

EVERYTHING IS FINE!





New Generation
Masters of Kitchen

***For us, fineness is not just about the thickness of dough.
It's a comprehensive mindset, covering all the fine details
about the experience a product offers.***



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 rolling 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 fastfood industry. Operating today in a 4.000 m2 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.

SENOVEN®



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EVERYTHING IS FINE!

For us, fineness is not just about the thickness of dough. It's a comprehensive mindset covering all the fine details about the experience a product offers.

Combined with 40 years of experience, this fine thinking mindset produces reliable and innovative solutions that turn dough preparation into child's play. Offering versatile solutions for preparing dough with desired form and thinness,

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**STANDARD
DOUGH ROLLING
MACHINES**

smart

SM-30

SM-40

SM-50

| SMART | SM-30 | SM-40 | New Product SM-50 |
|---------------------------|----------------|----------------|----------------------|
| Dimensions (WxDxH) | 41x45x60 cm | 51x48x72 cm | 61x48x75 cm |
| Net Weight | 32 kg | 39 kg | 46 kg |
| Roller Length Diameter | 30 cm Ø5 cm | 40 cm Ø5 cm | 50 cm Ø5 cm |
| Maximum Dough Weight | 210 gr | 500 gr | 500 gr |
| Power (Electric) | (0,37kW) | (0,37kW) | (0,37kW) |



Prepare dough with desired form
and thinness.



Featuring a classic sturdy look, Smart dough rolling machines come with fully stainless body, two rollers, and 30, 40 or 50 cm roller options for different applications. Known for their silent, vibrationfree operation and low energy consumption.



| HAMUREX | HX-30H | HX-40H | New Product HX-45H |
|---------------------------|----------------|----------------|-------------------------------|
| Dimensions (WxDxH) | 42x44x62 cm | 53x43x74 cm | 58x51x74 cm |
| Net Weight | 32 kg | 39 kg | 41 kg |
| Roller Length Diameter | 30 cm Ø5 cm | 40 cm Ø5 cm | 45 cm Ø5 cm |
| Maximum Dough Weight | 210 gr | 500 gr | 500 gr |
| Power (Electric) | (0,37kW) | (0,37kW) | (0,37kW) |

HAMUREX

HX-30H
HX-40H
HX-45H



In addition to their sleek and innovative look, Hamurex dough rolling machines come with fully stainless body, double rollers, and 30, 40 or 45 cm roller options for different applications. Hamurex dough rolling machines are also easy to install, operate and clean.



**Fine dough,
fine experiences.**

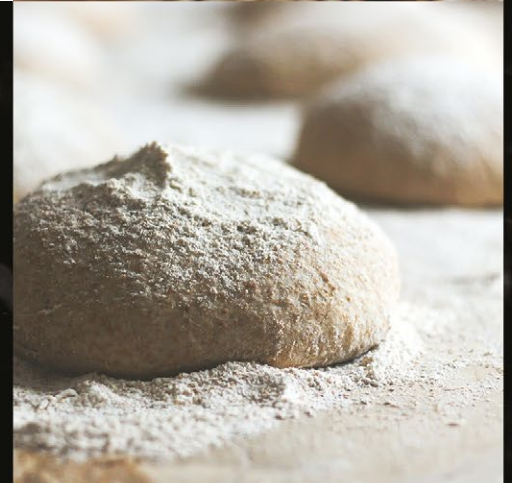
SINGLE

SM-30

SM-40

SM-50

| SINGLE | SM-30 | SM-40 | New Product SM-50 |
|---------------------------|----------------|----------------|------------------------------|
| Dimensions (WxDxH) | 41x39x37 cm | 52x39x37 cm | 62x39x37 cm |
| Net Weight | 22 kg | 23 kg | 26 kg |
| Roller Length Diameter | 30 cm Ø5 cm | 40 cm Ø5 cm | 50 cm Ø5 cm |
| Maximum Dough Weight | 210 gr | 500 gr | 500 gr |
| Power (Electric) | (0,22kW) | (0,22kW) | (0,22kW) |



Ideal for simpler or smaller doughs like plain pita, Single dough rolling machines come with fully stainless body and 30, 40 or 50 cm roller options for different applications. Single dough rolling machines are also easy to install.

We focus on quality, efficiency and state-of-the-art technology.



Standard Dough Rolling Machines

| Model | | Machines Dimensions WxDxH (mm) | Machines Weight (kg) | Shipping Weight (kg) | Shipping Dimensions WxDxH (cm) |
|---------|--------|-----------------------------------|-------------------------|-------------------------|-----------------------------------|
| SMART | SM-30 | 410x450x600 | 32 | 37 | 50x47x60 |
| | SM-40 | 510x480x720 | 39 | 46 | 56x56x73 |
| | SM-50 | 610x480x750 | 46 | 62 | 70x54x84 |
| HAMUREX | HX-30H | 420x440x620 | 32 | 37 | 51x50x66 |
| | HX-40H | 530x430x740 | 39 | 45 | 59x57x77 |
| | HX-45H | 580x510x740 | 41 | 47 | 59x57x77 |
| SINGLE | SM-30 | 410x390x370 | 22 | 23 | 45x42x41 |
| | SM-40 | 520x390x370 | 23 | 26 | 56x42x41 |
| | SM-50 | 620x390x370 | 26 | 34 | 67x43x41 |





VERSATILE SOLUTIONS FOR DOUGH PREPARATION

Offering versatile solutions for preparing dough with desired form and thinness, Şengün dough rolling machines not only ensure close-to-natural rolling but also speed up and standardize dough preparation for products like pizza, pita and pastry.

**MULTI-PURPOSE
DOUGH ROLLING
MACHINES**

SMA-500

**ALL IN ONE
DOUGH ROLLING
MACHINE**



VERTICAL SMA-500

New Product

HAMUREX

New Product
SMA-500

| | |
|---------------------------|------------------|
| Dimensions (WxDxH) | 64x64x68 cm |
| Net Weight | 65 kg |
| Roller Length Diameter | 50 cm Ø8,8 cm |
| Maximum Dough Weight | 500 gr |
| Power (Electric) | (0,37kW) |



It was developed to combine all **your dough rolling** applications in one machine.



HORIZONTAL

SM-55YH

SM-60YH

| HORIZONTAL | SM-55YH | SM-60YH |
|------------------------|------------------|------------------|
| Dimensions (WxDxH) | 94x59x52 cm | 99x63x55 cm |
| Net Weight | 64 kg | 68 kg |
| Roller Length Diameter | 55 cm Ø6,6 cm | 60 cm Ø6,6 cm |
| Maximum Dough Weight | 450 gr | 450 gr |
| Power (Electric) | (0,55kW) | (0,55kW) |



Ideal for phyllo applications, Horizontal dough rolling machines can also be used for rolling large sized pizza doughs.

They come with fully stainless body, two or three roller options, and speed control for rolling different types of dough.

Known for their silent, vibration-free operation and low energy consumption, Horizontal dough rolling machines are easy to install, operate and clean.

Speed up and standardize
dough preparation.





| HORIZONTAL | SM-60.3YH |
|------------------------|------------------|
| Dimensions (WxDxH) | 119x76x62 cm |
| Net Weight | 100 kg |
| Roller Length Diameter | 60 cm Ø6,6 cm |
| Maximum Dough Weight | 450 gr |
| Power (Electric) | (0,80kW) |

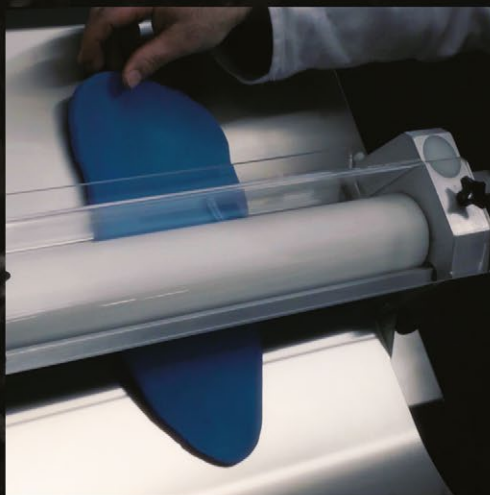
HORIZONTAL

SM-60.3YH

To offer reliable solutions to the fast food industry, we use high-quality materials including dust resistant motors and components in our designs. All intermediate parts like rollers are manufactured and quality-checked in our own facilities.

Our fine thinking mindset produces reliable and innovative solutions.





| SINGLE PLUS | SM-300 | SM-450 | SM-600 |
|---------------------------|----------------|----------------|----------------|
| Dimensions (WxDxH) | 44x54x44 cm | 59x54x44 cm | 74x54x44 cm |
| Net Weight | 34 kg | 34 kg | 47 kg |
| Roller Length Diameter | 30 cm Ø7 cm | 30 cm Ø7 cm | 60 cm Ø7 cm |
| Maximum Dough Weight | 1500 gr | 2000 gr | 2500 gr |
| Power (Electric) | (0,37kW) | (0,37kW) | (0,37kW) |

SINGLE
plus

SM-300

SM-450

SM-600



**Our products put both your
mind and business at ease.**

To offer reliable solutions to the fast food industry, we use high-quality materials including dust resistant motors and components in our designs.

All intermediate parts like rollers are manufactured and quality-checked in our own facilities.



Multi-Purpose Dough Rolling Machines

| Model | | Machines Dimensions WxDxH (mm) | Machines Weight (kg) | Shipping Weight (kg) | Shipping Dimensions WxDxH (cm) |
|----------------|------------------|-----------------------------------|-------------------------|-------------------------|-----------------------------------|
| HAMUREX | SMA-500 | 640x640x680 | 65 | 90 | 70x70x90 |
| SINGLE | SM-300 | 440x540x440 | 34 | 40 | 54x49x47 |
| | SM-450 | 590x540x440 | 40 | 47 | 66x54x47 |
| | SM-600 | 740x540x440 | 47 | 55 | 81x54x47 |
| SINGLE | SM-55YH | 940x590x520 | 64 | 77 | 83x65x71 |
| | SM-60YH | 990x630x550 | 68 | 84 | 90x70x71 |
| | SM-60.3YH | 1190x760x620 | 100 | 137 | 130x82x73 |



**With industrial dough
preparation machines,**
your dough is prepared to be cut
and rolled in the weight you want.

**DOUGH
PREPARATION
EQUIPMENT**

DOUGH ROUNDING MACHINE

SHY-290

New Product

HAMUREX

SHY-290

Dimensions
(WxDxH)

61x74x108 cm

Net Weight

130 kg

Dough Weight | min-max

30gr - 900 gr

Power - Electricity

(0,75kW)

Shipping Weight

~

Shipping Dimensions
WxDxH

~



Combined with 25 years of experience, this fine thinking mindset produces reliable and innovative solutions that turn dough preparation into child's play



Speed up and standardize
dough preparation.



HAMUREX

SDD-62

| | |
|---------------------------|----------------|
| Dimensions (WxDxH) | 860x480x710 cm |
| Net Weight | 88 kg |
| Dough Weight min-max | 15 gr - 220 gr |
| Power - Electricity | (0,75kW) |
| Shipping Weight | 145 kg |
| Shipping Dimensions WxDxH | 125x55x85 cm |

DOUGH DIVIDER

SDD-62

New Product



SENOVEN[®]

www.senoven.com

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**Şengün
Makina**