

Maturing systems



.... for the industry

Sorgo[®]

ANLAGENBAU GmbH

Energy saving drying and maturing for your quality goods



Reliable and uniform production with the Sorgo air conditioning and maturing system

Sophisticated technology for raw cured meat, raw sausage, salami and long-life products.

Specially fine-tuned systems for a gentle product fermentation in the natural maturation process.

Entire production lines for every size of enterprise, targeted for all individual application needs.

The professional Sorgo technology combined with best references guarantee to the customer high-class products, which leave nothing to be desired in terms of colour, flavour and aroma •

First-class technology for the first-class quality

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

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 and post-maturing.

Through years of successful cooperation with renowned producers of raw sausage, salami and raw cured products, in combination with on-going, continuous research, development and innovation, the Sorgo's units are always on the cutting edge of technology.

And it is not a coincidence that the company has been number 1 in climate maturing and smoking systems in Austria. We are aware of the fierce

competition on the market and therefore we know: professionals desire systems made by professionals. Quality in its comprehensive form is a permanent challenge. For you as well as for us •



User-friendly operation
thanks to the Sorgo touch screen

The principle of Sorgo systems

The climatic conditions of the outside air can be optimally used with the enthalpy system.

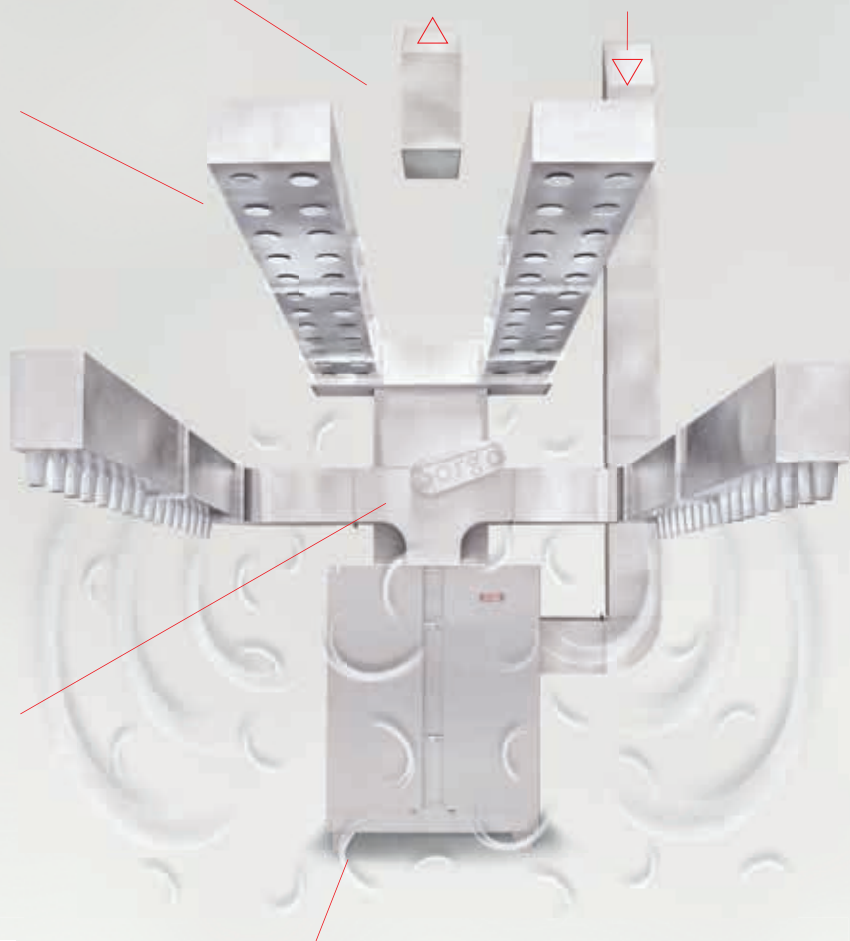
Over 1000 Sorgo's units worldwide have already been equipped with the efficient Sorgo enthalpy system. This system is used in order to reduce the energy consumption and operating costs.

Enthalpy is the energy contained in the air. The enthalpy system controls the outdoor as well as the indoor climate in the processing room continuously by means of a computer control. Depending on the change of state of the air, the portion of fresh air is proportionately admixed to the circulating air.

The circulating air is recycled through the suction channels with adjustable valves.

The injection of the conditioned air occurs via specially shaped nozzles.

A reverse flap regulates the distribution of the air continuously and ensures an optimal airflow inside of the unit. Due to the alternating air cycle, an uniform drying and maturing can be achieved.



The air conditioning aggregate is made of high quality stainless steel and has first class workmanship. The large sized maintenance door provides easy

inspection of the air conditioning aggregate. All units are CE-marked and comply with the EC machine directives and safety regulations.



Trend-setting computer technology

The SCS computer control of the latest generation operated by touch screens with a high-resolution user interface 12.1".

The future-oriented measurement and control centre SCS is designed for an all-encompassing regulation and control of Sorgo-Units.

The touch screen control is equipped with standard professional hardware interface for data communication with an external PC or higher-level process control systems.

Furthermore, the climatic history of the unit can be represented graphically. The access to all nominal and actual values as well as to the energy parameters remains fully transparent. This system is characterized by great adaptability with highest ease of use •



Air conditioning and cold smoking systems in compact design



HEATING OPTIONS

- Electricity
- Steam
- Hot water
- Warm water

COOLING OPTIONS

- Freon
- Glycol
- Brine
- Ammonia



Customized systems for every size of enterprise



Due to the flexible construction of the Sorgo's units, taking into consideration the customer's objectives, the maturing rooms are optimally designed depending on the application area. For the production of naturally matured products such as salami with white mould or raw ham (smoked or air-dried), we offer specifically fine-tuned high-tech solutions.

Even in units with a loading capacity of 250 tons and a room height of six meters, the drying is extremely gentle and equal •





Sorgo[®]

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