

YOUR EXPRESSWAY  
TO FLAVOR



CONVEYOR  
PIZZA  
OVENS

COMMERCIAL KITCHEN & RESTAURANT EQUIPMENTS

SENOVEN®

## 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.***

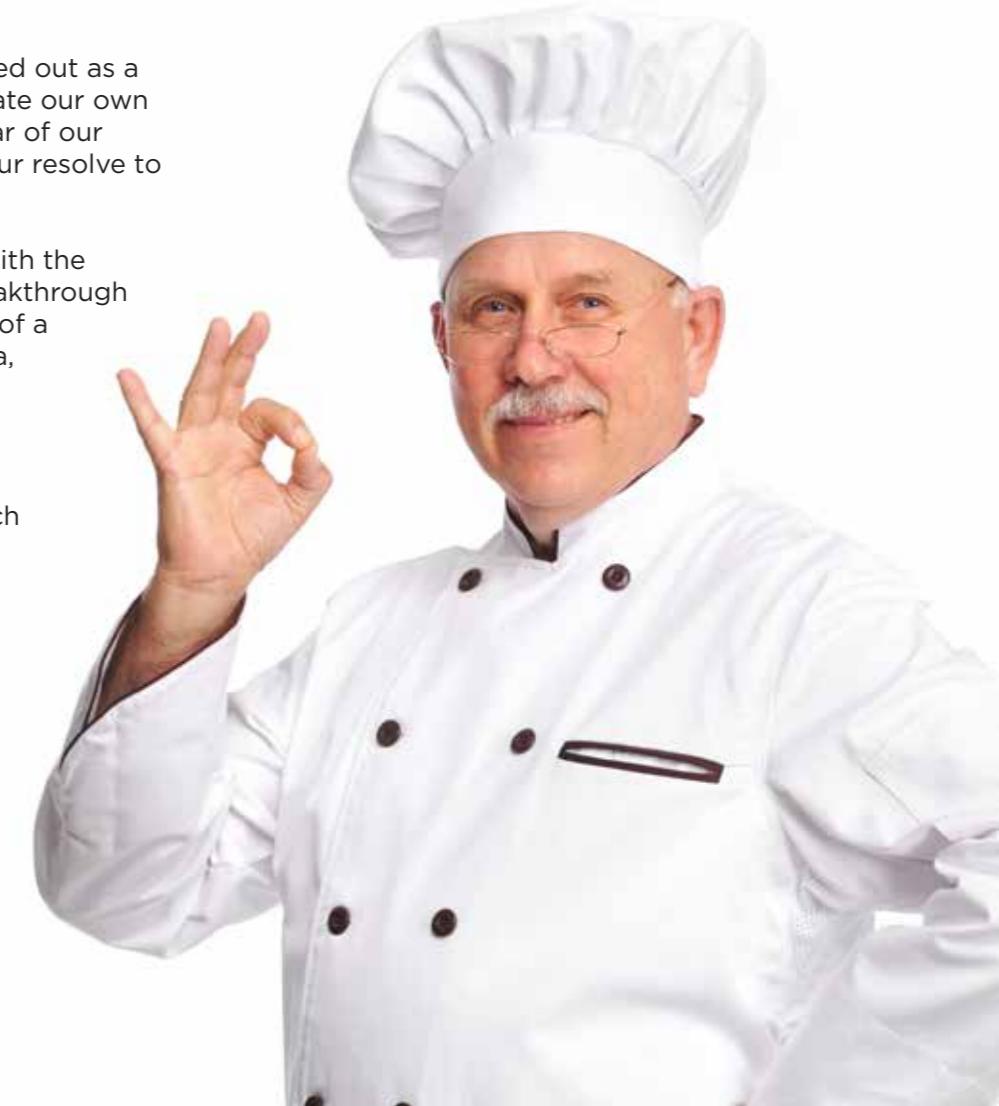
Every Senoven product bears the imprint of a team that has developed dozens of innovative products in dough preparation, pizza baking and meat cooking groups.

Our company was founded in 1977. Having started out as a mechanical parts manufacturer, we came to create our own designs and brands over the years. 1998, the year of our incorporation as a joint stock company, marks our resolve to move faster towards this goal.

From 1998 onwards, we first proved ourselves with the generation of a dough-sheeting machine -a breakthrough in its own right- followed by the manufacturing of a series of ovens dedicated to high-standard pizza, lahmacun and pita baking.

We are in a constant endeavor to uphold our corporate vision and amateur spirit in the manufacturing of high-quality, efficient, high-tech products for the fast-food industry. Operating today in a 4.000 m<sup>2</sup> manufacturing plant, we are happy and proud to have added renowned brands to our customer portfolio.

We look forward to having you there as well.





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!

# FASTER COOKING SOLUTIONS FOR A FASTER WORLD

CONVEYOR  
PIZZA  
OVENS

SEN 1100

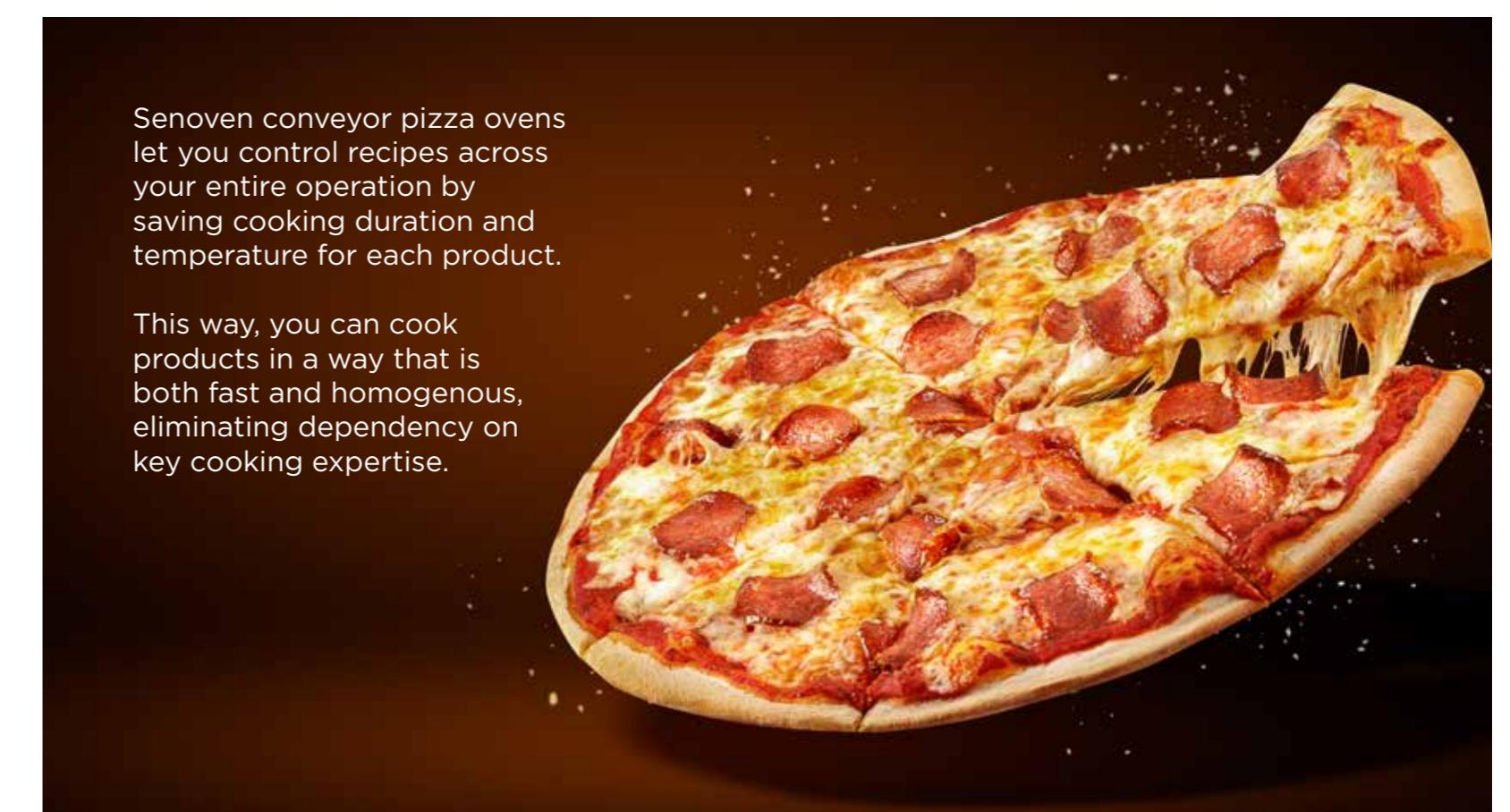
Belt Width	406mm (16")
Baking Zone	530mm
Overall Dimensions (W*D*H) mm	770*1370*460
Power	Electric (6kW)
Output (Estimated)	27 pizza/hour (250 gr. Ø30cm)

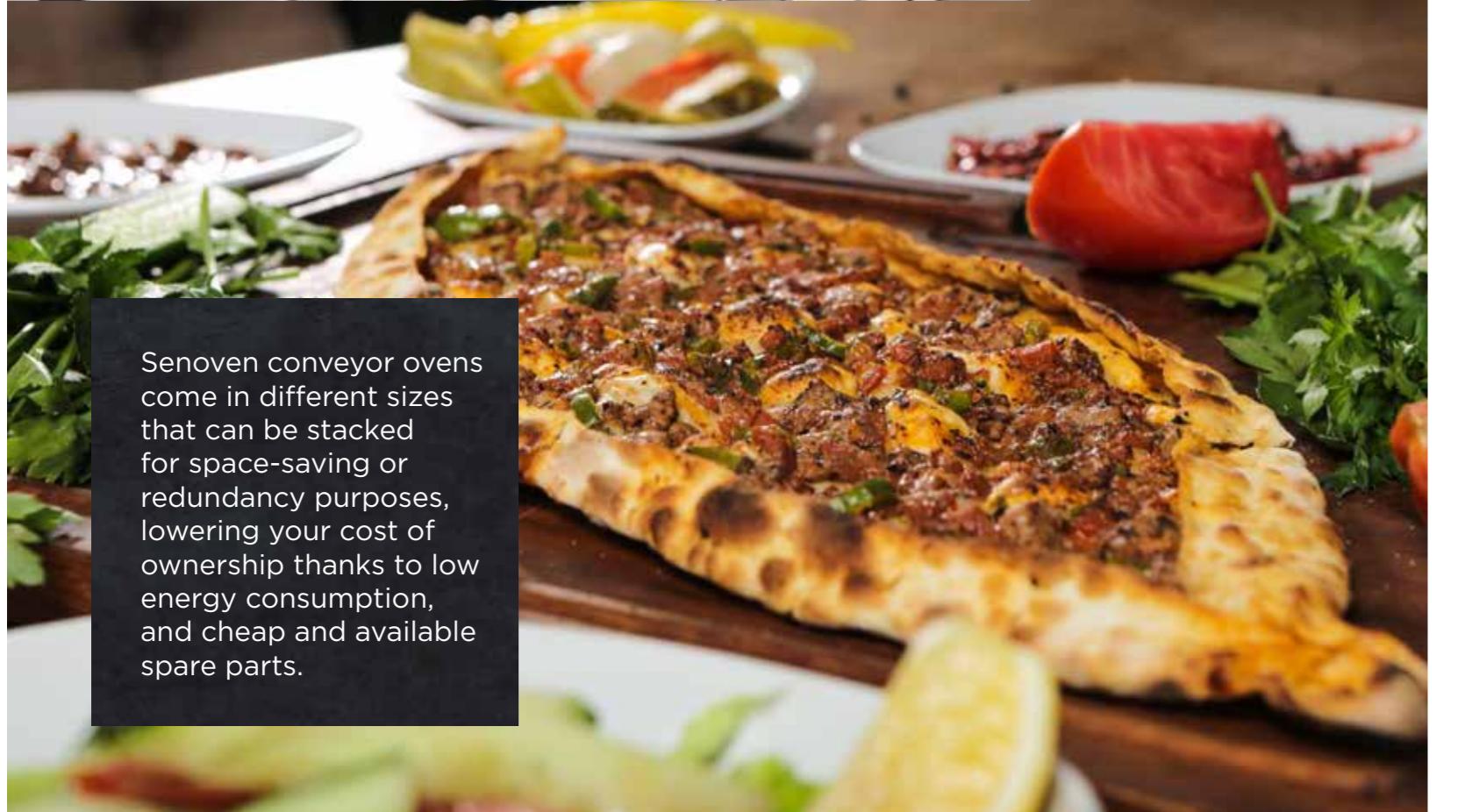
***Best flavors  
in the shortest  
time possible***



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.





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 cheap and available spare parts.

## SEN 1500 SEN 1502

Belt Width	455mm (18")
Baking Zone	710mm
Overall Dimensions (W*D*H) mm	1050*1710*1070
Power	Electric (10kW) or Natural Gas (13kW)
Output (Estimated)	41 pizza/hour (250 gr. ø30cm)

*Speed up your process, grow your business!*



Belt Width	535mm (21")
Baking Zone	710mm
Overall Dimensions (W*D*H) mm	1120*1710*1070
Power	Electric (15kW) or Natural Gas (13kW)
Output (Estimated)	57 pizza/hour (250 gr. ø30cm)

## SEN 1600 SEN 1602

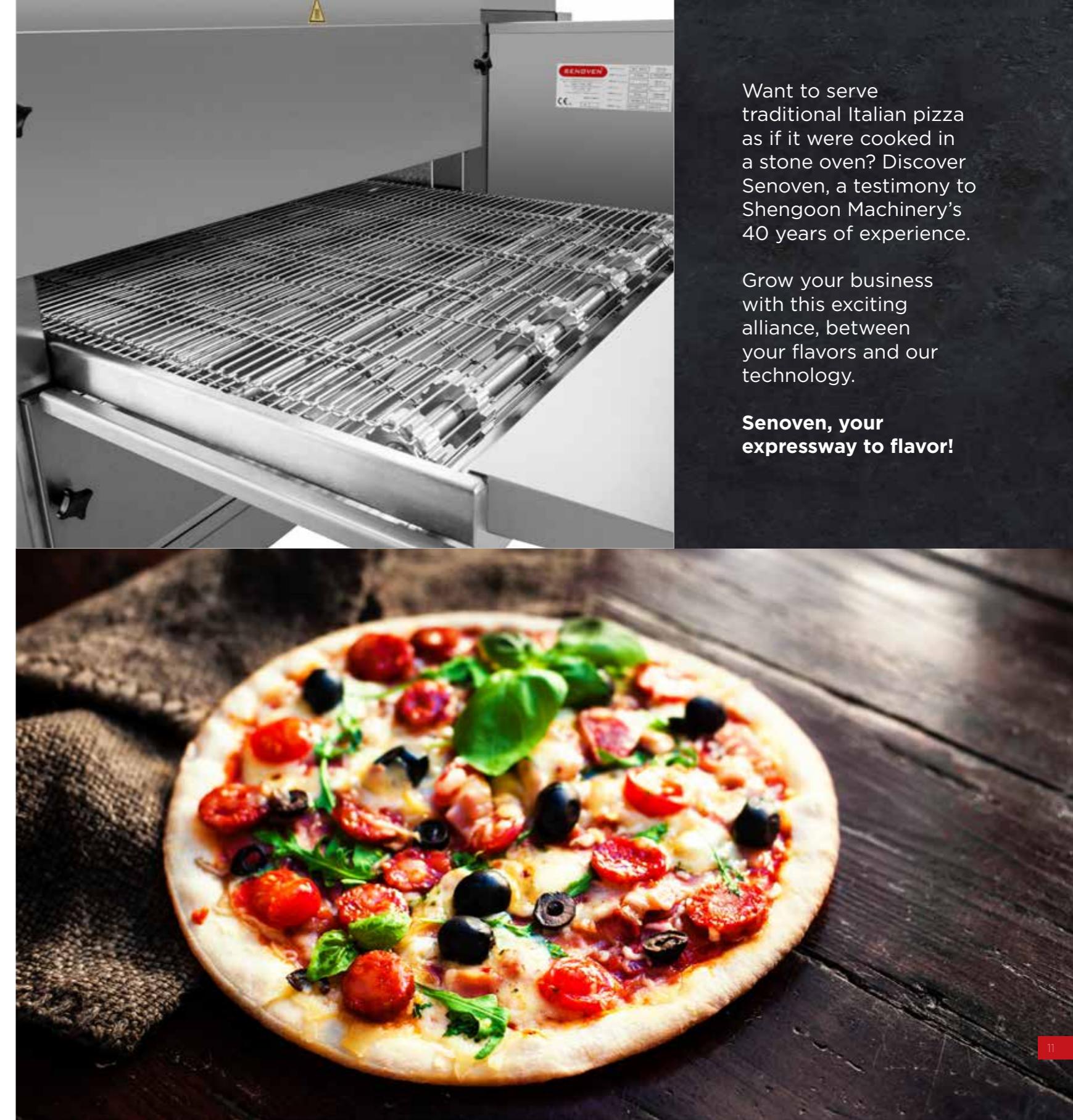




SEN 1700  
SEN 1702

Belt Width	610mm (24")
Baking Zone	910mm
Overall Dimensions (W*D*H) mm	1220*1960*1130
Power	Electric (20kW) or Natural Gas (15kW)
Output (Estimated)	90 pizza/hour (250 gr. ø30cm)

***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 Shengoon Machinery's 40 years of experience.

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

**Senoven, your expressway to flavor!**

Model	Overall Weight (kg)	Cooking Chamber Dimensions W*D*H (mm)	Average Power Consumption	Electric Input	Total Power
<b>SEN1100</b>	89	437x530x90	3-4 kW / hour	400V AC 3- 1N 1PE 50/60Hz	Electric 6 kW
<b>SEN1500</b>	154	486x710x77	4-5 kW / hour	400V AC 3- 1N 1PE 50/60Hz	Electric 10 kW
<b>SEN1502</b>	159	486x710x77	0,65 m <sup>3</sup> / hour	230V 1N 50/60Hz	Natural Gas 13 kW
<b>SEN1600</b>	180	566x710x80	7-8 kW / hour	400V AC 3- 1N 1PE 50/60Hz	Electric 15 kW
<b>SEN1602</b>	185	566x710x80	0,65 m <sup>3</sup> / hour	230V 1N 50/60Hz	Natural Gas 13 kW
<b>SEN1700</b>	242	655x910x87	8-10 kW / hour	400V AC 3- 1N 1PE 50/60Hz	Electric 20 kW
<b>SEN1702</b>	251	655x910x87	1,3 m <sup>3</sup> / hour	230V 1N 50/60Hz	Natural Gas 15 kW
<b>SEN2000</b>	335	855x1025x87	12-13 kW / hour	400V AC 3- 1N 1PE 50/60Hz	Electric 27 kW
<b>SEN2002</b>	350	855x1025x87	2 m <sup>3</sup> / hour	230V 1N 50/60Hz	Natural Gas 27 kW

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

<b>Belt Width</b>	810mm (32")
<b>Baking Zone</b>	1025mm
<b>Overall Dimensions (W*D*H) mm</b>	1540*2000*1300
<b>Power</b>	Electric (27kW) or Natural Gas (27kW)
<b>Output (Estimated)</b>	135 pizza/hour (250 gr. Ø30cm)

**SEN 2000  
SEN 2002**



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 a double-belt option, and 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.

Want to serve traditional flat foods as if they were cooked in a stone oven? Discover Senoven, a testimony to Shengoun Machinery's 40 years of experience.

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



***Infrared Conveyor Ovens***

<b>Belt Width</b>	520mm (20")
<b>Baking Zone</b>	825mm
<b>Overall Dimensions (W*D*H)mm</b>	984*1925*1140
<b>Overall Weight</b>	285kg
<b>Power</b>	Electric (14kW)
<b>Output (Estimated)</b>	180 Lahmacun/hour (100 gr. ø25cm) 80 Pizza/hour (250 gr. ø30cm)

**SF 800-52S**



## SF 1300LS

<b>Belt Width</b>	520mm (20")
<b>Baking Zone</b>	1300mm
<b>Overall Dimensions (W*D*H)mm</b>	984*2400*1140
<b>Overall Weight</b>	362kg
<b>Power</b>	Electric (21kW)
<b>Output (Estimated)</b>	260 Lahmacun/hour (100 gr. ø25cm) 120 Pizza/hour (250 gr. ø30cm)

## Infrared Conveyor Ovens



## SF 1900LS

<b>Belt Width</b>	520mm (20")
<b>Baking Zone</b>	1925mm
<b>Overall Dimensions (W*D*H)mm</b>	984*3025*1140
<b>Overall Weight</b>	500kg
<b>Power</b>	Electric (30kW)
<b>Output (Estimated)</b>	450 Lahmacun/hour (100 gr. ø25cm) 180 Pizza/hour (250 gr. ø30cm)



# COMMERCIAL KITCHEN & RESTAURANT EQUIPMENTS



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