

# YOUR EXPRESSWAY TO FLAVOR



**SENOVEN**<sup>®</sup>



New Generation  
**Masters of Kitchen**



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



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



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**SENNOVEN**®

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

**CONVEYOR  
PIZZA  
OVENS**



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

That's where **Senoven** comes to your rescue!

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

But hey, speed is just the beginning!





Eco Mode; When the “sensor” senses no pizza in the oven it goes into **Energy Saving mode**



# SEN 1100

<b>Belt Width</b>	406 mm (16")
<b>Cooking Chamber Dimensions</b>	437x530x90 mm (WxDxH)
<b>Total Power</b>	Electric 6 kW
<b>Average Power Consumption</b>	Electric 3-4 kW/h
<b>Output (Estimated)</b>	27 pizzas / hour (250 gr. ø30 cm)

***Best flavors  
in the shortest  
time possible***







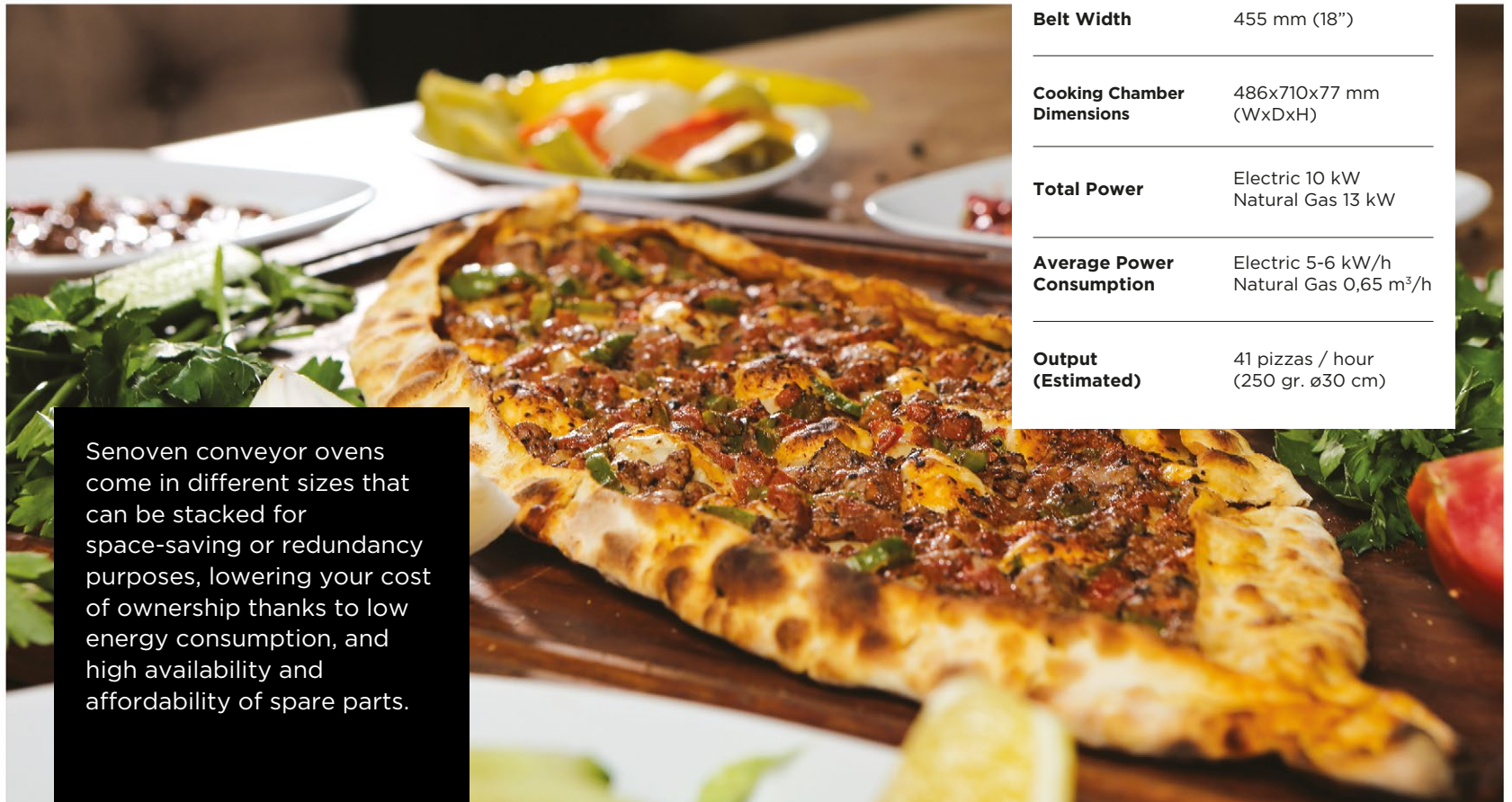
Senoven conveyor pizza ovens let you control recipes across your entire operation by saving cooking duration and temperature for each product.

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





## SEN 1500 SEN 1502



<b>Belt Width</b>	455 mm (18")
<b>Cooking Chamber Dimensions</b>	486x710x77 mm (WxDxH)
<b>Total Power</b>	Electric 10 kW Natural Gas 13 kW
<b>Average Power Consumption</b>	Electric 5-6 kW/h Natural Gas 0,65 m <sup>3</sup> /h
<b>Output (Estimated)</b>	41 pizzas / hour (250 gr. ø30 cm)

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

*Speed up your  
process, grow  
your business!*

**SEN 1600**  
**SEN 1602**

<b>Belt Width</b>	535 mm (21")
<b>Cooking Chamber Dimensions</b>	566x710x80 mm (WxDxH)
<b>Total Power</b>	Electric 15 kW Natural Gas 13 kW
<b>Average Power Consumption</b>	Electric 7-8 kW/h Natural Gas 0,65 m <sup>3</sup> /h
<b>Output (Estimated)</b>	57 pizzas / hour (250 gr. ø30 cm)



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

<b>Belt Width</b>	610 mm (24")
<b>Cooking Chamber Dimensions</b>	655x910x87 mm (WxDxH)
<b>Total Power</b>	Electric 20 kW Natural Gas 15 kW
<b>Average Power Consumption</b>	Electric 8-10 kW/h Natural Gas 1,3 m <sup>3</sup> /h
<b>Output (Estimated)</b>	90 pizzas / hour (250 gr. ø30 cm)

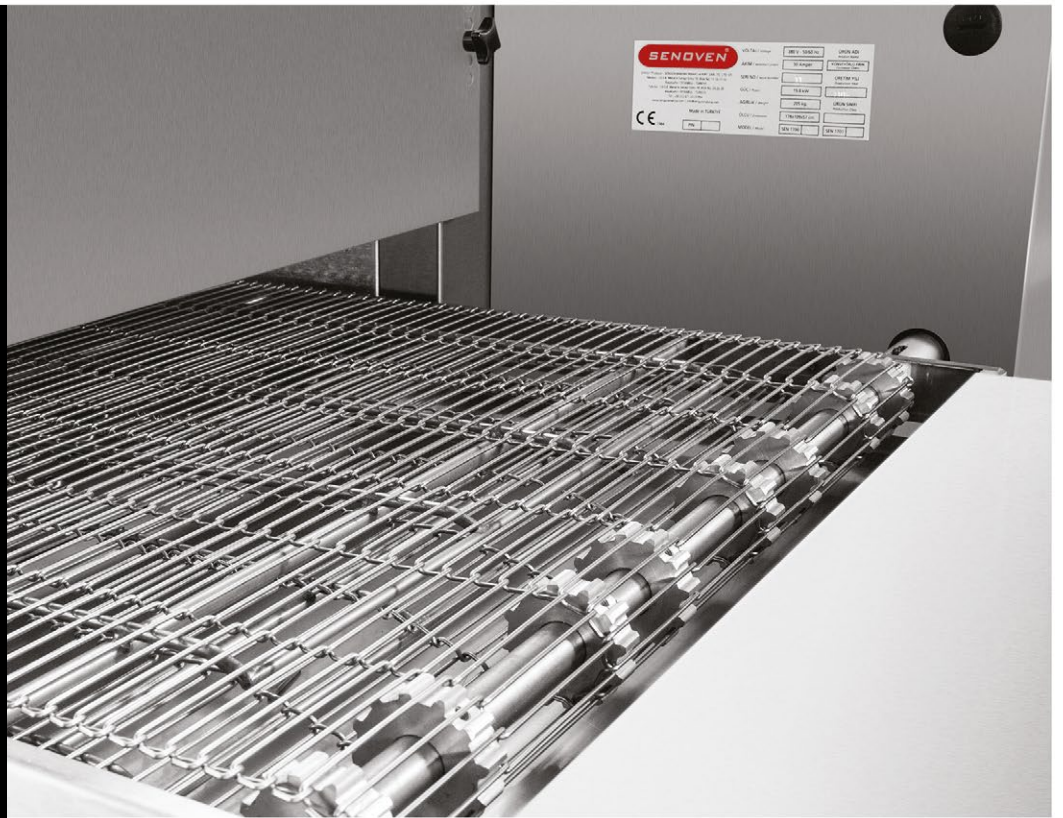
***Your flavors  
+ our technology  
= happy  
customers***



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

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

**Senoven, your expressway to flavor!**



**SEN 2000**  
**SEN 2002**

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

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



# Conveyor Pizza Ovens

Model	Belt Width	Cooking Chamber Dimensions WxDxH	Total Power	Average Power Consumption	Output Estimated 250 gr. ø30cm	Oven Dimensions Without Stand WxDxH - Weight	Shipping Dimensions WxDxH - Weight
<b>SEN 1100</b>	406 mm (16 inch)	437x530x90 mm	Electric (6kW)	3-4kW	27 Pizza / Hour	773x1370x358 mm 78 kg	90x84x63 cm 117 Kg
<b>SEN 1500</b>	455 mm (18 inch)	486x710x77 mm	Electric (10kW)	5-6kW	41 Pizza / Hour	134 kg	189 kg
<b>SEN 1502</b>			Natural Gas (13kW)	0,65 m3/hour		126 kg	194 kg
<b>SEN 1600</b>	535mm (21 inch)	566x710x80 mm	Electric (15kW)	7-8kW3	57 Pizza / Hour	143 kg	217 kg
<b>SEN 1602</b>			Natural Gas (13kW)	0,65m3/hour		142 kg	222 kg
<b>SEN 1700</b>	610 mm (24 inch)	655x915x87 mm	Electric (20 kW)	8-10 kW	90 Pizza / Hour	210 kg	290 kg
<b>SEN 1702</b>			Natural Gas (15kW)	1,3 m3/hour		216 kg	299 kg
<b>SEN 2000</b>	810 mm (32 inch)	855x1025x87 mm	Electric (27 kW)	12-13 kW	135 Pizza / Hour	320 kg	410 kg
<b>SEN 2002</b>			Natural Gas (27 kW)	2 m3/hour		319 kg	425 kg

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

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

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

Want to serve traditional flat foods as if they were cooked in a stone oven?

Discover Senoven, a testimony to Şengün Makina's 40 years of experience.



**INFRARED  
CONVEYOR  
OVENS**



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

## SF 800-52S

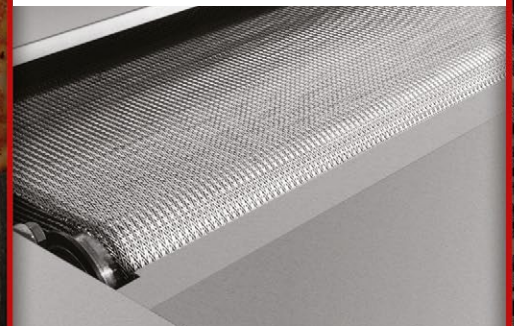
<b>Belt Width</b>	520 mm (20")
<b>Cooking Chamber Dimensions</b>	825x607x125 mm (WxDxH)
<b>Total Power</b>	Electric 14 kW
<b>Average Power Consumption</b>	Electric 5-6 kW/h
<b>Output (Estimated)</b>	* 180 lahmacuns / hour (100 gr. ø25cm) * 80 pizzas / hour (250 gr. ø30cm)





## SF 1300LS

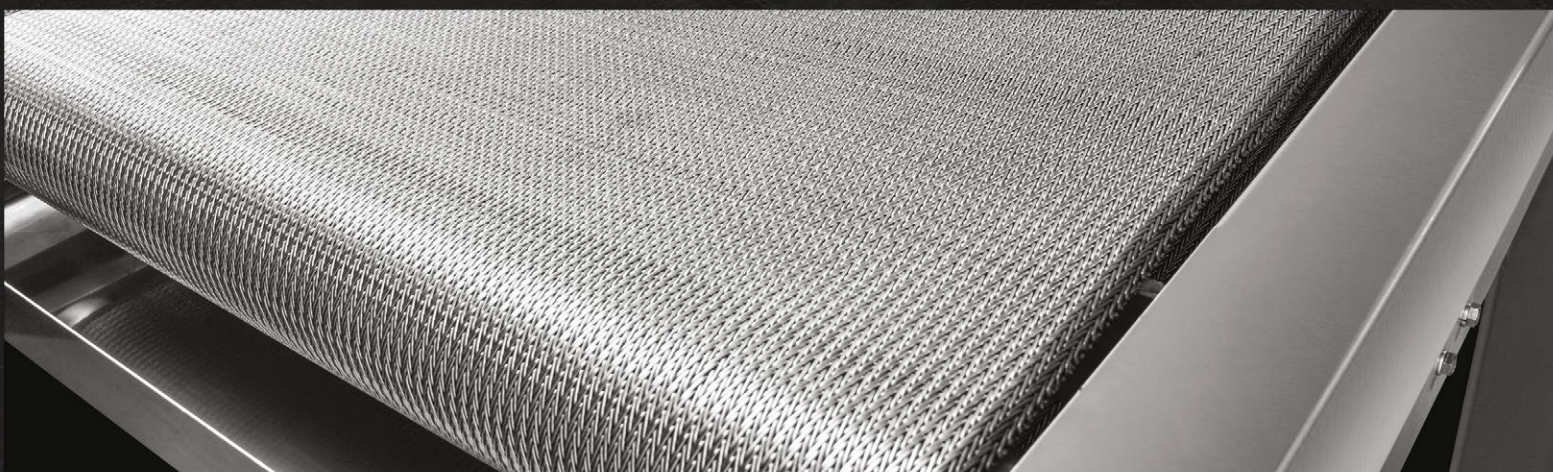
<b>Belt Width</b>	520mm (20")
<b>Cooking Chamber Dimensions</b>	1300x607x125 mm (WxDxH)
<b>Total Power</b>	Electric 21 kW
<b>Average Power Consumption</b>	Electric 8-10 kW/h
<b>Output (Estimated)</b>	* 260 lahmacuns/hour (100 gr. ø25 cm) * 120 pizzas/hour (250 gr. ø30 cm)





## SF 1900LS

<b>Belt Width</b>	520mm (20")
<b>Cooking Chamber Dimensions</b>	1925x607x125 mm (WxDxH)
<b>Total Power</b>	Electric 30 kW
<b>Average Power Consumption</b>	Electric 11-13 kW/h
<b>Output (Estimated)</b>	* 450 lahmacuns / hour (100 gr. ø25 cm) * 180 pizzas / hour (250 gr. ø30 cm)



## Infrared Conveyor Ovens

Model	Oven Dimensions Without Table WxDxH (mm)	Oven Weight (kg)	Shipping Weight (kg)	Shipping Dimensions WxDxH (cm)
SF 800-52S	984x1925x368	218	295	110x205x60
SF 1300LS	984x2400x368	239	352	110x250x60
SF 1900LS	984x3025x368	390	448	110x315x60

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



**AUTOMATIC  
BROILERS**

# SEN 3000

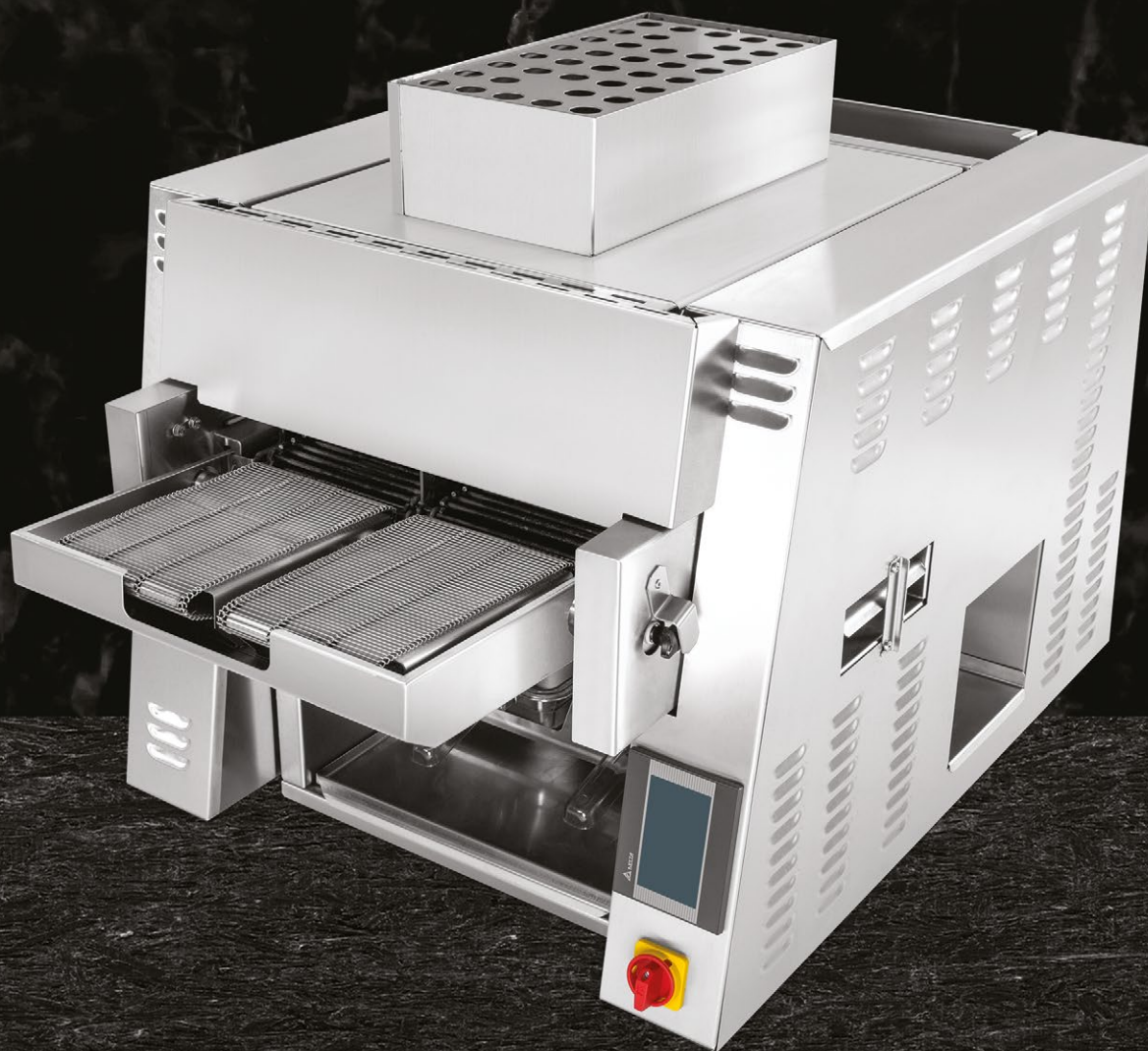
**Belt Width** 180 mm (7") x 2 Belts

**Cooking Chamber Dimensions** 508x380x45 mm (WxDxH)

**Total Power** Gas 13kW

**Average Power Consumption** Natural Gas 0,65m<sup>3</sup>/h

**Output (Estimated)** 360 burgers / hour (55 gr. ø 10 cm)





## SEN 3100 S

<b>Belt Width</b>	180 mm (7")
<b>Cooking Chamber Dimensions</b>	512x192,5x54 mm (WxDxH)
<b>Total Power</b>	Gas 6,5 kW
<b>Average Power Consumption</b>	Natural Gas 0,3m <sup>3</sup> /h
<b>Output (Estimated)</b>	180 burgers / hour (55 gr. ø 10 cm)



# SEN 3200 L

**Belt Width** 330 mm (13") x 2 Belts

**Cooking Chamber Dimensions** 510x720,5x5 mm (WxDxH)

**Total Power** Gas 19,5 kW

**Average Power Consumption** Natural Gas 1,3m<sup>3</sup>/h

**Output (Estimated)** 720 burgers / hour (55 gr. ø 10 cm)



## Automatic Broilers

Model	Broiler Dimensions Without Table WxDxH (mm)	Broiler Weight (kg)	Shipping Weight (kg)	Shipping Dimensions WxDxH (cm)
SEN 3000	690x1087x800	113	140	75x102x96
SEN 3100 S	496x1087x800	87	110	55x102x96
SEN 3200 L	1027x1087x800	150	170	106x118x100

## TWO SIDED ELECTRIC GRILLS

***Smart fully automatic***  
*two sided electric grill offers quick,  
simple and safe use compared to  
traditional grills.*

Senoven two sided electric grills offer high-capacity cooking. It reduces your cost with single, double and triple grill options.

Its microchip-controlled touch panel allows you to control recipes throughout your entire cooking operation, saving cooking time and temperature for each product. With the ability to cook both sides at the same time, your products will cook faster than traditional flat grills.

With its completely stainless body, it is long-lasting, easy to clean and hygienic.







# SEN 150

## New Product

<b>Number of Plate</b>	1
<b>Cooking Chamber Dimensions</b>	356x610 mm (W x D)
<b>Total Power</b>	Electric 9 kW
<b>Average Power Consumption</b>	Electric 4-5 kW/h
<b>Output (Estimated)</b>	450 burgers / hour (170 gr. ø 9.5 cm)





# SEN 300

New Product

Number of Plate	2
Cooking Chamber Dimensions	610x610 mm (W x D)
Total Power	Electric 17,2 kW
Average Power Consumption	Electric 8-10 kW/h
Output (Estimated)	900 burgers / hour (170 gr. ø 9.5 cm)







## SEN 450

### New Product

<b>Number of Plate</b>	3
<b>Cooking Chamber Dimensions</b>	964x610 mm (W x D)
<b>Total Power</b>	Electric 26 kW
<b>Average Power Consumption</b>	Electric 12-14 kW/h
<b>Output (Estimated)</b>	1.350 burgers / hour (170 gr. ø 9.5 cm)

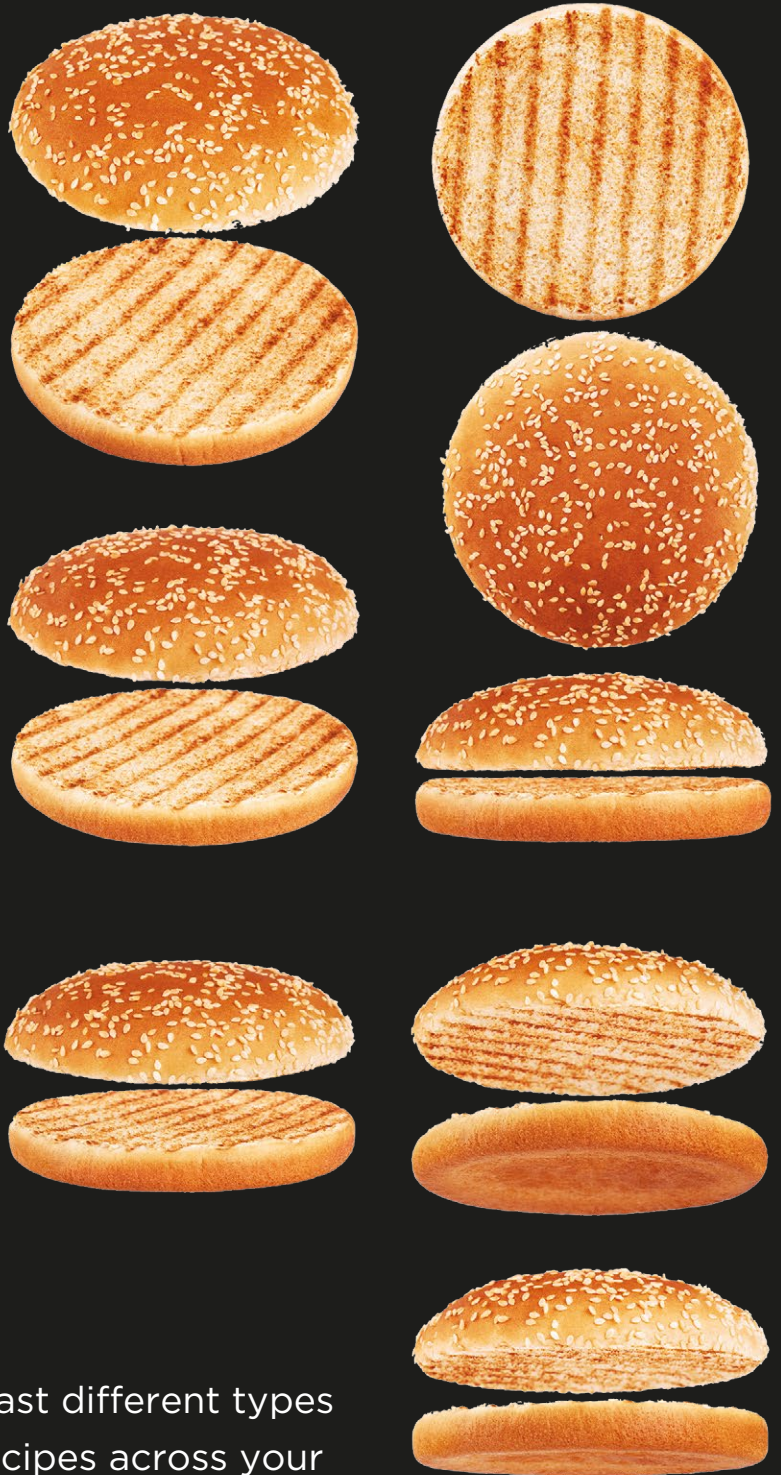




## Two Sided Electric Grills

Model	Grill Dimensions WxDxH (mm)	Grill Weight (kg)	Shipping Weight (kg)	Shipping Dimensions WxDxH (cm)
<b>SEN 150</b>	410x1025x1080	191	214	46x106x122
<b>SEN 300</b>	715x1035x1080	306	338	76x108x122
<b>SEN 450</b>	1020x1035x1080	420	450	108x108x122

## CONVEYOR TOASTERS



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

Senoven conveyor toasters heat up and toast different types of breads or burritos, letting you control recipes across your entire operation, and eliminate dependency on key expertise.



***Vertical  
Conveyor  
Toasters***



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

## EKM-40

<b>Belt Width</b>	402 mm (16") x 1 Belts
<b>Cooking Chamber Dimensions</b>	429x370x(10-40) mm (WxDxH)
<b>Total Power</b>	Electric 1,7 kW
<b>Average Power Consumption</b>	Electric 0,7 - 0,9 kW/h
<b>Output (Estimated)</b>	1200 buns / hour



### One Sided Vertical Conveyor Toasters





Want to toast bread products fast and homogeneously?

Discover Senoven, a testimony to Şengün Makina's 40 years of experience.

## EKM-42

New Product

<b>Belt Width</b>	300mm (12") x 2 Belts
<b>Cooking Chamber Dimensions</b>	270x370x10-40mm x 2 (WxDxH)
<b>Total Power</b>	Electric 4,6 kW
<b>Average Power Consumption</b>	Electric 2 - 2,5kW/h
<b>Output (Estimated)</b>	2400 buns / hour



Two Sided  
Vertical Conveyor Toasters





***Horizontal  
Conveyor  
Toasters***

# SEN 280 SEN 400

MODEL	SEN 280	SEN 400
<b>Belt Width</b>	254mm (10")	381mm (15")
<b>Cooking Chamber Dimensions</b>	603x278x76 mm (WxDxH)	736x405x96 mm (WxDxH)
<b>Machine Dimensions</b> WxDxH (mm) - <b>Weight</b>	439x1238x490 mm 52 kg	586x1560x528 mm 67 kg
<b>Shipping Dimensions</b> WxDxH (mm) - <b>Weight</b>	630x920x720 mm - Kg	800x1100x650 mm - Kg
<b>Total Power (Electric)</b>	4,7 kW	8,3 kW
<b>Average (Electric) Power Consumption</b>	2,3 kW/h	4,1 kW/h
<b>Output (Estimated)</b>	~	~





[www.sengunmakina.com](http://www.sengunmakina.com)

**SENOVEN İÇ VE DIŞ TİC.LTD.ŞTİ.**

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