

SENOVEN®

YOUR EXPRESSWAY TO FLAVOR

CE

ETL US
Intertek

MADE IN
TURKIYE
MADE IN



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



SECTION 1: WARRANTY CERTIFICATE**SECTION 2: SAFETY INSTRUCTIONS****SECTION 3: MACHINE DESCRIPTION****3.1** *Dough Rolling Machine Description***3.2** *Body Components***3.3** *Technical Details***3.4** *Electrical Requirements***3.5** *Machine Dimensions***SECTION 4: ASSEMBLY INSTRUCTIONS****4.1** *Body Components Assembly***4.1.1** *Top Path Sheet Assembly***4.1.2** *Middle Path Sheet Assembly***4.1.3** *Outlet Sheet Assembly***4.1.4** *Scraper Assembly***4.1.5** *Spring Assembly***4.2** *Roller Protector Cover Assembly (Optional)***4.3** *Roller Cover Sheet Assembly (Optional)***SECTION 5: USE INSTRUCTIONS****5.1** *Starting, Operation and Shutdown***5.2** *Usage Recommendations***SECTION 6: CLEANING AND MAINTENANCE INSTRUCTIONS****6.1** *Daily, Monthly Cleaning and Maintenance***SECTION 7: ELECTRICAL DIAGRAMS****7.1** *Electrical Diagram | 230V***7.2** *Electrical Diagram | 110V***SECTION 8: SUPPORT AND TECHNICAL SERVICE**

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the certificate and if the information needed is unreadable, deleted, changed or scratched the warranty terms are no longer valid.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.

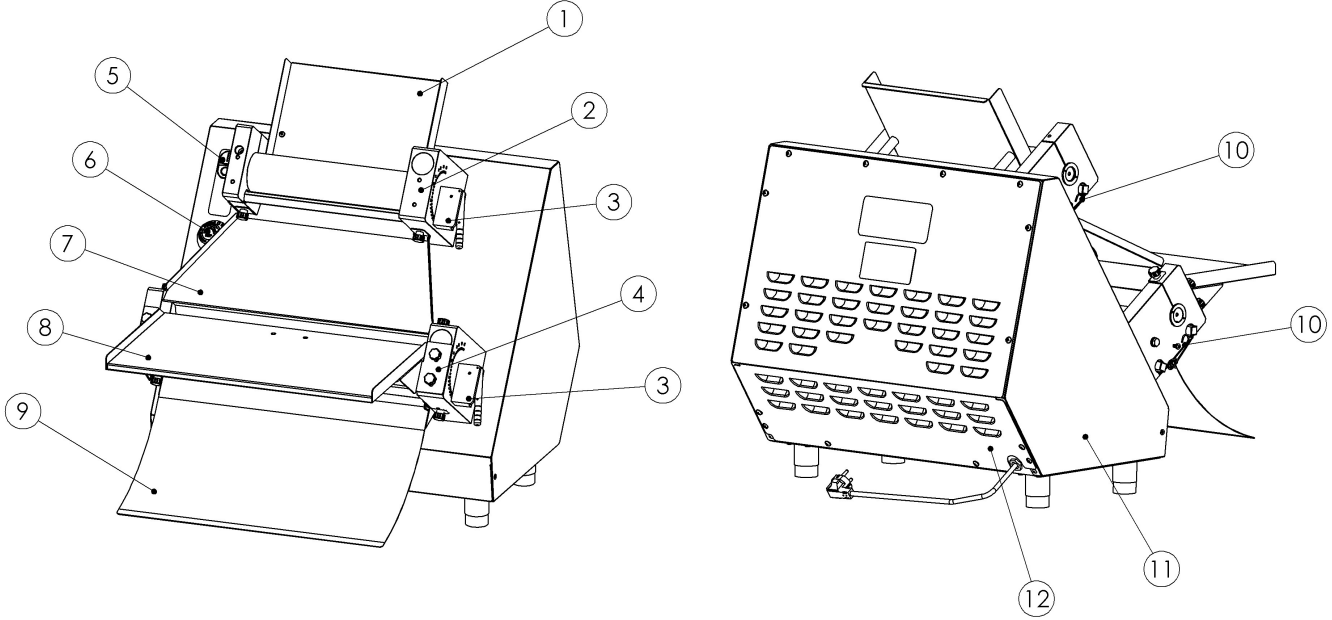
- **WARNING!** This machine is designed for indoor use only.
- **WARNING!** This machine must only be operated by trained personnel. It is not intended for use by children, or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are supervised 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

The machine can be used in lahmacun, pizza, lavash and other dough rolling processes. Desired roller gap can be acquired via roller adjustment system. With this system, you can adjust the thickness and diameter of the dough. Thanks to its fast and easy-to-use feature, dough rolling can be done in a minimum of 3 seconds and a maximum of 5 seconds.

3.2 Body Components



NO	PART LIST
1	TOP PATH SHEET
2	TOP ROLLER GROUP
3	TOP ROLLER ADJUSTMENT LEVER
4	BOTTOM ROLLER GROUP
5	ON/OFF BUTTON
6	EMERGENCY STOP BUTTON
7	MIDDLE PATH SHEET
8	OUTPUT TRAY
9	OUTLET SHEET
10	SCRAPER SPRINGS
11	BODY
12	BACK COVER

SECTION 3: MACHINE DESCRIPTION

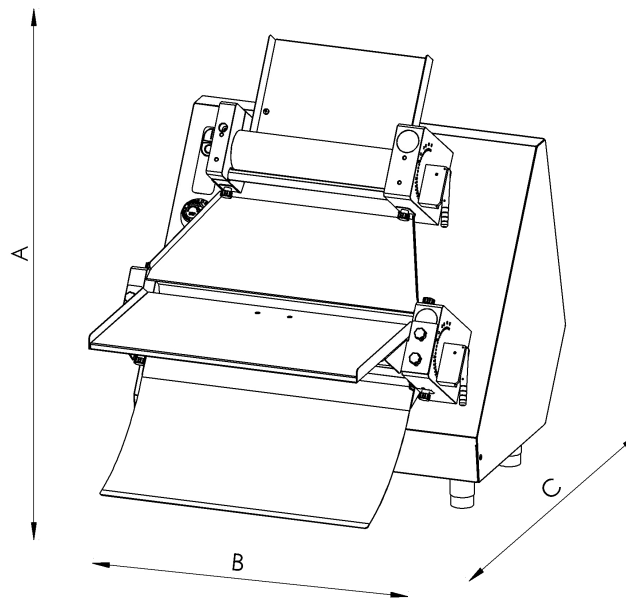
3.3 Technical Details

Technical Details	SMT-500
Net Weight:	71 kg (156.2 lb)
Gross Weight:	89,2 kg (196.24 lb)
Dought Weight:	80 - 2500 gr (0.17 - 5.50 lb)
Avarage Dough Diameter:	33 - 50 cm (12.99" - 19.68")
Roller Gap:	0 - 10 mm (0" - 0.39")
Production Capacity (Estimated):	450 - 600 pieces/hour

3.4 Electrical Requirements

Electrical Requirements	SMT-500 230V	SMT-500 110V
Voltage:	220/230/240 VAC	110/120 VAC
Frequency:	50/60 Hz	60 Hz
Phase:	1	1
Neutral:	1	1
Grounding:	1	1
Total Current:	5,7A	13,6A
Total Power:	0,75 kW	0,75kW
Power Supply:	Electric	Electric

3.5 Machine Dimensions

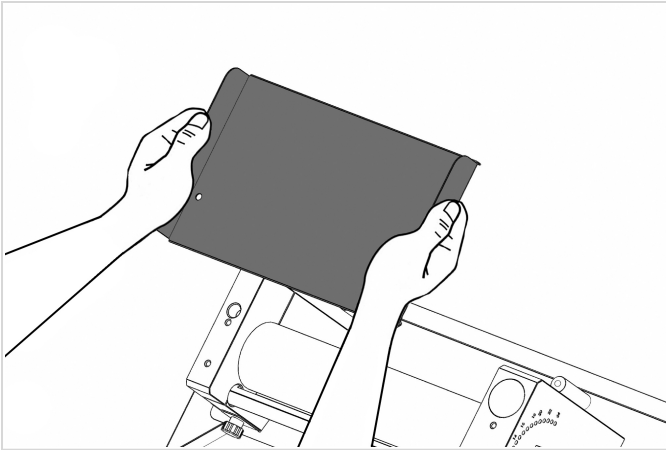


MODEL	A	B	C
SMT-500	73 cm (28.74")	64 cm (25.19")	76 cm (29.92")

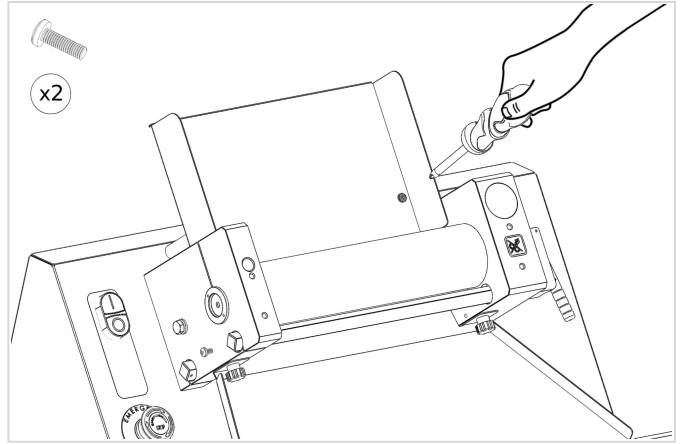
SECTION 4: ASSEMBLY INSTRUCTIONS

4.1 Body Components Assembly

4.1.1 Top Path Sheet Assembly

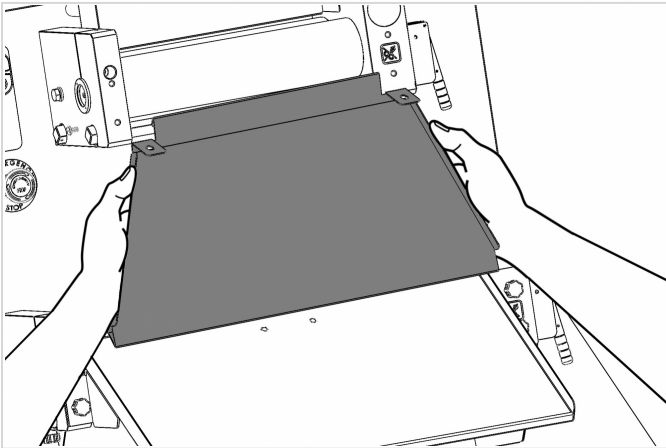


1. Align the top path sheet to the holes.

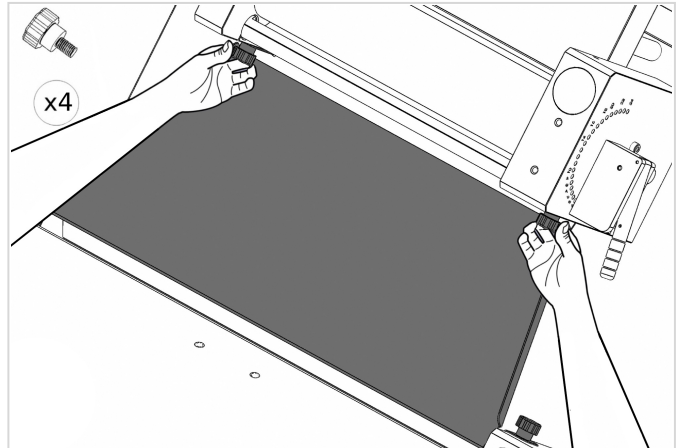


2. Attach the aligned top path sheet with the bolt.

4.1.2 Middle Path Sheet Assembly

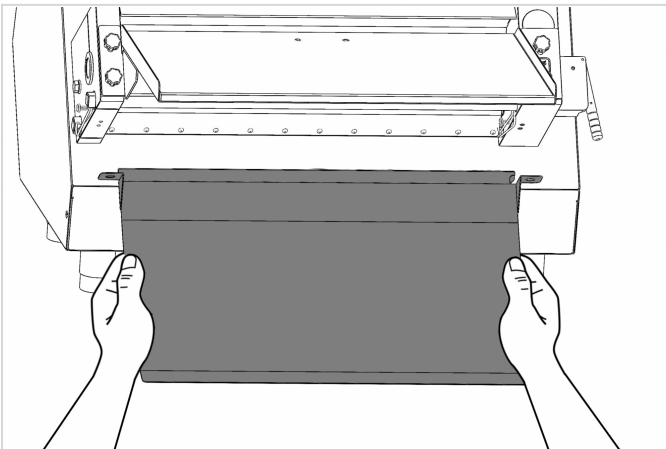


1. Align the middle path sheet to the holes.

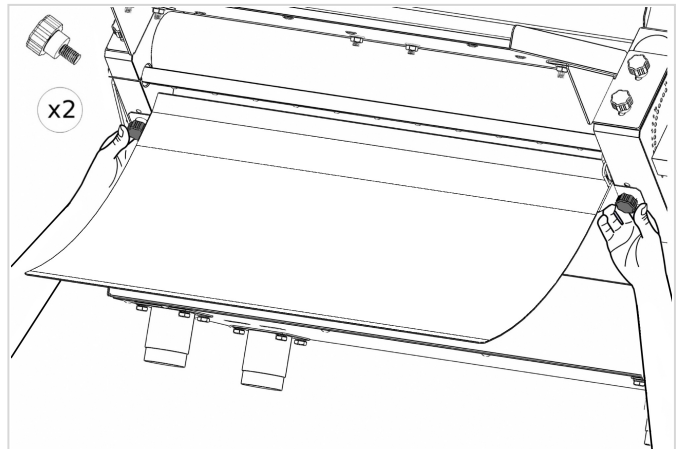


2. Attach the aligned middle path sheet with the bakelite.

4.1.3 Outlet Sheet Assembly

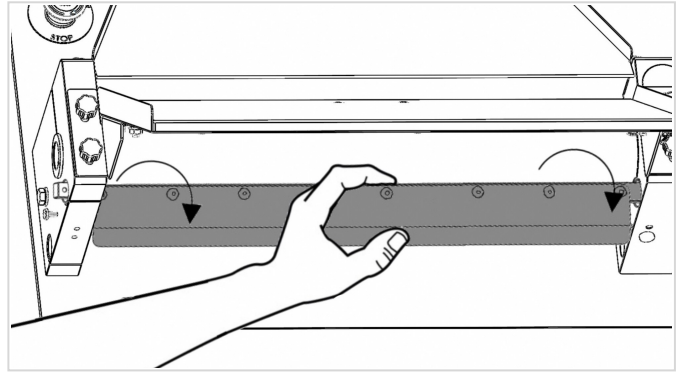
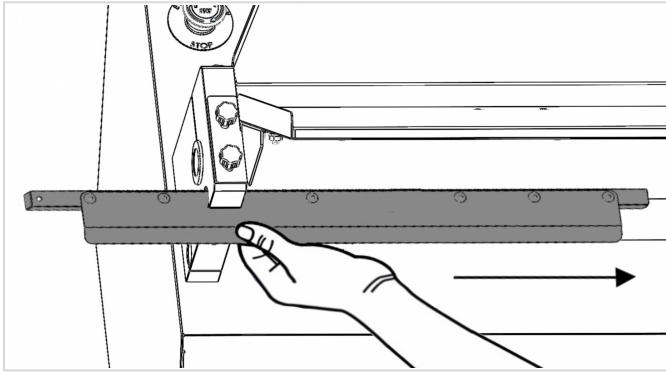


1. Align the outlet sheet to the holes.



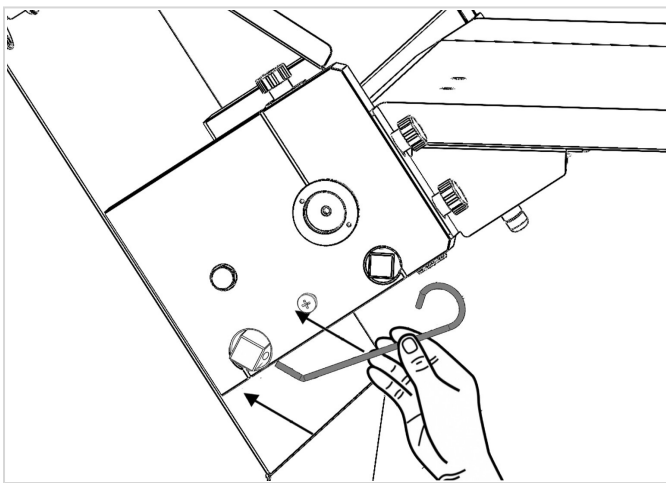
2. Attach the aligned outlet sheet with the bakelite.

4.1.4 Scraper Assembly

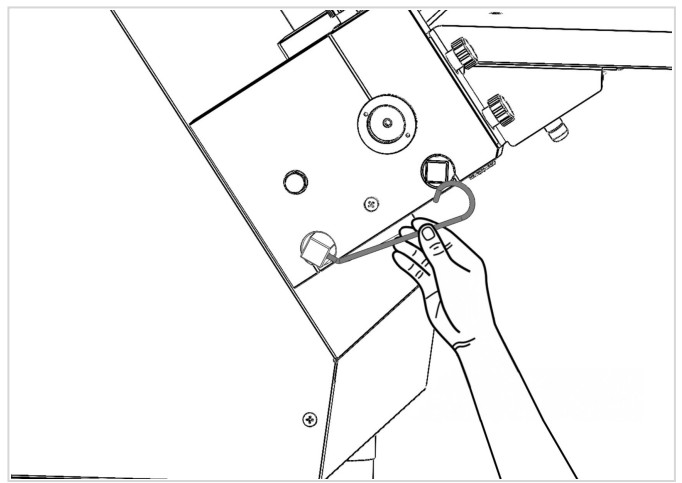


To complete the assembly of the scrapers, firstly the roller scraper is passed through the gap of the box in parallel. After the scraper is fully inserted, it is pressed downward towards the rollers until it makes contact to prevent it from moving out of place.

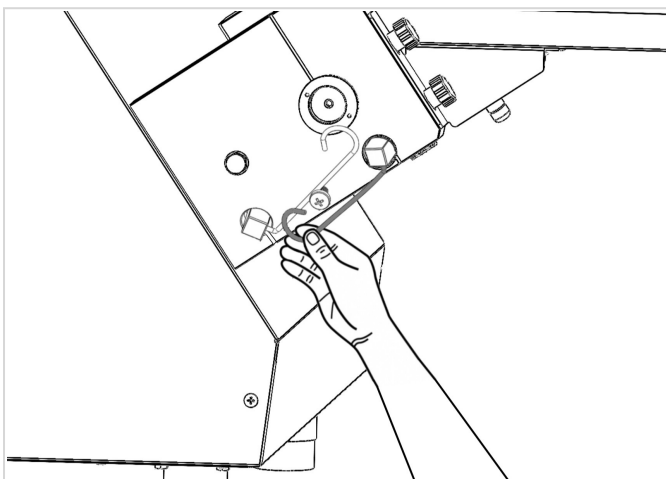
4.1.5 Spring Assembly



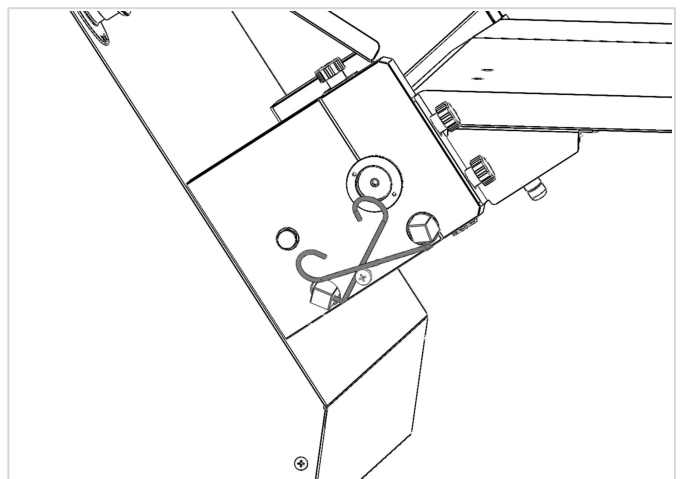
1. Firstly, place the scraper spring into the appropriate hole.



2. After placing the scraper spring on the appropriate base, bend the spring base toward the middle bolt so it touches the flat bar, and attach it tangent to the bolt.



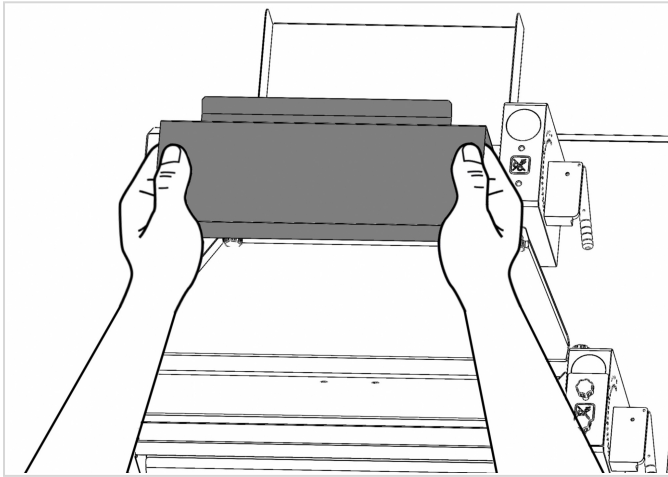
3. After placing the other scraper spring on the appropriate base, bend it over the previously bent spring and attach it tangent to the bolt.



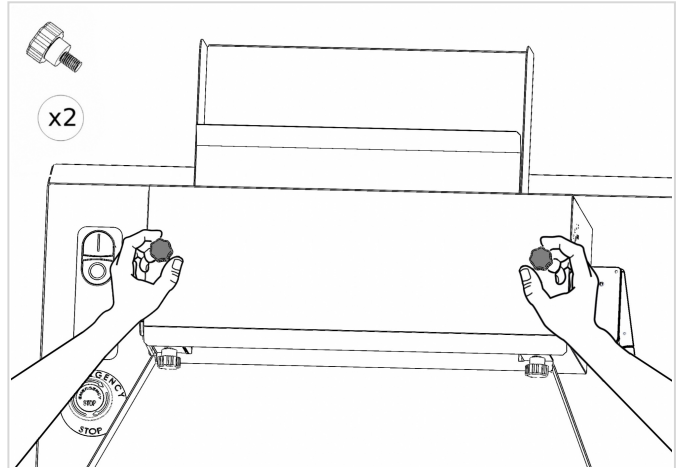
4. The final appearance of the assembled scraper springs is as shown here.

NOTE: For disassembly, follow the steps in reverse order.

4.2 Roller Protector Cover Assembly (Optional)

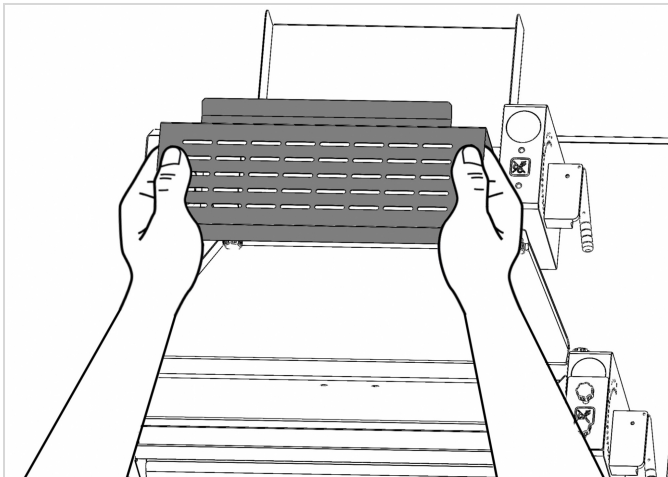


1. Align the top roller protector cover to the holes.

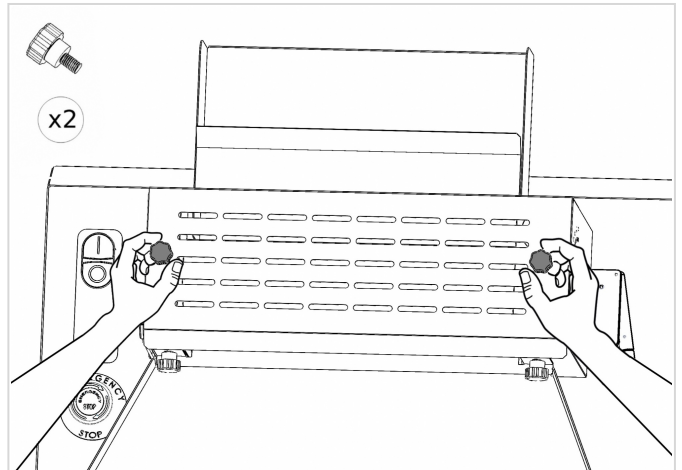


2. Attach the aligned top roller protector cover with the bakelite.

4.3 Roller Cover Sheet Assembly (Optional)

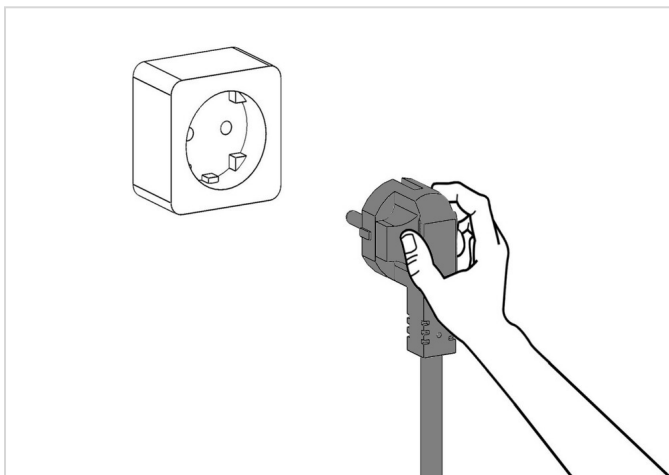


1. Align the roller cover sheet to the holes.

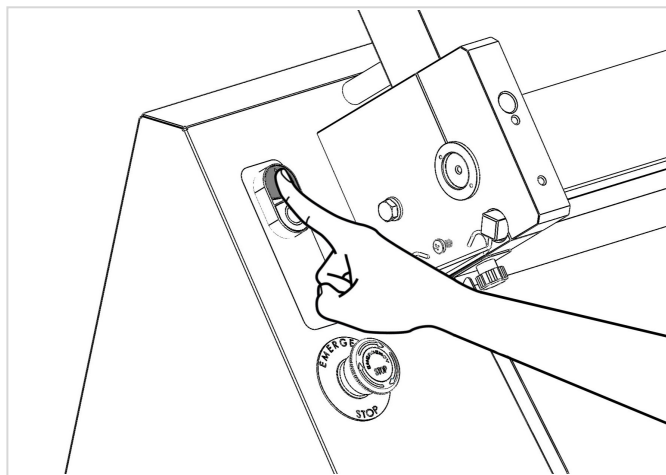


2. Attach the aligned the roller cover sheet with the bakelite.

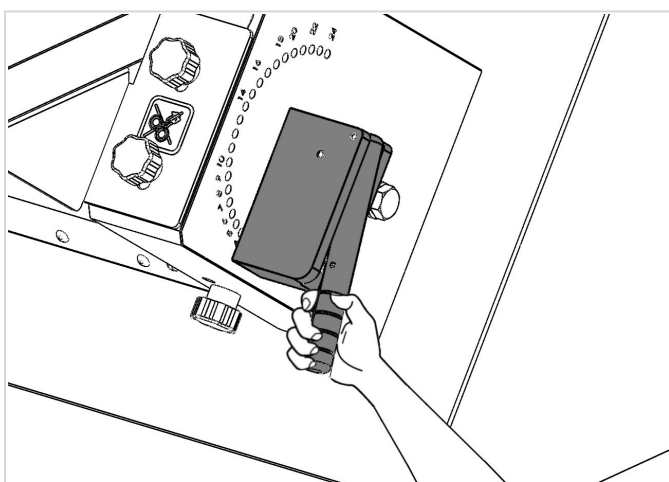
5.1 Starting, Operation and Shutdown



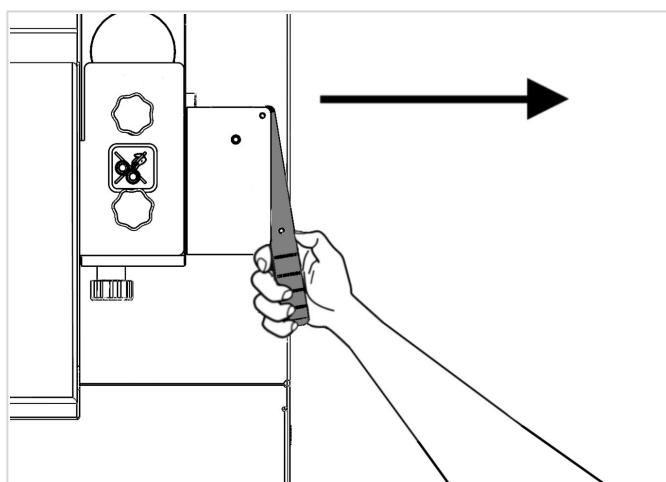
1. Plug the machine into a single-phase outlet.



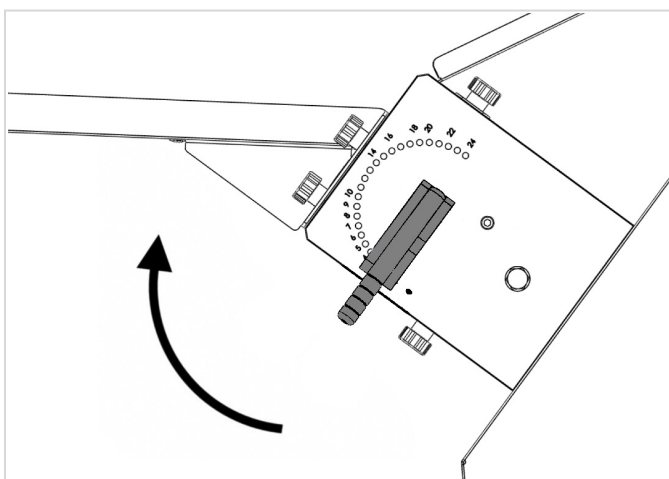
2. To operate the machine, press button number 1.



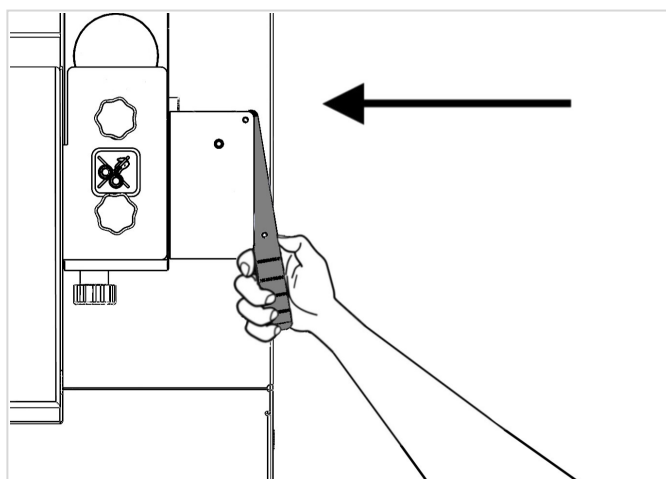
3. Hold the roller adjustment lever.



4. Pull the roller adjustment lever backward.



5. As shown in the figure, turn the lever towards the numbers.

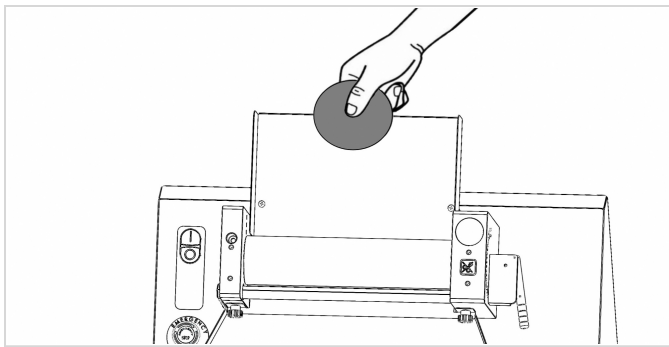


6. When you have moved it to the desired position, return the knob to its initial position.

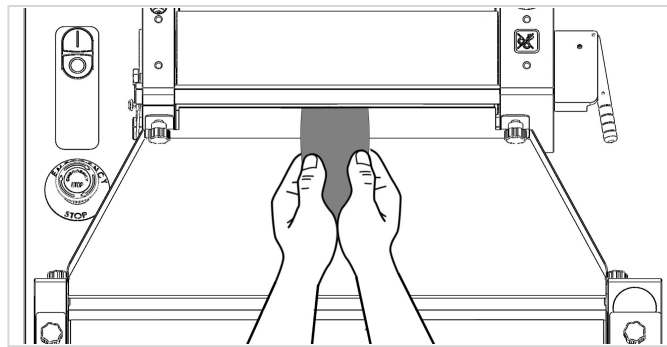
NOTE: As the number on the roller group increases, the roller gap increases; when the number decreases, the gap decreases.

5.2 Usage Recommendations

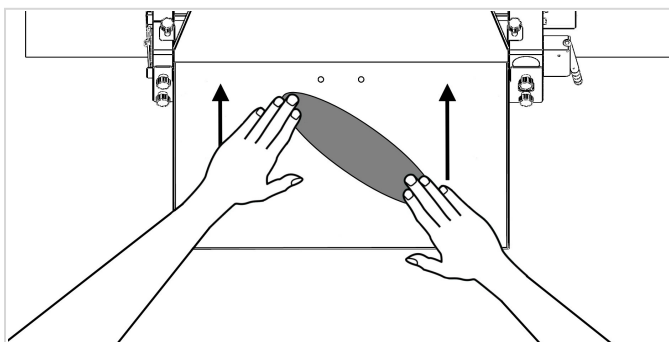
If you want the dough to be rolled into an oval shape:



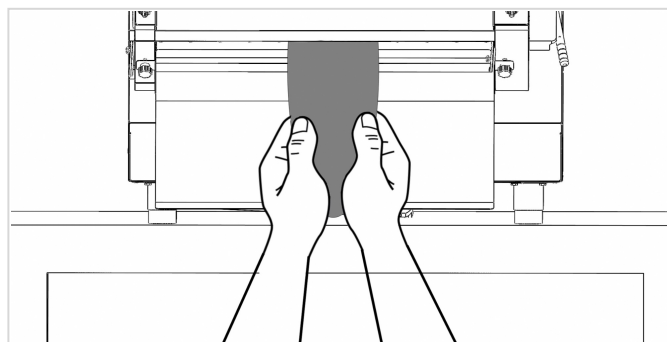
1. Place the dough on the top path sheet and release it.



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

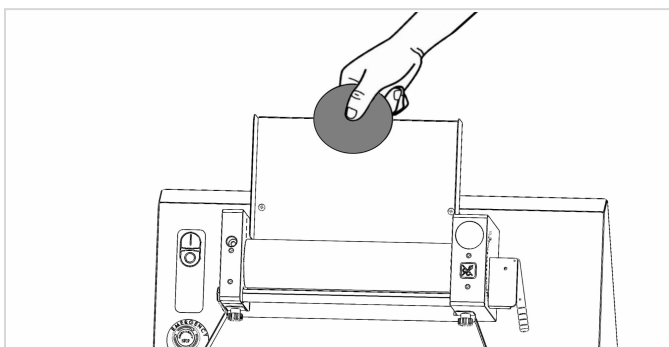


3. Feed the dough onto the lower roller assembly at an angle of 45°.

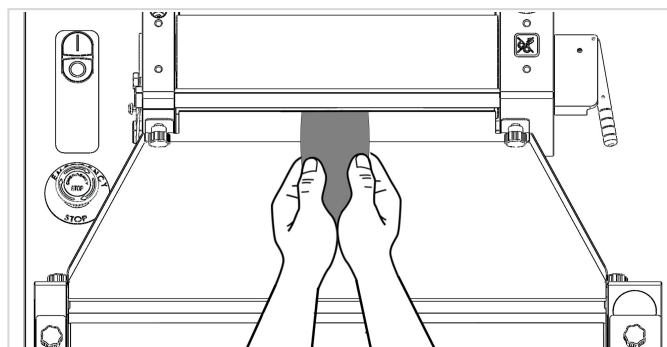


4. Take the oval-shaped dough from the roller.

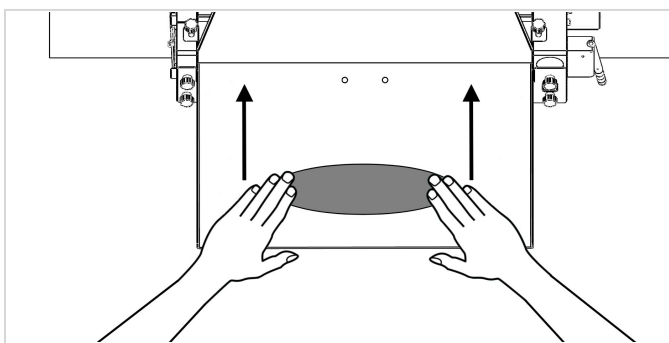
If you want the dough to be rolled into a circular shape:



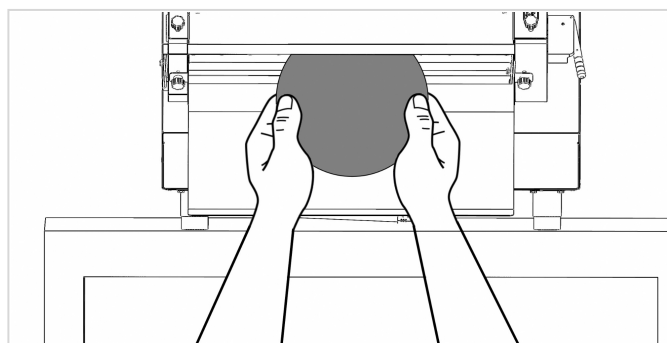
1. Place the dough on the top path sheet and release it.



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 **SMT-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.
- Dismantle the dough sheeter and clean it using a clean cloth or a soft brush. For further details, refer to section '4.1.1 Top Path Sheet Assembly, 4.1.2 Middle Path Sheet Assembly, 4.1.3 Outlet Sheet Assembly '

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

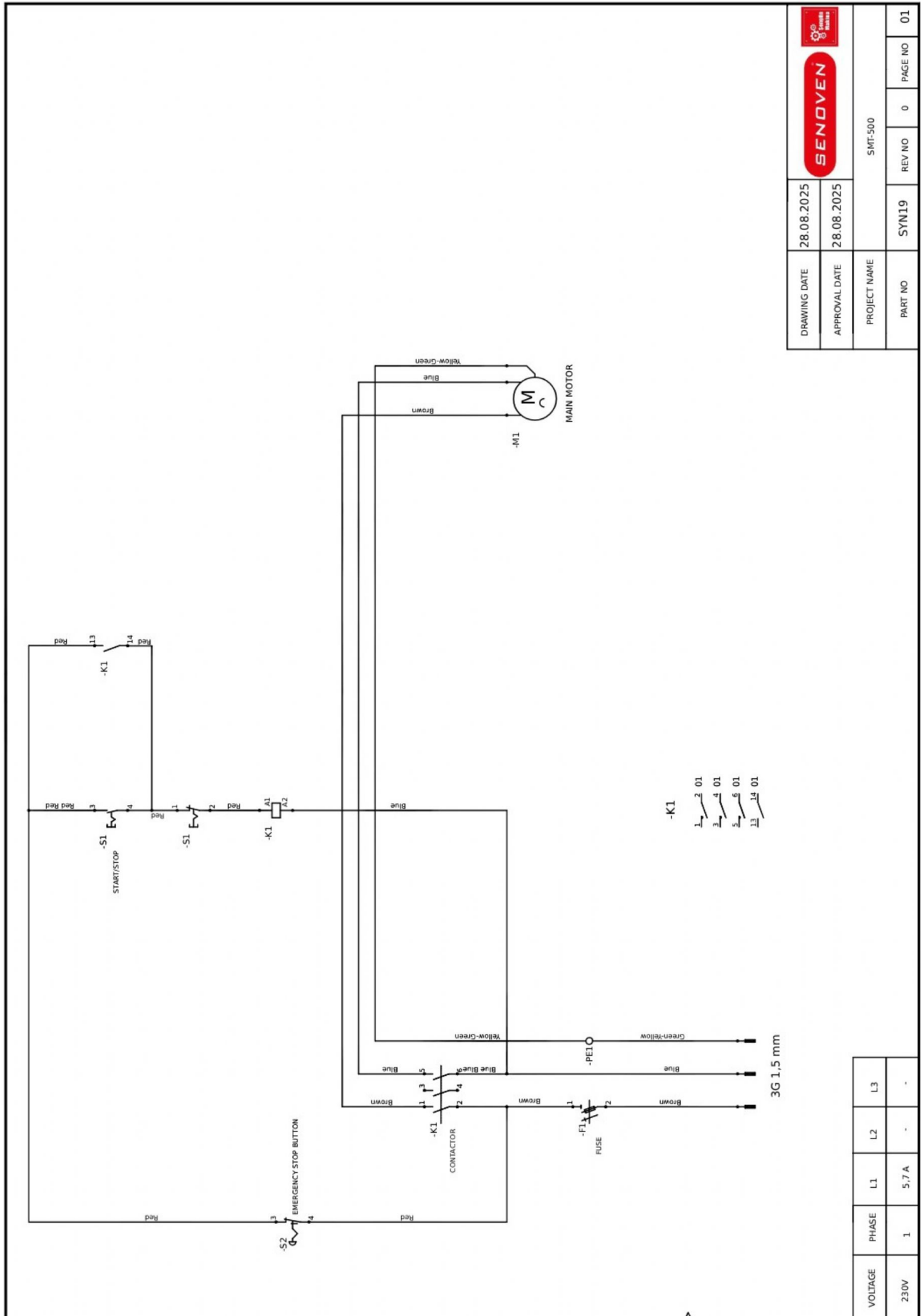
Monthly Maintenance:

- Disassemble the dough sheeter and clean it using a clean cloth or a soft brush. For further details, refer to sections '4.1.4 Scrapers Assembly and 4.1.5 Springs Assembly'.

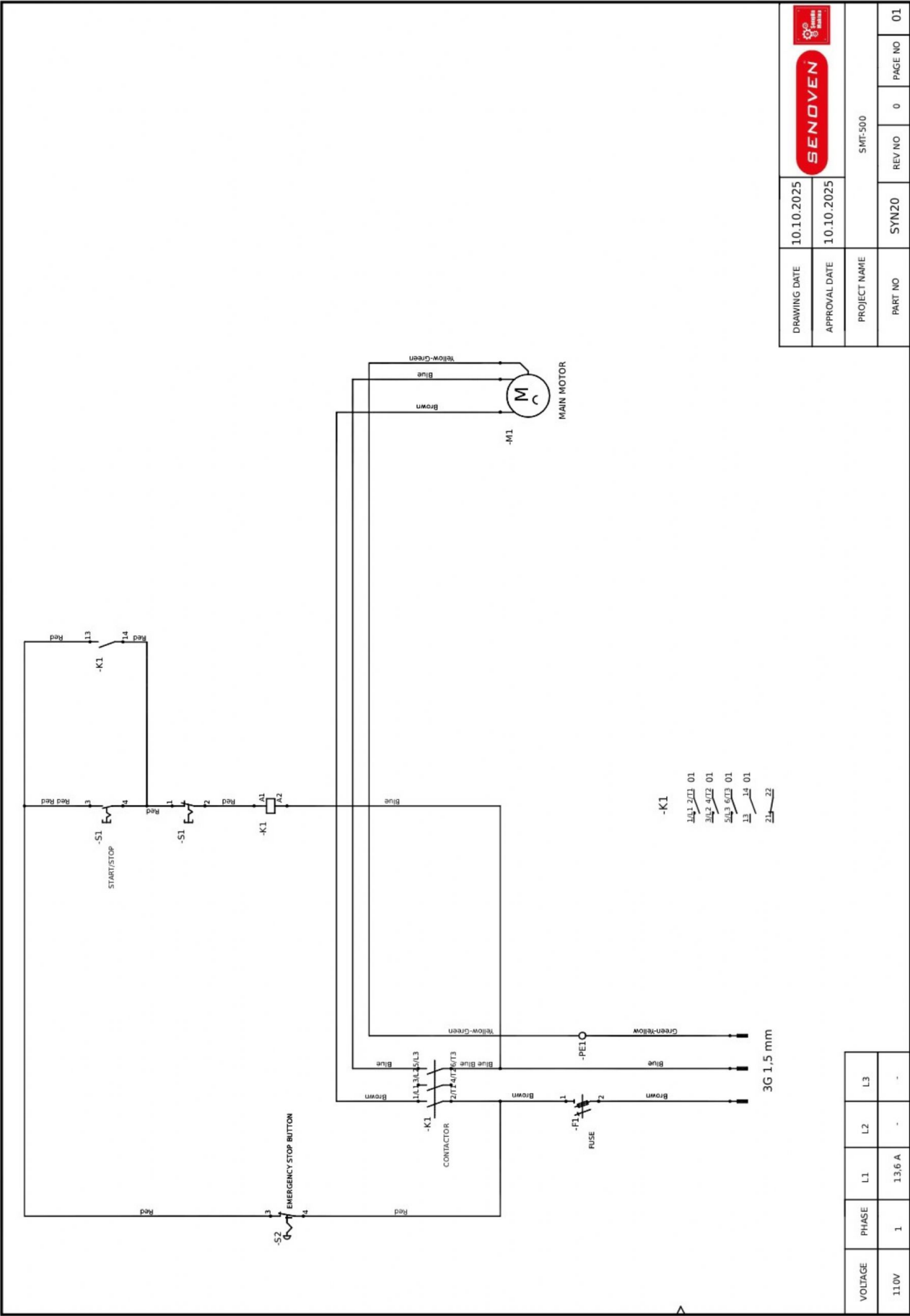
WARNING! Never pour water directly onto the machine or use pressurized water (hose/spray). If any liquid or water spills onto the machine, do not switch it on until you are completely certain that no liquid has entered the electrical components. If you have any doubt, contact authorized service personnel.

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

[illegible]

SENOVEN®

USER & MAINTENANCE MANUAL

SENOVEN is a registered trademark of Şengün Makina

