



SENIUS Food Equipment

Impingement/convection &  
Direct Fired Ovens

# SENIUS Food Equipment

It is our dedicated mission to support the world wide industrial bakeries, through customer focused and fast response.

A personal positive corporation between our partners and the SENIUS team is the passionated business approach.

Flexible and speedy reactions around the clock is our means to good customer focused behavior.



# SENIUS Food Equipment

SENIUS means years of baking and industrial oven technology experience.

Modern, quality and energy efficient baking ovens is the result of the know how.

SENIUS is a highly flexible company.

Focus on fast and personal response to industrial bakeries, around the clock!



SENIUS Impingement Oven

# SENIUS Ovens

Industrial Indirect Impingement/convection Ovens

Industrial Direct Impingement/convection Ovens

Industrial Direct Gas fired Ovens

From 800 to 3500mm. in baking width

Zones from 4 to 16m. in length

Oven length up to 100+ meters

Conveyors, loaders and retractors

Cooling tunnels and band coolers

Energy saving equipment to ovens



SENIUS Impingement Oven in use

Drive station with transfer or turn around conveyor

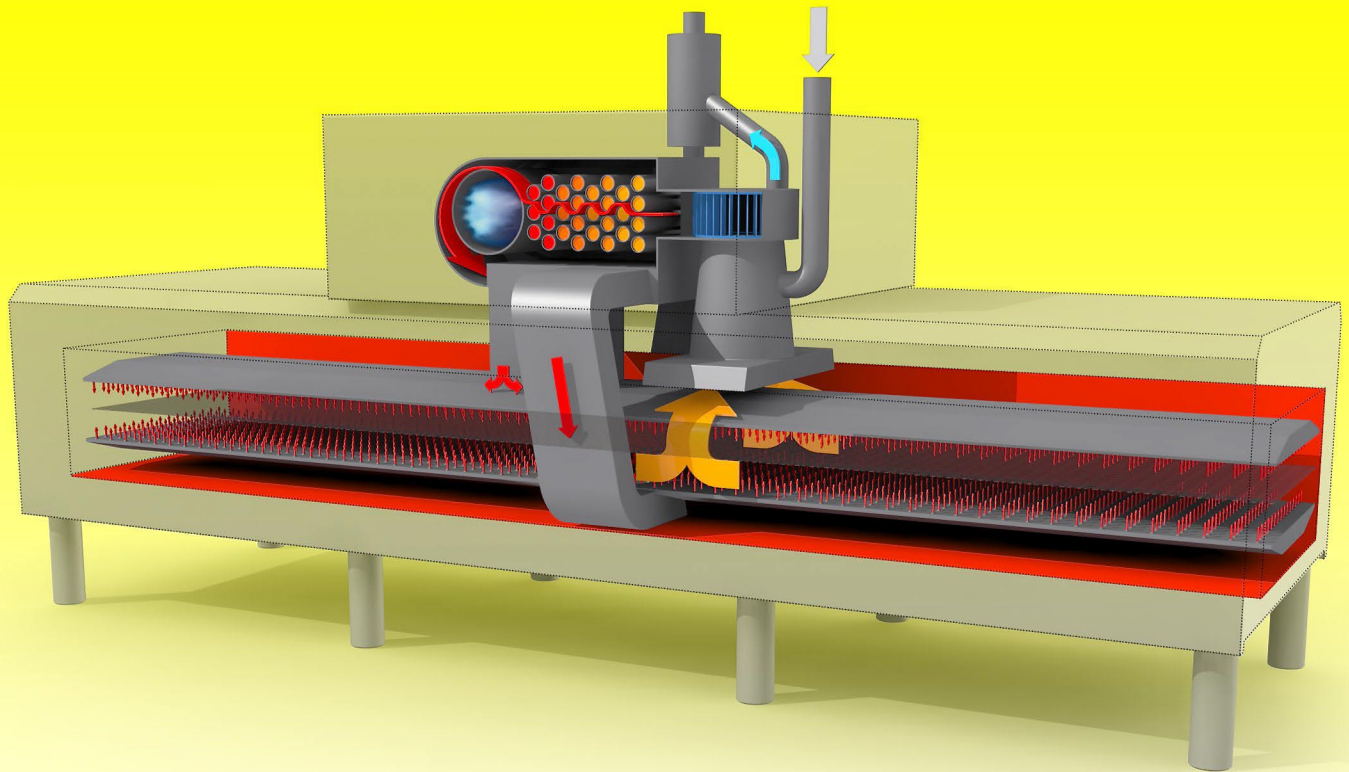
Tension station with greasing unit

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SENIUS Oven baking cookies







SENIUS Impingement Oven  
Indirect air impingement/convection

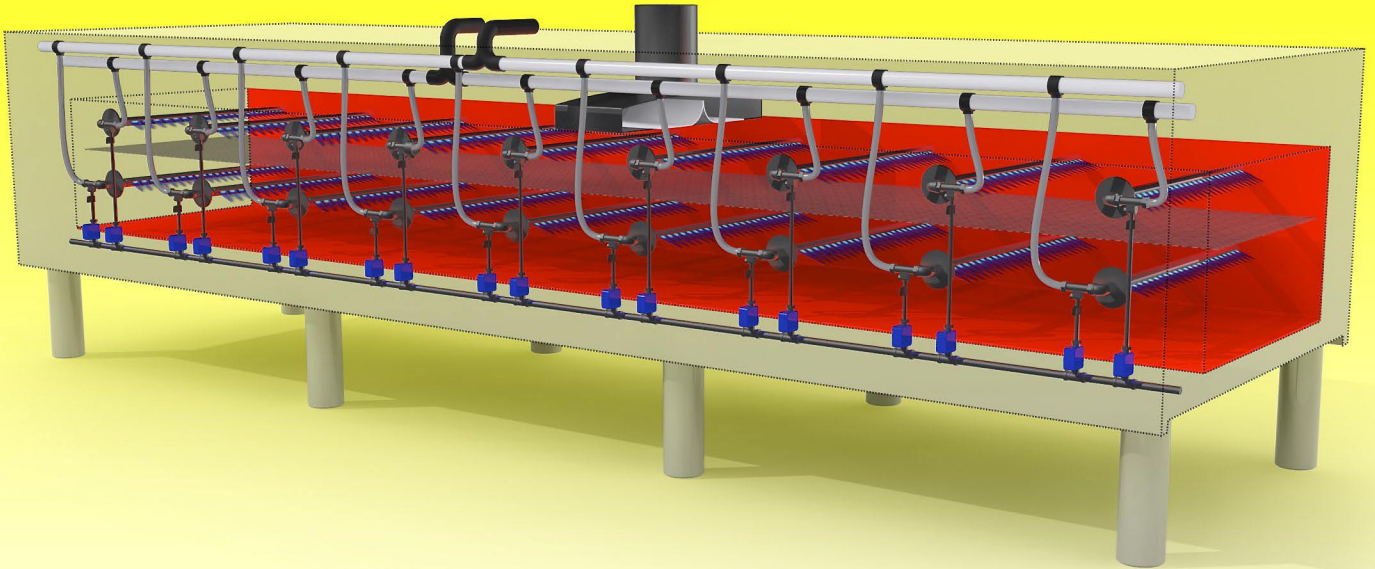
## SENIUS Impingement Oven

The working principle is indirect air impingement, an optimization of the well known convection principle .

The heat from the gas burner is exchanged in the heat exchanger above the baking chamber.

The baking air is not mixed with combustion air.

Direct Impingement ovens are also available.



SENIUS Direct Fired Oven

## SENIUS Direct Gas Fired Oven

The working principle is gas ribbon burners fitted directly into the baking chamber.

Various burner types makes it possible to make a unique baking profile for every product.

The burner controls are split in top and bottom heat and in more zones.



SENIUS Direct Fired Oven or as a hybrid.

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## SENIUS accessory equipment

Accessories to the ovens:

Baking band rinsing systems

Greasing equipment for band or plates

Jet air and hydro band coolers

Loading and unloading transfer conveyors

Retractors before and after the oven

Energy recycling systems

Cooling tunnels





## Engineering

Highly skilled and oven experienced engineering people are behind the design.



## World class manufacturing

The factory is a high class manufacturing plant with more than 30 years of experience.



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Unique access doors

The large and hinged cleaning doors is just one example of the new oven design.



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# Senior Food Equipment

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Asbjørn Jensen



Henrik Senius



Linda Pedersen



Thomas Sehested



Anders Filt



Per Niebuhr



Kim Andersen

# The SENIUS Team

More than 25 years of industrial baking know how and technology is expanded for many years to come.

The team of owners and employees have recently been expanded with new experience and capacity.

SENIUS Food Equipment is dressed to meet the future challenges in the global industrial baking market.

# Contact

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**Senius Food Equipment**

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Baking know how & technology