

Systems for  
salting, salt-maturing,  
maturing, drying and smoking

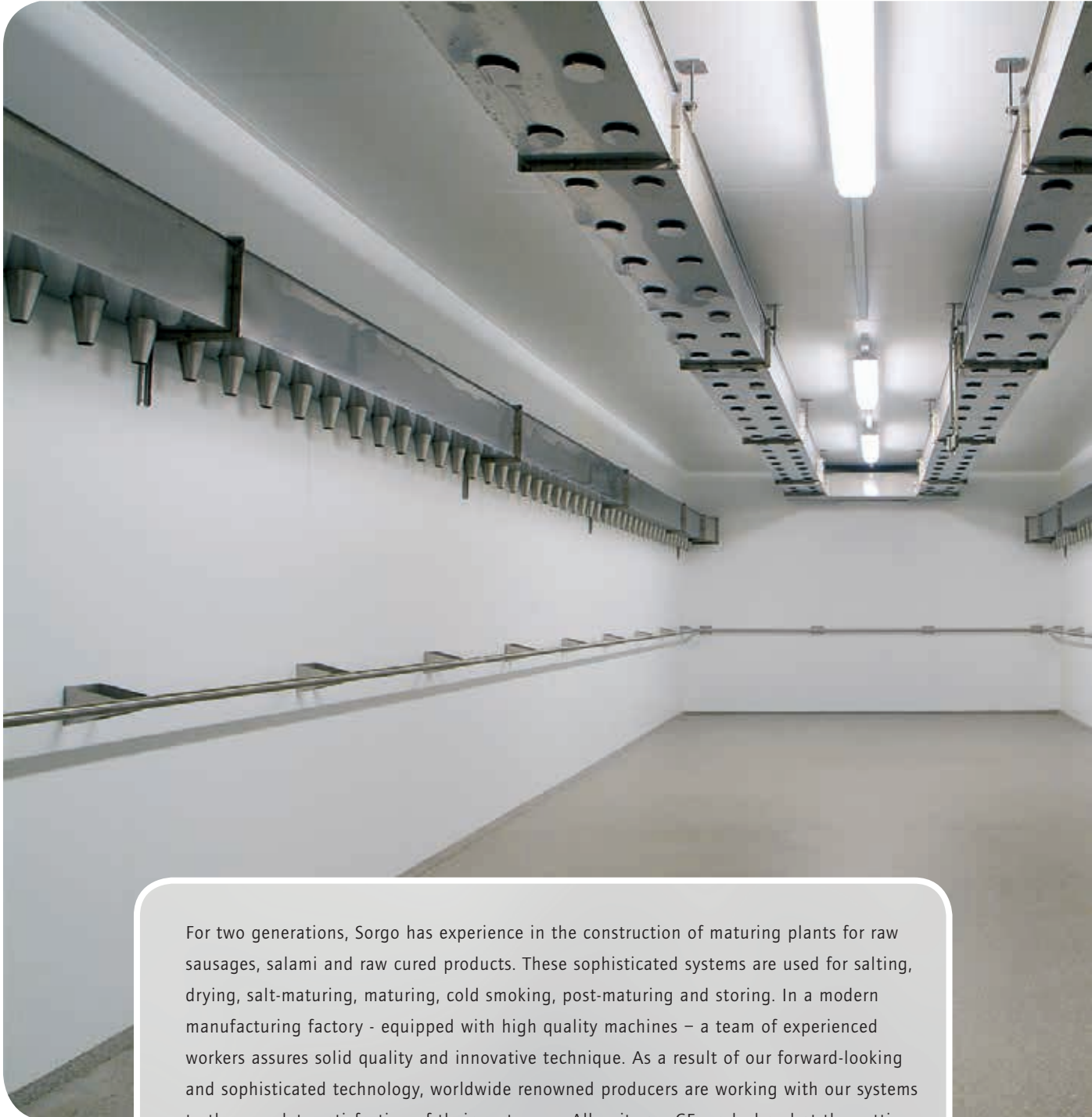


.... for the industry

**Sorgo<sup>®</sup>**

ANLAGENBAU GmbH

Air conditioning, cold smoking  
and maturing systems,  
to make good even better



For two generations, Sorgo has experience in the construction of maturing plants for raw sausages, salami and raw cured products. These sophisticated systems are used for salting, drying, salt-maturing, maturing, cold smoking, post-maturing and storing. In a modern manufacturing factory - equipped with high quality machines – a team of experienced workers assures solid quality and innovative technique. As a result of our forward-looking and sophisticated technology, worldwide renowned producers are working with our systems to the complete satisfaction of their customers. All units are CE-marked and at the cutting edge of technology. They improve the standards of your products and provide them high continuity and quality. The proficient technology and high reliability of our maturing units guarantee a successful production .



**Raw ham maturing** in the typically Italian way are made possible in Sorgo's air conditioning and maturing systems - beginning with the salt phase up to the final maturation. In these specially developed maturing units, marked by our extensive know-how, raw ham can develop its full aroma – incomparably mild and pure in taste.

Interior view of a 44-trolley-row sausage-development unit.



**Simply excellent!** Naturally matured, air-dried products in Sorgo development unit.



Successful production with  
custom-made systems that  
ensure your quality advantage.



Cold smoke units in a renowned industry plant. The smoking is done by the proven Sorgo friction smoke system, which utterly fulfils all environmental safety regulations such as the clean air guidelines and the guidelines of the Association of German Engineers.

Air conditioning, cold smoking  
and maturing systems in one  
of the most modern and  
renowned raw sausage plants.  
The complete technique is  
assembled in a separate  
engineering room.



Optimally aligned salami maturing equipment  
for large production volumes and loading  
up to a height of 4.5 metres.

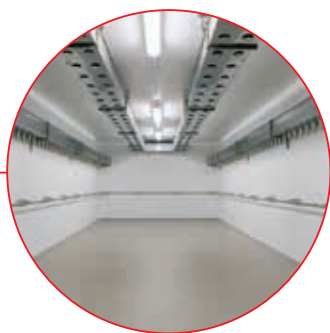


Sorgo air conditioning, cold smoking and maturing systems create ideal conditions for maturing and smoking of your raw sausage. Excellent workmanship from high quality stainless steel guarantees reliability and a long durability. Many well-known companies are therefore using coexisting units of different generations.

**A lead in technology and quality,  
but also a proof for customer confidence.**

Valuable products deserve the best processing.  
Only the leadership in quality, technology and  
innovation ensures best product results.  
That is why Sorgo is number 1 in the field of  
air conditioning and maturing technology  
in Austria: To make valuable products  
even more valuable!





# Sorgo<sup>®</sup>

ANLAGENBAU GmbH

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

9020 Klagenfurt · Austria · Hirschstraße 39 · Industriezone West  
T +43 463 34242 F +43 463 36787 · office@sorgo.at

[www.sorgo.at](http://www.sorgo.at)