# WARRANTY CERTIFICATE

SERIAL NUMBER

:0035



SALE DATE :

Sold at the above date SMA-500 MODEL DOUGH ROLL OUT MACHINE is guaranteed against production failures for 1 Year by ŞENGÜN MAKİNA İNŞAAT ve KIRTASİYE SAN. TİC. LTD. ŞTİ.

#### Warranty Terms;

- Warranty terms start after the product delivery for  ${f 1}$  year.
- The product is under warranty except plastic rollers (included plastic rollers if it is a manufacturing defect).
- Documents are invalid, if haven't sale date and confirm signature of company. You have to show the warranty certificate to benefit from the warranty.
- Device is guaranteed against defects if mount and use as described in the use and maintenance manual.
- Detection the location of defects, and elimination of the problems are responsibilities of the SENGUN MAKINA...
- Warranty terms includes only one device. You can't claim any rights or compensation for another devices
- If Changes are made at the type, model and serial numbers, the warranty eliminates.
- If material, worker or assembly defects appear, repaired free by SENGÜN MAKINA at the product warrar period (Transportation cost is not included).
- Failures are only repaired by ŞENGÜN MAKİNA's personal. The intervention of unauthorized person, can the appliance of warranty.
- Installation have to be done by ŞENGÜN MAKİNA's personal. If usage place changes, customer must information to ŞENGÜN MAKİNA
- In the event of failure service must be informed.
- The failures and damages given by external factors are out of the warranty terms.
- Any failure of the product warranty period is added to the product warranty time. The repair time is 20 working days.
- Istanbul courts are competent in case of dispute.



# PRESENTATION

Thank you for your prefer our machine and confidence in our company. Our machines are used in 39

Our machine is manufactured according to international standards. Please read the operating manual to get the mast out of your machine. Please note the following warnings before calling our service.

ŞENGÜN MAKİNA

- Please read the manuel carefully before installing the machine.
- The machine will be out of warranty when your operate the machine with at read.
- Please read carefully the manual that gives you information on the installation is prepared in accordance with the legal regulations before arriving at the machine installation.
- For information you coonot understand, ask your nearest out horized service
- Please note that if the technical service personnel is kept waiting you will be billed for each hour.

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### WARRANTY CERTIFICATE

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#### SECTION 1: INTRODUCTION

1.1 General Introduction of Dough Rolling Machine Model: SMA-500 Use of lahmacun, pizza, lavash and other dough roll applications. The dough needs to be opened with the roller adjustment system. Minimum 5 maximum 6 Dough roll out can be done in seconds.

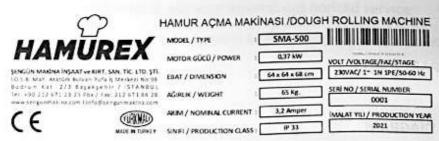
#### 1.2 Technical Specifications Table:

Technical Specifications Table	SMA-500	
Length (cm)	64	
Width (cm)	64	
Height (cm)	68	
Engine Power (kW)	0,37Kw	
Electrical Specifications (V-HZ)	230V / 50Hz	
Machine Weight (Kg)	65	
Dough Diameter (cm)	50	
Roller Range (mm)	0-10	
Hourly Production Quantity	600-700	

#### 1.3 Safety Warnings Labels:

#### LABELS









#### GÜVENLIK UYARILARI!

- ENERJI FIŞINI ÇEKMEDEN ARKA
   CUT ELECTRIC CURRENT
   BEFORE OPENING KAPAGI ACMAYINIZ
- · MAKINA CALISIRKEN TEMIZLIK YAPMAYINIZ

#### ATTENTION!

- PROTECTION SYSTEM
- . DO NOT CLEAR WHEN MACHINE IS WORKING

# SECTION 2: MACHINE INSTALLATION INSTRUCTIONS

### 2.1 Machine Assembly

Cut the fastener wrapped around the machine and the base. Lift the machine out of the wooden base. Attach the machine to its final position or temporarily secure it to a solid surface. Remove any dirt that may have accumulated during shipping. Check the signage for the correct voltage and frequency (use a soft cloth). Connect the machine to the appropriate power supply that meets the signage requirements.

- 1. Verification for machine operation:
- 2. 1. All scrapers must be properly and securely fitted.
- 3. 2. The safety cap is closed and secured with two bakelites.
- 4. 3. The emergency stop button must be reset. (Turn clockwise to verify)



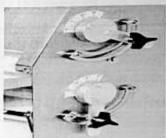
Press the green button (start) key and the machine is ready to Yesil.

#### 2.2 Machine Installation

The thickness of the final product is determined by the space between the cylinders. The machines coming out of the factory are set as follows:

The top roll dial is aligned with number 4.

The bottom roll dial is aligned with the number 2.



If these numbers are not correct or your product requires other adjustments, please make adjustments as follows:

- \* Loosen the bottom tightening knob.
- \* Move the lever so that the dial points are close to the desired line .
- \* Tighten the tightening knob

You can set both arms in any direction to produce the final product thickness you want. Please note that the numbers on the dial are for reference only. With very few trials, the rollers can be adjusted, so a perfectly round piece of dough can be made without waste.

When operating the machine, ensure that the safety cover is closed and secured by two butterfly screws.

- !! The machine will not work when the safety Hatch is open or not secure !!
- !! Check that the emergency stop button is not pressed!

### SECTION 3: OPERATING INSTRUCTIONS

### 3.1 Preparing Dough

For best results, the dough to be rolled must be at room temperature. The size and shape of the dough ball affects the size and shape of the finished shell.

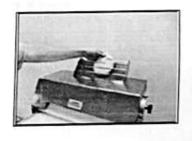
For round shells, take a round piece of For round shells, take a round piece of dough and gently flatten it. Dust the pieces of dough with flour before putting them in the machine

The dough comes from the first pair of cylinders, which are rectangular in shape, and the second set of cylinders, which are round in shape. The control of the pizza dough cylinders, which are round in shape. The rollers are easily adjustable in the thickness of the pizza dough or bark.

For example, if you make a dough with a diameter of 10", set the top cylinder setting so that the dough will come out 10" long", and set the bottom at the setting so that the dough will be come out 10" long", and set the bottom at the setting so that the dough will be come out 10" long". come out 10" long", and set the bottom cylinder setting to extend to 10" in the other direction. You can achieve the most accurate result by addition achieve the most accurate result by adjusting the dough thickness to the handles using a ratio of 2 to 1 of the machine, top and bottom roll cottings. The the machine, top and bottom roll settings. This setup will be the most successful for you to achieve a perfectly round piece of dough

If the dough does not slip easily on the draining trays, dust the trays with flour.

#### 3.3 Instructions For Use



Load the dough into the groove.

!! Warning!!

Never operate the machine without guards, safety covers or scrapers!

Keep your hands and fingers out of the gutter!

Never force the dough into the groove with your hands!

The round piece of dough emerges from the dough exit pod.



Tip: If your application requires a long piece of dough, do not rotate the dough for the second pass.

### !!Warning!!

\* Never operate the machine without guards, safety covers or scrapers!

Keep your hands and fingers out of the gutter!

- \* Never force the dough down into the groove with your hands!
- \* If the dough gets stuck:
- 1. Press the red button to stop the machine.
- Open the safety Hatch.
- Remove the dough1
- \* Use the stop button for emergencies only.
- \* Never use oil or grease on any of the mechanical parts of the machine

#### !!Warning!

#### CLEANING

- \* After all scrapers have been removed:
- 1. Clean the rolls with a clean cloth
- \* DO NOT USE WATER WITH CLOTH
- \* APPLY COOKING OIL LIKE A THIN FILM WITH A CLOTH
- 2. Brush or wipe the edges of the machine and trays.
- 3. Clean all scrapers and make sure they are not worn.
- 4. All sloping edges should be smooth and not bleached.
- 5. Install the scrapers by following the reverse of the removal sequence.
- 6. Close the safety cover and secure it with two thumb screws.
- Press the Green Start button when the machine is ready to Yesil.
- \* The contact surfaces of the equipment with food should be clear from the point of view and touch.
- \* The surfaces of the equipment in contact with food should be disinfected.

#### !! ATTENTION!!

THIS MACHINE IS MAINTENANCE-FREE.

NEVER USE OIL OR GREASE ON ANY OF THE MECHANICAL PARTS OF THE MACHINE.

ALL MECHANICAL PARTS ARE PERMANENTLY SELF-LUBRICATED.

SECTION 4: MAINTENANCE INSTRUCTIONS

4.1 Scraper Cleaning

Removing and installing scrapers

!! ATTENTION!!

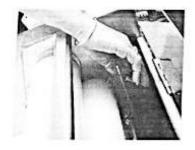
DISCONNECT THE POWER CORD OF THE MACHINE FIRST

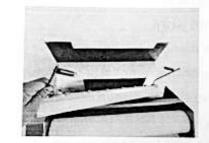


Open the safety cover by loosening the two thumb screws.

All scrapers can be easily removed.

### Scrapper 1

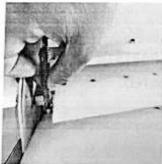




1.the scraper is located behind the cylinders on the back of the machine. This scraper should be placed on the pins. It should be adjusted to show between the lower and middle roller.

### Scrapper 2 ve 3



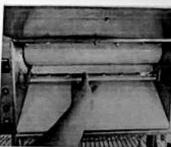




- 2. The scraper should be installed on the pins and the sloping edge should be placed in contact with the upper roller.
- 3. 2 in the scraper-scraper springs are stretched to allow the slots in the shaft to enter the scraper pins.

### Scrapper 4







4. The scraper dough is located at the bottom of the exit tray and pushed towards the bottom roller. The scraper pins that sit in the slots on the scraper are pushed towards the lower roller of the scraper. The springs are locked into slotted pins under the scraper pins.

# **SECTION 5: WARNINGS**

- \* Never use the emergency stop button as an on-off button. The emergency stop button should only be used in case of emergency.
- \* Clean the rolls with a dry cloth. (NEVER USE WATER)
- \* Insert scrapers in ordinary, opposite to the one they were removed from.
- \* Close the safety cover and secure it with bakelites.
- \* Turn on the power and the machine is ready to use.
- \* Machine does not start:
- 1. Check if AC power is available
- 2. Is the plug connected?
- 3. Make sure the cover is securely closed.
- 4. Check that all scrapers are installed correctly.

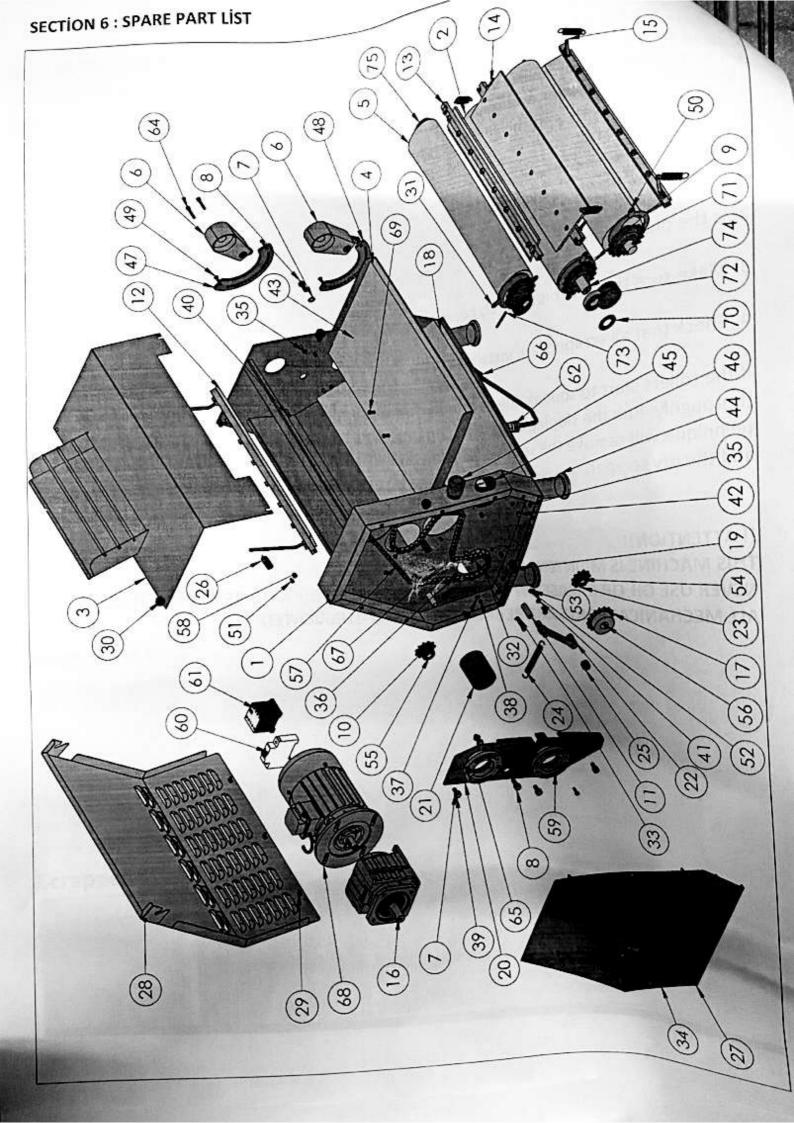
If the rollers start to squeak due to dryness, remove the scraper blades and clean thoroughly. Rub the sloping edge with cooking oil, such as vegetables or canola. This technique will remove the squeaky sound you get from the friction between the cylinder and the dry scraper.

#### !! ATTENTION!!

THIS MACHINE IS MAINTENANCE-FREE.

NEVER USE OIL OR GREASE ON ANY OF THE MECHANICAL PARTS OF THE MACHINE.

ALL MECHANICAL PARTS ARE PERMANENTLY SELF-LUBRICATED



ÖĞE	YEDEK PARÇA NUMARASI  YEDEK PARÇA TANIMI				
NO.	YEDEK PARÇA NUMARASI	TANIMI			
1	00492M	BODY	мікт.		
2	00490M	ROLLER GROUP	1		
3	00504M	DOUGH FEEDER PLATE  DOUGH OUTPUT COMPARTMENT  ROLLER GROUP	1		
4	020121		1		
5	00502M		1		
6	00491M	GUIDE ARM	2		
7	03175	WASHER	1		
	00043	ROLLED ST	4		
8	00494M	ROLLER FASTENING PLATE	4		
9	020107	SPROCKET	1		
10	020116	PIM	3		
11	00498M	SCRAPPER GROUP (1)	1		
12	00499M	SCRAPPER GROUP (2)	1		
13	00500M	SCRAPPER GROUP (3)	1		
14	00501M	SCRAPPER GROUP (4)	1		
15	020171	PLANET ENGINE	1		
16	020118	ENGINE GEAR	1		
17	020164	DOUGH EXIT FEEDER	1		
18	020114	SHEET CONNECTION APPARATUS	4		
19	00493M	CENTERING SHEET	1		
20	020109	GEAR FASTENING PLATE	1		
21	00546M	TENSIONING APPARATUS	1		
22	020108	TURNBUCKLE GEAR	1		
23	020113	TURNBUCKLE SPRING	1		
24	020112	PLAIN WASHER	2		
25		CLUTCH SPRING	6		
26	020175	SIDE COVER SHEET	1		
27	0201/3	BACK COVER SHEET	1		
28	197000000000000000000000000000000000000	BOLT	3		
29	00046	BAKALITE	4		
30	09094	ROLLER FASTENING PLATE	1		
31	00496M	ENGINE SUPPORT PLATE	1		
32	020162	PLAIN WASHER	8		
33	08088	1/0-02/00/00/00/00/00/00/00/00/00/00/00/00/0	9		
34	01695	BOLT	17		
35	00052	NUT			
36	02196	BOLT	4		
37	01296	PLAIN WASHER	6		
38		NUT	6		
39	02634	BOLT	4		
	01957	PIM	4		
10	020173	PLAIN WASHER	2		
11	00317	BOLT	2		
2	01556	NUT	9		
3		STAY	4		
4	01305	EMERGENCY STOP SWITCH	1		
-	08086		T		
	00314	BUTTON			
	00055	GUIDE ARM ORIENTATION SHEET	1		
	020169				

			1
		TATION SHEET	4
		GUIDE ARM ORIENTATION SHEET  BOLT  BOLT  BOLT  BOLT	1
		GUIDE ARW BOLT  ROLLER FASTENING PLATE  BOLT	15
48	020168	O FASTENING PL	16
49	01558	ROLLEN BOLT	16
50	00495M	BOLT	1
51	020207	USHER	1
52	01819	TEFLON BUSHING	
53	04077	TEFLON BOSS	2
54	020184	TCSLON BUSTIN	1
55	020185	STAY BULT	13
56	020187	CHAIN	2
57	00505M	STAMP	
58	020208	ROLLER	1
59	020206	FUSE	1
60	00057	CONTACTOR	1
61	00056	REKORD	3
62	00097	FIKS	4
63	00045		1000
64	020211	BOLT	4
65	02581	NUT	1
66	00058	ELECTRICAL CABLE	1
67	020215	PIN	1
68	00023	ENGINE	2
69	020174	PRESSED BOLT	
70	020103	CONTA	2
71	020104	GEAR	1
	00207	ROLLER	2
72	020210	PIN	1
73	020105	FIXED ROLLER SHAFT	
74 75	020160	ADJUSTMENT ARM SHAFT	

# BÖLÜM 7 : ELECTRICAL DIAGRAM EATON SHA EATON DILMTT KONTAKTOR 2/T1 4/12 6/T3 . KONTAKTOR (AL) . START Sido Provid SMA-500 HAMUR AÇMA MAKINESİ