

SENOVEN®

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MADE IN
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MADE IN



———— SMA-500 ————
**DOUGH ROLLING MACHINES
USER & MAINTENANCE MANUAL**


**Sengün
Makina**

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SECTION 1: WARRANTY CERTIFICATE

- Warranty terms start from the date of delivery to the customer and are valid for 1 year.
- SENOVEN LLC assures that the products are under warranty against manufacturing and assembly defects if they are assembled and used according to the instructions indicated in the user manual.
- Warranty terms are only valid for the machine that is sold within the certificate and if the information needed is unreadable, deleted, changed or scratched the warranty terms are no longer valid.
- During the warranty period, SENOVEN LLC assures that if a part is proven defective, related parts will be changed without cost.
- Proper installation according to the user manual, and usual maintenance such as lubrication, is the responsibility of the user and is not covered by this warranty.
- If any compelling reason happens the terms of the warranty certificate are not valid for the machine that is affected.
- During the warranty period, if the user makes any modification or repair without the allowance of the authorized person, the machine will be out of warranty.
- During the warranty period, if a problem or defect occurs regarding the warranty, the repairing time will be added to the warranty period. The time starts after the notification of the defect to the authorized person.
- This certificate is only valid for the United States and Canada region.

SECTION 2: SAFETY INSTRUCTIONS

Before installing the machine, carefully read the user manual. This manual contains important warnings, installation, and usage recommendations. Incorrect installation, operation, adjustment, or maintenance may cause serious damage or even death.

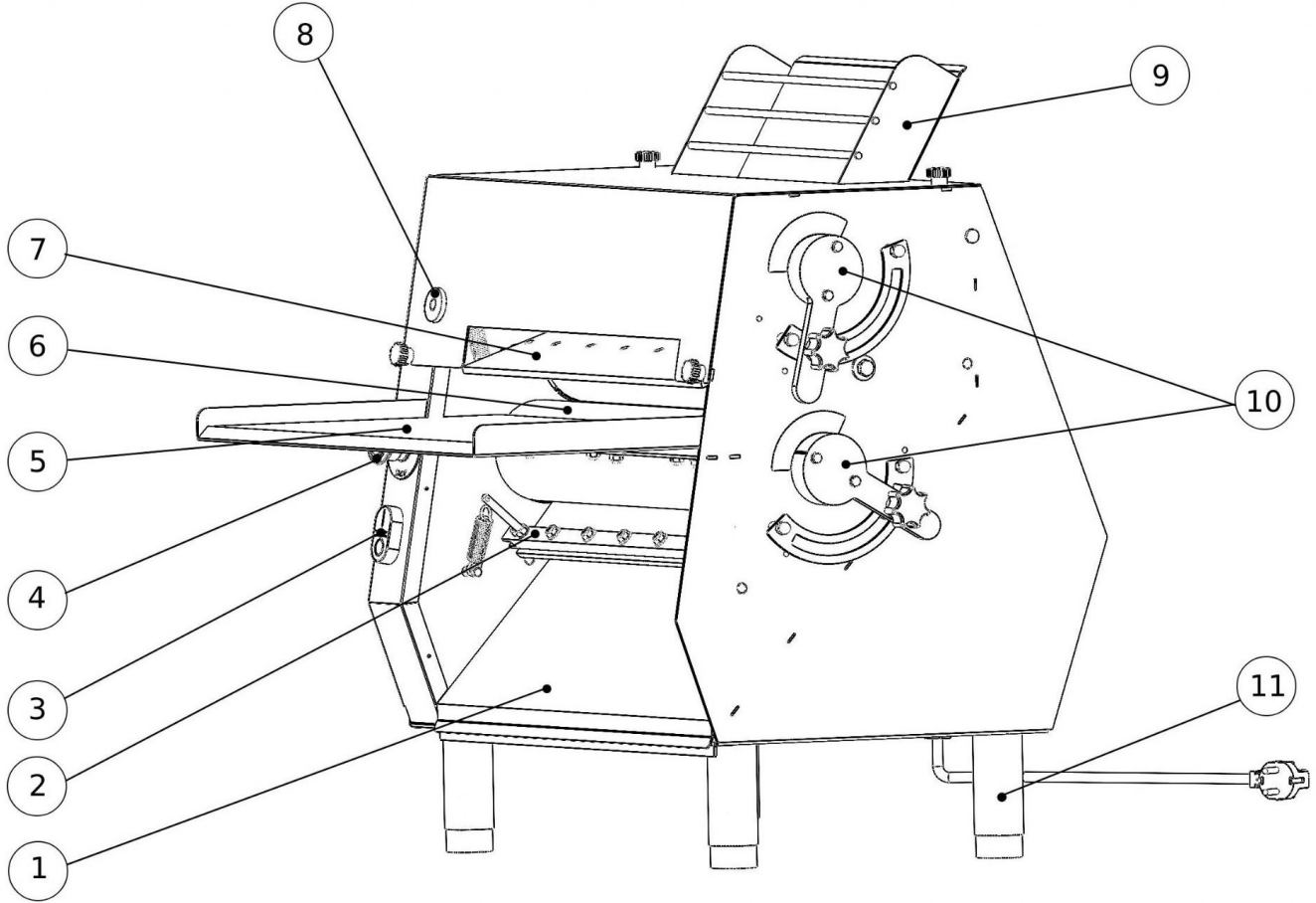
- **WARNING!** This machine is designed for indoor use only.
- **WARNING!** This machine must only be operated by trained personnel. It is not intended for use by children, or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are supervised or instructed regarding the use of the machine by a person responsible for their safety. Children must be supervised to ensure they do not play with the machine.
- **WARNING!** The recommended daily operating time of your machine is 10 hours. Warranty conditions are evaluated based on your compliance with this daily operating time and the number of years the machine has been in use.
- **WARNING!** Authorized personnel must remove all metal jewelry, rings, and watches before working with the machine.
- **WARNING!** In case of any malfunction during operation or maintenance, you must contact authorized technical service.
- **WARNING!** This machine has many sharp edges that may cause serious injuries.
- **WARNING!** If the location of the machine is changed, it is mandatory to notify authorized technical service.

SECTION 3: MACHINE DESCRIPTION

3.1 Dough Rolling Machine Description

It is used in dough rolling applications such as lahmacun, pizza, flatbread, and others. Thanks to the adjustment system of the roller gap, the desired dough thickness and diameter can be easily set. With its fast and practical operation, the SMA-500 model can roll out dough in as little as 5 to 6 seconds.

3.2 Body Components



NO	PART LIST
1	OUTLET SHEET
2	BOTTOM ROLLER SCRAPER
3	ON/OFF BUTTON
4	EMERGENCY BUTTON
5	FEEDING TABLE
6	ROLLER
7	TOP ROLLER SCRAPERS
8	SENSOR
9	PATH SHEET
10	ROLLER ADJUSTMENT LEVER
11	LEG

SECTION 3: MACHINE DESCRIPTION

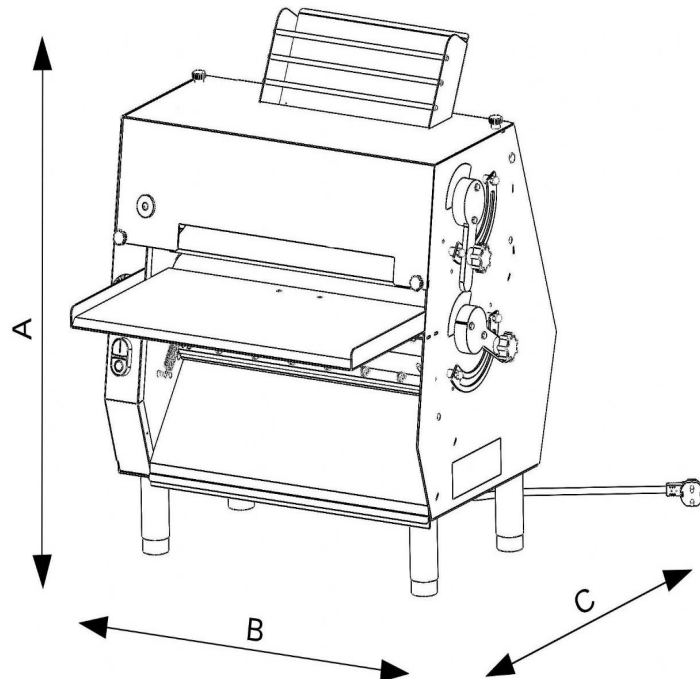
3.3 Technical Details

Technicacal Details	SMA-500
Machine weight:	68 kg (149.6 lb)
Gross Weight:	89.6 kg (197.12 lb)
Dough Weight:	80 - 500 gr (0.17- 1.10 lb)
Average Dough Diameter:	50 cm (19.68")
Roller Gap:	0 - 10 mm (0"-0.39")
Production Capacity (Estimated):	600 - 700 pieces/hour

3.4 Electrical Requirements

Electrical Requirements	Dough Rolling Machines 230V	Dough Rolling Machines 110V
Voltaj:	220/230/240 VAC	110/120 VAC
Frequency:	50/60 Hz	60 Hz
Phase:	1	1
Notr:	1	1
Grounding:	1	1
Total Current:	3,2A	6,8A
Total Power:	0,37 kW	0,37 kW
Power Supply:	Electric	Electric

3.5 Machine Dimensions

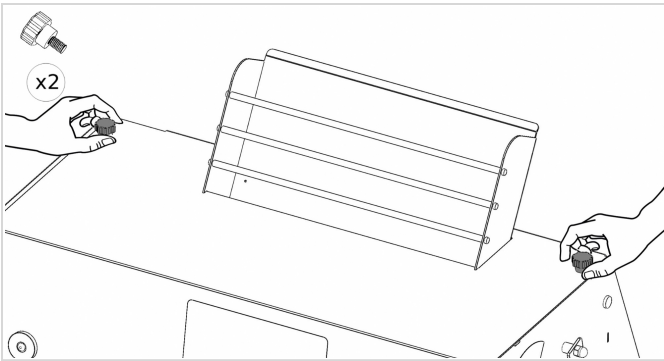


MODEL	A	B	C
SMA-500	70 cm (27.55")	63 cm (24.80")	62 cm (24.40")

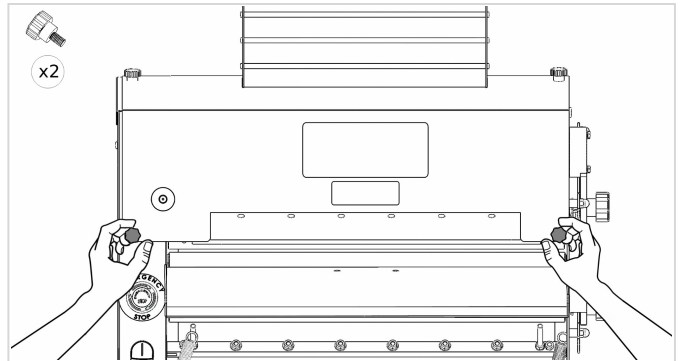
SECTION 4: ASSEMBLY INSTRUCTIONS

4.1 Body Components Assembly

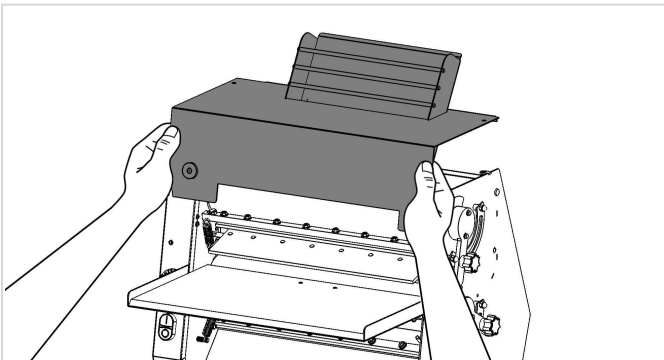
4.1.1 Scraper Assembly



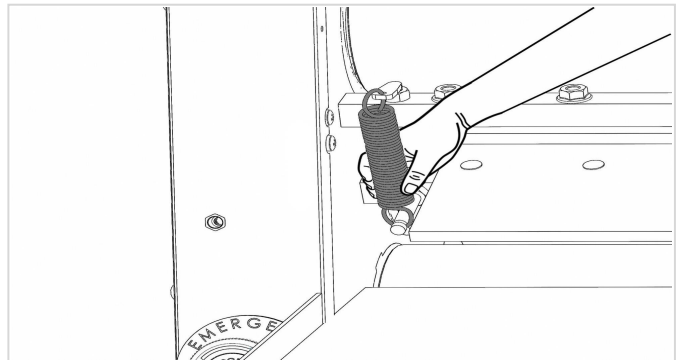
1. Remove the bakelite parts on the top.



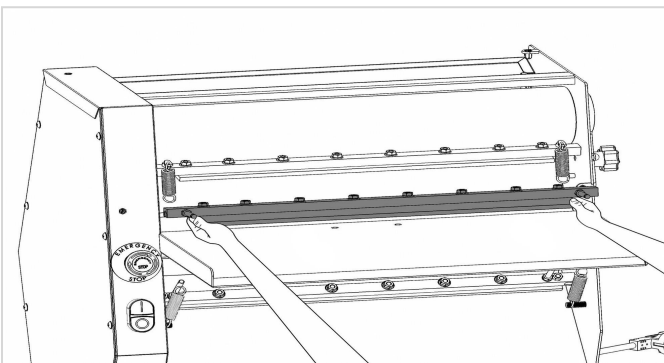
2. Remove the bakelite parts on the bottom.



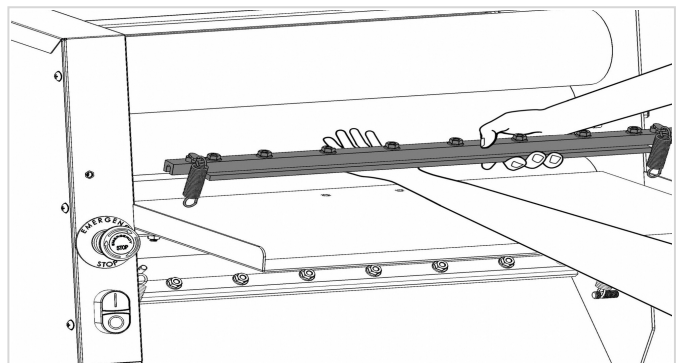
3. Remove the body sheet from the machine.



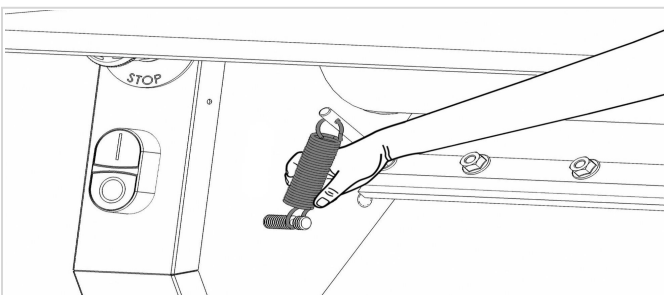
4. Remove the springs on both sides of the scraper from their slots.



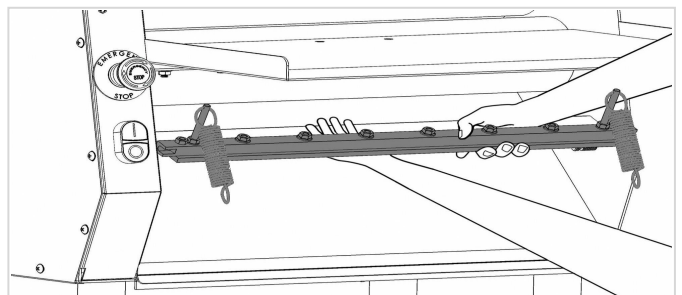
5. Remove the lower part of the upper scraper assembly, which has been detached from its slot, from the machine.



6. Remove the top part of the upper scraper assembly, which has been detached from its slot, from the machine.



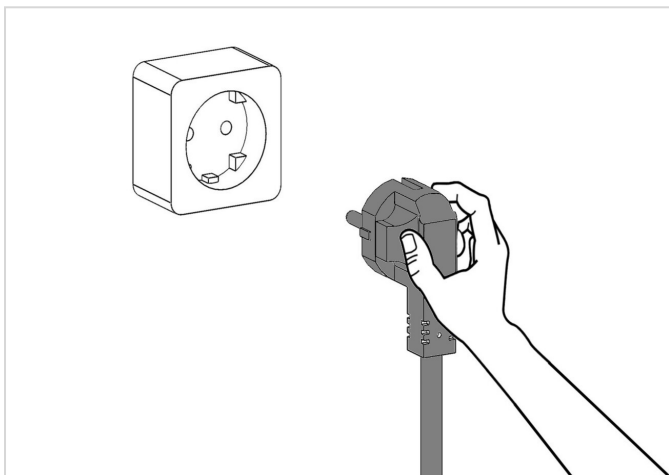
7. Remove the springs on both sides of the scraper from their slots.



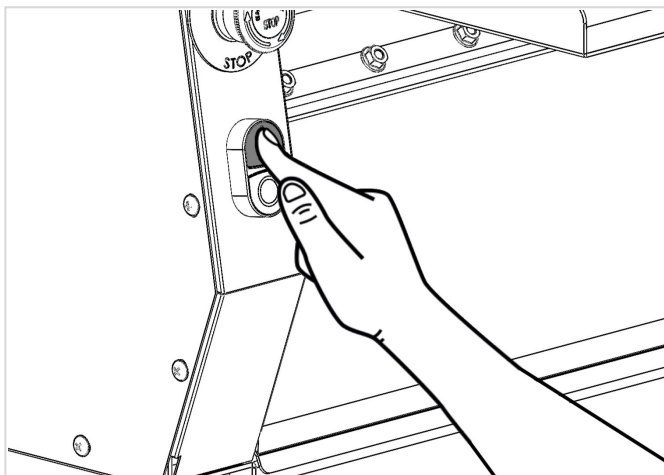
8. Remove the lower scraper assembly, which has been detached from its slot, from the machine.

NOTE: For the disassembly process, apply the steps in reverse order.

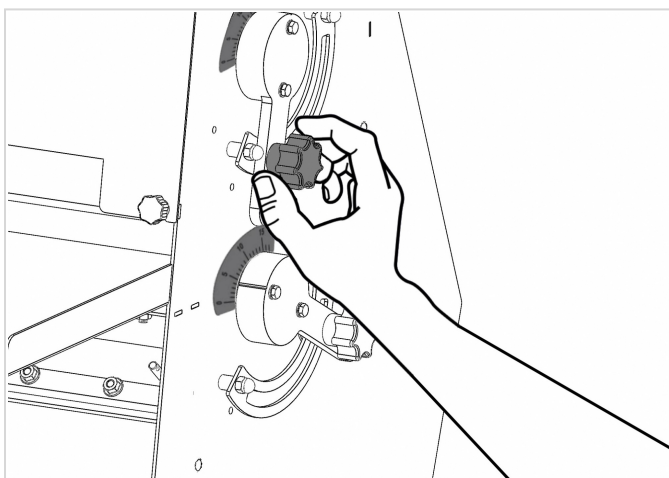
5.1 Starting, Operation and Shutdown



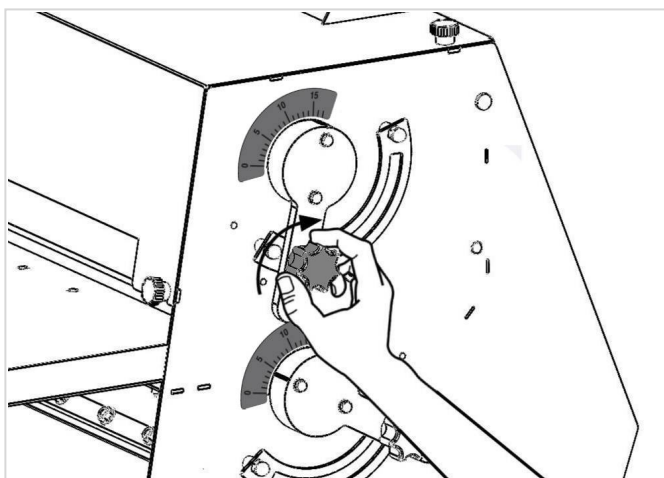
1. Plug the machine into a single-phase outlet.



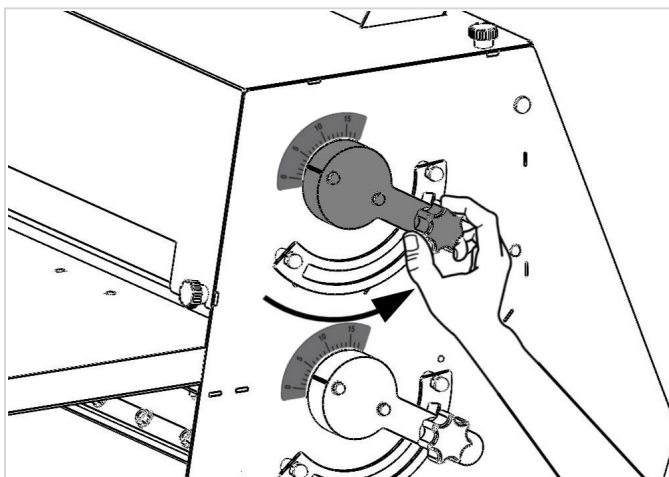
2. To operate the machine, press button number 1.



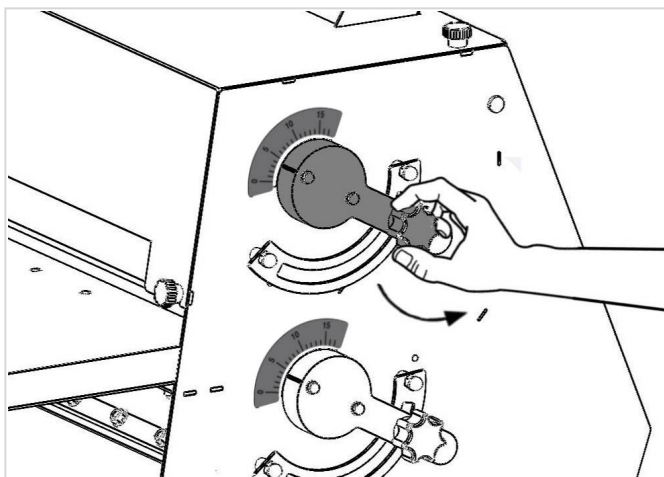
3. Hold the roller adjustment lever.



4. Loosen the bakelite knob on the adjustment lever of the roller to be adjusted.



5. Turn the lever toward the numbers as shown in the picture.

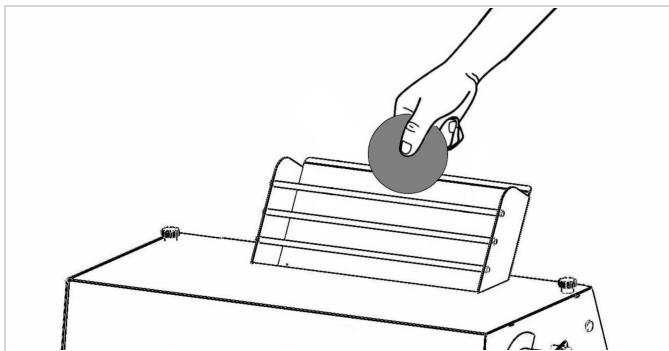


6. When it reaches the desired setting, thighten the bakelite knob.

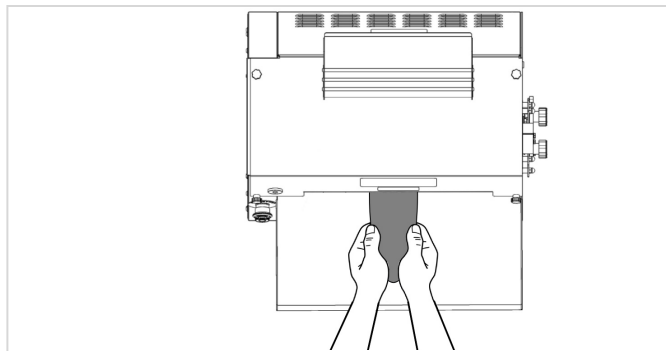
Note: Follow steps 3, 4, 5, and 6 to adjust the dough thickness. Use the upper roller adjustment lever to adjust the upper roller group, and the lower roller adjustment lever to adjust the lower roller group.

5.2 Usage Recommendations

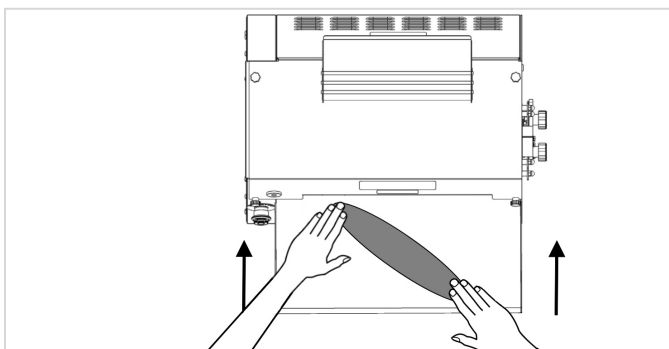
If you want the dough to be rolled into an oval shape:



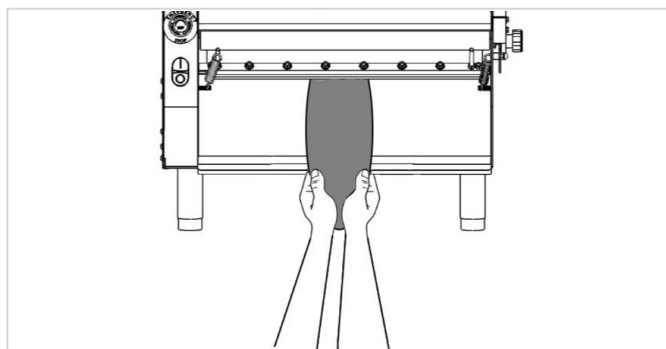
1. Place the dough on the top path sheet and release it.



2. Guide the dough as it comes out of the roller.

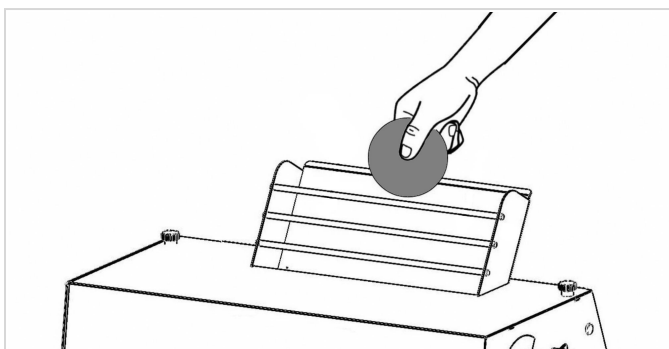


3. Feed the dough onto the lower roller assembly at an angle of 45°.

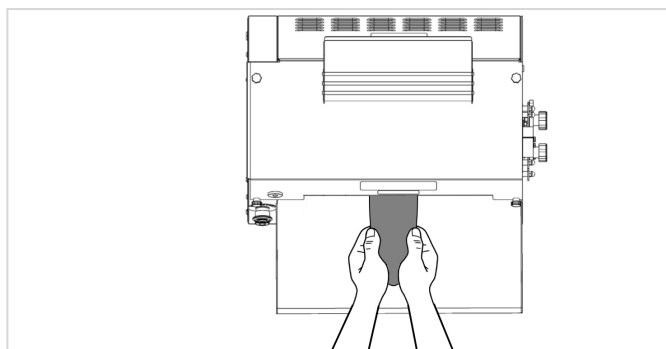


4. Take the oval-shaped dough from the roller.

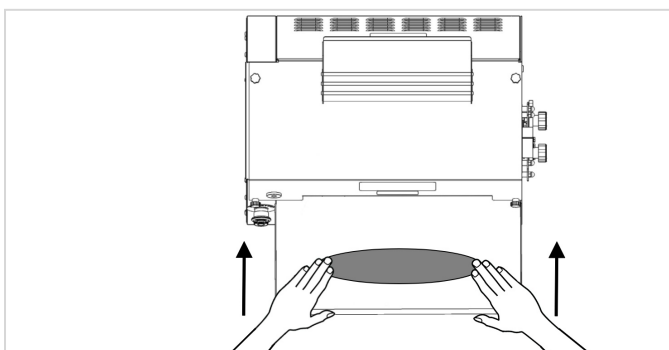
If you want the dough to be rolled into a circular shape:



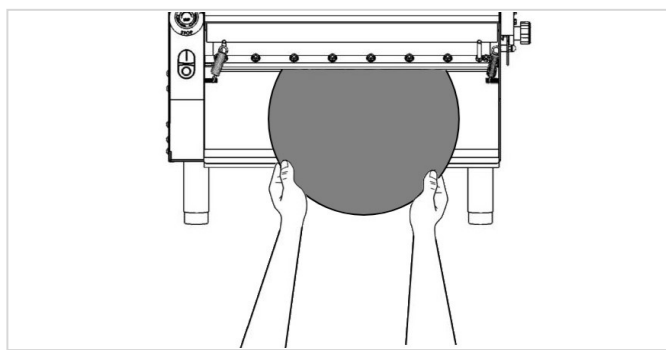
1. Place the dough on the top path sheet and release it.



2. Guide the dough as it comes out of the roller.



3. Feed the dough onto the lower roller assembly at an angle of 90°.



4. Take the circular-shaped dough from the roller.

6.1 Daily, Monthly Cleaning and Maintenance

For optimum performance of the **SMA-500**, it is essential to carry out daily and monthly periodic maintenance. This maintenance will increase the efficiency and extend the lifetime of your machine. Before starting any maintenance on the machine, always disconnect the power supply.

WARNING! To prevent electric shock and serious injuries, always disconnect the power supply before cleaning the dough sheeter. The machine's rollers can cause severe injuries such as hand entrapment.

Daily Maintenance:

- Wipe the external surfaces of the dough sheeter with a cloth dampened in mild detergent.
- Remove product residues (flour, dough remains, etc.) inside the machine by brushing or sweeping, then wipe with a cloth dampened in mild detergent. Finally, use a damp cloth to remove any detergent residues completely.

WARNING! Do not use abrasive cleaning materials (such as steel wool) or stiff-bristled brushes on stainless steel surfaces.

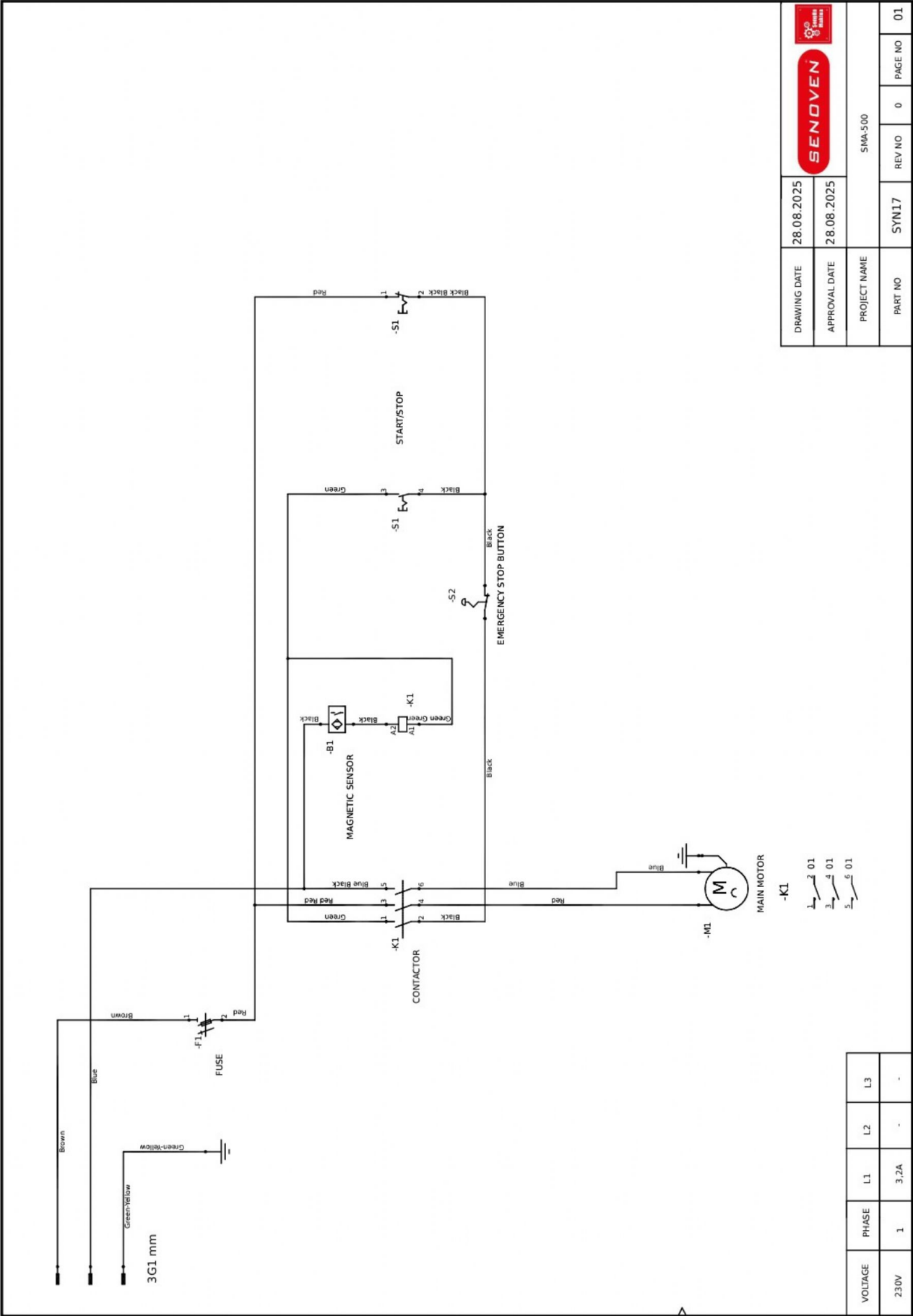
Monthly Maintenance:

- Disassemble the dough sheeter and clean it using a clean cloth or a soft brush. For further details, refer to sections '4.1.1 Scraper Assembly'.

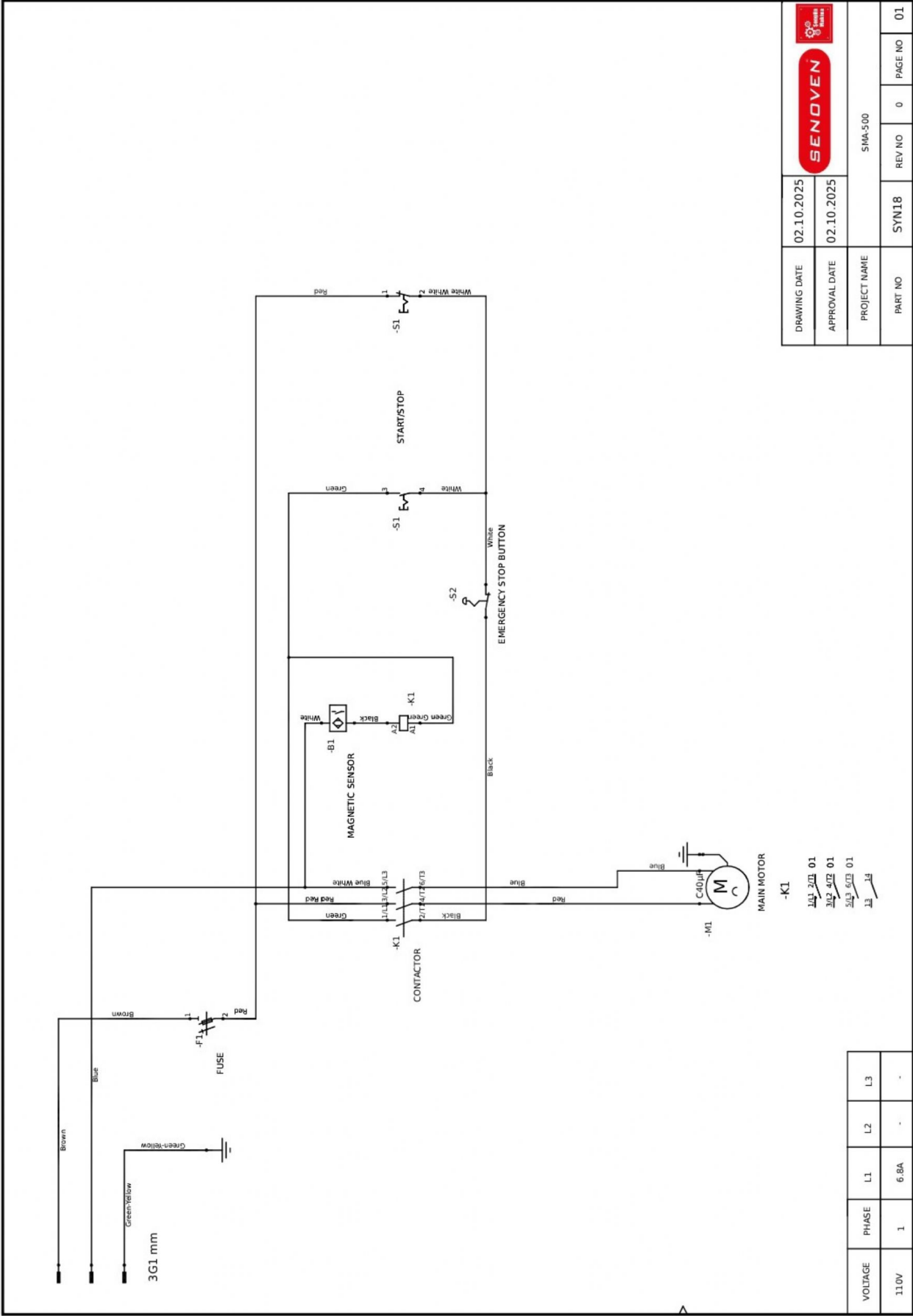
WARNING! Never pour water directly onto the machine or use pressurized water (hose/spray). If any liquid or water spills onto the machine, do not switch it on until you are completely certain that no liquid has entered the electrical components. If you have any doubt, contact authorized service personnel.

NOTE: *The machine must be maintained after every use. Insufficient maintenance can cause the machine to malfunction. In case of a malfunction, you must absolutely inform authorized personnel.*

7.1 Electrical Diagram | 230V



7.2 Electrical Diagram | 110V



SECTION 8: SUPPORT AND TECHNICAL SERVICE

If your machine doesn't work properly during or after use or maintenance, contact technical service using the information below.

Phone: +90 212 671 23 23 (Pbx)

Email: technic@senoven.com

Website: www.senoven.com

Address: İ.O.S.B. Başakşehir Mah., Atatürk Bulvarı 8.Cadde Pufa İş Merkezi. No:98 Bodrum Kat:2/3,
34490 Başakşehir/İstanbul

NOTES

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USER & MAINTENANCE MANUAL

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