



30 YEARS
since 1987
OF FOOD PROCESSING TECHNOLOGY

GORRERI

FOOD PROCESSING TECHNOLOGY



CUTTERSONIC

ULTRASONIC CUTTING
DEVICES



CUTTERSONIC
GCS-SA MONO-HEAD



CUTTERSONIC
GCS-SA DOUBLE-HEAD



CUTTERSONIC
GCS - A



**GCS 300
MULTICUT**

CUTTERSONIC RANGE ULTRASONIC CUTTING DEVICES



SPEED, RELIABILITY,
HIGH TECHNOLOGY,
HIGH MANUFACTURING QUALITY

A complete range of Ultrasonic Cutting Devices to easily cut and slice every kind of product, even the richest, stickiest and most friable one.

Thanks to CutterSonic System it is possible to cut fresh, sticky, warm or frozen food without altering the characteristics and consistency of the products. Ultrasonic waves allow to obtain highly precise cuts preventing the sticking of food to the cutting blades and they reduce crumbling to the minimum. **Furthermore Ultrasonic Blades need less maintenance** and last more compared to mechanical blades.



- Layered cake filled with creams, jams, chocolate, chips and fruits pieces.
- Bars
- Bread
- Frozen products
- Lasagna
- Cheese

- Sponge cake based products
- Chocolate or chocolate substitute covered products
- Streusel
- Torrone
- ...and much more...



DIFFERENT PRODUCTS... DIFFERENT BLADES.

Dimension

Cutting frequency
(20, 30 e 35 kHz)

Shape

CutterSonic Ultrasonic Blades have several highs, dimension and shape according to the temperature, high, friability and features of the product to cut.

DIFFERENT BECAUSE

Gorreri Ultrasonic Cutting group is totally made of Titanium (converter, booster, blade and electronic generators). This ensure **more durability and less maintenance of the device.**



Teflon coated blades

AN ULTRASONIC CUTTING SOLUTION FOR EVERY DIFFERENT PRODUCTION NEED

Gorreri CutterSonic Range includes compact and flexible stand alone solutions like **GCS 300 MULTICUT**, high-tech and semi-automatic systems with ultrasonic cutting groups for longitudinal and transversal cut and in-line ultrasonic cutting device for industrial production needs.

A RANGE WITH UNIQUE FEATURES

SPEED

CLEANLINESS

PRECISION

FLEXIBILITY

DURABILITY

LOW IN MAINTENANCE



**MultiCut
GCS-300**

Manual



**Cuttersonic
GCS-SA**

Semiautomatic



**Cuttersonic
GCS-A**

Automatic



CUTTERSONIC GCS SEMIAUTOMATIC

CutterSonic GCS-SA is the semi-automatic ultrasonic cutting device on 400/600 mm* wide conveyor belt. Studied to speed up the slicing of several products and to guarantee a precise and neat cut, this machinery is available in two different version.

SUITABLE
FOR ALL
TYPE OF
PRODUCT
SWEET OR SALTED



● CUTTERSONIC GCS-SA MONO-HEAD

One Ultrasonic Cutting head with movement on x-y levels and rotation by means of servomotors on a 400 mm or 600 mm conveyor belt.

It cuts and slices quickly and without crumbling many different products. Both for square, rectangular and round products.



It is possible to manage different washing and drying phases and to set the descent and ascent speed of the blade during the washing and drying phase. The vats are positioned on the side of the conveyor belt and the discharge of the washing water is positioned on the bottom of the vat.

CutterSonic GCS-SA and GCS-A are equipped with cutting group totally made of Titanium



● CUTTERSONIC GCS-SA DOUBLE-HEAD

Double cutting head that works on two different 400 mm or 600 mm conveyor belts.

The first head executes the longitudinal cut and the second one executes the transversal cut to speed up to the maximum the slicing process with the guarantee of cleanliness and precision. Each cutting head is equipped with independent belt in order to optimize the switching time between the heads. The translation movement of each cutting head and the vertical movement are managed by two servomotors per each head, in independent way.



ALSO FOR PRODUCTS IN TRAYS

CUTTERSONIC GCS-SA AND GCS-A ARE EQUIPPED WITH:

- **Cutting group totally made of Titanium** (converter, booster and blade) as well as the **electronic generators** which are positioned inside the electric board.
- **Laser photocell** to read the product presence.
- **Centering guides at pneumatic control** to stop the cake during the cut
- **Safety mobile barriers** for product entry and exit.
- Lateral panels made of transparent polycarbonate
- **Electric board** inside the structure
- 10" color **Touch screen control panel**
- Both can be equipped with **blades washing and drying automatic system** and with UV sterilization device as optional.



Blades washing and drying automatic system and UV sterilization devices

AUTOMATIC ULTRASONIC CUTTING DEVICE FOR INDUSTRIAL PRODUCTION LINES

CUTTERSONIC GCS-A AUTOMATIC

ALSO AVAILABLE WITH
DOUBLE HEAD



Cuttersonic GCS-A is the automatic ultrasonic cutting device for industrial production lines of several width (600-800-1000-1200-1500 mm)

Stainless steel AISI 304 carrying structure assembled on special stainless steel adjustable and anti-vibrating feet, with independent adjustment of the height. Stainless steel panels and wide protection carters which could be opened in order to simplify the cleaning and maintenance operations.



SUITABLE
FOR ALL
TYPE OF
PRODUCT
SWEET OR SALTED

TECHNICAL FEATURES

- **Electronically adjustable conveyor** belt by inverter and encoder **integrated into the motor.**
- **Adjustable plate** to align perfectly the cut profile of the blades the machine regulates itself according to the product speed and the length of the product to be cut.
- **Robotic axis control to synchronize the 3 axis** (product advancement, horizontal axis trolley and blades vertical movement) and to **optimize the movements** by the use of electronic cam.
- **Electronic ultrasonic generators,** stainless steel converters (food sanitation model), **boosters** made of titanium, **cut blades** made of titanium.
- **Forced cooling of the converters** and titanium blades carried out through filtered and purified compressed air.
- **Electric board** in separate stainless steel cabinet AISI 304 with programming of the recipes through HMI Touch Screen panel.
- **Independent management of all parameters of the cutting phase** like: product length, pursuit speed, programming of the electronic cam of blade descending, with the possibility to set up the part where the wave width is to be increased, **in order to penetrate the product in the optimal way.**



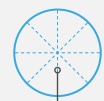
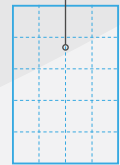
GCS 300 MULTICUT

MULTICUT model, from CUTTERSONIC family, has been engineered to cut and slice easily and quickly round and rectangular products. Realized with particular attention to high quality manufacturing standards, although being very compact in its dimensions, this machine represents the best choice for companies focused on the final results of its products. Fast change-over and maximum simplicity in the worktop, cutting plates and blade cleaning make this machine specific for any small and medium production demand.

ALSO AVAILABLE WITH
DOUBLE BLADE TO
INCREASE THE CUTTING
HEIGHT TILL 120 MM



Maximum
cutting area
600x400 mm



Maximum
Cutting
ø300mm

TECHNICAL FEATURES

- Fully stainless steel frame mounted on nr. 4 pivoting wheels.
- High quality manufacturing.
- Cutting head movement on x-y levels and rotation by means of servomotors.
- Vertical Z axis movement with pneumatic command or with servomotor on request.
- Fully closed cutting head with mobile cables passage, attached to the top of the frame, in order to have the worktop completely free.
- Stainless steel converter, digital generator with booster and blade made of high quality titanium.
- Frontal safety protection by IP67 electronic barriers and lateral protections with wide apertures in transparent polycarbonate of high thickness.

SUITABLE
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BENEFITS

- User-friendly interface for a quick use.
- Possibility to realize squared, rectangular and triangular portions.
- Possibility to install several numbers of blades based on different cutting requirements

STANDARD EQUIPMENT

- 3 cutting shelves made of blue plastic material for the round format
- 3 cutting shelves made of blue plastic material for the rectangular 600 x 400 format.
- Large electrical cabinet integrated in the frame and color touch screen control panel for the setting of the cutting programs.

OPTIONALS

- Automatic blade washing and drying device
- Sterilization device
- Special worktops for deep frozen and in trays products.
- Increased vertical stroke for products up to 120 mm of height



CutterSonic Semiautomatic ultrasonic cutter

	GCS-SA Mono Head	GCS-SA Double Head
Max Cutting Speed	up to 1 cut/second	50 cut/minute per each blade
Cutting Capacity mm	round, square or 400x600 mm rectangular products	400x600 rectangular or square products
Cutting height mm	70	70



CutterSonic GCS-A Automatic ultrasonic cutter

	GCS-A Mono Head	GCS-A Double Head
Max Cutting Speed	100 cut/min.	160 cut/min.
Cutting Capacity mm	from 600 till 1500 (conveyor belt width)	from 600 till 1500 (conveyor belt width)
Cutting height mm	70	70



MultiCut GCS300 Automatic ultrasonic cutter

Max Cutting Speed	up to 1 cut/second
Cutting Capacity mm	300 mm round products - 600x400 mm squared products
Cutting height mm	70
Air consumption Kg/h	250 NI/min at 6 bars
Power mm	16 A - 400 V AC - 50 Hz

