

Smoking and Cooking Units



.... for the industry

Sorgo®

ANLAGENBAU GmbH

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



Strong components ...

whether the door handle or the self-locking door lifting hinges – everything is made of high quality stainless steel – for long-lasting functionality •



Path-breaking smoke, cooking, roasting and intensive cooling units for any size of enterprise, for **reddening - drying - hot smoking - cold smoking - cooking - roasting and cooling**.

Due to the wide range of application areas and the comprehensive standard equipment the highest quality of meat, poultry, fish and cheese products is provided.

Sorgo creates added value to your products - by innovation, technology and top quality •



Sorgo hot smoke, cooking and intensive cooling units in industrial design are characterized by excellent workmanship and reliability.

Customers worldwide workmanship and reliability.

Customers worldwide appreciate the trend-setting and practice-oriented technology. Another thing to point out is easy operation and trouble-free maintenance of the units.

The newly developed distribution of circulating air with very high air flow capacity and outstanding performance data provides considerably shorter processing times. Due to this innovative construction a maximum loading capacity on the one hand and minimum weight losses on the other hand are achieved. Each trolley unit has its own air circulation distribution with adjusted, multilevel air circulation speed for an extremely quick and even drying.

Mentionable is also the high smoking performance of Sorgo's friction smoke generators of the type Industry, smouldering smoke generators and steam smoke generators •



Sophisticated to the last detail. First-class design and excellent workmanship with smooth surfaced stainless steel ensure easy cleaning, durable operation and meet all hygiene requirements. The rinsing and cleaning waste water flows automatically through the flaps into the waste water channel. The crossover from the unit floor to the waste water channel is made of stainless steel without interstices •



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 •



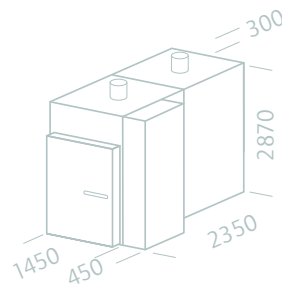
Sorgo Recocent 9000 is the central high-tech recording system. It enables the user to manage the quality easily in accordance with HACCP with a production control. Easy connectivity of all Sorgo controls to the central computer is provided. The software architecture, which is tailored to the needs of 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 handlingt •



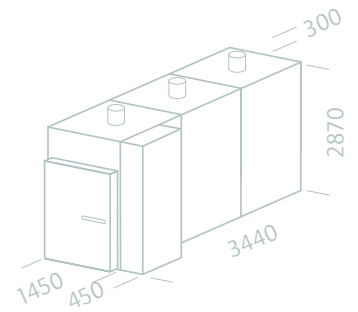
Smoking - Cooking - Intensive cooling

Technical details and data

*Multiple trolley systems in one-row design,
available from 2 to 8 trolleys*



type 6000



type 9000



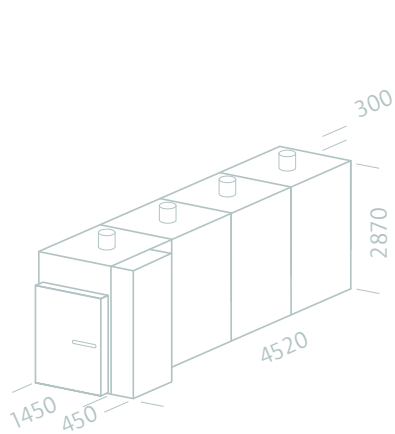
**Sophisticated and proven technology
for optimum product results.**

The intelligent system technology ensures consistent quality - producible at any time - at the highest efficiency.

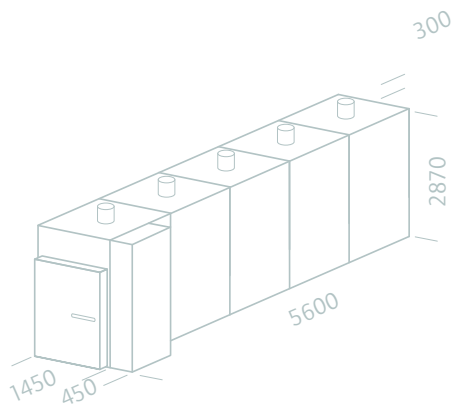
Sorgo friction smoke generators of the type Industry supply any large hot smoke systems with sufficient and excellent smoking quality

A perfectly hygienic assembly and an efficient integrated cleaning system ensure minimal effort. Desired intensities of smoke and a variety of smoke flavourings are adjustable via computer control. The automatic wood magazine for loading with several wood beams allows long time processing over the weekend.

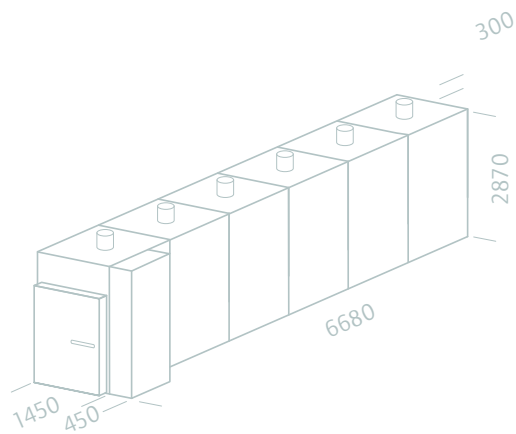
The Sorgo friction smoke system in conjunction with the sophisticated hot smoking technique is extremely environmentally friendly - rules like the clean air guidelines and guidelines for waste water can easily be met without any afterburning system. No expensive air purification systems are required •



type 12000



type 15000



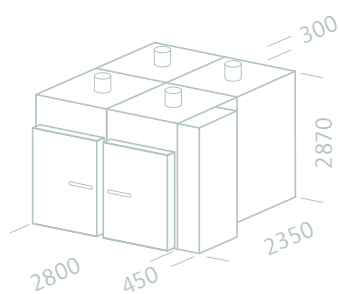
type 18000

Heating capacity kW				
Type	Air circulation motor capacity (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	–	–

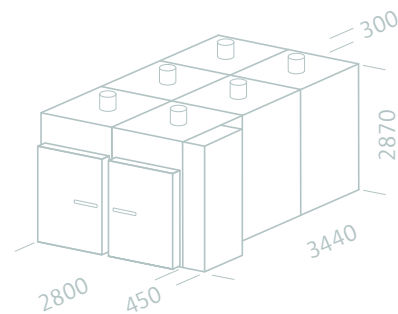
Consumption kg/h			Trolleys	
Type	Low pressure steam 0,3 – 0,5 bar	High pressure steam 6 – 8 bar	Quantity	W/D/H (cm)
6000	100	110	2	100/100/200
9000	150	165	3	100/100/200
12000	200	220	4	100/100/200
15000	250	275	5	100/100/200
18000	300	330	6	100/100/200
24000	400	440	8	100/100/200
30000	500	550	10	100/100/200
36000	600	660	12	100/100/200

Larger systems on request.

Two-row execution,
available from 4 to 16 trolleys



type 12000



type 18000



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