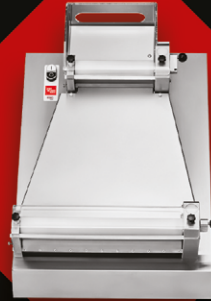


SENOVEN®

New Generation
Masters of Kitchen



www.senoven.com

www.sengunmakina.com

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SENDOVEN®



CONVEYOR OVENS

FASTER COOKING SOLUTIONS FOR A FASTER WORLD

SEN 1100 Electric

16" - 21"

406 mm - 530 mm



CONVEYOR PIZZA OVENS

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



SEN 1500 Electric

SEN 1502 Gas

18" - 28"

455 mm - 710mm



Speed up your process,
grow your business!

The body parts are made of stainless steel, and the user-friendly digital screen features the best cooking options for your recipes.





Senoven Conveyor Ovens provide a temperature range of 90°C to 300°C (194°F to 572°F) for various recipes and feature easy-to-clean designs, ensuring convenience for every user.

SEN 1600 Electric
SEN 1602 Gas
 21" - 28"
 535 mm - 710 mm



SEN 1700 Electric

SEN 1702 Gas

24" - 36"

610 mm - 915 mm



1 minute to 30 minutes of cooking time, reversible conveyor belt, and stackable features offer maximum potential for different kitchen environments.





SEN 2000 Electric
SEN 2002 Gas
 32" - 40"
 810 mm - 1025 mm



Technical Specifications

Technical Specifications	SEN 1100 Electric	SEN 1500 SEN 1502 Electric Gas	SEN 1600 SEN 1602 Electric Gas	SEN 1700 SEN 1702 Electric Gas	SEN 2000 SEN 2002 Electric Gas
Conveyor Belt Width	406 mm (16")	455 mm (18")	535 mm (21")	610 mm (24")	810 mm (32")
Cooking Chamber Length	530 mm (21")	710 mm (28")	710 mm (28")	915 mm (36")	1025 mm (40")
Total Power	6 kW 8 HP	10 kW 13 kW 13,6 HP 17,6 HP	15 kW 13 kW 20,4 HP 17,6 HP	20 kW 15 kW 26,9 HP 20,4 HP	27 kW 27 kW 36,7 HP 36,7 HP
Total Current	9A	15,5A 2A	22A 2A	30A 3A	41A 3A
Net Weight	78 kg (172 lbs.)	134 kg 126 kg (295 lbs.) (278 lbs.)	143 kg 142 kg (315 lbs.) (313 lbs.)	210 kg 216 kg (463 lbs.) (476 lbs.)	320 kg 319 kg (705 lbs.) (703 lbs.)
Dimensions without Chassis (W x D x H)	775 x 1370 x 360 mm (31" x 54" x 14")	1045 x 1710 x 450 mm (41" x 67" x 18")	1125 x 1710 x 450 mm (44" x 67" x 18")	1220 x 1960 x 570 mm (48" x 77" x 22")	1545 x 2005 x 755 mm (61" x 79" x 30")
Shipping Weight	117 kg (258 lbs.)	189 kg 194 kg (417 lbs.) (428 lbs.)	217 kg 222 kg (478 lbs.) (489 lbs.)	290 kg 299 kg (639 lbs.) (659 lbs.)	410 kg 425 kg (904 lbs.) (937 lbs.)
Shipping Dimensions (W x D x H)	900 x 840 x 630 mm (35" x 34" x 25")	1100 x 1470 x 680 mm (43" x 58" x 27")	1180 x 1470 x 680 mm (46" x 58" x 27")	1350 x 1710 x 800 mm (53" x 67" x 31")	1570 x 1980 x 1050 mm (62" x 78" x 41")



in progress in progress

PERFECT FOR
LAHMACUN!

INFRARED
CONVEYOR
OVENS

Electric
SF 800-52S
SF 1300LS
SF 1900LS
(520 mm - 20")



Technical Details	SF 800-52S	SF 1300LS	SF 1900LS
Cooking Chamber Length	32.5" (825 mm)	51.2" (1300 mm)	75.8" (1.925 mm)
Total Power	14 kW (Electric) 19 HP	21 kW (Electric) 28,5 HP	30 kW (Electric) 40,8 HP
Output Estimated	180 Lahmacun / Hour	260 Lahmacun / Hour	450 Lahmacun / Hour
Net Weight	218 kg (481 lbs.)	239 kg (527 lbs.)	390 kg (860 lbs.)
Machine Dimensions Without Chassis (WxDxH)	985 x 1925 x 370 mm (39" x 76" x 15")	985 x 2400 x 370 mm (39" x 94" x 15")	985 x 3025 x 370 mm (39" x 119" x 15")
Shipping Weight	295 kg (650 lbs.)	352 kg (776 lbs.)	448 kg (988 lbs.)
Shipping Dimensions (WxDxH)	1100 x 2050 x 600 mm (43" x 81" x 24")	1100 x 2500 x 600 mm (43" x 98" x 24")	1100 x 3150 x 600 mm (43" x 124" x 24")





Senoven automatic broilers ensure fast, even cooking without expert skills, featuring single or double belts for efficiency and a touch panel for precise recipe control.

Model	Total Power	Net Weight	Machine Dimensions Without Table WxDxH	Shipping Weight	Shipping Dimensions WxDxH
SEN 3100 S	6,5 kW (8.71 HP)	87 kg (191.80 lbs.)	496x1087x800 mm (19.53"x42.80"x31.50")	110 kg (242.51 lbs.)	550x1020x960 mm (21.65"x40.16"x37.80")
SEN 3000	13 kW (17.42 HP)	113 kg (249.12 lbs.)	690x1087x800 mm (27.17"x42.80"x31.50")	140 kg (308.65 lbs.)	750x1020x960 mm (29.53"x40.16"x37.80")
SEN 3200 L	27 kW (36.19 HP)	150 kg (330.69 lbs.)	1027x1087x800 mm (40.43"x42.80"x31.50")	170 kg (374.79 lbs.)	1060x1180x1000 mm (41.73"x46.46"x39.37")

AUTOMATIC BROILERS



SEN 3100 S Gas
(180 mm - 7")

SEN 3000 Gas
(180 mm- 7") x 2

SEN 3200 L Gas
(330 mm - 13") x 2

TWO SIDED ELECTRIC GRILLS



SEN 150 Electric
1 PLATEN
(300 mm - 12")



Senoven Two-Sided Electric Grill offers high-capacity, automatic cooking with single, double, or triple grill options, cooking both sides faster than traditional grills.



The microchip-controlled panel ensures consistent recipes and saves time. Its stainless steel body is durable, easy to clean, and hygienic.

SEN 300 Electric

2 PLATENS
(600 mm - 24")



SEN 450 Electric

3 PLATENS
(900 mm - 36")



Two Sided Electric Grills | Technical Specifications

Model	Total Power	Net Weight	Machine Dimensions WxDxH	Shipping Weight	Shipping Dimensions WxDxH
SEN 150	9 kW (12.06 HP)	191 kg (421.08 lbs.)	410x1025x1080 mm (16.14"x40.35"x42.52")	214 kg (471.79 lbs.)	460x1060x1220 mm (18.11"x41.73"x48.03")
SEN 300	17.2 kW (23.06 HP)	306 kg (674.62 lbs.)	715x1035x1080 mm (28.15"x40.75"x42.52")	338 kg (745.16 lbs.)	760x1080x1220 mm (29.92"x42.52"x48.03")
SEN 450	26 kW (34.85 HP)	420 kg (925.94 lbs.)	1020x1035x1080 mm (40.16"x40.75"x42.52")	450 kg (992.08 lbs.)	1080x1080x1220 mm (42.52"x42.52"x48.03")

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



VERTICAL CONVEYOR TOASTERS



EKM-40 (T20)
EKM-40 (T9-40)
(40 cm - 16")

EKM-42 (T20)
(30 cm - 12")



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

Conveyor Toaster | Technical Specifications

Model	Total Power	Net Weight	Machine Dimensions WxDxH	Shipping Weight	Shipping Dimensions WxDxH
EKM-40 (T20)	1.70 kW (2.28 HP)	34 kg (74.96 lbs.)	226x638x666 mm (8.90"x25.12"x26.22")	41 kg (90.39 lbs.)	320x720x740 mm (12.60"x28.35"x29.13")
EKM-40 (T9-40)	2.07 kW (2.77 HP)	38 kg (83.78 lbs.)	248x688x666 mm (9.76"x27.09"x26.22")	46 kg (101.41 lbs.)	"320x720x740 mm (12.60"x28.35"x29.13")
EKM-42 (T20)	4.60 kW (6.17 HP)	47.8 kg (105.38 lbs.)	353x552x615 mm (13.90"x21.73"x24.21")	55.5 kg (122.36 lbs.)	420x600x790 mm (16.54"x23.62"x31.10")

A close-up photograph of a hand sifting a fine white powder, likely flour, into the air. The powder is captured mid-air, creating a soft, ethereal cloud that contrasts sharply with the solid black background. The lighting highlights the texture of the powder and the skin of the hand, which is positioned in the lower-left corner of the frame. The entire image is framed by a thick red border.

EVERYTHING
IS FINE!

**DOUGH
SHEETERS**

DOUBLE PASS

SM-30D (30 cm - 12")

SM-40D (40 cm - 16")

SM-45D (45 cm - 18")

SM-50D (50 cm - 20")



- Perfect for pizza, lahmacun, lavash, pita and tortilla dough.
- 0.37 kW (1/2 HP) single phase motor and 110V/220V options are available.
- 50 mm (2") diameter rollers for dough handling.
- Angled top roller option is available for SM-30 and SM-40.



in progress



SINGLE PASS

SM-30 (30 cm - 12")

SM-40 (40 cm - 16")

SM-50 (50 cm - 20")



- Perfect for pizza, lahmacun, lavash, pita and tortilla dough.
- 0.22 kW (1/3 HP) single phase motor and 110V/220V options are available.
- 50 mm (2") diameter rollers for dough handling.



SINGLE PLUS

SM-300 (30 cm - 12")

SM-450 (45 cm - 18")

SM-600 (60 cm - 24")



Perfect for fondant, pizza, pita and tortilla dough.

- 0.37 kW (1/2 HP) single phase motor and 110V/220V options are available.
- 70 mm (2,75") diameter rollers for dough handling.



in progress

**It was developed to combine all your
dough rolling applications in one machine.**



**FRONT
OPERATED**
SMA-500
(50 cm - 20")



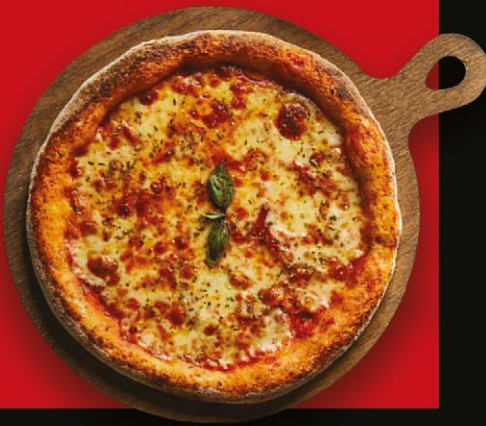
- Perfect for fondant, pizza, pita and tortilla dough.
- 0.37 kW (1/2 HP) single phase motor and 110V/220V options are available.
 - 88 mm (3,45") diameter rollers for dough handling.



in progress

DOUBLE PASS WITH INTEGRATED COUNTER

SMT-500
(50 cm - 20")



Perfect for fondant, pizza, pita and tortilla dough.

- 0.75 kW (1 HP) single phase motor and 110V/220V options are available.
- 70 mm (2,75") diameter rollers for dough handling.



in progress



Perfect for Phyllo dough.

- 0.37 kW (1/2 HP) single phase motor and 110V/220V options are available.
- 66 mm (2.6") diameter rollers for dough handling.
- A three roller option is available as SM-60.3YH

PHYLLO

SM-55YH (55cm - 22")

SM-60YH (60cm - 24")

SM-60.3YH (60cm - 24")



Dough Sheeters | Technical Specifications

Model	Max. Dough Diameter	Electrical Requirements	Machine Dimensions (WxDxH)	Machine Weight	Shipping Dimensions (WxDxH)	Shipping Weight
SM-30	30 cm (11.81")	0,37 kW (1/2 HP) 110V 110/120 VAC Total Current : 6,8A 60 Hz	41x45x58 cm (16.14"x17.72"x22.83")	30.8 kg (67.9 lbs.)	45x52x64 cm (17.72"x20.47"x25.20")	34 kg (74.96 lbs.)
SM-30D			41x45x66 cm (16.14"x17.72"x25.98")	30.8 kg (67.9 lbs.)	45x52x64 cm (17.72"x20.47"x25.20")	34 kg (74.96 lbs.)
SM-40	40 cm (15.75")	230V 220/230/240 VAC Total Current : 3,2A 50/60 Hz	51x46x71 cm (20.08"x18.11"x27.95")	39 kg (85.98 lbs.)	56x56x73 cm (22.05"x22.05"x28.74")	43.2 kg (95.24 lbs.)
SM-40D			51x46x75 cm (20.08"x18.11"x29.53")	39 kg (85.8 lbs.)	56x56x73 cm (22.05"x22.05"x28.74")	43.2 kg (95.24 lbs.)
SM-45D	45 cm (17.72")	1 Phase	56x47x74 cm (22.05"x18.50"x29.13")	42.2 kg (93.04 lbs.)	67x53x74 cm (26.38"x20.87"x29.13")	46.60 kg (102.74 lbs.)
SM-50D	50 cm (19.69")		61x46x74 cm (24.02"x18.11"x29.13")	45 kg (99.21 lbs.)	67x53x74 cm (26.38"x20.87"x29.13")	48.4 kg (106.48 lbs.)
SM-30 SINGLE	30 cm (11.81")	0,22 kW (1/3 HP) 110V 110/120 VAC 4A 60 Hz 230V 220/240 VAC 1,9A 50/60 Hz 1 Phase	41x38x36 cm (16.14"x14.96"x14.17")	19 kg (41.89 lbs.)	45x42x42 cm (17.72"x16.54"x16.54")	22.6 kg (49.82 lbs.)
SM-40 SINGLE	40 cm (15.75")		51x38x35 cm (20.08"x14.96"x13.78")	23.4 kg (51.59 lbs.)	56x42x42 cm (22.05"x16.54"x16.54")	24.8 kg (54.68 lbs.)
SM-50 SINGLE	50 cm (19.69")		61x38x35 cm (24.02"x14.96"x13.78")	27.2 kg (59.97 lbs.)	67x44x44 cm (26.38"x17.32"x17.32")	28.60 kg (63.05 lbs.)
SM-300 SINGLE	30 cm (11.81")	0,37 kW (1/2 HP) 110V 110/120 VAC 6,8A 60 Hz 230V 220/240 VAC 3,2A 50/60 Hz 1 Phase	61x38x35 cm (24.02"x14.96"x13.78")	34 kg (74.96 lbs.)	67x44x44 cm (26.38"x17.32"x17.32")	40 kg (88.19 lbs.)
SM-450 SINGLE	45 cm (17.72")		59x54x43 cm (23.23"x21.26"x16.93")	40 kg (88.19 lbs.)	65x55x50 cm (25.59"x21.65"x19.69")	47.4 kg (103.62 lbs.)
SM-600 SINGLE	60 cm (23.62")		74x54x43 cm (29.13"x21.26"x16.93")	46 kg (101.41 lbs.)	82x55x50 cm (32.28"x21.65"x19.69")	56.8 kg (125.22 lbs.)
SM-55YH	55 cm (21.65")	0,55 kW (3/4 HP) 110V 2,5A 60 Hz 230V 3,2A 50/60 Hz 1 Phase	93x58x49 cm (36.61"x22.83"x19.29")	63.6 kg (140.21 lbs.)	83x64x59 cm (32.68"x25.20"x23.23")	73.5 kg (162.04 lbs.)
SM-60YH	60 cm (23.62")		99x63x53 cm (38.98"x24.80"x20.87")	65 kg (143.30 lbs.)	91x70x60 cm (35.83"x27.56"x23.62")	79 kg (174.17 lbs.)
SM-60.3YH	60 cm (23.62")	0,55 kW (3/4 HP) 110V 2,5A - 230V 5A 1 Phase	119x76x62 cm (46.85"x29.92"x24.41")	99.8 kg (220.02 lbs.)	123x74x70 cm (48.43"x29.13"x27.56")	128 kg (282.19 lbs.)
SMT-500	50 cm (19.69")	0,75 kW (1 HP) 110V 2,8A - 230V 5,7A 1 Phase	64x76x73 cm (25.20"x29.92"x28.74")	71 kg (156.53 lbs.)	71.2x71.2x85.6 cm (28.03"x28.03"x33.70")	89.2 kg (196.65 lbs.)
SMA-500		0,37 kW (1/2 HP) 110V 6,8A - 230V 3,2A 1 Phase	62x63x70 cm (24.41"x24.80"x27.56")	68 kg (149.91 lbs.)	71x71x88 cm (27.95"x27.95"x34.65")	89.6 kg (197.53 lbs.)



MAY 2025

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