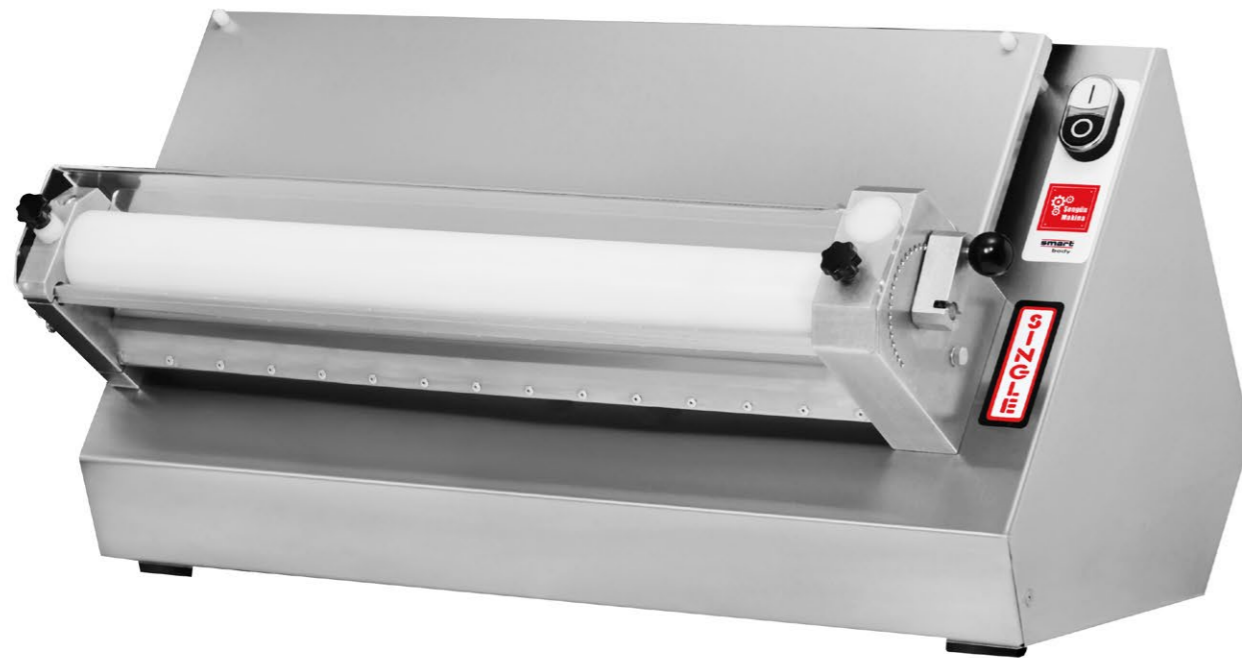
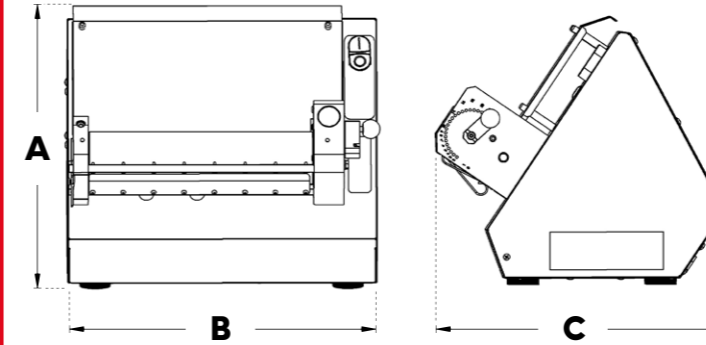


SENOVEN®



SINGLE PASS DOUGH SHEETERS

SM-30 SINGLE | SM-40 SINGLE | SM-50 SINGLE



MODEL	A	B	C
SM-30 SINGLE	42 cm (16.53")	45 cm (17.71")	42 cm (16.53")
SM-40 SINGLE	42 cm (16.53")	56 cm (22.04")	42 cm (16.53")
SM-50 SINGLE	44 cm (17.32")	67 cm (26.37")	44 cm (17.32")

Features

- 2" (50 mm) diameter rollers for dough handling.
- The roller gap can be adjusted up to 0.16" (4.1 mm).
- Perfect for pizza, lahmacun, pide, lavash, pita and tortilla dough.
- Single pass dough sheeters can roll up to 1200 pieces of dough per hour regarding their weight and thickness.
- The machines are produced in accordance with the standards of various countries, especially America and Europe.
- Our dough sheeters, thanks to their dimensions and removable parts, are so easy to set, use, and clean.
- They work silently and vibration-free.
- Fully stainless body and other machine elements pursuant to food norms.
- Limited part and labor warranty terms start after the delivery of the product and the terms are valid for 1 year .

Technical Details	SM-30 SINGLE	SM-40 SINGLE	SM-50 SINGLE
Net Weight	19 kg (41.80 lbs)	23.4 kg (51.48 lbs)	27.2 kg (59.84 lbs)
Gross Weight	22.6 kg (49.72 lbs)	24.8 kg (54.56 lbs)	28.6 kg (62.92 lbs)
Dough Weight	80 - 210 gr (0.17 - 0.46 lbs)	80 - 500 gr (0.17 - 1.1 lbs)	80 - 900 gr (0.17 - 1.98 lbs)
Average Dough Diameter	19 - 29 cm (7.48" - 11.41")	26 - 40 cm (10.23" - 15.74")	33 - 50 cm (12.99" - 19.68")

Electrical Requirements	Total Power	Voltage	Total Current	Phase	Hz
Single Pass Dough Sheeters 110V	0,22 kW (1/3 HP)	110/120 VAC	4A	1 Phase	60 Hz
Single Pass Dough Sheeters 230V		220/230/240 VAC	1,9A		50/60 Hz

Istanbul / TÜRKİYE
New Jersey / USA

info@senoven.com
www.senoven.com

+90 (212) 671 23 23
+1 (202) 306 44 63