

30 YEARS
since 1987
OF FOOD PROCESSING TECHNOLOGY



GORRERI
FOOD PROCESSING TECHNOLOGY

TURN-KEY SOLUTIONS
FOR BAKERY AND
CONFECTIONARY SECTOR



GORRERI FOOD PROCESSING TECHNOLOGY 3 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



→ TurboMixer GTM
Series

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.

A FEW WORDS TO DESCRIBE US...

COMPETENCE

RELIABILITY

EXPERIENCE

PASSION

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.



→ WROBOT
Writing and Decorating robot



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.



A COMPLETE RANGE TO SATISFY THE NEEDS OF EACH SINGLE CUSTOMER

SINGLE MACHINES	P.4
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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**
- **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**

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

SINGLE MACHINES

A COMPLETE RANGE OF MACHINES AND TECHNOLOGIES TO SATISFY THE REQUEST OF CONFECTIONARY INDUSTRIES AND SMALL AND MEDIUM LABORATORIES THAT DESIRE TO AUTOMATIZE THE PRODUCTION PROCESS WITHOUT GIVING UP THE UNIQUENESS OF THE OWN PRODUCT

MIXING SYSTEMS



Gorreri offers a wide range of mixing systems both in batch and in-continuous able to prepare quickly doughs, batters, creams and whipped creams perfectly amalgamated and of elevate commercial value based on fresh ingredients or premixes. **Gorreri mixing systems are equipped with a wide range of accessories** like cooling chiller, automatic CIP system, automatic systems for the control of the product consistency, steam cooking, CO₂ cooling and nitrogen use to **increase the final structure of the product as well as coloring, flavorings, stabilizing agents and much more.**

As for each Gorreri machine, **Turbomixer, Premixer and Planetmixer series are equipped with High-Tech touch screen panels easy to program** up to 100 different recipes and equipped with interfaceability with business management systems.



TURBOMIXER SERIES

Includes GTM and GMG range with integrated Premixer. The Turbomixer Series is famous all over the world and has no equal on the market for speed, constructive quality and performances level. These machines allow to produce in-continuous and without production stops perfect batters with constant consistency in few time. Batters are then transferred directly on the production line also with multi-exit with pressure and flow automatic controls to guarantee a constant density of the batters.



PREMIXER SERIES

Premixer for ingredients. Available in **3 different sizes and capacity**. It allows to **premix perfectly and in few time ingredients and premixes.**



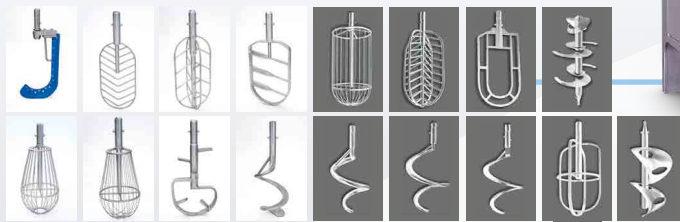


GORRERI
FOOD PROCESSING TECHNOLOGY

● PLANETMIXER SERIES

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.

Gorreri 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 of 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**. Tools and motor gear work together to guarantee a complete scraping of the bowl avoiding product collection on the bottom of the bowl and **guarantee perfectly well amalgamated doughs**. All Gorreri pressurized Planetary Mixers can be equipped with **automatic product unloading systems** by lobes pumps, installed on the machine and equipped with integrated C.I.P. (Clean In Place) system.



→ PlanetMixer tools range



● TRANSFERRING SYSTEMS FOR THE PLANETMIXER SERIES

PRODUCT TRANSFER PUMPS

Highly performant pneumatic pumps for **transferring liquid batters of different viscosity from the mixing bowl of the Planetmixer series directly on the production line**. Available in different sizes and formats, with both draft tube and with **automatic unloading system with scraping lid to transfer up to the last piece** even with the most viscous batter or dough.



BOWL LIFTERS



Unloading bowl systems by overturning on wheels or fixed to the floor. Each bowl lifter has a **motor lifting mechanic system by endless screw to guarantee silence, robustness and reliability in the future**. Compatible with all Gorreri Planetmixer series bowls. Each bowl lifter can be equipped with **scraping arm, safety electronic barriers, automatic overturning and temperature management system**.

VOLUMETRIC PISTON DEPOSITORS

AVAILABLE AS STAND ALONE UNIT OR IN LINE

A versatile and flexible range of piston depositors ideal for filling, decorating and masking a lot of products typology, even gluten free. Available in different sizes and capacity for the most different productive needs, both in line and free standing.

- Pneumatic or electronic depositing heads.
- Horizontal and vertical head movement with electric axes for spot or striped deposits.
- They are equipped with pistons with special seals studied to guarantee a constant depositing independently from the typology of the used ingredients, reliability and durability in the time.
- Easily dismantlable because they do not need tools or keys and perfectly washable and sanificable.



CUTTERSONIC ULTRASONIC CUTTERS

AVAILABLE AS STAND ALONE UNIT OR IN LINE

Highly technologic ultrasonic cutters with cutting group entirely made of titanium. Equipped with the best components available on the market able to realize slices and units of size and dimensions of every product, dry, filled or coated. Available to be mounted on a production line or free standing and with sterilizing, washing and drying blades system.



● PRINTING, DECORATION AND WRITING 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

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.



PRODUCTION GROUPS

MULTIMATIC 300 / 300FP / 400R

AVAILABLE AS STAND
ALONE UNIT OR IN LINE

A compact **multi-layer cake line**, incredibly flexible and easy to use.

With Multimatic it is possible to produce round, **square and rectangular multi-layer cakes** and **revolutionize and automatize** the production process of many companies. Available in the **classic version or with the frontal pressing unit**,

Multimatic 300 for round layer cakes englobes in only 1950 mm of length on wheels all **Gorreri technology**. **Multimatic 300 is customizable on customers' need** and can be implemented with **masking and decoration units**.

Multimatic 400R, last-born in the Multimatic family, is able to fill and decorate simply and quickly up to 100 square and rectangular cakes per hour.

All machines of the **Multimatic Series** can be implemented with **masking, decoration, printing and ultrasonic cutting systems**.



Multimatic 400R →



LPG SERIES

AVAILABLE AS STAND
ALONE UNIT OR IN LINE

LPG is a semi-automatic line for **battered products in tray or in paper cup** and it is characterized for a **great versatility and an incredible working flexibility**. With LPG series it is possible to produce muffin, cupcake, plum cake, doughnut and many other snack typologies and cakes of **every form and size**.

Available in **LPG600 and LPG800 version**, each LPG can be equipped with **oil spraying system for the trays with aspiration plant**, sprinkling unit, automatic paper cup dispenser (simple or "tulip"), cardboard, aluminium, plastic in many sizes and dimensions.





GORRERI
FOOD PROCESSING TECHNOLOGY

AVAILABLE AS STAND
ALONE UNIT OR IN LINE

SHG AND SVG SERIES HORIZONTAL AND VERTICAL FILLING LINES

A range of **high performing injecting units** available both free standing and in line, engineered to fill any type of product, in tray or in paper cup. **SHG and SVG filling unit** can be equipped with **pneumatic injecting heads** or with **electronic control** with the possibility of the **automatic product loading and unloading** and with **product presence sensor**.



SVG

Vertical Syringe with electronically controlled head perfect for trays products. It allows **different types of filling** with **jams, creams, and highly viscous cream**.



SHG

Horizontal syringe with an elevate versatility, **perfect for filling** with **jams, creams, and highly viscous cream**.



CHOCOLATE SUBSTITUTE ENROBING AND DECORATION

AVAILABLE AS STAND
ALONE UNIT OR IN LINE



ENROBATIC 1000

Chocolate compound enrober.



DECORMATIC

Chocolate decorator. Full automatic lines for the decoration of sponge cake based products, biscuits, cakes and more.



THERMOMATIC

High tech refrigerator tunnel to cool down enrobed or decorated products after being coated or decorated with chocolate compound.

DEPANNING SYSTEM

AVAILABLE AS STAND
ALONE UNIT OR IN LINE

Gorreri designs and realizes tailored depanning systems by transferring the products from the tray using needles heads, with or without paper cups, heads with robotic clamps to take filled or decorated products, heads with suction parts and tray overturning systems. All Gorreri depanning systems can be realized with servomotors that **guarantee execution speed, reliability and durability on time**.



COMPLETE LINES AND TURN-KEY SOLUTIONS

HIGH TECHNOLOGY, BEST COMPONENTS ON THE MARKET, EXPERIENCE, RELIABILITY TO TRANSFORM YOUR POTENTIAL IN EXCELLENT RESULTS

In a fast changing environment, where the packaged products market is constantly growing, the food trends of the moment are in strong evolution and the increasing requests of dietary products, the flexibility and the high engineering of Gorreri represent the certainty to tackle every challenge with success.

COMPLETE LINES 360° COMPETENCE

COMPLETE LINES ARE SYNONYM OF RELIABILITY, EFFICIENCY AND DURABILITY DURING THE TIME. DIVERSIFIED SOLUTIONS STUDIED FOR PRODUCTIVE NEEDS BUT WITH ONLY ONE GOAL: PERFECTION.



MUFFIN & CUPCAKE LINE

MUFFIN, CUP-CAKE AND DEPOSITED PRODUCTS. AUTOMATIC OR SEMI-AUTOMATIC LINES FOR PRODUCTS IN TRAY OR IN PAPER CUPS OF EVERY SHAPE AND SIZE WITH HORIZONTAL OR VERTICAL FILLING SYSTEMS, DECORATION, MASKING, PRINTING, OIL SPRAYING AND TRAY DEPANNING.

EASY AS IT SHOULD BE



SPONGE CAKE LINE

ALL GORRERI EXPERIENCE FOCUSED IN COMPLETE SOLUTIONS FOR THE PRODUCTION OF SPONGE CAKE AND SPONGE CAKE BASED PRODUCTS WITH AUTOMATIC FILLING SYSTEMS, DECORATION, ENROBING, PRINTING AND ULTRASONIC CUTTING.



LAYER CAKE LINE

FULLY AUTOMATIC LINES AND HIGHLY CUSTOMIZABLE FOR THE PRODUCTION OF LAYER CAKES OF EVERY SHAPE, SIZE AND DECORATION WITH SPECIAL MASKING SYSTEMS, SPRINKLING, DECORATION, WRITING WITH ROBOTIC SYSTEMS, PRINTING AND ULTRASONIC CUTTING.



PIE LINE

FULLY OR SEMI-AUTOMATIC LINES FOR THE PRODUCTION OF PIES IN ANY SHAPE AND DIMENSION WITH AUTOMATIC EXTRUSION SYSTEMS, CUTTING, WASTE RECOVER, CREAMS AND JAMS FILLINGS, MASKING, STAMPING AND DECORATION.



EASY AS YOU EXPECT

GORRERI COMPETENCE ATLAS

WE ENGINEER HIGHLY TECHNOLOGICAL SOLUTIONS TO SATISFY THE PRODUCTIVE NEEDS OF EACH SINGLE CUSTOMER. CHECK WHAT OUR MACHINES CAN DO FOR YOU

MIXING SYSTEMS

+ MORE info on-line



TURBOMIXER AND PREMIXER



1 • Cream



2 • Whipped cream



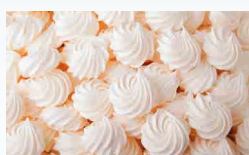
3 • Mousse



4 • Sponge cake



5 • Cup-cakes



6 • Meringues



7 • Ladyfingers



8 • Macarons



9 • Marshmallows



10 • Chiffon cake / Angel cake



11 • Coloured sponge cake rolls



12 • Multi layer cakes



13 • Swiss roll



14 • Eclairs



15 • Twinkies



16 • Cream puffs



17 • Cake



18 • Cake



19 • Cake



20 • Cake

MIXING SYSTEMS

+ MORE info on-line



PLANETMIXER



1 • Biscuits



2 • Cookies with chocolate chips



3 • Short-bread



4 • Whipped cream



5 • Sponge cake



6 • Streusel



7 • Short pastry



8 • Panettone



9 • Pies



10 • Decorated pie



11 • Cheesecake



12 • Swiss Roll



13 • Coloured sponge cake



14 • Muffins



15 • Muffins with chocolate chips



16 • Shaped cup-cake



17 • Layered sponge cake



18 • Plum cakes



19 • Brownies



20 • Marmor cake



21 • Pound cake



22 • Twinkies



23 • Donuts



24 • Cooked cream

ULTRASONIC CUTTING MACHINES



1 • Cutted cake



2 • Cutted cake



3 • Cutted bread



4 • Cutted enrobed bar



5 • One portion cakes



6 • Roll slices



7 • Slice of cake



8 • Cutted pound cake

CUTTERSONIC

TECHNOLOGIES FOR LAYER CAKES



1 • Decorated layer cake



2 • Decorated layer cake with grains



3 • Cup-cakes



4 • Cream puffs



5 • Filled donuts



6 • Panettone



7 • Gluten free bread



8 • Stuffed pie

DVG 500 / DVG 700
DVG 500 / 700 RP



1 • Decorated layer cake



2 • Decorated layer cake with grains



3 • Decorated layer cake with grains



4 • Square layer cake

MULTIMATIC 300
MULTIMATIC 300 FP
MULTIMATIC 400 R



5 • Square layer cake



6 • Rectangular layer cake



7 • Decorated layer cake by WRobot



8 • Decorated layer cake by WRobot

PRODUCTION GROUPS

+ MORE info on-line



+ MORE info on-line



1 • Muffins



2 • Cup-cake



3 • American muffin with tulip paper cup



4 • Twinkies



5 • Shaped products



6 • Pound cake



7 • Filled muffin



8 • Double colour cake



1 • Filled donuts



2 • Twinkies



3 • Cream puffs



4 • Eclair



5 • Filled muffins



6 • Filled Muffin



7 • Filled cup-cakes



8 • Filled croissants



9 • Horizontally filled donuts



10 • Vertically filled donut



11 • Filled donut



12 • Filled cannoli



1 • Pound cake



2 • Shaped cup-cake



3 • Enrobed donuts



4 • Spiral sponge cake



5 • Family swiss roll



6 • Enrobed products



7 • Roll with grains



8 • Multi layer cakes

LPG

INJECTION SVG E SHG

ENROBATIC 1000

DECORMATIC

PRINTING SYSTEMS, WRITING AND DECORATION FOR FOOD PRODUCTS

+ MORE info on-line



F.A.S.T. PRINTER



1 • Printed cake



2 • Printed macarons



3 • Printed biscuit



4 • Printed biscuits



5 • Printed sponge cake roll



6 • Printed bread



7 • Printed crackers



8 • Printed sweet

WROBOT



1 • Cake with writings and decoration



2 • Cake with decoration



3 • Cake with writings

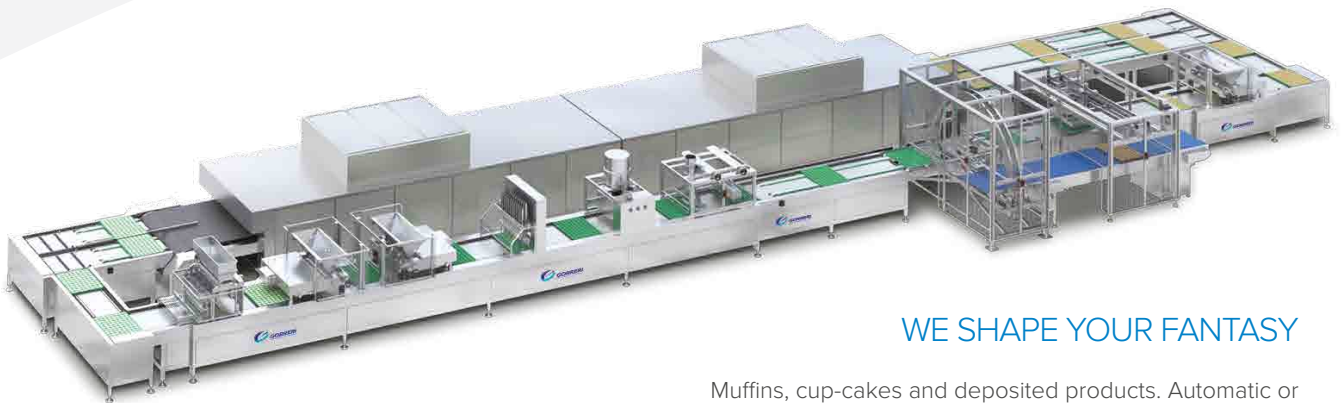


4 • Cake with writings



MUFFIN & CUPCAKE LINE

+ MORE info on-line



WE SHAPE YOUR FANTASY

Muffins, cup-cakes and deposited products. Automatic or semi-automatic lines for products in tray or in paper cups of every shape and size with horizontal or vertical filling systems, decoration, masking, printing, oil spraying and tray depanning.



1 • American muffins

2 • American Muffin with tulip paper cup

3 • Cup-cake

4 • Filled mini cakes



5 • Twin colours cakes

6 • Plum cakes

7 • Vulcanito cake

8 • Macarons



9 • Choux Bun & Eclairs

10 • Donuts

11 • Shaped cup-cake

12 • Brownies



13 • Twinkies

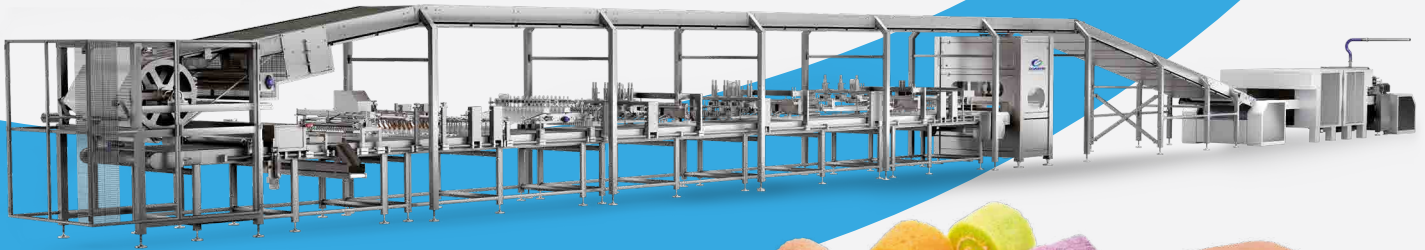
14 • Pound cake

15 • Shaped products

16 • Filled Muffin

SPONGE CAKE LINE

+ MORE info on-line



FLEXIBILITY, QUALITY, ECONOMY OF THE PRODUCTION

All Gorreri experience focused in complete solutions for the production of sponge cake and sponge cake based products with automatic filling systems, decoration, masking, printing and ultrasonic cutting.



1 • Twin layer sponge cake



2 • Decorated twin layer sponge cake



3 • Coated twin-layer sponge cake



4 • Three layer decorated sponge cake



5 • Four layer decorated sponge cake



6 • Five layer decorated sponge cake



7 • Swiss Roll



8 • Family Swiss roll



9 • Roll with grains



10 • Spiral twin-coloured sponge roll



11 • Three or four layer cake family size



12 • Jaffa Cakes



13 • Coloured sponge cake rolls



14 • Coloured sponge cake rolls



15 • Printed sponge cake rolls



16 • Printed sponge cake rolls



QUALITY AND HIGH WORK FLEXIBILITY

Fully automatic lines and highly customizable for the production of layer cakes of every shape, size and decoration with special masking systems, sprinkling, decoration, writing with robotic systems, printing and ultrasonic cutting.



1 • Slab Cake



2 • Square Cake



3 • Layer Cake



4 • Mousse Cake



5 • Celebration Cake



6 • Celebration Cake



7 • Layer Cake with robotic writings and decoration



8 • Cake with writings

PIE LINE

+ MORE info on-line



FLEXIBILITY, QUALITY AND OPTIMIZATION OF THE PRODUCTION

Semi automatic solution for the production of round and rectangular custard pies, filled with jam or cream, closed with a pastry lid or net.



1 • Lemon Pie



2 • Chocolate tarts



3 • Double deposit cake



4 • Cheese cake



5 • Jam & Custard Pies



6 • Tarts



7 • Fruit tart



8 • Mini Tart

GORRERI FOOD PROCESSING TECHNOLOGY THE ADDED VALUE FOR YOUR “FREE-FROM” PRODUCT

GLUTEN FREE ALSO FOR BREAD
AND NON-CONFECTIONERY PRODUCTS.

In a fast changing market with food needs always more diversified, **Gorreri technologies represent the added value for all dietary and “free-from” products.**

The growing needs to tackle new productive challenges and supply to final customer a range of dietary products made with special flours or without allergens pushed the **Gorreri R&D department to improve our technologies and offer in this way to our customers highly performing solutions to fill the gap of traditional productive systems.**

All Turbomixer and Planetmixer Mixing systems as well as our depositing and printing systems become the essential allies for the production of cake, bread, pizza, cookie, panettone and whatever “free from” market requires today.



GLUTEN FREE



SUGAR FREE



FAT FREE



EGG FREE



WE  INNOVATION

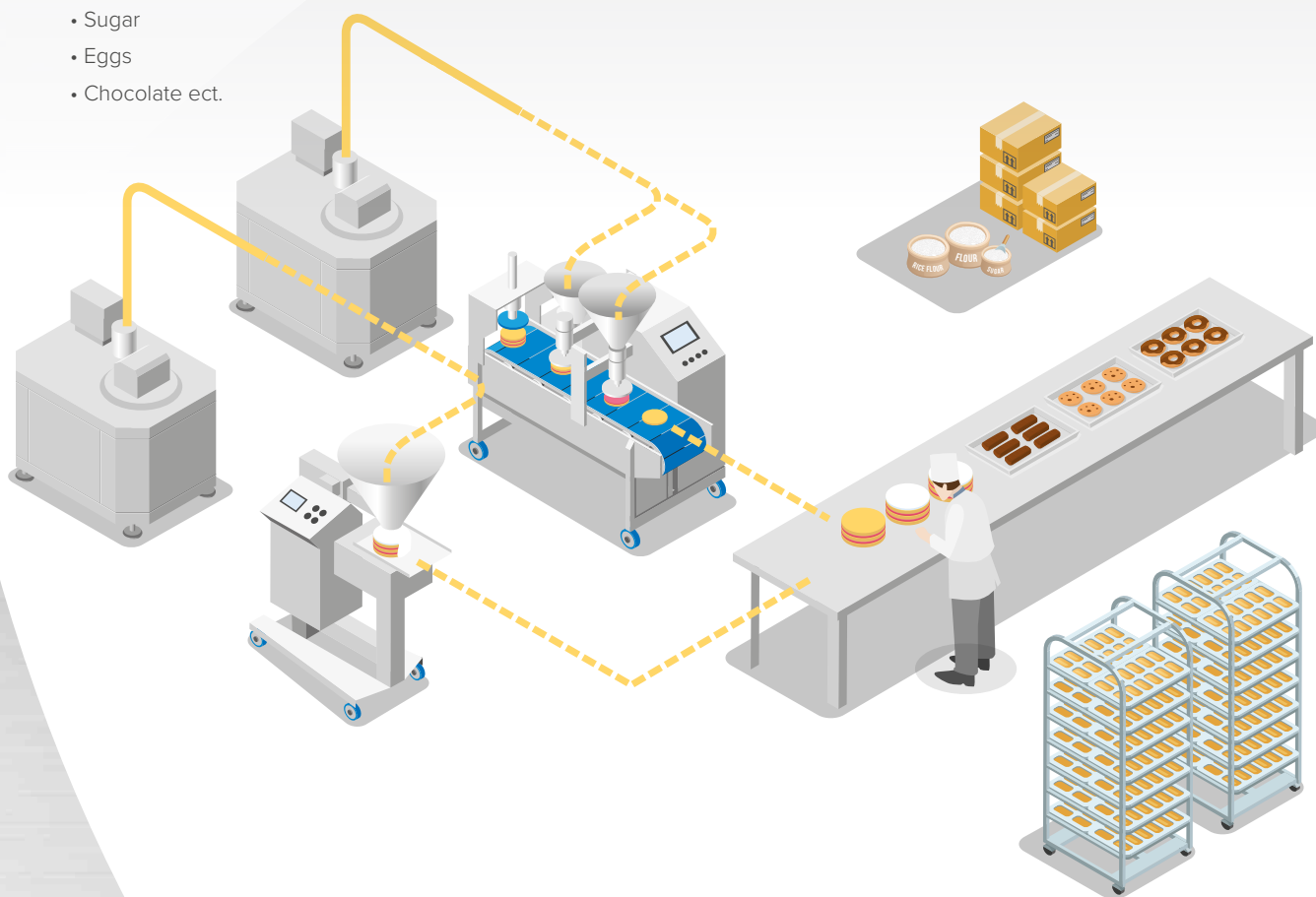
SERVICES TESTING LAB

MORE THAN 200 SQ. M. OF TECHNOLOGY, KNOWLEDGE AND INNOVATION AT DISPOSAL OF OUR CUSTOMERS.

A wide space to test systems and technologies that made Gorreri famous all over the world and where the **customer can literally touch with hands our machines and perform productive tests with their own ingredients and products.**

YOUR INGREDIENTS, OUR TECHNOLOGY

- Flour
- Sugar
- Eggs
- Chocolate ect.



ALL THIS FOR AN ONLY GOAL.
SATISFY THE PRODUCTIVE NEEDS OF EACH SINGLE CUSTOMER.



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

40

Countries

+15%

Sales growth since 2011

6h

Maximum response time for service calls

Service Contracts

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

3 days

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

6 hours

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

TURN-KEY SOLUTIONS FOR BAKERY AND CONFECTIONARY SECTOR

GENERAL CATALOGUE

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