

# Continuous systems for smoking, cooking and cooling



**Sorgo<sup>®</sup>**

ANLAGENBAU GmbH



## Sorgo continuous systems, the standard for quality and efficiency



- Optimum air distribution is achieved due to specially shaped air nozzles.
- The ruggedly designed conveyor system allows a weight load of 2 tons per trolley.
- The first-class constructed roof of a 20-trolley-continuous-system guarantees long-term operation.

Depending on customer requirements, a transport system for mobile trolleys or racks is possible •



Sorgo continuous systems can be also operated at night without operating personnel. Before the end of the work, the system can be loaded and all processes are executed fully automatically - the cooled finished product can be unloaded the next day.



Excellent product results due  
to advanced and reliable technology •

#### The plus points of Sorgo continuous systems

- highly efficient production thanks to the automatic conveyor system
- optimal working conditions, as there is no manual transport of trolleys into the chambers and out of the chambers
- the intelligent technology meets all imaginable hygiene regulations
- maximum flexibility is achieved due to immediate product changeover
- high performance for large production batches at small space requirements
- longer shelf life of products due to targeted and quick passing of the critical temperature ranges
- small weight losses due to rapid and controlled cooling-down
- the products can be packed with the desired core temperature without intermediate storage
- Reduction of storage room and cooling room



Whether hanging or lying products - due to the sophisticated distribution system of circulating air an absolutely uniform temperature distribution is achieved, and the core temperature measurement is controlled by means of innovative wireless sensors



**Sorgo continuous systems** in industrial design are characterized by excellent workmanship and reliability. Customers worldwide appreciate the trend-setting and practice-oriented technology.

According to our standard, the continuous systems consist of 2 sections - a heat treatment zone and a cooling zone,

**Section 1** - for reddening, drying, smoking, roasting and cooking

**Section 2** - for showering, intensive cooling and drying

The units are assembled in tunnel one row design or alternatively in 2-row design. The cooking area is separated from the intensive cooling area by a pneumatically operating, intermediate segment with built-in, double isolated JET/lifting door. The sluice area is equipped with a sealed, fully isolated door. To ensure a tight closure of the door, it is pushed against the door frame by means of pneumatic cylinders. The sluice resp. JET/lifting door is fully isolated and reduces losses of energy.

It is automatically lifted and lowered. Both sections respectively units are connected by a sluice and therefore integrated.

**The automatic transport of the trolleys** inside of the unit occurs by means of a transfer system, which is installed on the unit floor. The loading trolleys are transported by gear motors and a stainless conveyor chain. When the warming process is finished, the sluice door opens and the loading trolleys are automatically transported to the cooling area by the means of the built-in conveying system. Then the JET/ lifting door closes and the unit can be loaded again. The loading and unloading of the carts also occur automatically.



*Hans Greisinger, the production manager of the company Greisinger Fleisch,- Wurst und Selchwarenerzeugung GmbH, and Peter Sorgo are pleased with the successful collaboration with the new Sorgo systems.*





The large 12.1" touch-screen control convinces with clearly arranged and easy operation.



Entering the unit and moving the trolleys is not necessary.

That provides additional operation reliability and reduces personnel costs •

The extremely high volume of circulating air with the additional integrated exhaust fan ensures uniform procedures and shortened processes. One circulating air fan with a center point suction is available for each cart place A unique loading capacity is provided.



The latest computer technology controls the individual sections in perfection

CLEARLY ARRANGED OPERATION • HIGH RESOLUTION • ALL DATA AT A GLANCE

Due to individual requirements different control systems are available •



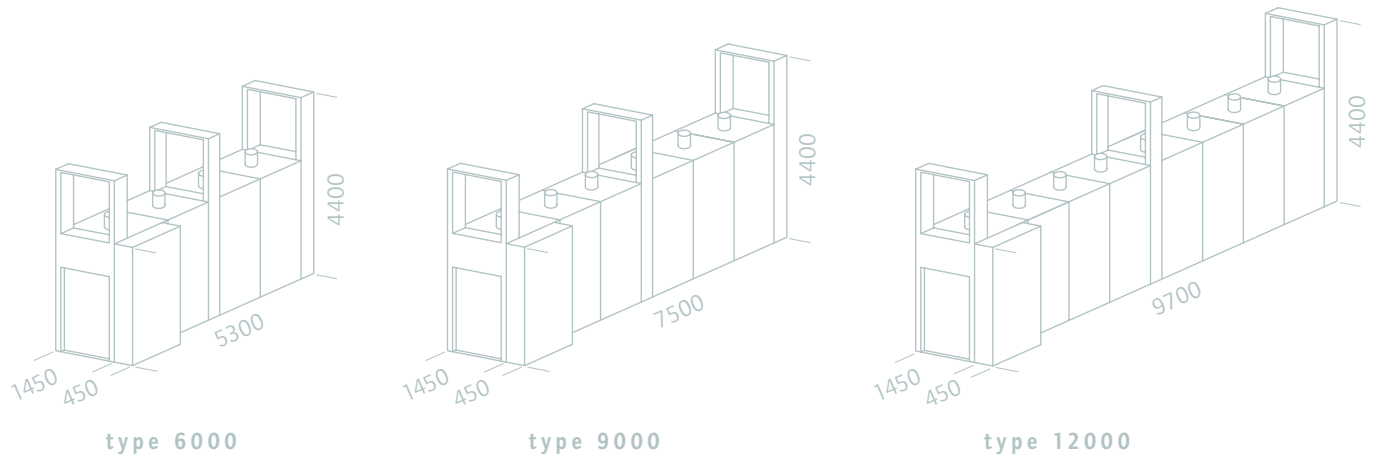
*Sorgo Recocent 9000* is the central high-tech recording system. It enables the user to manage the quality easily in accordance with HACCP with a production control. Easy connectivity of all Sorgo controls to the central computer is provided. The software architecture, which is tailored to the needs of daily practice, is characterized by a wide range of functionalities such as recording interval, zoom, screen layout sequence, process list, multitasking ability and alarm limits for all recording units, graphical data output, numeric and/ or graphic print form, etc. Programming and remote enquiry of PC via network or Internet. Remote monitoring and telecontrol with Sorgo control. All operator functions are itemized into menu-driven groups in order to guarantee a simple and logical handling •



# Smoking - Cooking - Intensive cooling

## Technical details and data

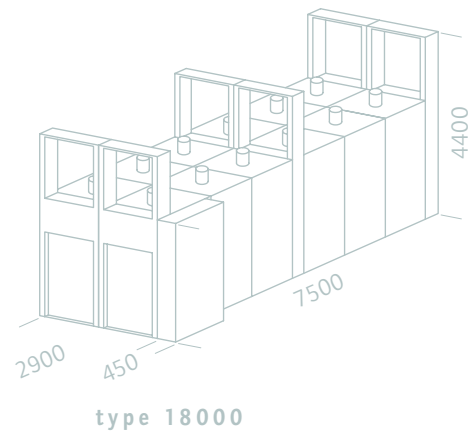
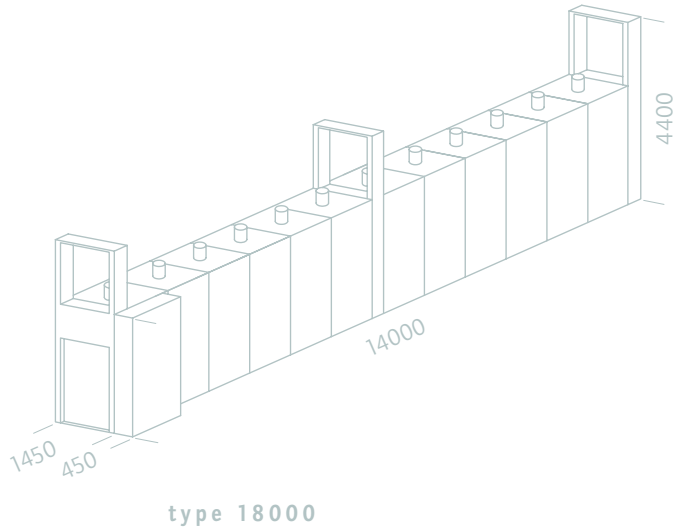
*Multi-trolley systems in one-row design,  
available with 2 - 8 trolley places*



Type	Air circulation motor capacity (kW)	Heating capacity kW			Cooling capacity 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



*Multi-trolley systems  
in two-row design*



Type	Consumption kg/h		Trolleys	
	Low pressure steam 0,3 – 0,5 bar	High pressure steam 6 – 8 bar	Quantity	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.





ANLAGENBAU GmbH

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



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