



35
YEARS
since 1987
OF FOOD PROCESSING TECHNOLOGY

GORRERI
FOOD PROCESSING TECHNOLOGY

PIES&TARTS LINE

AUTOMATIC OR SEMI-AUTOMATIC LINES FOR THE PRODUCTION
OF TARTS, MINITARTS, CHEESECAKES AND PIES



www.gorreri.com

GORRERI FOOD PROCESSING TECHNOLOGY THE CAKES PROCESS COMPANY

Gorreri engineers and produce fully automatic or semi automatic solutions for the production of cheesecake, round and rectangular custard pies, filled with jam or cream, with or without a pastry lid or net, they can be equipped with special decoration systems, masking, sprinkling and ultrasonic cut.

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.



→ PlanetMixer Series
Pressurized-vertical
mixing system



MANY DIFFERENT
PRODUCTS... **ONE LINE**



TURN-KEY SOLUTIONS

Starting from the preparation of the dough with our TurboMixer till the guarnishment of the single product, we provide complete and customized solutions for high commercial value finished product.

RECOGNIZE A GORRERI PIE&TART LINE

- Simple and fast maintenance
- Assembly and dismount without using keys or tools
- High technologic touch screen panels and interconnectable with the bisoness 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
- Entirely in stainless steel



CHEESECAKE LINE

Gorreri cheese-cake lines can be customizable with many different dosing, covering and decorating systems



8 7 6

STAINLESS STEEL
STRUCTURE EASILY
WASHABLE

ADJUSTABLE FEET

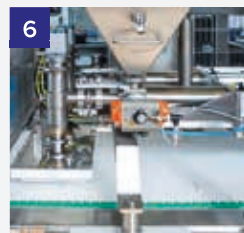
EACH HOPPER CAN BE EQUIPPED WITH COOLING OR WARMING DEVICE AND WITH MOTORIZED REELS



Swirling device for jam, creams, fruit souce and chocolate



Volumetric doser machine Dosamatic or Dosatronic for jam, creams, fruit souce and chocolate



Volumetric doser machine dosamatic or dosatronic for cheesecake cream with no-tools disassembling system to easily wash and clean components



Pressing unit for crumbled with pneumatic pressing device

TAILORED SOLUTIONS



Dosing unit for crumbled with motorized reels to crumble the pastry and to trim the thick-ness



Oil moist aspiration by centrifugal filter lodged in the upper part of the device with integrated oil recovery



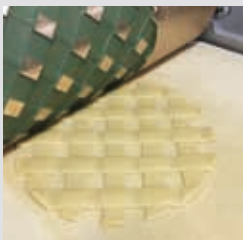
Spraying guns at high-nebulization performance equipped with special nozzles that insure a perfect nebulization using a very low pressure



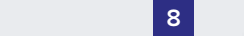
HMI Touch screen panel

GORRERI PIES AND TARTS AUTOMATIC LINE

One or two rows automatic lines for the production of tarts, mini-tarts and pies of each size and dimension.



Rotary mold for the production of the short pastry net



Swirling device for jam, creams, fruit souce and chocolate



Volumetric or electronic dosing machine for cream and jam



Pneumatic pressing device equippend with stainless steel heated head coated with teflon.



Roller extruder for short pastry dosing



CUTTING DEVICE FOR EXTRUDED SHORT-PASTRY



SHORT-PASTRY DISTRIBUTION SYSTEMS

Gorreri Pies and Tarts lines can be equipped both with short-pastry extruder and cutting system, both with short pastry dosing and pressing system.



3
Roller extruder for short-pastry



2
Trays conveyor



1
Paper trays de-nester with easily format changing with pneumatic control. Easily disassembling system for cleaning and format change



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.



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

