Smoking and cooking systems



Sorgo®
ANLAGENBAU

Hermetic hot-smoking systems for environmentally friendly, energy-saving production







Strong components: from door handles to self-locking lift hinges, everything is made from high-quality stainless steel for lasting functionality •



Pioneering smoking, cooking, roasting and intensive-chilling systems for every business size, for curing colour development, drying, hot smoking, cold smoking, cooking, roasting and cooling. The broad range of applications and extensive standard equipment enable top-quality meat, poultry, fish and cheese products.

Sorgo adds value to your products through innovation, technology and top quality •





Sorgo industrial hot-smoking, cooking and intensive-chilling systems stand out for first-class workmanship and reliability.

Customers worldwide value the forward-looking technology and practical engineering. Simple operation and straightforward maintenance are also notable features.

The newly developed air distribution, with very high recirculation capacity and outstanding performance, guarantees a unique reduction in process times. This innovative design achieves maximum loading capacity while minimising weight losses. Each trolley unit has its own air distribution with adapted, multi-stage recirculation speed for extremely fast, uniform drying.

Thought through down to the last detail. First-class design and workmanship with smooth stainless steel ensure easy cleaning and lasting operation. The systems meet all hygiene requirements. Rinse water and cleaning wastewater drain automatically through flaps into the wastewater channel. The transition from the chamber floor to the drain channel is made in stainless steel without a separating joint •

Also noteworthy is the high smoke output of Sorgo industrial friction-smoke generators, Sorgo smouldering-smoke generators and the Sorgo steam-smoke generator •





The latest computer technology controls all processes to perfection

CLEAR OPERATION • HIGH RESOLUTION • ALL DATA AT A GLANCE Various control systems are available to suit individual requirements •

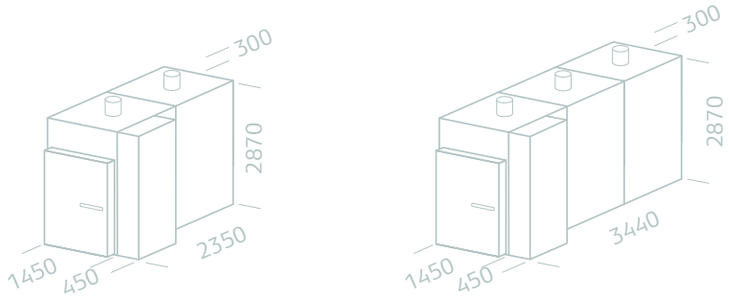


Sorgo VisuNet is the central high-tech recording system. It provides convenient HACCP quality management with production monitoring. All Sorgo controllers can be easily networked to a central computer. A broad range of functions, including recording interval, zoom, screen sequence, process list, multitasking and alarm limits for all recorded systems, data output as images and numerical and/or graphical printouts, characterises the software architecture tailored to everyday 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, available for 2 to 8 trolleys



Type 6000 Type 9000

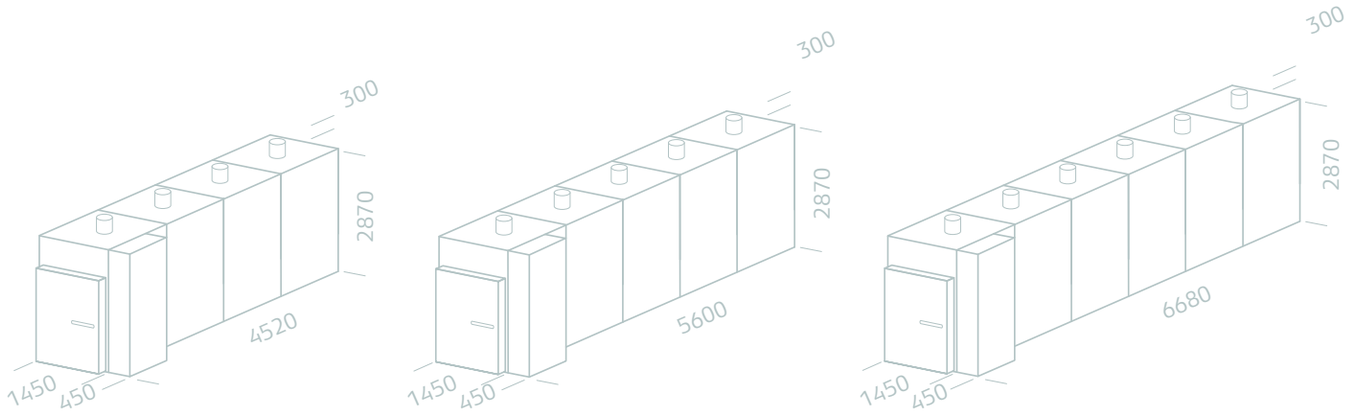




Mature, proven technology for optimum product results.

Intelligent system technology ensures consistent quality, reproducible at any time, with maximum economy.

Sorgo friction-smoke generators in the industrial series supply large hot-smoking systems with abundant, excellent-quality smoke. Hygienic installation and an efficiently integrated cleaning system minimise labour. Desired smoke intensities and a wide range of smoke aromas can be variably adjusted through computer controls. The automatic magazine for several wood blocks enables extended processes over the weekend. The Sorgo friction-smoke system combined with sophisticated hot-smoking technology is especially environmentally friendly: regulations such as TA-Luft and TA-Abwasser are readily met without afterburning. Elaborate exhaust-air cleaning systems are not required •



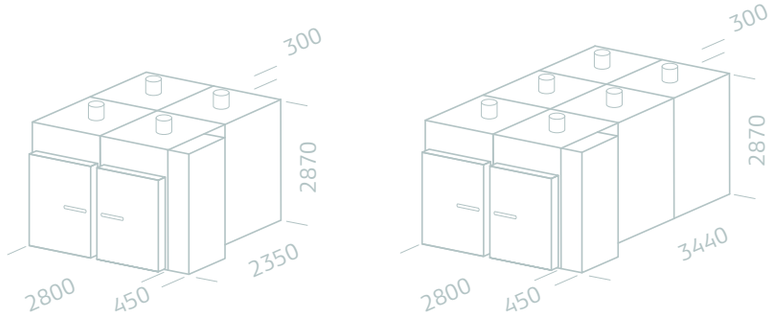
Type 12000 Type 15000 Type 18000

Heating capacity [kW]	Recirculation motor Type	Power [kW]	Electric	Oil Gas
6000	8	57	57	57
9000	12	84	84	84
12000	15	112	112	112
15000	18	140	140	140
18000	21	168	168	168
24000	30	224	–	–
30000	36	280	–	–
36000	42	336	–	–

Smoking trolleys	Consumption [kg/h]	LP steam	HP steam Type	0.3–0.5 bar 6–8 bar Number	W/D/H (cm)
6000	100	110	2		100/100/200
9000	150	165	3		100/100/200
12000	200	220	4		100/100/200
15000	250	275	5		100/100/200
18000	300	330	6		100/100/200
24000	400	440	8		100/100/200
30000	500	550	10		100/100/200
36000	600	660	12		100/100/200

Larger systems on request.

Two-row design, available for 4 to 16 trolleys



Type 12000 Type 18000

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

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