Continuous systems for
smoking, cooking and cooling



Sorgo®
ANLAGENBAU


Sorgo



Sorgo continuous systems: the benchmark for quality and economy







- Specially shaped air nozzles achieve optimum air distribution.
- The robust conveyor system allows a load of two tonnes per trolley.
- First-class workmanship of the roof structure of a 20-trolley continuous system ensures lasting operation.

Depending on customer requirements, a transport system for floor-running trolleys or racks is available •



Sorgo continuous systems can operate overnight without operating personnel.

The system can be loaded before the end of the working day and all processes run fully automatically; the cooled finished product can be removed the following day.





Excellent product results
through mature, reliable technology •

The advantages of the Sorgo continuous system

- Highly efficient production through the automatic conveyor system
- Optimum working conditions—no manual transport of

trolleys into and out of the chambers

- Intelligent technology meets every conceivable hygiene requirement
- Immediate product changeovers provide maximum flexibility
- High performance for large production batches with a small footprint
- Longer product shelf life through targeted, rapid passage

through critical temperature ranges

- Low weight losses through rapid, controlled cooling
- Products reach the desired core temperature and are ready for packaging without

intermediate storage

- Savings in cold-room and storage space



Whether products are hanging or lying flat, the sophisticated recirculating-air distribution system achieves absolutely uniform temperature distribution, with core-temperature measurement controlled by

innovative wireless probes.



Sorgo continuous systems in industrial design stand out for first-class workmanship and reliability. Customers worldwide value the forward-looking technology and practical engineering.

As standard, continuous systems consist of two sections: – a heat-treatment zone and a cooling zone.

Section 1 – curing colour development, drying, smoking, roasting and cooking Section 2 – showering, intensive chilling and drying

The systems are assembled in sequence in a tunnel arrangement or, alternatively, in a two-row arrangement. The smoking and cooking area is separated from the intensive-chilling area by an intermediate section with an integrated, double-insulated, pneumatically operated Jet/lift door. The transfer section is fitted with a tightly closing, fully insulated door. To ensure the door closes absolutely tightly, it is additionally pressed against the door jambs by a pneumatic cylinder. The transfer door or Jet/lift door is fully insulated and reduces energy losses. It is raised and lowered automatically. Because both sections or systems are connected by a transfer chamber, they form a single structural unit.



Hans Greisinger, Production Manager at Greisinger GmbH, and Peter Sorgo are pleased with the successful collaboration with the new Sorgo continuous systems.

Automatic trolley transport within the system takes place via the transport system installed on the chamber floor. Loading trolleys are moved by geared motors and a stainless-steel conveyor chain. After the heating process finishes, the transfer door opens and the loading trolleys are automatically moved by the integrated conveyor system into the cooling area. The Jet/ lift door then closes and the system can be loaded again. Trolley loading and unloading also take place automatically.







The large 12.1″ touchscreen control impresses with clear and simple operation.





There is no need to enter the system or move cooking trolleys manually.

This increases operational safety and reduces staffing costs •

The extremely high recirculating-air volume of the systems, with the additional integrated exhaust fan, guarantees uniform and shorter processes. Each trolley position has a recirculation fan with central suction. This enables a unique loading capacity.



The latest computer technology controls each section to perfection

CLEAR OPERATION • HIGH RESOLUTION • ALL DATA AT A GLANCE

Various control systems are available to suit individual requirements •



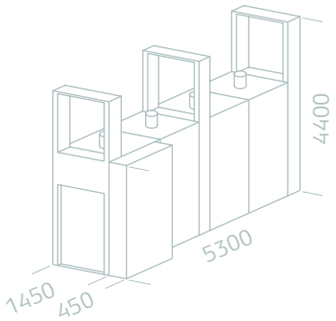


Sorgo VisuNet is the central high-tech recording system. It provides users with convenient HACCP quality management with production monitoring. All Sorgo controllers can be easily networked to a central computer. A broad range of functions, including recording interval, zoom, screen sequence, process list, multitasking and alarm limits for all recorded systems, data output as images and numerical and/or graphical printouts, characterises the software architecture tailored to everyday practical requirements. Programming and remote PC querying via network or Internet. Remote monitoring and control with Sorgo-Control. All operator functions are divided into menu-guided groups, ensuring straightforward, logical operation •

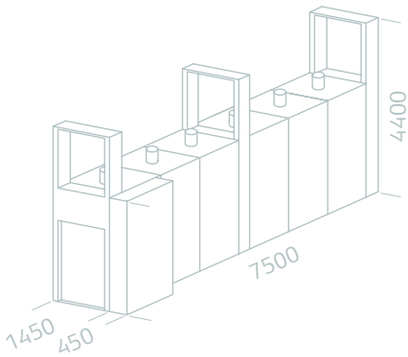


Smoking – cooking – intensive chilling Technical details and data

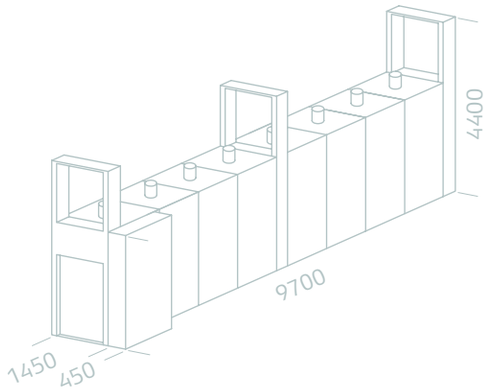
Multi-trolley
chambers,
single-row design



Type 6000



Type 9000

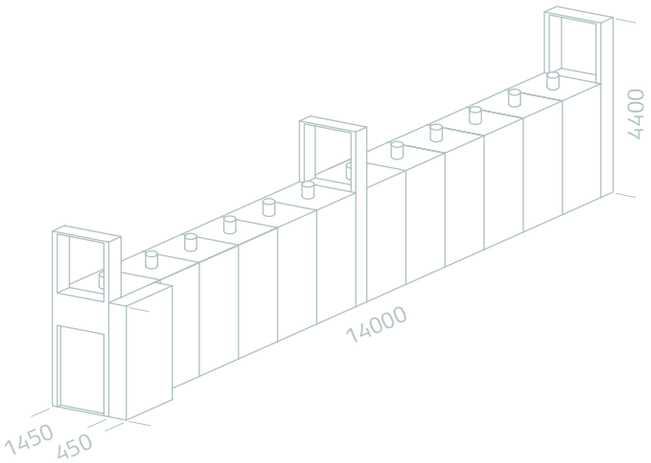


Type 12000

		Heating capacity [kW]		Cooling capacity [kW]	
Type	Recirculation motor power [kW]	Electric	Oil	Gas	Glycol, Freon, ammonia
6000	15	57	57	57	30
9000	21	84	84	84	45
12000	27	112	112	112	60
15000	34	140	–	–	75
18000	42	168	168	168	90

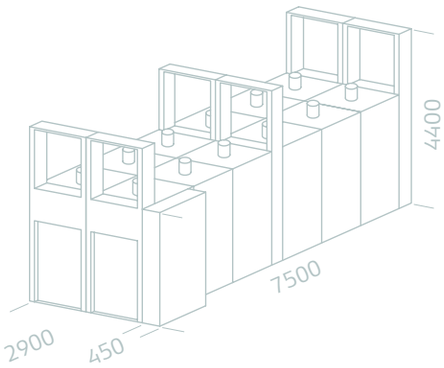






Type 18000

Multi-trolley chambers, two-row design



Type 18000

	Consumption [kg/h]		Smoking trolleys	
Type	LP steam 0,3 – 0,5 bar	HP steam 6 – 8 bar	Number	W/D/H (cm)
6000	100	110	2 + 2	100/100/200
9000	150	165	3 + 3	100/100/200
12000	200	220	4 + 4	100/100/200
15000	250	275	5 + 5	100/100/200
18000	300	330	6 + 6	100/100/200

Larger systems on request.







Development and manufacture of systems for smoking, heat treatment and cooling of meat, fish and cheese products

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