Compact Class For drying, smoking, cooking and roasting





The Compact Class ready to use turn key installation with built-in environmental protection for drying, smoking, cooking, roasting, steaming and climate control



BENEFITS WHICH SPEAK FOR THEMSELVES:

- · Environmentally friendly design minimal cooking residue therefore reduced cleaning times and sanitisers.
- Adjustable smoking strength, from mild to intense, resulting in consistend colour and subtlety of flavour.
- · Newly developed air flow system gives reduced process times resulting in less weight loss through evaporation.
- Very stable high-quality chrome nickel steel housing with fully welded seams preventing leakage of smoke and steam.
- · Solid chrome nickel steel latched door handle which automatically engages in the open position ensuring ease of loading.
- High quality insulation guaranteeing reduced energy costs.



The ultimate smoke generator for every individual requirement Glow smoke generator

RZG 500 RZG 1000

Tech. data		Heating performance kW			Energy consumption kg/h		Smoke trolleys	
Туре	Power (kW)	Electric	Oil	Gas	Low pressure steam 0,3-0,5 bar	High pressure steam 6-8 bar	Total	Dimensions W x L x H
1900	1,3	18	18	18	35	40	1	90 x 75 x 155
2500	3	27	27	27	45	50	1	100 x 100 x 170
3000	3	30	30	30	50	55	1	100 x 100 x 200
6000	6	60	60	60	100	110	2	100 x 100 x 200









Development and production of appliances for smoking, heating and chilling of meat, fish and cheese products

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