



35
YEARS
since 1987
OF FOOD PROCESSING TECHNOLOGY

GORRERI
FOOD PROCESSING TECHNOLOGY

BIRTHDAY CAKES AND SHEET CAKES LINES

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



www.gorreri.com

GORRERI FOOD PROCESSING TECHNOLOGY THE CAKES PROCESS COMPANY

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

Established in 1987 by Mr. Luigi Gorreri, Gorreri Company engineers and manufactures complete lines, turn-key solutions and machineries for the industrial production of any kind of cake.

35 years of engaging challenges and amazing technologies, which definitely made of Gorreri Company the Cakes Process Company, still led by the original inspiring principle: satisfy customer's needs, supplying the best technology for 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.



→ TurboMixer GTM
Series



→ PlanetMixer
Planetary mixers





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 manufacture in Italy **Turn-key Projects** for big production sites, **Complete Lines and Machines** for every kind of production.

We help our customer to optimize and rationalize production process, thanks to a skilled **55 years old know-how**

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 INDUSTRIAL CAKES PRODUCERS ALL OVER THE WORLD

BIRTHDAY CAKE LINE

1500

Layer Cakes
per hour

Complete and fully automatic production lines able to process 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.



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



Cream filling dosing station



Jam filling dosing station



Dip solution dosing station



Cream and icing side and top masking station

ULTRASONIC CUTTER CUTTERSONIC



Gorreri Birthday 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 results on every single cake.



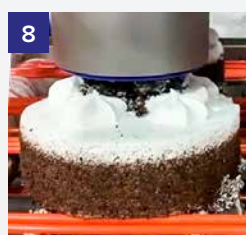
QUALITY AND HIGH WORK FLEXIBILITY



6
Cake side and top grains



7
Cream decorating unit with straight or twisted roselet



8
Top decorations distributor for sprinkles, chocolate candies, grains



SHEET CAKE LINE

UP TO
600

Cakes per
hour

COMPLETE LINES
FOR THE INDUSTRIAL
PRODUCTION OF **SLAB**
CAKES, BAR CAKES
AND **SHEET CAKES.**

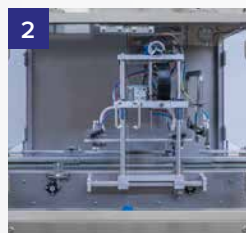


Gorreri Sheet Cakes line allows to
produce in automatic up to 600 cakes/h
(600x400 mm). Both for stainless steel
and carton trays production

- ANY LINE CAN BE HIGHLY **CUSTOMIZED ON CUSTOMERS NEEDS**



Pick and place Station



Spraying Oil
system for trays
station



Cream filling station
with manifold



Dip solution station



Decorating Station for
grains

FROM CREAM
AND WHIPPED
CREAM
PREPARATION
IN CONTINUOUS
UP TO ROBOTIC
DECORATION



QUALITY AND
HIGH WORK
FLEXIBILITY



GORRERI MULTIMATIC RANGE

A SMART AND FLEXIBLE RANGE OF SEMI AUTOMATIC PRODUCTION LINES

Designed to optimize cakes production
and to reduce manpower costs.

● MULTIMATIC 400

To simply and quickly fill and decorate up to 100 square and rectangular cakes per hour.

UP TO
100

CAKES PER
HOUR



MULTIMATIC 400 STEPS



Pick and place



Dip solution unit



Cream and jam filling
manifold





● MULTIMATIC 300

An incredibly **flexible, compact and easy-to-use** wheeled **multilayer cake line** to revolutionize the production process of all those cake manufacturers who need to **organize and optimize production costs and process**.

Multimatic 300 makes it possible to process multilayer round cakes of different sizes **by simply changing the dosing devices**, designed according to the **Gorreri philosophy of tool-free maintenance**.

It can be implemented with as many dosing devices as the number of cream, syrup and jam fillings needed and can be easily connected to masking and decorating units.

**FLEXIBLE,
COMPACT AND
EASY-TO-USE**

UP TO
100
CAKES PER
HOUR



ENDLESS SOLUTIONS FOR THE PREPARATION OF CAKE BASE, FILLING AND MASKING CREAM



● PRESSURIZED-VERTICAL MIXING SYSTEM **PLANETMIXER**

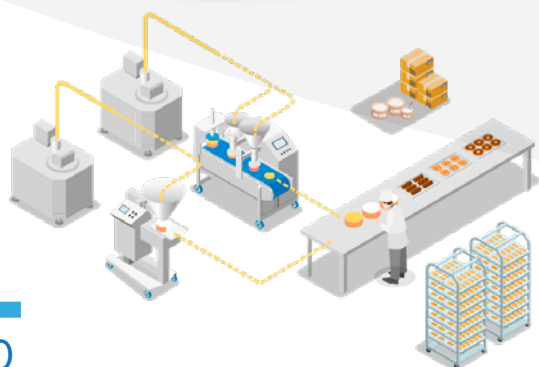
Planetmixer high speed pressurized mixers range is available in **6 different capacity**: 120 lt, 200 lt, 300 lt, 400 lt, 600 lt and 800 lt. Each machine is composed of a monolithic frame and it is the only pressurized mixer on the market with main **integrated motors inside the structure** to guarantee durability, compactness and more cleanliness of the surfaces. **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 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 **Gorreri Birthday Cakes Lines** and **Gorreri Turbomixer**, the incomparable in-continuous turbo aerator without competitors on the market, that your production will reach perfection and will be optimized to the maximum. **Gorreri 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 softened 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.



SKILLED 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.



**Gorreri grants the best after sale
assistance at any time everywhere**

- Skilled technicians
- After Sales managers
- Software engineers
- Spare parts service



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

24 h

Average lead-
time

FIXED

Fixed price for
service contract
subscribers

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