



30 YEARS
since 1987
OF FOOD PROCESSING TECHNOLOGY

GORRERI
FOOD PROCESSING TECHNOLOGY

LAYER CAKE LINE

AUTOMATIC OR SEMI-AUTOMATIC LINES FOR THE
PRODUCTION OF MULTI-LAYER CAKES



www.gorreri.com

GORRERI FOOD PROCESSING TECHNOLOGY 30 YEARS OF RESEARCH AND INNOVATION

I love to travel
but i hate to arrive
(Albert Einstein)

- **A wonderful journey** Through new challenges and surprising technologies
- **An inspirational principle** Always innovate and never stop in doing it
- **A point of reference** Customer needs

OUR HISTORY

Gorreri Srl was founded in 1987 from the desire of Mr. Luigi Gorreri, actual President of the company, to engineer and realize flour confectionery processing machines able to satisfy the production needs of the future.

30 years of engaging challenges and amazing technologies, during which we grew up and watched ahead guided by a great inspiring principle: **satisfy our customer's needs supplying the best technology and customized solutions.**



→ TurboMixer GTM Series

A FEW WORDS TO DESCRIBE US...

COMPETENCE

RELIABILITY

EXPERIENCE

PASSION



→ PlanetMixer Planetary mixers

OUR PHILOSOPHY

- **Optimize** is better than wasting space and time
- **Clean** is better than dirt
- **Easy** is better than hard
- **Neat** is better than disorganized
- **Predictable?** Almost never in the food processing machinery sector.





RECOGNIZE A GORRERI MACHINERY

- **Simple and fast maintenance**
- **Assembly and dismount** without using keys or tools
- **High technologic touch screen panels** and interconnectable with the business management
- Installation of the **best components** on the market
- **Intuitive working systems** and easy to use
- **High flexibility**
- **Entirely sanificabile**
- **High performance** with reduction to minimum of the waste
- **Installation** of the most recent and innovative technologies
- Thought to **optimize the production process**
- **Clean, simple and essential design**
- **Entirely in stainless steel**



We entirely engineer and realize in Italy **Turn-key Projects** for big production sites, **Complete Lines and Machines** for every kind of need.

We help our customer to **optimize and rationalize production process**, guaranteeing in an **high qualified after sale service, consisting of 50 years of experience**, both in the designing and in the after sale process.

TECHNOLOGIC LAB AVAILABLE FOR CUSTOMERS

Over than 200 sq. m. to touch with hands the frame of our machines, test them and perform production tests with your ingredients.



ALL THIS MAKES GORRERI A REFERENCE POINT FOR THE CONFECTIONERY INDUSTRY ALL OVER THE WORLD

LAYER CAKE LINE

1500

Layer Cakes
per hour

Complete and fully automatic production lines able to product up to **1500 cakes per hour** equipped with special depositors for every kind of dip solutions, filling and dosing units for cream, whipped cream and jam, overlapping systems for sponge cake discs, pressing units, masking, enrobing, decorating and graining systems.



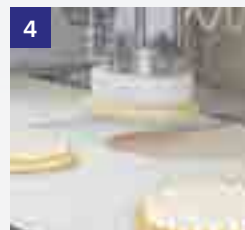
1
One or more touch screens, which through intuitive controls, allow to program the speed, phases, times and cycles of each operation, with safety.



2
Dip solution dosing and distributing unit



3
Cream/jam distributor



4
Robotic arm for sponge cake disc overlapping and pressing in automatic



5
Dairy cream cake masking, side and top, for round shape

ULTRASONIC CUTTER CUTTERSONIC

Gorreri Layer Cakes Lines can be implemented with ultrasonic guillotine system to divide into clear portions without dirtying or pressing cakes and can be equipped with **printing systems with edible inks and robotic arms to decorate**, write and replicate images, logos and more, to guarantee equal results on every single cake.



QUALITY AND
HIGH WORK
FLEXIBILITY



6
Cake side grain distributor for round cake



7
Dairy cream decorating unit with straight or twisted roselet

ENDLESS SOLUTIONS FOR THE FILLING PREPARATION



- **PRESSURIZED-VERTICAL MIXING SYSTEM PLANETMIXER**

Planetmixer high speed pressurized mixers range is available in **6 different capacity**: 120 lt, 200 lt, 300 lt, 400 lt, 600 lt and 800 lt. Each machine is composed of a monolithic frame and it is the only pressurized mixer on the market with main **integrated motors inside the structure** to guarantee durability, compactness and more cleanliness of the surfaces. **Gorrieri Planetmixer**, thanks to steam baking or cooling systems and to

15 different tools easily interchangeable, is able to realize every type of dough, raw, baked, liquid, viscous or prepared with special flours or **Gluten Free**. Perfect for whipping creams and all other types or creams, Planetmixer is also **ideal to cook directly inside doughs, batters and creams**. Pressurized mixers of Planetmixer series are equipped with **automatic and manual ingredients loading system**.



- **TURBO EMULSIFIERS TURBOMIXER**

But it is thanks to the perfect match between **Gorrieri Layer Cakes Lines** and **Gorrieri Turbomixer**, the **incomparable in-continuous mixing system without competitors on the market**, that your production will reach perfection and will be optimized to the maximum. **Gorrieri Turbomixer**, available in different sizes and capabilities, **mixes and whips perfectly and in a very short time cream, whipped cream, sponge cake, mousse and each product that needs to be soft and aerated** with a final density never achieved before. It also allows to avoid production break downs because the product is directly transferred to the depositors hopper of the production line. That means **reduction of working time, cleaning of the production plant, optimization of workpower and of the entire production process**.



WRITING PRINTING AND DECORATING SYSTEMS

● F.A.S.T. PRINTER

The technology of Gorreri machines is able to realize finished products of very high qualitative and commercial level. From today, thanks to innovative and exclusive printing, decoration and writing systems, these products could even be unique, inimitable and functional.

F.A.S.T. Printer is an ink-jet printing system entirely certified for the food industry **that uses edible and customizable inks, gluten free, azo free and without allergens.** Printing system is available in single color or in four colors to obtain high resolution images. It reaches really high production speed (25 meters/minute) and it is available in line or free standing, with possibility to add more printing heads for big productions. **Thanks to F.A.S.T. Printer cakes, cookies, snacks, chocolate candies, buns, chewing-gums, cake rusks and more products won't be the same. F.A.S.T. Printer can be used to print images, logos, writings, pictures, ingredient's list, expiry date and even allergen's list directly on the product.**

BOTH AVAILABLE AS STAND ALONE UNIT OR IN LINE



SAVE A TREE
PRINT ON CAKES



WRITING ROBOT ● WROBOT

Gorreri Writing Robot is the last generation robot to draw, write and decorate cakes and many other products quickly and uniformly of the final result. WRobot mechanic arm with inks, food colors or whipped creams, repeats directly over the product writings, **decors or images imported on the touch screen display or remotely, executed even by free hand.**

What until yesterday was meant to be impossible to get, only with the use of specialized manual work and with high costs, now it is realizable thanks to Gorreri technology.

SPECIALIZED AFTER SALE SERVICE ALL OVER THE WORLD

ANY WORLDWIDE LOCATION CAN BE REACHED BY OUR TECHNICIANS IN MAXIMUM 7 WORKING DAYS OR 3 WITHIN EUROPEAN CONTINENT.



150+ Active plants	+15% Sales growth since 2011
40 Countries	6h Maximum response time for service calls

SERVICE CONTRACTS

- Maintenance service plan
- Remote assistance service
- Ticket for telephone assistance
- After sale service prepaid package

3days

Technician on site availability in max 3 working days (Europe), or 7 for all other locations.

-15%

Up to 15% discount on genuine spare parts.

6hours

Maximum guaranteed response time.

GORRERI RELIABILITY

Experienced and skilled personnel is always available for any type of technical issue or maintenance task. Our clients can count on the best technical support so that they can focus on their job only, without hassles and relying on the high level of the solution realized.

Skill+

Only experienced and skilled personnel.

Visit

Planning for your equipment to be serviced will enable you to decide about.

GENUINE SPARE-PARTS PROVISIONING SERVICE

All Genuine Gorreri Spare Parts are available at special price for service contract subscribers and grant the maximum efficiency whilst reducing the risk of production breakdown.

100%

Guaranteed original parts

24h

Average lead-time

Fixed

Fixed price for service contract subscribers.

