

SENOVEN®

YOUR EXPRESSWAY TO FLAVOR



SM-55YH
SM-60YH



SM-60.3YH

PHYLLO DOUGH SHEETERS USER & MAINTENANCE MANUAL



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the certificate and if the information needed is unreadable, deleted, changed or scratched the warranty terms are no longer valid.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

Dear User,

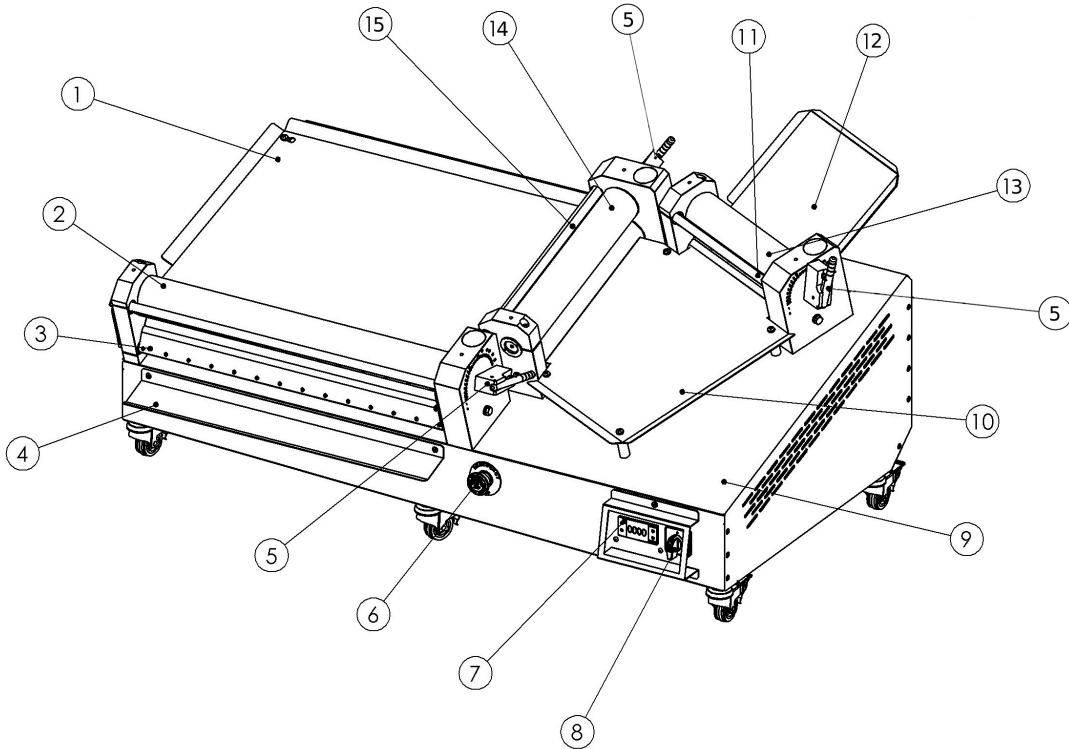
As Şengün Makina we have been producing the best products for more than 30 years with our experience. We proudly serve our products to over 80 countries. The best materials and international standards meet in the same production line for our customers.

To get the best experience with your machine, please read this manual very carefully, and please make sure you read all the warnings, cautions, and suggestions. With the proper setup and usage, we assure a reliable service for years. Thank you for choosing us.

3.1 Phyllo Dough Sheeter Description

Used for rolling out the dough for flatbreads, noodles, and other dough applications. The roller gap, with its adjustment system, allows for easy setting of the desired dough thickness and diameter. With its fast and easy-to-use feature, dough rolling can be completed in a minimum of 12 seconds and a maximum of 15 seconds.

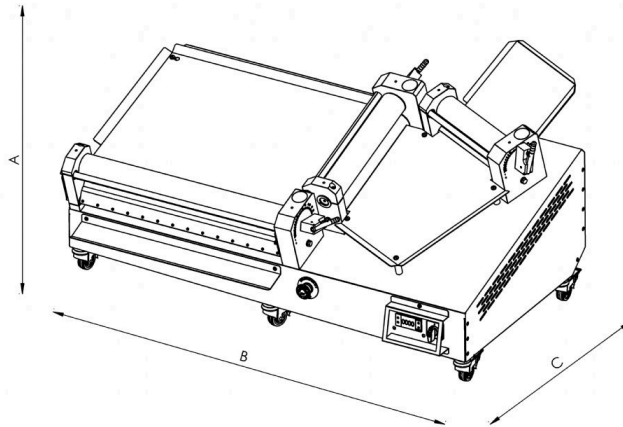
3.2 Description of Body Components



NO	SPARE PART DESCRIPTION
1	BOTTOM FEEDER SHEET
2	BOTTOM ROLLER GROUP
3	BOTTOM ROLLER SCRAPERS
4	EXIT SHEET
5	ROLLER ADJUSTMENT LEVER
6	EMERGENCY STOP BUTTON
7	DIJITAL POTENTIOMETER
8	SWITCH
9	BODY
10	MIDDLE FEEDER SHEET
11	TOP ROLLER SCRAPERS
12	TOP FEEDER SHEET
13	TOP ROLLER GROUP
14	MIDDLE ROLLER GROUP
15	MIDDLE ROLLER SCRAPERS

SECTION 3: MACHINE DESCRIPTION

3.3 Machine Dimensions



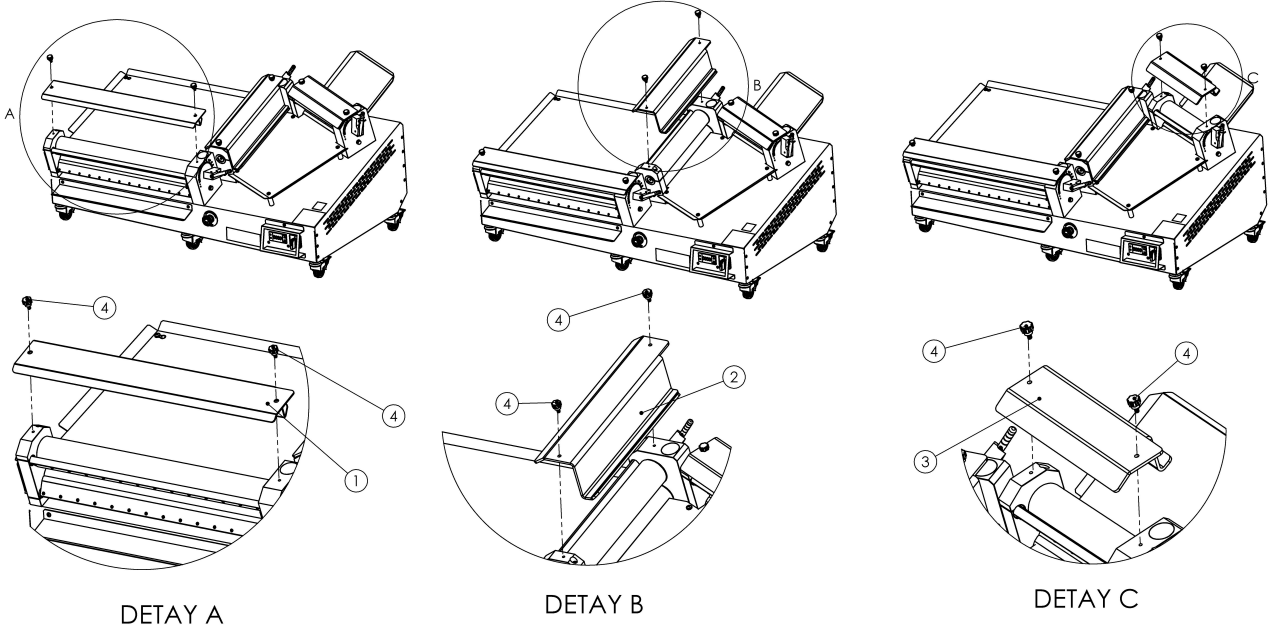
MODEL	A	B	C
SM-55YH	59 cm (23.22")	83 cm (32.67")	64 cm (25.19")
SM-60YH	60 cm (23.62")	91 cm (35.82")	70 cm (27.55")
SM-60.3YH	70 cm (27.55")	123 cm (48.42")	74 cm (29.13")

Technical Details	SM-55YH	SM-60YH	SM-60.3YH
Net Weight:	63.6 kg (139.92 lb)	65 kg (143 lb)	99.8 kg (219.56 lb)
Gross Weight:	73.5 kg (161.70 lb)	79 kg (173.8 lb)	128 kg (281.60 lb)
Dough Weight:	80 - 450 gr (0.17-0.99 lb)	80 - 450 gr (0.17-0.99 lb)	80 - 450 gr (0.17-0.99 lb)
Average Dough Diameter:	26 - 55 cm (10.23" - 21.65")	26 - 60 cm (10.23" - 23.62")	26 - 60 cm (10.23" - 23.62")
Max. Roller Gap:	2 mm (0,8")	2 mm (0,8")	2 mm (0,8")
Production Capacity per Hour:	450 - 600 Pieces	450 - 600 Pieces	240 - 300 Pieces

3.5 Electrical Requirements

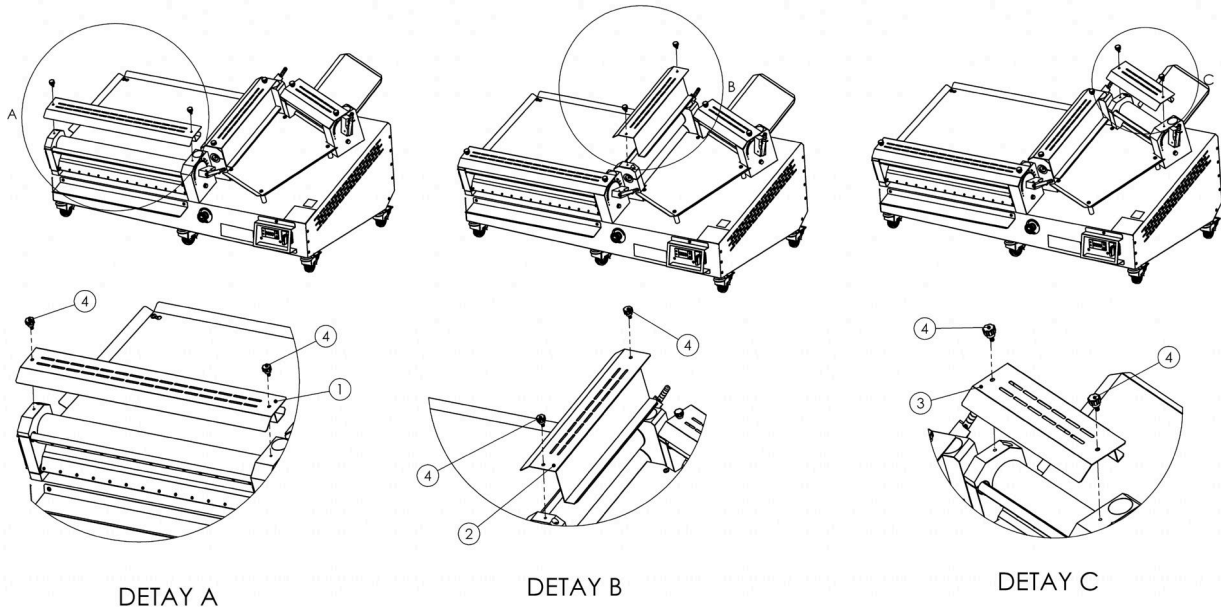
Electrical Requirements	SM-55YH	SM-60YH	SM-60.3YH
Total Power:	0,55 kW	0,55 kW	0.80 kW
Volt:	220/230/240 VAC	220/230/240 VAC	220/230/240 VAC
Total Current:	2,5A	2,5A	4,1A
Phase:	1 Faz	1 Faz	1 Faz
Hz:	50/60 Hz	50/60 Hz	50/60 Hz

3.6 Protection Cover Assembly



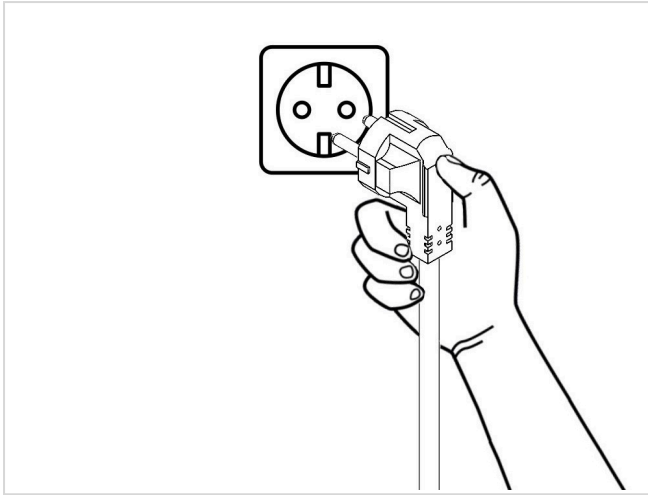
NO	SPARE PART DESCRIPTION
1	BOTTOM ROLLER PROTECTION COVER
2	MIDDLE ROLLER PROTECTION COVER
3	TOP ROLLER PROTECTION COVER
4	BAKELITE

3.7 Roller Cover Assembly

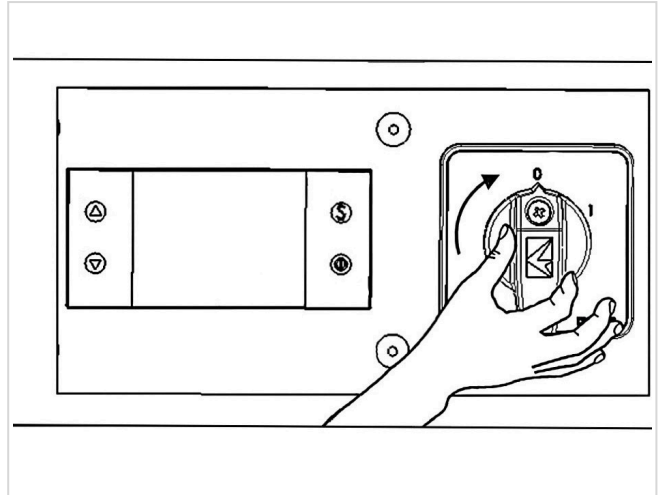


NO	SPARE PART DESCRIPTION
1	BOTTOM ROLLER PROTECTION COVER
2	MIDDLE ROLLER PROTECTION COVER
3	TOP ROLLER PROTECTION COVER
4	BAKELITE

SECTION 4: USER INSTRUCTIONS



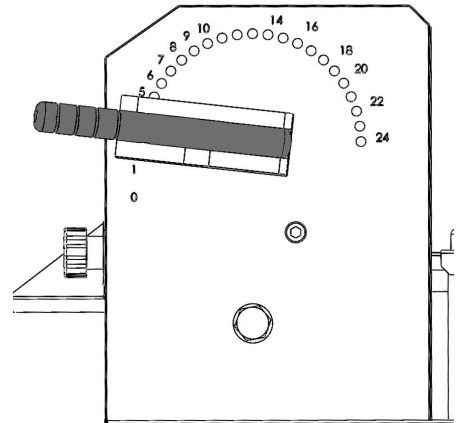
1. Plug the machine into a monophase outlet.

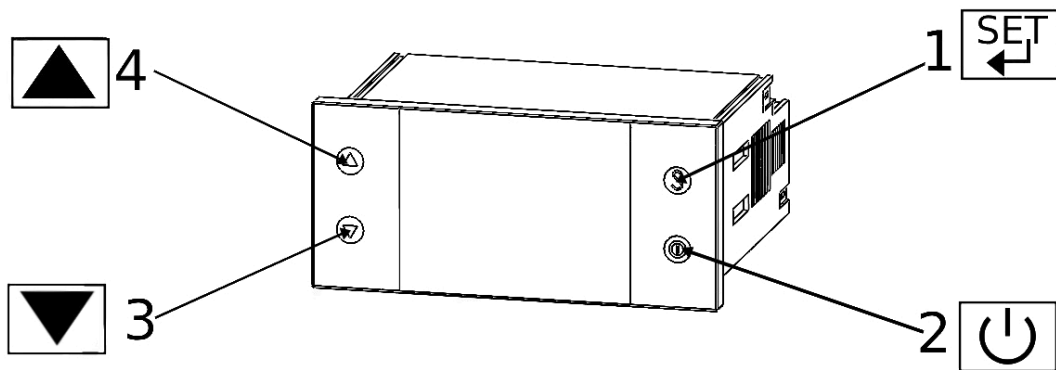


2. To operate the machine, the switch must be turned to position 1.

3. Adjust the roller gap as it shown in the picture. This will assign the thickness and diameter of the dough that you will roll.

To be able to adjust the roller gap, you can move the handle by pulling back and moving throughout the numbers. As the number increases, the thickness and roller gap escalate. As the number decreases, so does the gap, and the thickness reduces. After you achieve the desired gap, put the handle in its first place.





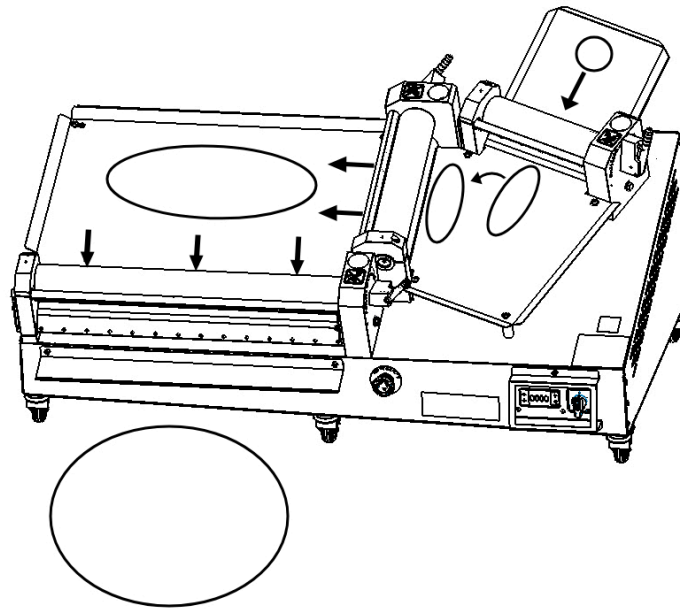
First, power on the machine by turning the switch;

1. To operate the digital potentiometer press the opening button.

2. To be able to change the spinning speed of the roller, you should press the "SET" button. After that, you will see the speed value on the digital potentiometer blinking, the change in speed must be done while this digital potentiometer flashes. You can change the speed by pressing down (3) and up (4) and save the desired speed by pressing the "SET" button.

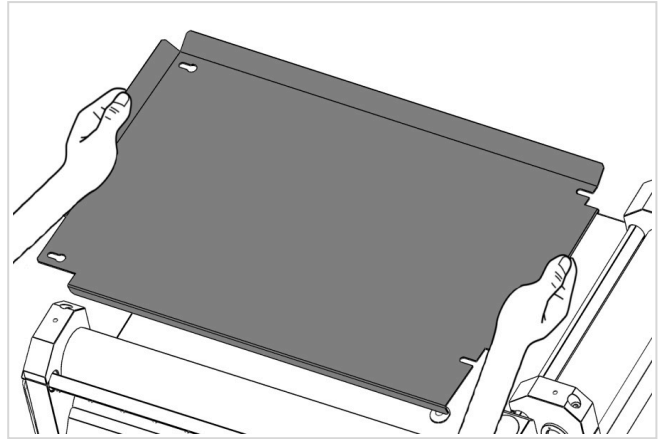
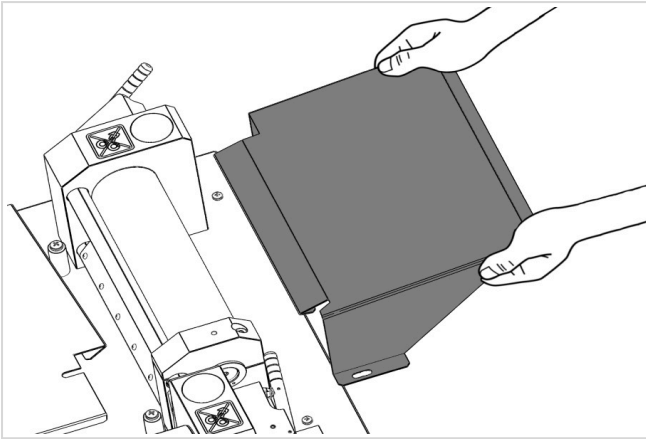
NOTE: If the digital potentiometer blinks 4 times it means the saving is completed.

3. Press the up (4) button to reverse the rotation of the rollers. If you press it again, the rotation will return to its normal.



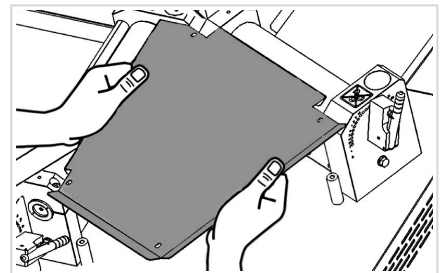
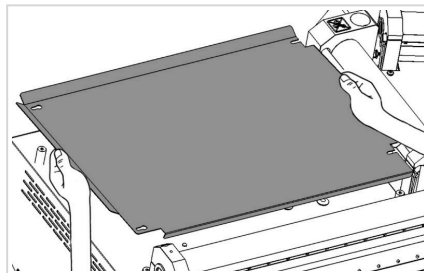
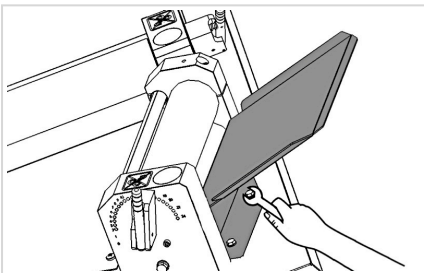
- The dough must be made flat by hand.
- The flatted dough must be passed through the upper roller group as shown in the picture. (The thickness adjustment of the upper roller group must be set so that it does not exceed the size of the dough length middle guide plate.)
- The dough coming out of the upper roller group is rotated, as shown in the picture, to align parallel with the middle roller group, and then it is passed through the middle roller group.
- The long, wide elliptical dough from the middle roller group is passed through the lower roller, following the arrows shown in the diagram, completing the rolling process.

5.1 SM-55YH and SM-60YH Body Cleaning

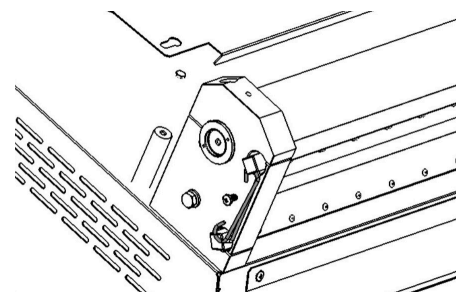


The first step to cleaning the body of the machine is disassembling the middle and top path sheets. After that, the flour and dough stains must be cleaned. While cleaning the machine, the machine must be unplugged and a wet cloth must be used. You have to wait until the machine dries before plugging it in again.

5.2 SM-60.3YH Body Cleaning

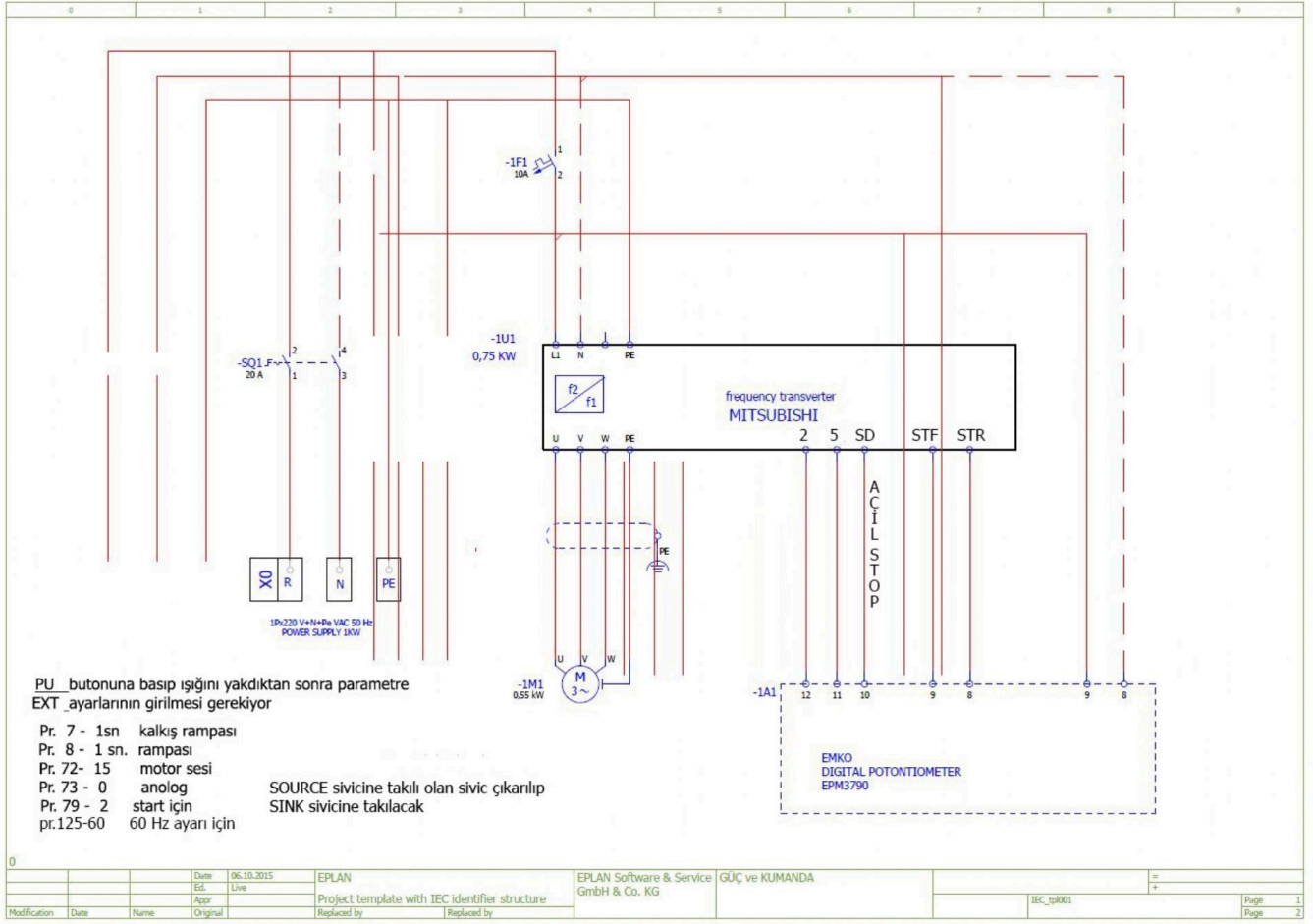


The first step to cleaning the body of the machine is disassembling the top, middle, and bottom feeder sheets. After that, the flour and dough stains must be cleaned. While cleaning the machine, the machine must be unplugged and a wet cloth must be used. You have to wait until the machine dries before plugging it in again.



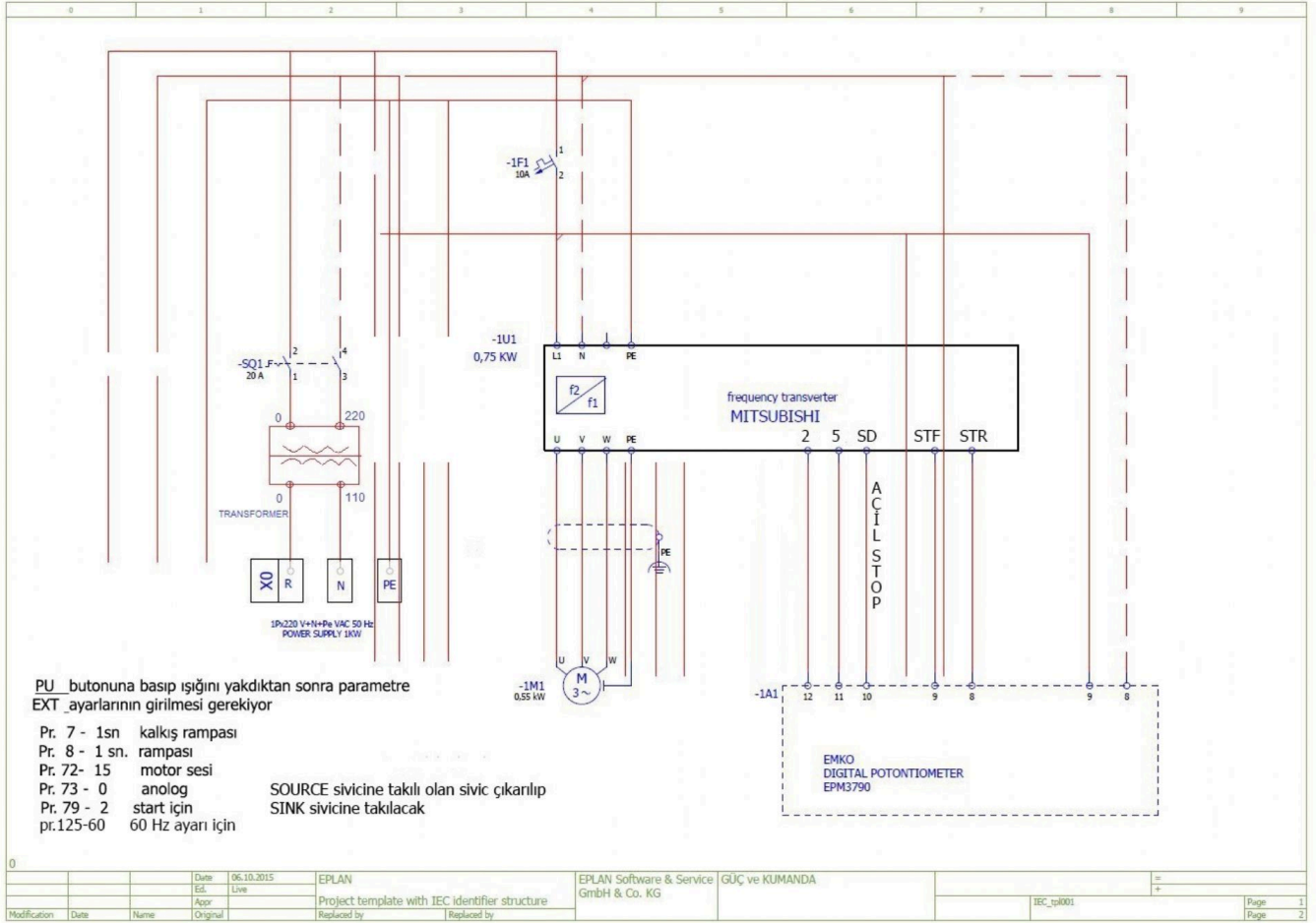
SECTION 6: ELECTRICAL DIAGRAM

6.1 Electrical Diagram for SM-55YH and SM-60YH | 230V

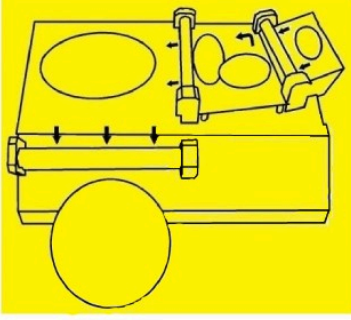


SECTION 6: ELECTRICAL DIAGRAM

6.2 Electrical Diagram for SM-60.3YH | 230V



KULLANIM TAVSİYELERİ



- 1- Hamurun genişliği, giriş silindirisinin genişliğine yakın bir boyutta olmalıdır.
- 2- Hamur, gösterildiği gibi giriş silindirisinden geçirilir. (Giriş merdanesinin kalınlığı, hamurun uzunluğu orta yol sacının boyutunu geçmeyecek şekilde ayarlanmalıdır.)
- 3- Giriş merdanesinden çıkan hamur ikinci merdaneye paralel hale getirilerek merdaneden geçirilir.
- 4- İkinci merdaneden çıkan uzun, geniş, üç noktalı hamur, şekilde görülen oklar yönünde çıkış merdanesinden geçirilerek açma işlemi tamamlanır.



ÖNEMLİ UYARI

MAKİNA ÇALIŞIRKEN TEMİZLİK YAPMAYINIZ.



GÜVENLİK UYARILARI!

- ENERJİ FİŞİNİ ÇEKMEDEN ARKA KAPAĞI AÇMAYINIZ
- MAKİNA ÇALIŞIRKEN TEMİZLİK YAPMAYINIZ.

ATTENTION!

- CUT ELECTRIC CURRENT BEFORE OPENING PROTECTION SYSTEM
- DO NOT CLEAR WHEN MACHINE IS WORKING

DİKKAT! TEMİZLİK UYARILARI

- Makina çalışırken yabancı maddeleri merdaneler arasına sokmayınız.
- Makina elektrik hattına bağlı iken ıslak bezle ve suyla yıkayarak temizlik yapmayınız.
- Makina çalışırken kesinlikle temizlik yapmayınız.
- Makina üzerindeki soğutucu fanın çalışır durumda olduğunu daima kontrol ediniz.
- Makinanın Arka kapağını fişi çıkardıktan sonra açınız, ve 2 ay da bir içini boya fırçası yardımı ile veya elektrik süpürgesi yardımı ile temizleyiniz.
- Merdane sıyrıcılarını iş bitiminde çıkartıp ıslak bez veya sünger yardımı ile temizleyiniz. Sert cisimlere vurmayınız, bükülmelere karşı koruyunuz.



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