







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.

Gorreri Layer Cakes Lines can be implemented

www.gorreri.com



Find more info at









But it is thanks to the perfect match between **Gorreri Layer Cakes Lines and**

TURBOMIXER

in-continuous mixing system without competitors on the market, that your production will reach perfection and will be optimized to the maximum.

Gorreri Turbomixer, the incomparable





and aerated with a final density never achieved before.

perfectly and in a very short time cream,

whipped cream, sponge cake, mousse

and each product that needs to be soft

plant, optimization of workpower and of

the entire production process.

MEET US AND FIND THEM OUT AT

www.gorreri.com



MEET US AT HALL 4.1 BOOTH B 015

9th - 12th April 2018



Find more info at

DJAZAGRO ALGER • ALGERIE



Bakery China 2018

BAKERY CHINA · SHANGHAI

MEET US AT **ITALIAN PAVILLON**

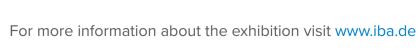
9th - 12th May 2018



For more information about the exhibition visit www.bakerychina.com







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or request visit our web site

www.gorreri.com

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