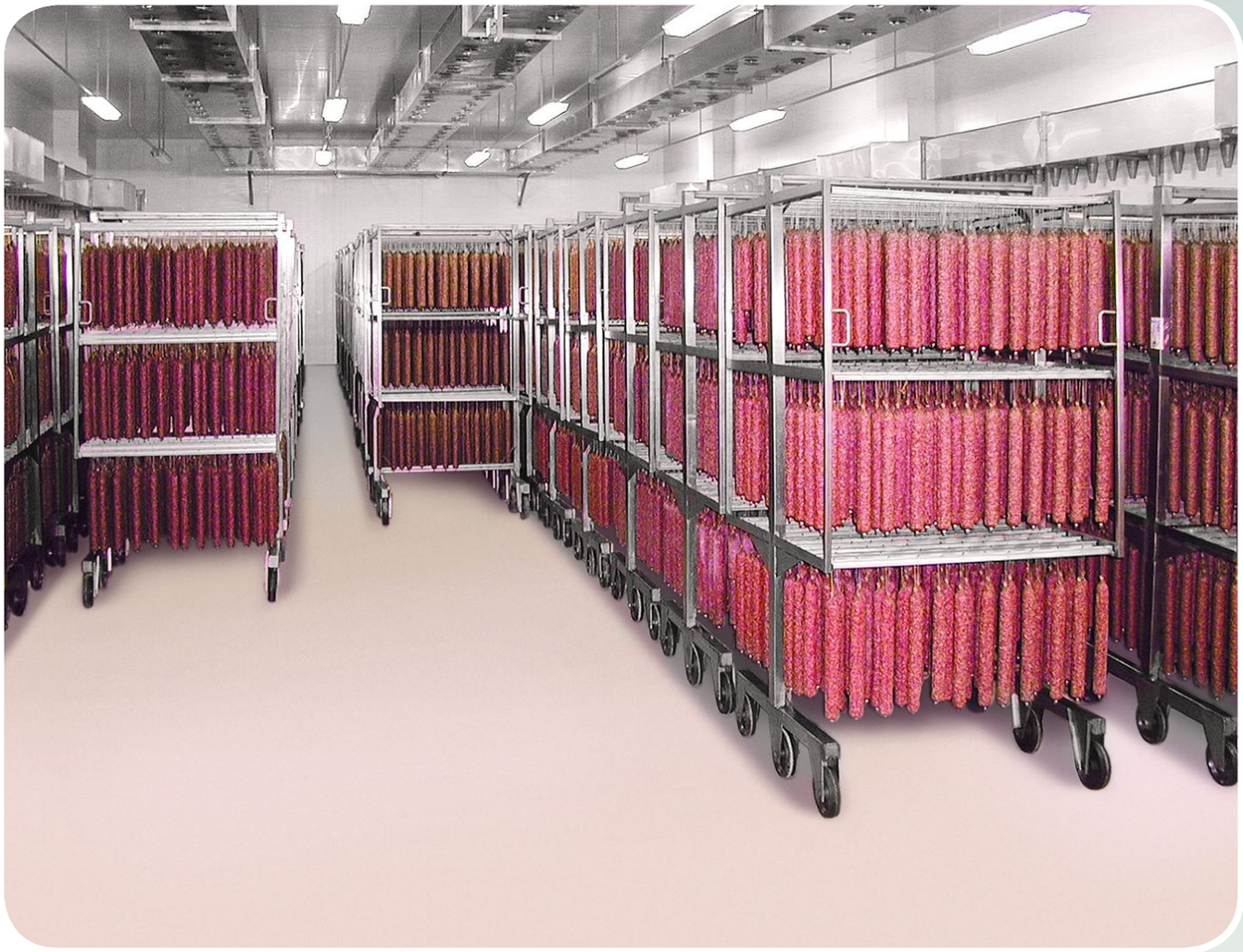
Maturation and cold-smoking systems



Sorgo®
ANLAGENBAU

Energy-saving drying and maturation for your quality products



Safe, uniform production with the Sorgo climate and maturation system. Mature technology for raw cured meats, raw sausages, salami and long-life products. Finely tuned systems for gentle fermentation using natural maturation. Complete production lines for every business size, targeted to individual application needs. Sorgo's technological expertise, backed by outstanding references, guarantees first-class products that leave nothing to be desired in colour, taste and aroma •

First-class technology for first-class quality

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

Sorgo has two generations of experience in building maturation systems for raw sausages, salami and raw cured meats. These highly developed systems are used for salting, drying, curing equilibration, maturation, cold smoking and post-maturation. Long-standing successful cooperation with renowned producers of raw sausages, salami and raw cured meats, together with continuous research, development and innovation, keeps Sorgo systems at the forefront of technology. It is no coincidence that Sorgo is Austria's number 1 in climate, maturation and smoking technology. We know how tough the market is, and we know professionals want systems from professionals. Quality in its most comprehensive form is a permanent challenge. For you and for us •





Convenient operation with the Sorgo touchscreen

The principle behind Sorgo systems

More than 1000 systems worldwide have already been equipped with the efficient Sorgo enthalpy system. It is used to reduce energy and operating costs. The enthalpy system makes optimum use of outdoor air conditions.

Enthalpy is the energy contained in the air. In the enthalpy system, computer control continuously checks the outdoor climate and the climate in the treatment room. Depending on changes in air conditions, fresh air is mixed proportionally into the recirculating air.



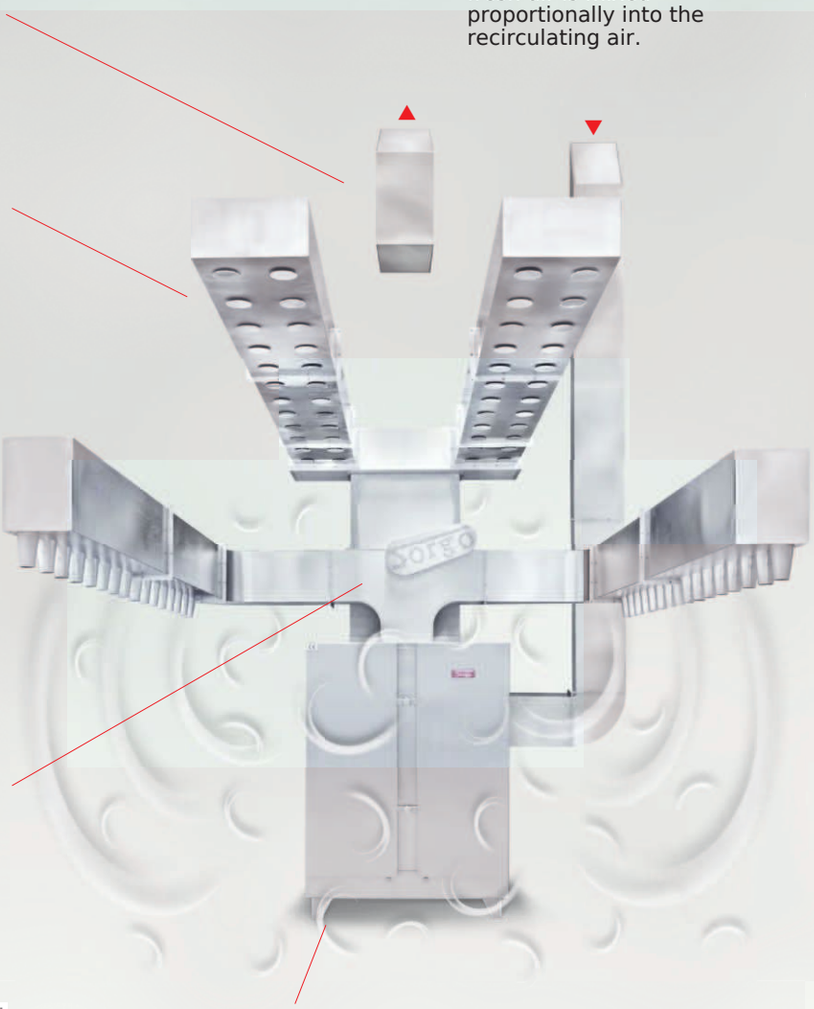
Recirculating air is returned through suction ducts with adjustable valves.



Conditioned air is supplied through specially shaped nozzles.



The reversing damper continuously regulates the airflow and ensures optimum distribution throughout the room. The alternating-air cycle achieves uniform drying and maturation.





The climate unit is manufactured from high-quality chromium-nickel steel with first-class workmanship. The generously sized service door provides a clear view into the climate unit. The CE marking signifies compliance with EC Machinery Directives and safety regulations.

Forward-looking computer technology with a high-resolution 12.1″ touchscreen interface

Latest-generation computer control.

The future-ready SCS measuring and control centre is designed for comprehensive regulation and control of Sorgo systems. The touchscreen controller is equipped with a standard Ethernet interface for data communication with an external PC or higher-level process control system. The climate history of the system can also be displayed graphically. All setpoints, actual values and energy parameters are made fully transparent and accessible to the user. High adaptability and maximum operating convenience distinguish this system •











Compact climate and cold-smoking systems



HEATING OPTIONS • Electric • Steam • High-temperature hot water • Warm water

COOLING OPTIONS • Freon • Glycol • Brine • Ammonia • CO2 • R-404a



Tailored systems for businesses of every size



The flexible design of Sorgo systems, taking customer goals into account, ensures maturation rooms are optimally sized for each application. Finely tailored solutions are offered for naturally matured products such as salami with noble mould or raw ham, smoked or air-dried. Even in the largest systems, with loading capacities of 250 tonnes and a room height of six metres, drying is extremely gentle and uniform.





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

Sorgo Anlagenbau GmbH Hirschstraße 39 • 9020 Klagenfurt am Wörthersee Industriezone West • Austria T +43 463 34242 F +43 463 36787 office@sorgo.at

www.sorgo.at