖRNEK KAPASİTE TABLOSU				
Pizza Diameter	3 minutes	3 ½	4 minutes	4 ½
30 cm	120	103	90	80
36 cm	70	60	53	68
41 cm	50	43	38	33
Pizza Diameter	5 minutes	5 ½	6 minutes	6 ½
30 cm	72	65	60	55
36 cm	54	49	45	42
41 cm	30	27	25	23
Pizza Diameter	7 minutes	7 ½	8 minutes	
30 cm	51	48	45	
36 cm	39	36	34	
41 cm	21	20	19	

**SPARE
PARTS
MANUAL**

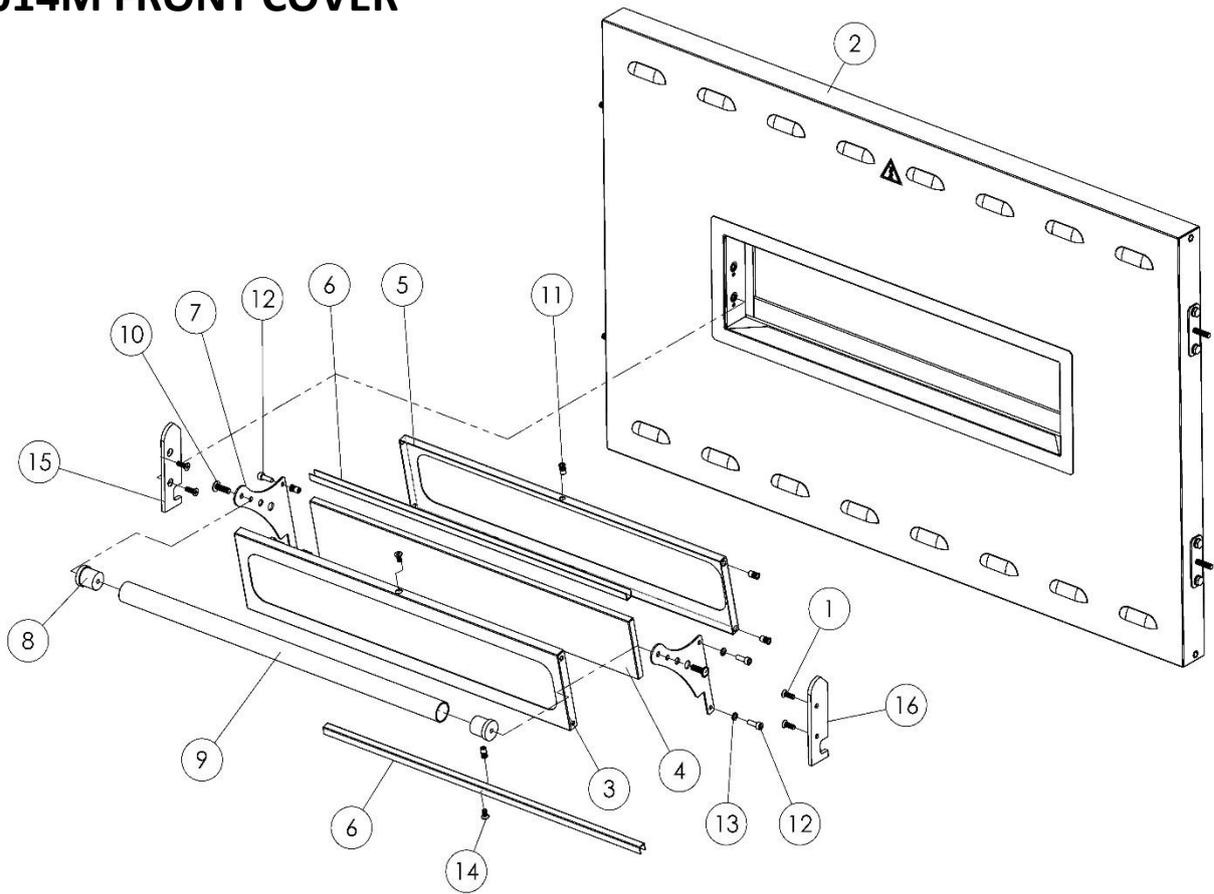
M00426 FRONT



M00426 (FRONT) SPARE PARTS LIST

ITEM	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT	ITEM	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	01815	LIMIT THERMOSTAT	1	20	01515M	ENGINE CONNECTION SHAFT	1
2	01184	RECORD	1	21	01878	LABEL (PRODUCTION INFORMATION)	1
3	01089	RECORD NUT	1	22	01865	GLASS BRAKER TERMINALS	1
4	02209	TERMINALS (GROUNDING)	1	23	01882	CONDENSER	1
5	02210	TERMINALS (BLUE)	1	24	02194	CONDENSER	1
6	02211	TERMINALS	1	25	M00369	SSR BOX	1
7	00292	LIMITER	1	26	01886	TERMINAL RAIL	1
8	07038	SUPPORT SHEET	1	27	02178	BOLT	4
9	01648	COVER SHEET	1	28	01857	CONTROL BOX COVER	1
10	00046	BOLT	15	29	00061	TERMINAL	2
11	00042	WASHER	13	30	01850	ENGINE	1
12	00041	BOLT	9	31	01867	BOLT	4
13	01103M	AIR PROTESTAT	1	32	00006	WASHER	4
14	02580	BOLT	2	33	00317	WASHER	4
15	00365M	CONTROL BOX	1	34	01305	NUT	8
16	01879	KONTAKTOR	1	35	01862	STEP ENGINE SHEET	1
17	01831	BOLT	2	36	01861	ENGINE SHEET	1
18	00364M	SCREEN	1	37	02351	BURNER COMMUNICATIONS CARD	1
19	08091	BUTTON	1	38	M00342	BURNER	1

07014M FRONT COVER

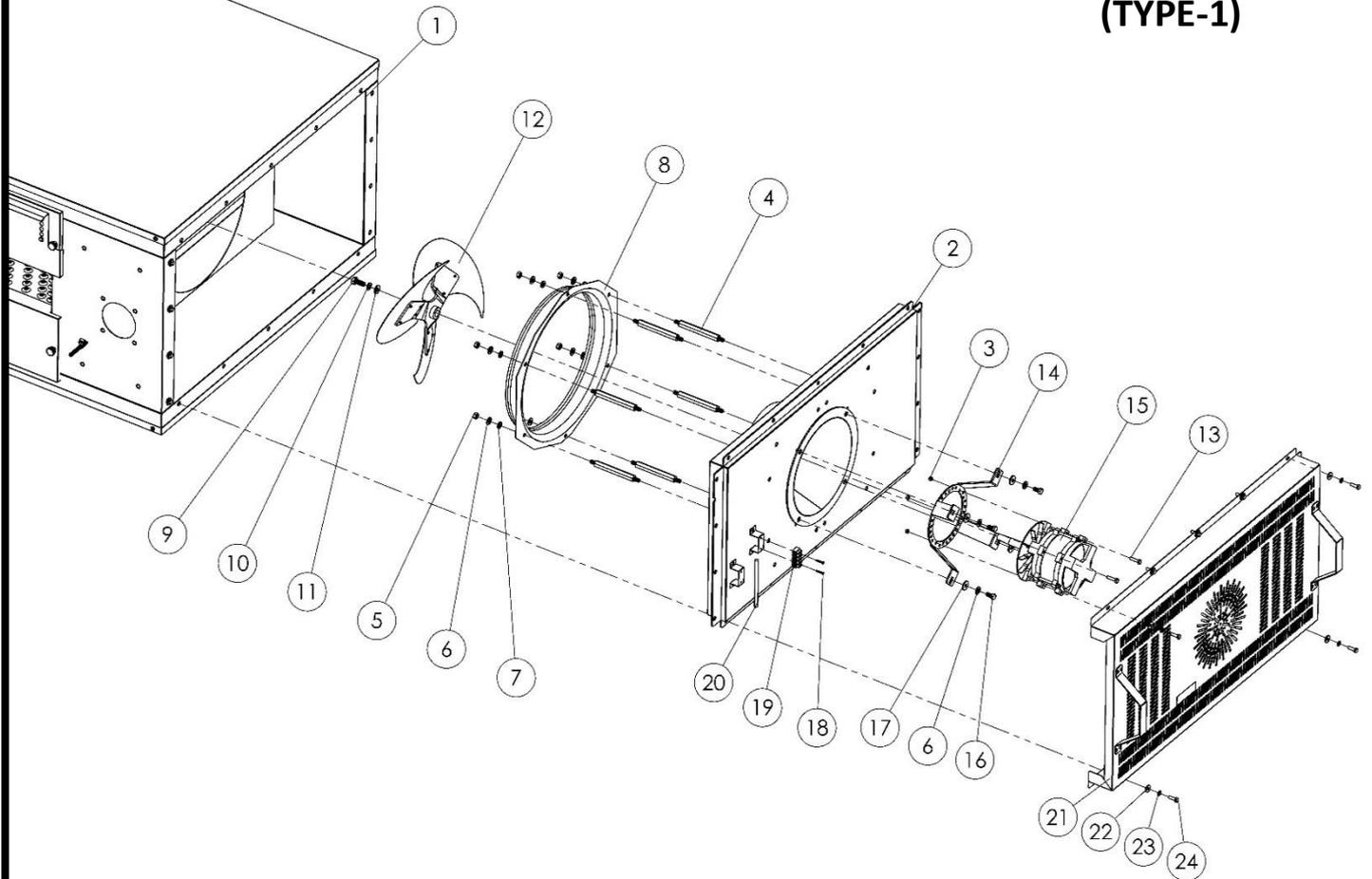


07014M FRONT COVER SPARE PARTS LIST

ITEM	SPARE PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	01558	BOLT	4
2	07026M	WINDOW FRAME	1
3	07161	WINDOW EDGE PLATE	1
4	01548	WATCHING WINDOW	1
5	01762	WINDOW EDGE PLATE	1
6	07160	GLASS FRAME CONNECTION	2
7	01759	WINDOW EDGE PLATE	2
8	01752-1	RUBBER PLUG	2
9	01753-1	COVER HANDLE	1
10	02342	BOLT	2
11	00045	FIX	6
12	101503	BOLT	4
13	04077	WASHER	4
14	00157	BOLT	2
15	07172	GLASS OPEN/CLOSE LAMA	1
16	07170	GLASS OPEN/CLOSE LAMA	1

M00399 BACK COVER

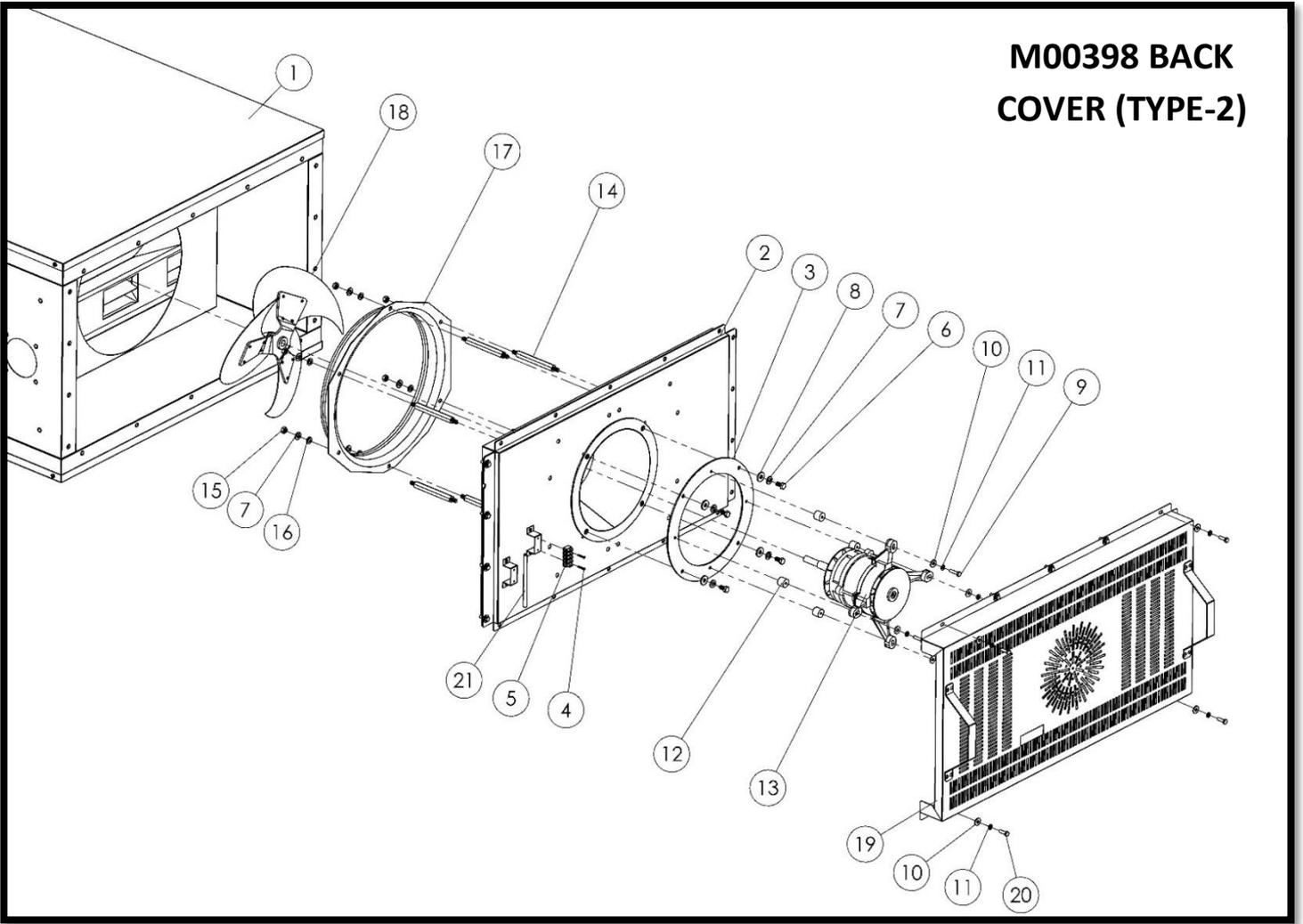
(TYPE-1)



M00399 BACK COVER (TYPE-1) SPARE PARTS LIST

ITEM	SPARE PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	M00346	BODY	1
2	00458M	BACK ISOLATED COVER	1
3	02581	NUT	3
4	07030	STUD	6
5	01959	NUT	6
6	01961	WASHER	10
7	01963	WASHER	6
8	07031	FAN GUARD SHEET	1
9	00279	BOLT	1
10	01960	WASHER	1
11	00277	WASHER	1
12	00398M	FAN	1
13	00556	BOLT	3
14	07156	ENGINE SHEET	1
15	101511	F.I.R ENGINE	1
16	04074	BOLT	4
17	05529	WASHER	4
18	01672	BOLT	2
19	01728	TERMINALS	1
20	01317	REZISTANCE OUTPUT TUBE	1
21	07004M	BACK COVER	1
22	01299	WASHER	18
23	00042	WASHER	18
24	00041	BOLT	18

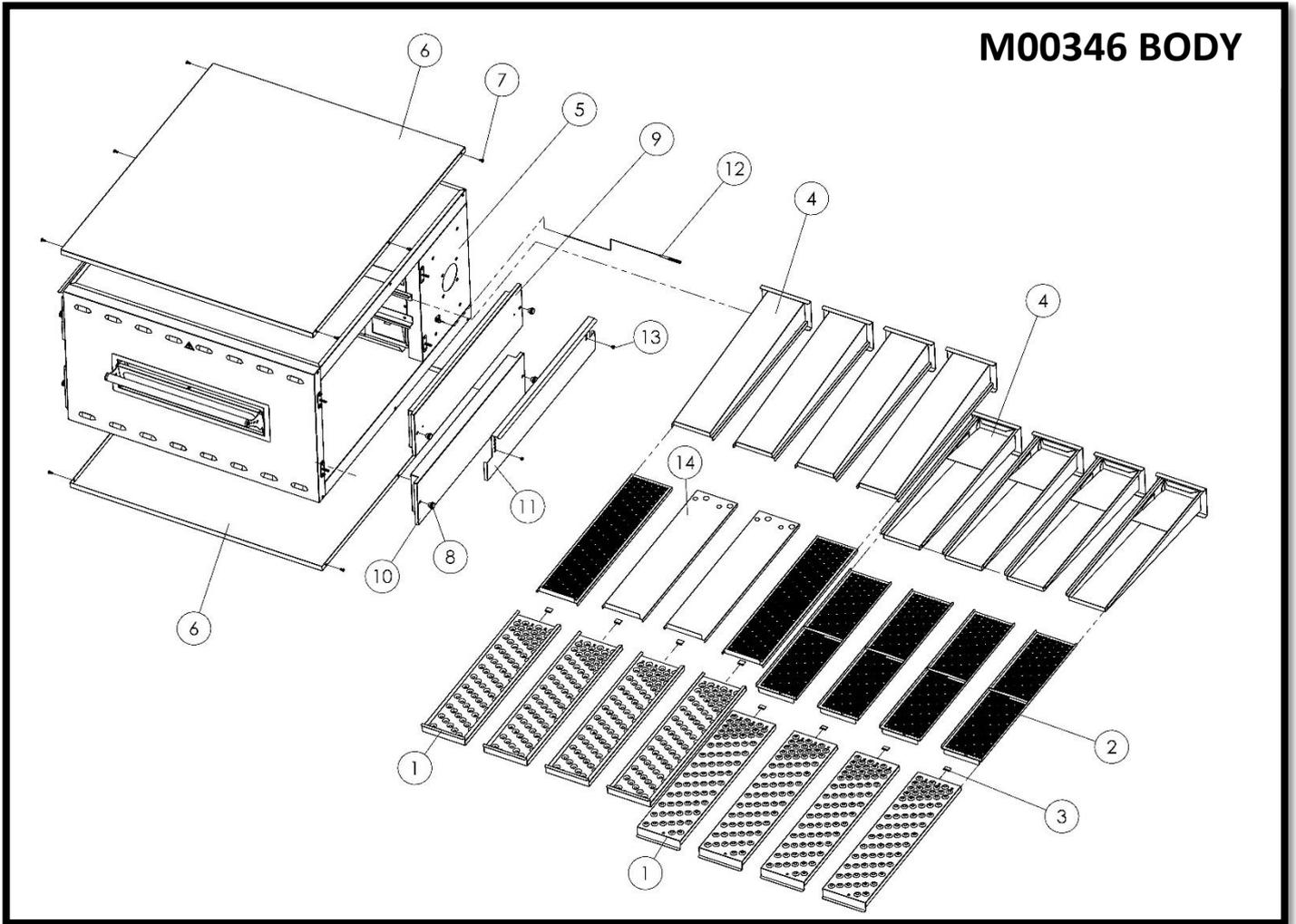
M00398 BACK COVER (TYPE-2)



M00398 BACK COVER (TYPE-2) SPARE PARTS LIST

ITEM	SPARE PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	M00346	BODY	1
2	00458M	BACK ISOLATED COVER	1
3	07168	ENGINE SHEET	1
4	01672	BOLT	2
5	01728	TERMINALS	1
6	04074	BOLT	4
7	01961	WASHER	10
8	05529	WASHER	4
9	00556	BOLT	4
10	01299	WASHER	22
11	00042	WASHER	22
12	07169	SHAFT	4
13	07116	BAHCIVAN ENGINE	1
14	07030	STUD	6
15	01959	NUT	6
16	01963	WASHER	6
17	07031	FAN GUARD SHEET	1
18	00400M	FAN	1
19	07004M	BACK COVER	1
20	00041	BOLT	18
21	01317	REZISTANCE INPUT MACARON	1

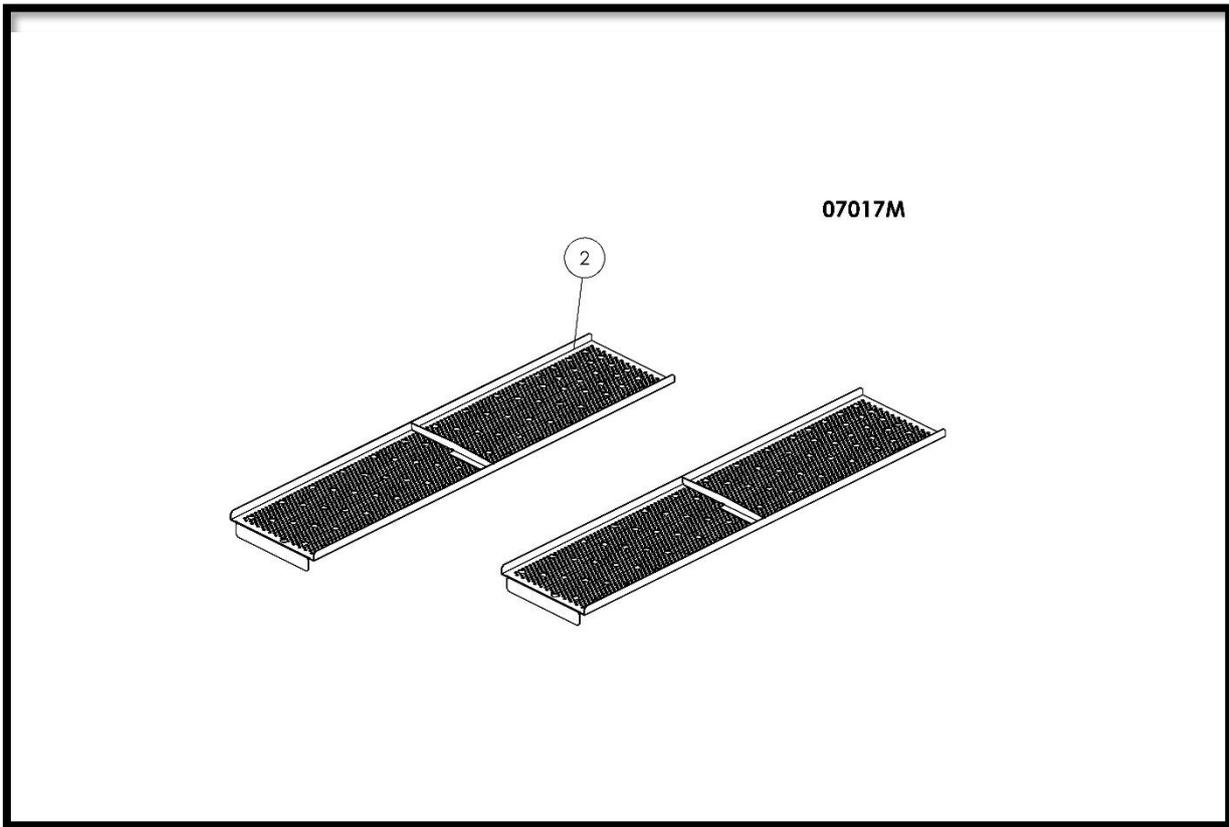
M00346 BODY



M00346 (BODY) SPARE PARTS LIST

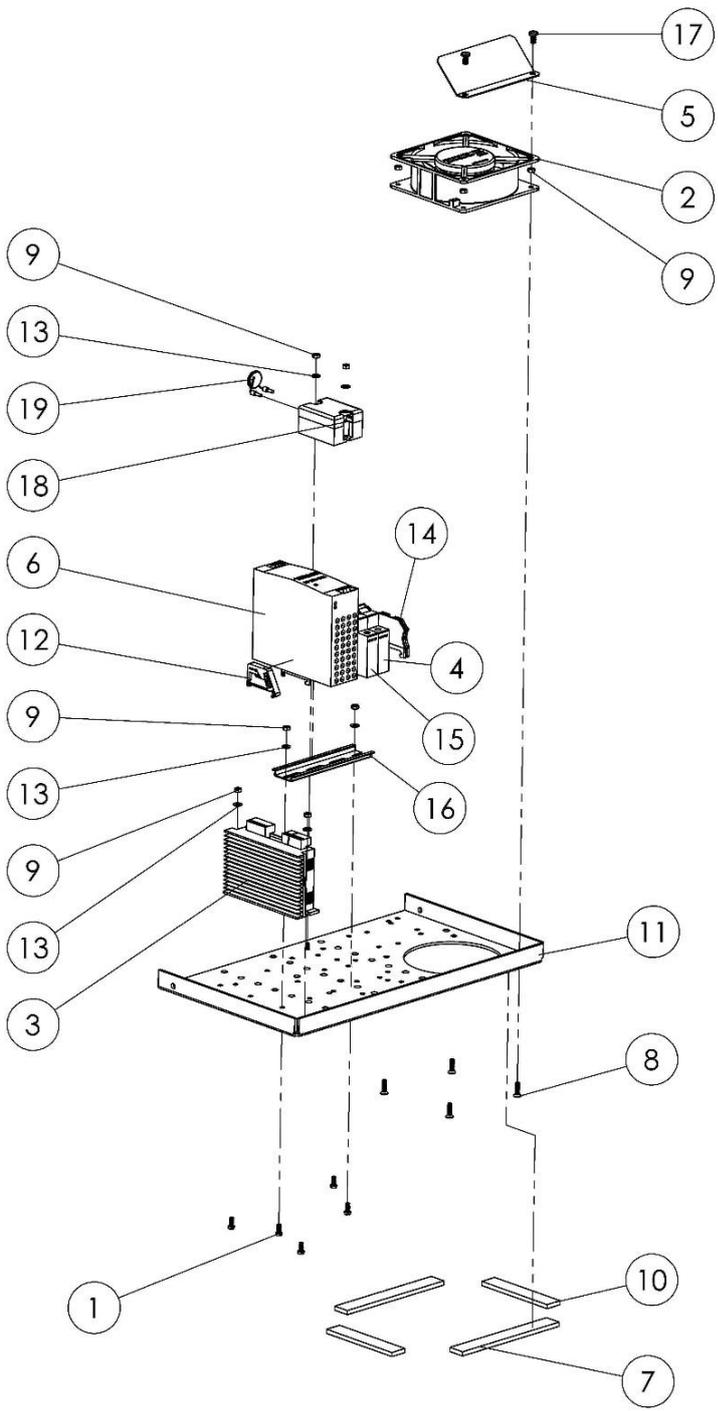
ITEM	SPARE PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	07021	AIR DUCT PLASTERING SHEET	8
2	07017M	INTERNAL AIR DUCT SHEET	8
3	07054	FIX SHEET	8
4	07016M	AIR DUCT SHEET	8
5	00416M	BODY	1
6	07000	TOP/BOTTOM COVER	2
7	00046	BOLT	12
8	00124	HANDLE	8
9	00417M	SIDE PACKAGE	2
10	07010M	SIDE PACKAGE	2
11	07027M	ENTRANCE/OUT SHEET	2
12	01731	THERMOCOUPLES	1
13	01596-1	PIN	4
14	00441M	INTERNAL AIR DUCT SHEET	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.

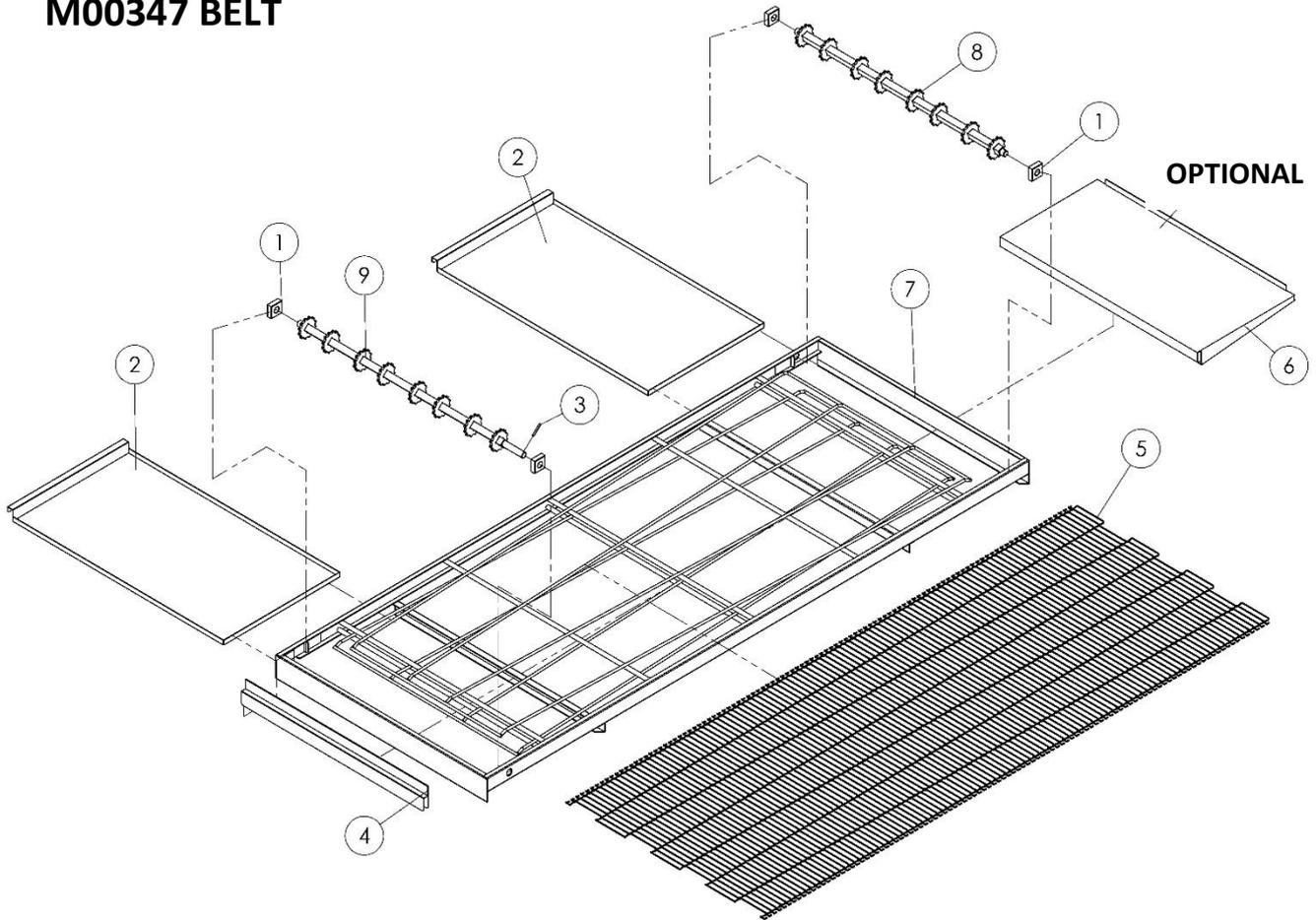
M00369 SSR BOX



M00369 (SSR BOX) SPARE PARTS LIST

ITEM NO.	SPARE PARTS NUMBER	SPARE PARTS DESCRIPTION	UNIT
1	01295	BOLT	7
2	01290	FAN	1
3	02320	SPEED CONTROL	1
4	00301	FUSE	1
5	02334	AIR ROUTING SHEET	1
6	02319	POWER SUPPLY	1
7	01307	SPONGE	2
8	01271	BOLT	4
9	02634	NUT	11
10	01306	SPONGE	2
11	01011	SSR SHEET	1
12	00292	LIMITER	1
13	01296	WASHER	7
14	00293	TERMINALS (GROUNDING)	1
15	02208	FUSE	1
16	01886	TERMINALS RAIL	1
17	00046	BOLT	2
18	01822	SSR RELAY	1
19	01292	VARISTOR	1

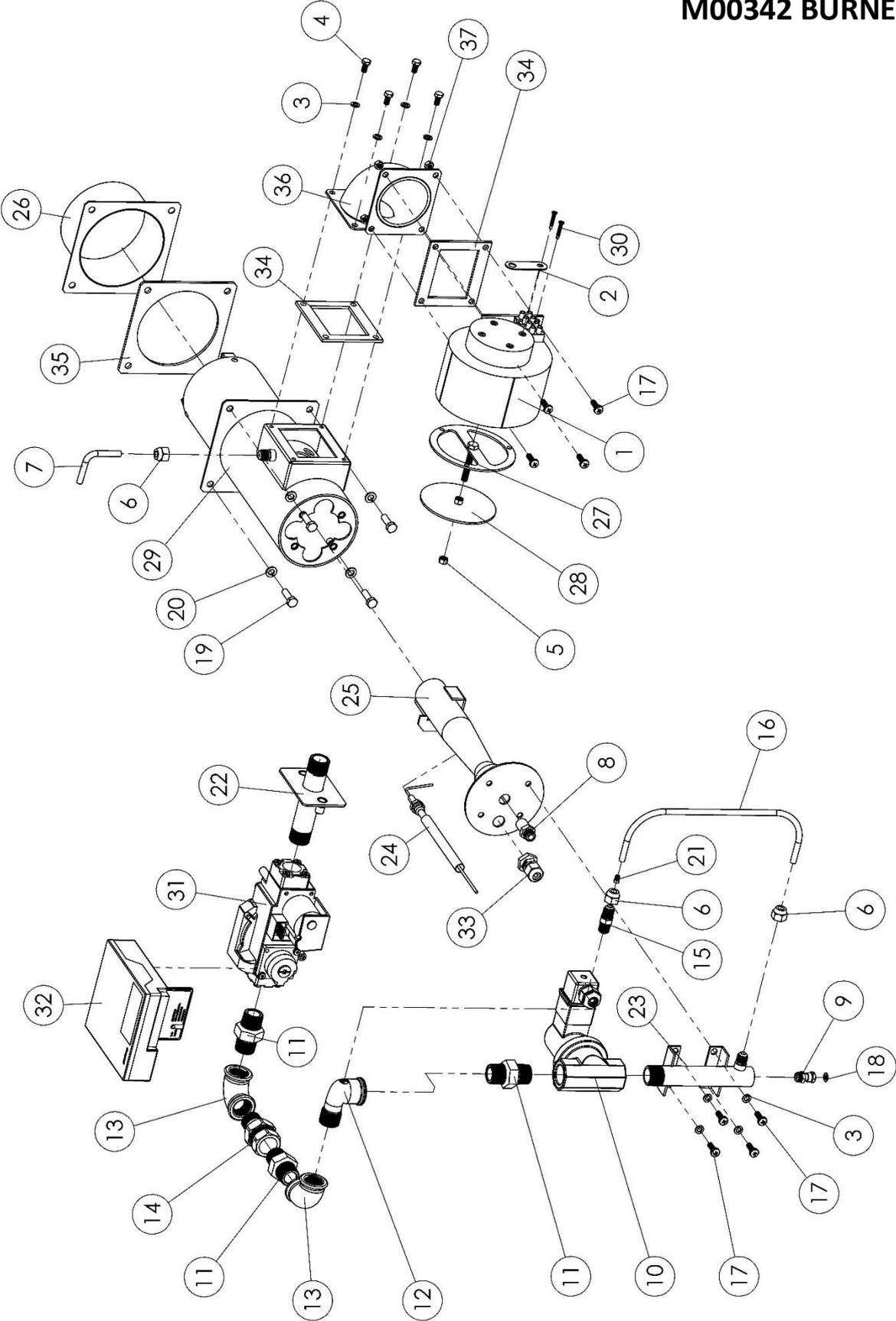
M00347 BELT



M00347 (BELT) SPARE PARTS LIST

ITEM NO.	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	02013	BELT DRIVE BEARING	4
2	07093	WASTE PAN	2
3	00096	PIN	1
4	07095	STOPER SHEET	1
5	07000M	WIRE BELT	1
6	07029	PRODUCT OUT SHEET	1
7	00374M	CONVEYOR CHASSIS	1
8	00319M	BELT DRIVE SHAFT	1
9	00318M	BELT IDLE SHAFT	1

M00342 BURNER

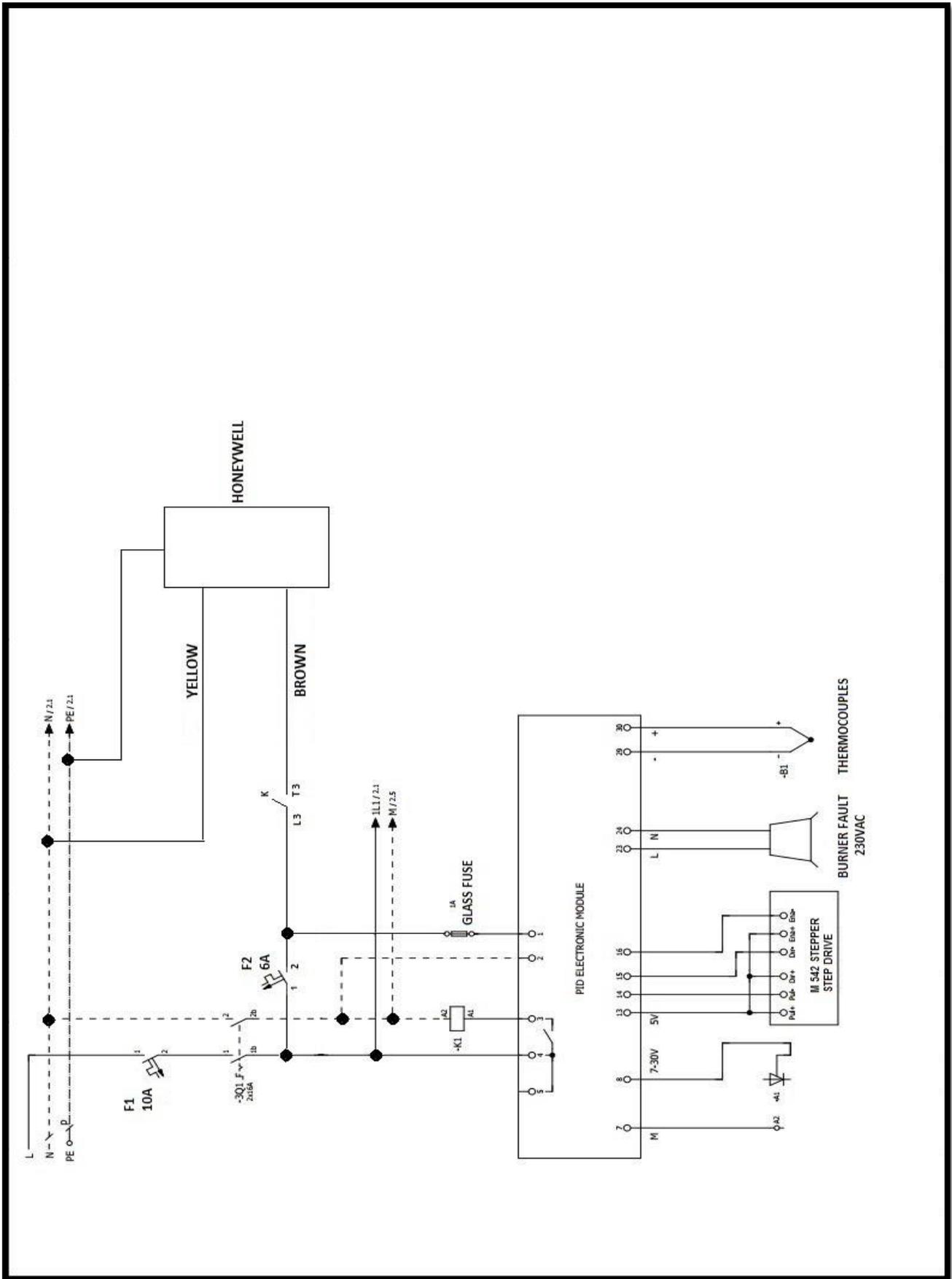


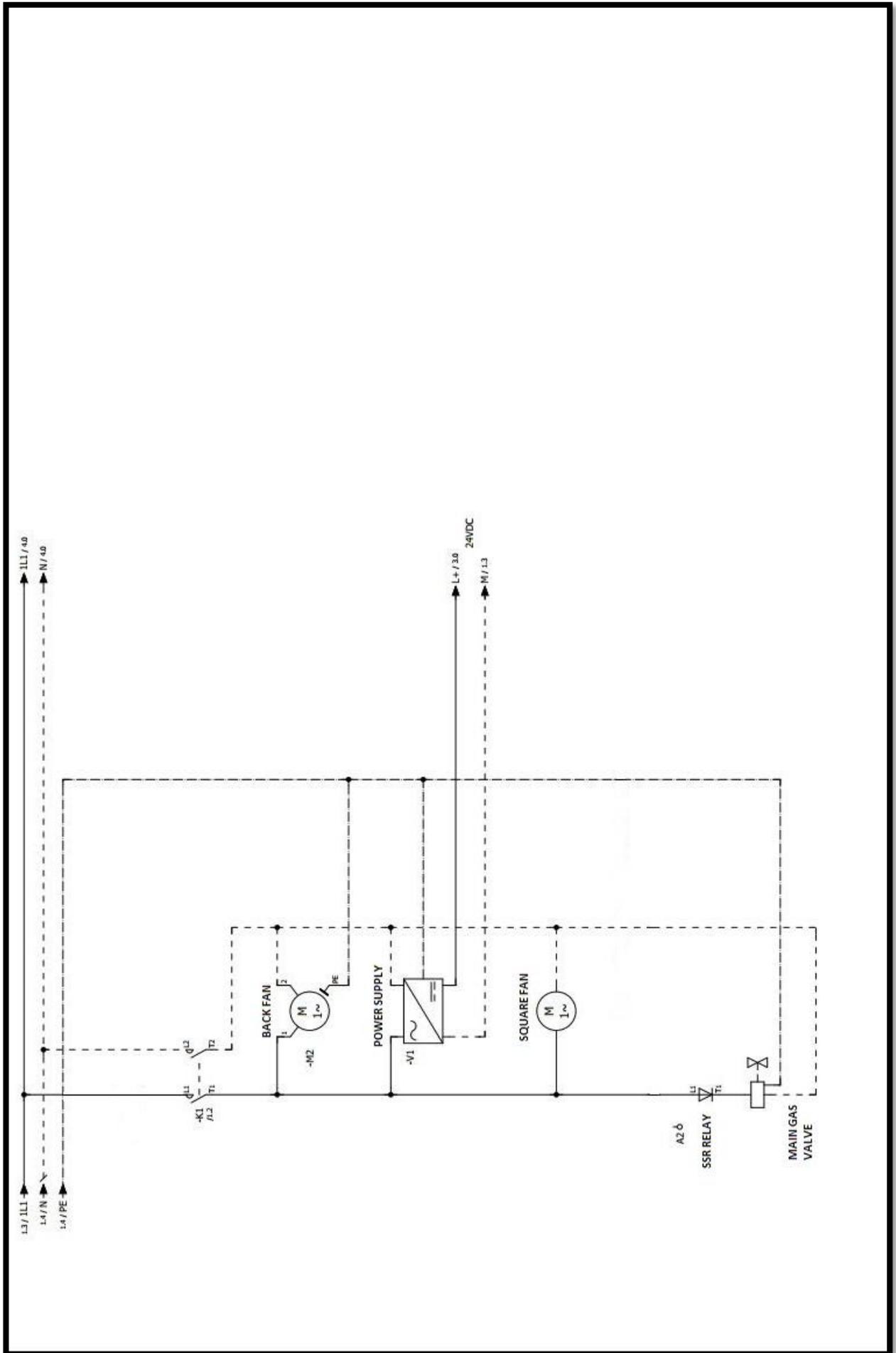
M00342 BURNER SPARE PARTS LIST

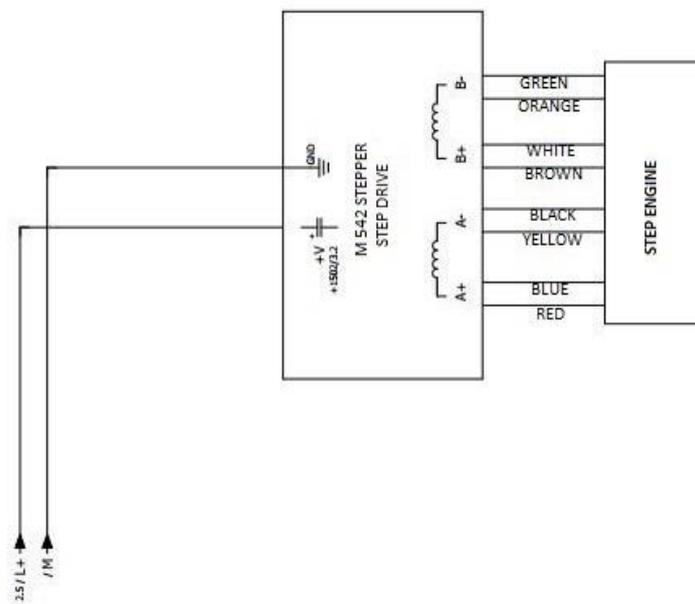
ITEM	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
1	01666	BURNER ENGINE	1
2	01698	ENGINE CONDENSER SHEET	1
3	01685	WASHER	8
4	00048	BOLT	4
5	02581	NUT	1
6	02541	NUT	3
7	01699	AIR PROCESS PIPE	1
8	07075	NOZZLE	1
9	01671	TEST NOZZLE	1
10	01686	GAS VALVE	1
11	02640	NIPPLE	3
12	07077	ELBOW	1
13	02649	ELBOW	2
14	02639	RECORD	1
15	01689	NIPPLE	1
16	07078	PIPE	1
17	01695	BOLT	8
18	01670	WASHER	1
19	00041	BOLT	4

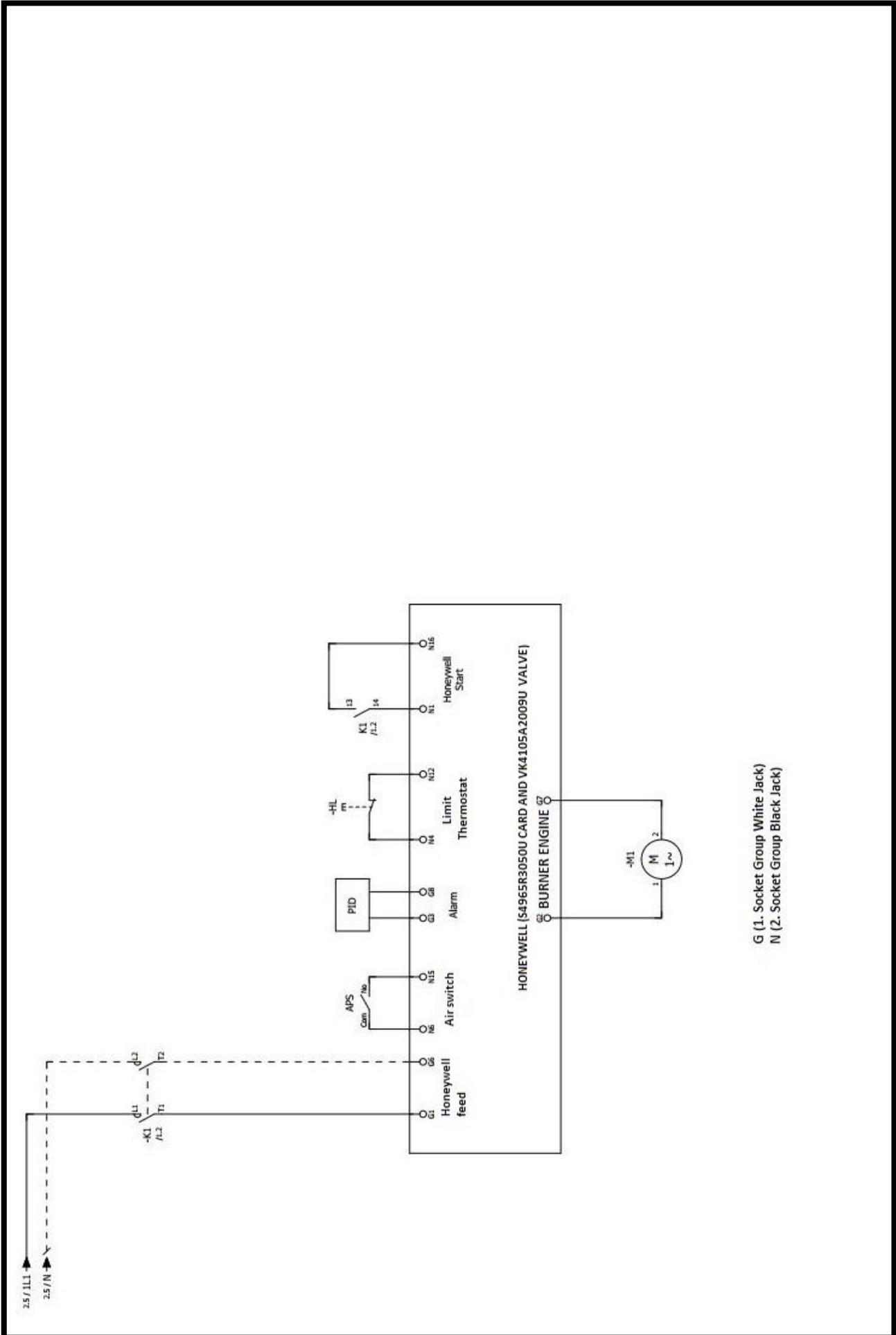
ITEM	SPARE PART NUMBER	SPARE PART DESCRIPTION	UNIT
20	00042	WASHER	4
21	07076	NOZZLE	1
22	01504M	GAS ENTRANCE PIPE	1
23	07022M	BURNER PIPE	1
24	01518M	IGNITION ELECTRODE	1
25	07023M	BURNER CORE	1
26	07025M	BURNER ENTRANCE PIPE	1
27	01505M	AIR SET CHASSIS	1
28	01506M	AIR CHASSIS COVER	1
29	07024M	BURNER BODY	1
30	01672	BOLT	2
31	01881	VALVE	1
32	01880	BRAIN	1
33	07139	RECORD	1
34	101504	CYLINDER HEAD GASKET	2
35	101510	CYLINDER HEAD GASKET	1
36	00395M	ELBOW	1
37	00052	NUT	4

SECTION 7: ELECTRICAL DIAGRAM





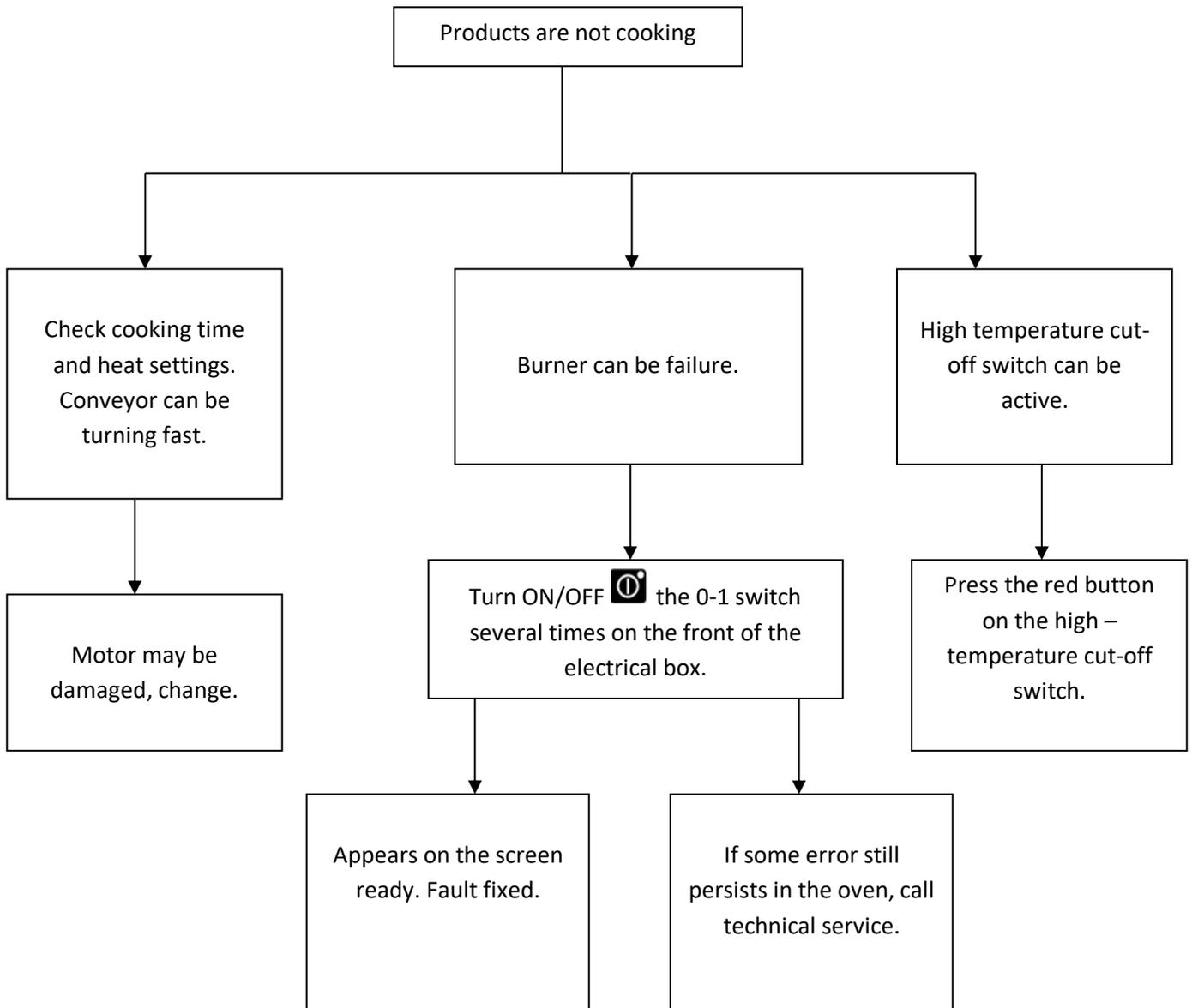




G (1. Socket Group White Jack)
 N (2. Socket Group Black Jack)

SECTION 8: TROUBLESHOOTING

8.1 Products Do Not Cooked:



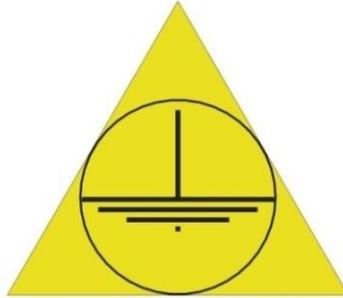
8.2 Contact with Technical Services:

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.

BÖLÜM 9: LABELS



(High Temperature)



(Grounding)



Electrical Input

This device must be installed in accordance with regulations. Refer to the instructions before installing and using the device.

Warning Labels

	VOLT /Voltage/FAZ/Stage	230V/50-60 Hz/1N	ÜRÜN ADI/Product Name:	TR
	GAZ BASINCI/ Gas Pressure	G21-21 mbar	ÜFLEMELİ KONVEYÖRLÜ FIRIN/BLOWING CONVEYOR OVEN	
ŞENGÜN MAKİNA İNŞ. ve KIRT. SAN. TİC. LTD.ŞTİ. 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	SERİ NO / serial number	59	KATEGORİ/Category	I2H,I2E
	GÜÇ / Power	NG 15 kW	ÜRETİM YILI/ Production Year	2018
	AKIM / Nominal Current	3 Amper	MODEL / Model	SEN 1702
	ÖLÇÜ / Dimension	1218x1957x570mm	Montaj Tipi Installation Codes	A1
MADE IN TURKEY	AĞIRLIK/Weight	216 Kg	IP	21
1984	PIN CN0161			

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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