



30 YEARS
since 1987
OF FOOD PROCESSING TECHNOLOGY

GORRERI
FOOD PROCESSING TECHNOLOGY



PLANETMIXER SERIES

PRESSURIZED-VERTICAL MIXING SYSTEM



PLANETMIXER®
120



PLANETMIXER®
200



PLANETMIXER®
300



PLANETMIXER®
400



PLANETMIXER®
600



PLANETMIXER®
800

PRESSURIZED PLANETARY MIXERS

Heavily designed to
satisfy every different
production need

GORRERI PLANETMIXER SERIES.

The essential and versatile
Italian Technology to simplify,
optimize and speed up the
preparation of every kind of dough.



**GORRERI PLANETMIXER
SERIES** is the solution to all
those producers whose needs
are *versatility*, preparation
speed-up and the guaranty of
an *high-value final product*.

Fast and versatile
for a wide variety of
dough and products





GORRERI PHILOSOPHY

- **Optimize** is better than wasting space and time
- **Clean** is better than dirt
- **Easy** is better than hard
- **Neat** is better than disorganized

GORRERI ADDED VALUE

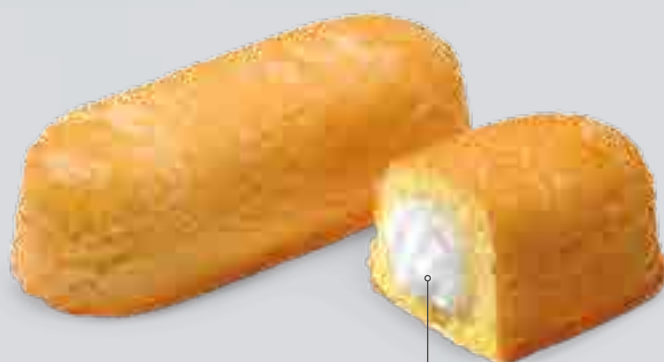
- **Italian** High-Technology
- **Gorreri's** 50 years of experience
- **Best components** on the market
- **Clean, simple and essential** design

REDUCED HEIGHT

Each machine is composed of a monolithic frame and it is **the only pressurized mixer on the market with motors integrated inside the structure** to guarantee durability, compactness and more cleanliness of the surfaces and to prevent contamination with dust, water or moisture.

UNIQUE FOR

- **Speed**
- **Compactness**
- **Integrated motors**
- **Monolithic stainless steel structure**
- **Pressurization**
- **Double Frequency Converter**
- **Perfect sanitation**
- **Perfect balance to avoid vibration and oscillation**
- **Noiseless**



Ideal for the preparation of custard, whipped cream and fillings of almost any kind



DIFFERENT PRODUCTION NEEDS...
AN UNIQUE AND VERSATILE SOLUTION

PLANETMIXER SERIES



Sponge
cake



Cup cake
and glazed
products



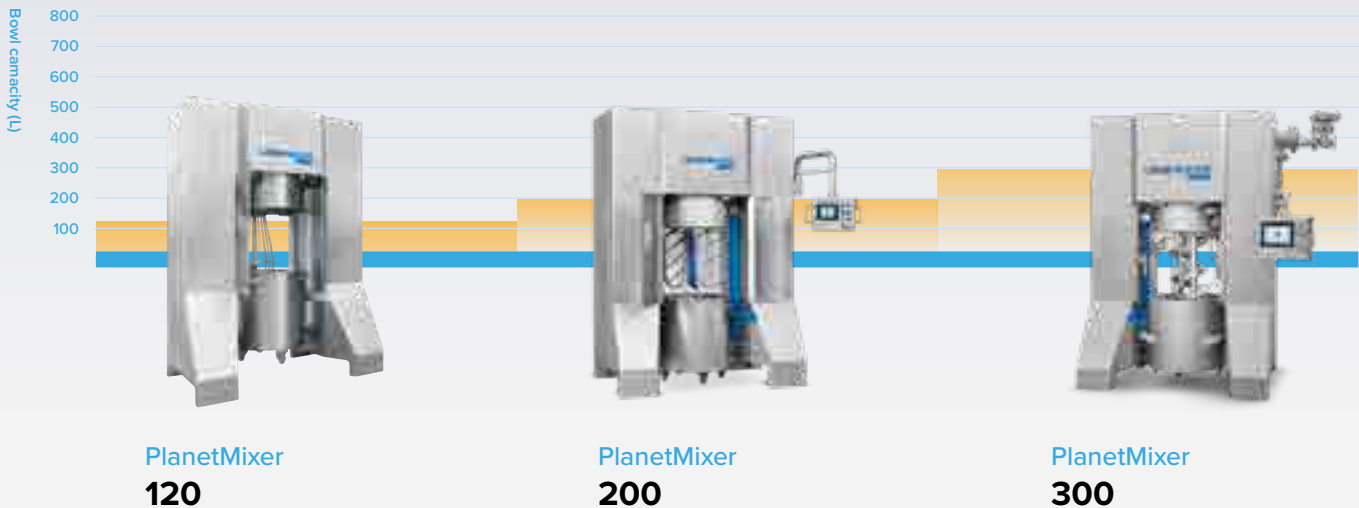
Layer
cake



Custard
pie

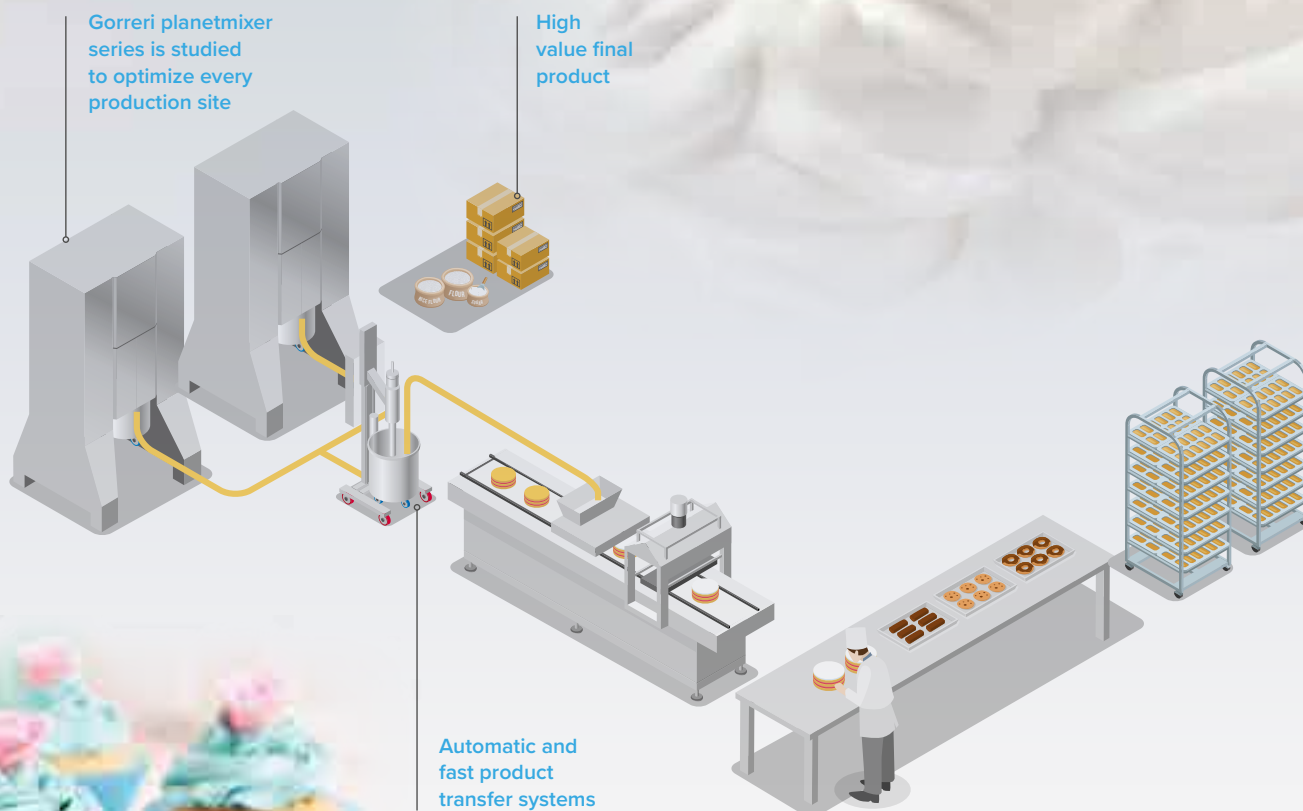


Soft
products



Gorreri Planetmixer Series is the results of 50 years of experience and each single part of the machine is thought to guarantee durability, speed, noiseless and optimization of the production process.

DESIGNED
TO BE PERFECTLY
INTEGRATED



DESIGNED
TO BE INDESTRUCTIBLE
AND IRREPLACEABLE



NUMBERS THAT MAKE THE DIFFERENCE

Gorreri Planetmixer Series is the only Planetary Mixer with **double frequency converter** to **severally control the drive of the main motor** and the drive to lift and to lower the bowl to speed up each operation*.

*Available for planetmixer 300 L Deluxe, 400 L, 600 L e 800 L.

92%

Is the guaranteed trasmission efficiency to give tools very high torque.

20%

Increase of production output compared with others planetary mixers.

PLANETMIXER® IN DEPTH

High-tech facilities to simplify the production process and to obtain perfect results

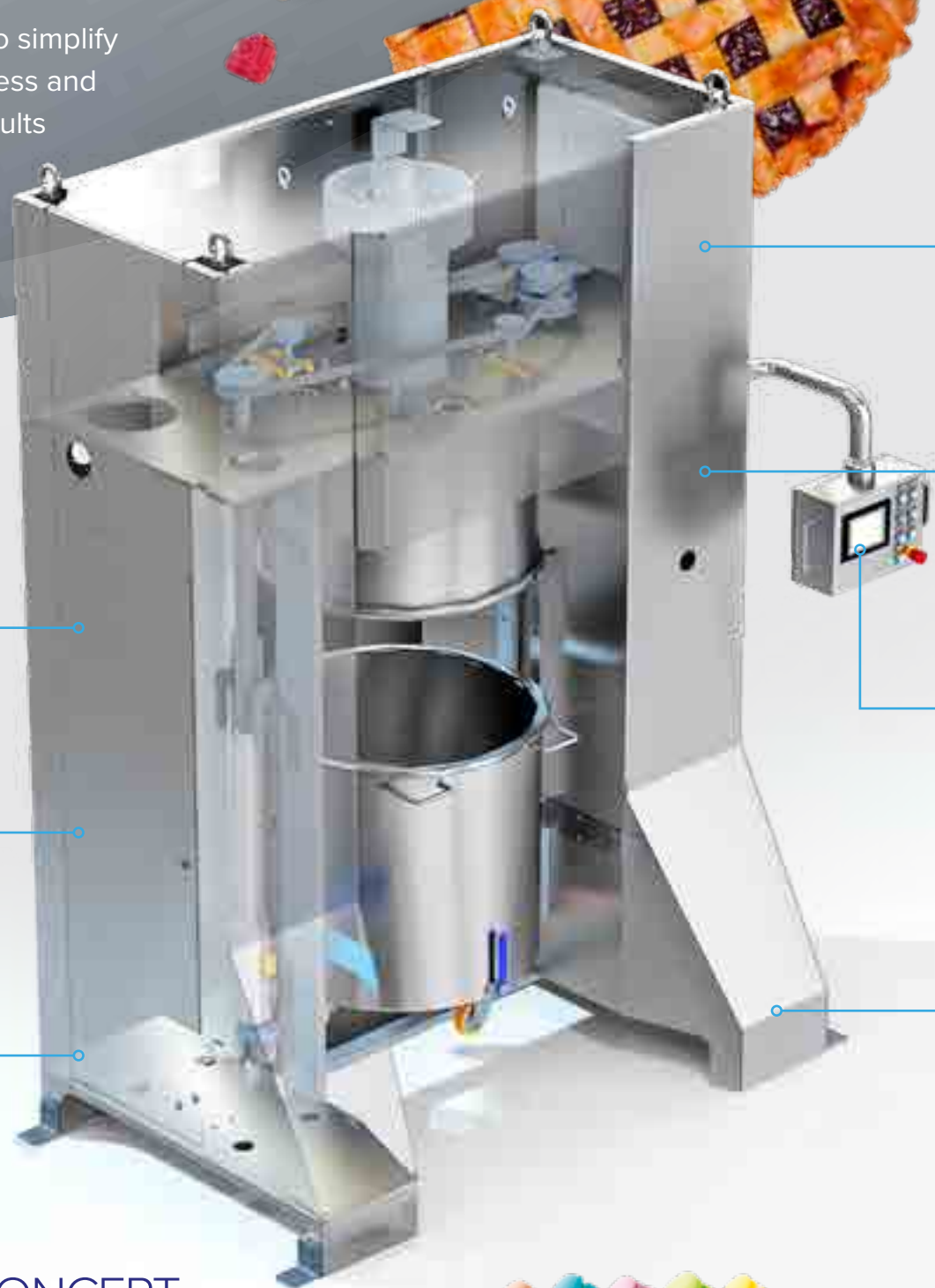
One -piece stainless steel structure made of thick sheets, folded and assembled together so to obtain a self-supporting frame without bolted parts.



Sound-absorbing material to make the machine even quieter



Single entrance point for bearings greasing maintenance



RATIONAL CONCEPT

Perfect balance of the weights thanks to the integration of the motors inside the structure that **guarantees absence of vibrations and oscillation** during the processing even of the hardest dough.

Bowl Screw lifting area protected by a stainless steel cover completely sealed-head equipped with strong gears working in an oil bath (FDA certified "Food Grade" Oil).



Mixing head made entirely of stainless steel and designed to work any type of dough and to be washed and sanitized in a simple and easy way.



Upper part of the machine completely closed and divided into two parts to facilitate disassembly.



Control panel with Touch-screen PLC on a movable swing arm made of stainless steel AISI 304.



Utilities inputs from above to have all the perimeter surfaces easily cleaned and without deposit points.



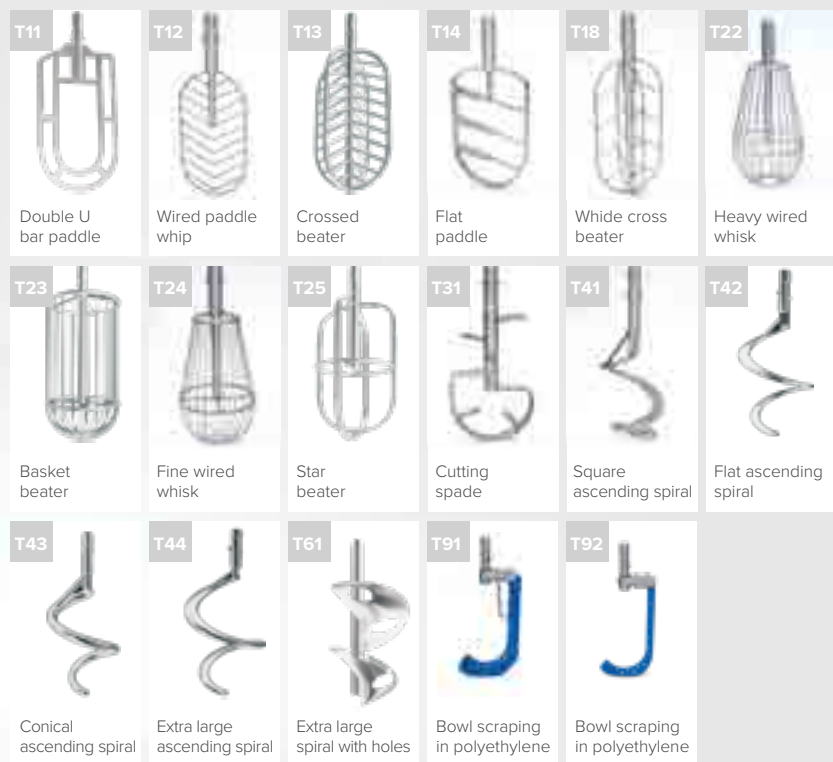
Inside of the the fixed bell studied to be automatically washed using hydrodynamic heads to avoid the stagnation of powders or water after washing.



WHISKS AND TOOLS



15 different and easily interchangeable tools to mix perfectly every different dough and batter, liquid, raw, viscous, with chocolate chips, pieces of fruit, with or without gluten.



Whisks and motor gear work together to guarantee a complete scraping of the bowl avoiding product collection on the bottom and guarantee perfectly well amalgamated doughs.

AISI 304
stainless steel

GORRERI PLANETMIXER OPTIONAL EQUIPMENTS

High-tech and innovative facilities and optionals to optimize and improve different production needs.



● DELUXE version

Each Gorreri Planetmixer is available in **DELUXE Version with electric board and touch screen PLC** lodged in a stainless steel separate cabinet.

● Drip-catching plate for whisks



● Bowl

In addition to the standard Stainless steel AISI 304 standard bowl, Gorreri produces a wide range of different bowls:

- **Bowls with manual valve to discharge the washing water.**
- **Stiffened Bowls with manual valve to discharge both the washing water and the product.**
- **Double-wallet bowl for the circulation of hot or cold water**
- **Double jacketed bowl for steam heating**
- **Double jacketed bowl for steam heating and cooling by the recirculation of chilled water.**

The bowls **can be heated with hot water, steam or by an electronic device** while the cooling can be made both with cool water or with CO₂ directly into the product.



● Manual uploading of the ingredients

Each Planetmixer can be equipped with a frontal or back-side system to **upload ingredients during the mixing process.**

● Automatic uploading of the ingredients

Equipped with:

- **Stainless steel DN100 feeding endless screw**
- **Pneumatic plate valve** of large dimension.
- **Electric material integrated in the main electric board** of the machine
- **Loading phases management** in the recipe.



↑ Automatic raw material uploading and downloading device



↑ Automatic uploading of the ingredients

TO PRODUCE HIGH-VALUE PRODUCTS LIKE PATE-A-CHOUX, JAM, COOKED CREAM



● Steam re-circulation into the jacketed bowl for product cooking

Steam circuit automatic coupling, possibility to modulate the steam pressure in accordance with the **type of product to cook and process**.



← Steam re-circulation into the jacketed bowl for product cooking



● Steam condensator for product fast cooling

The system it's designed for a **fast and deep cooling of cooked products**, a tube bundle heating exchanger served by cooling thermal solution condensate quickly the steam **inside the bowl thanks to the effect of a vacuum pump**, the product temperature decrease in a short time for product stabilizing and microbiological control.



● Washing device

Different and high-tech washing device to guarantee a perfect sanification of your PlanetMixer.

- **Cip unit with mixing system for water and detergent**
- **Idrodinamic washing system**
- **Electronically motorized washing heads**
- **Emptying and washing systems for discharging pipes**
- **Pipes washing systems with centrifugal release pumps**



← Closing device for lifting screws to perfectly wash and sanify the external structur without damaging the lifting system

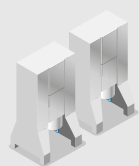
PRODUCT TRANSFER SYSTEMS

● TRANSFER PUMPS

Transfer pumps for liquid dough, batter and cream.

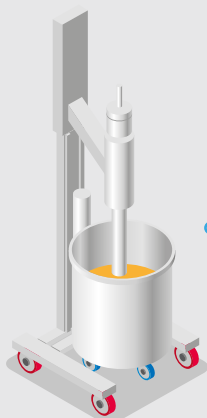
Gorreri's piston transfer pump system has been engineered to satisfy the most different demands of transferring products with various viscosity. They are mainly divided in relation of the power and the transfer capability. Thanks to an air compressed motor and an alternate movement, it is possible to easy transfer creams, fillings products, eggs, melted cheeses, jams, sauces and other liquids at a maximum speed of 100 liters per minute even in presence of particles. Our pumps have a maximum output: 2 liters per stroke with 50 strokes per minute.

Furthermore, all the components have been realized for the maximum usability granting, by means of fast clamps, a rapid and easy dismantling also to allow inspections and internal periodical cleanings.



Standard manual lifting

Pneumatic lifting
available as optional



Ultrasound level sensor

Compleat with pneumatic
electro-valve (as optional)



Automatic product download from the mixing bowl with different solution.

Large exit valve controlled pneumatically, connected to different pumping system as, positive reels pump, mono-pump, directly connected to the bowl or placed on the floor.



Transfer Pumps Range		
	Max strokes per minute	Max liters per minute
PA 65 A-80	80	20
PA 80 A-130	50	33
PA 100 A-210	50	50
PA 140 A-130	50	100

Dimensions and further technical data: see last page

Gorreri transfer pump system can be equipped with laser or ultrasound level sensor as optional coupled with a pneumatic electro valve. Manual lifting is our standard equipment and we can supply the pneumatic lifting as optional.

- Ideal to transfer from the bowl to the hopper any batter, soft or medium, every dough or cream without altering their integrity.
- These pumps are used to transfer any soft batter, dough, cream without altering its integrity.
- No. 4 different types of pumps (series 65, 80, 100 and 140) to choose from.
- Flexible suction and discharge hose to convey food products with stainless steel DIN or tri-clamp fittings. Standard length is 3 meters.

- This pump can be equipped also with the pressing lid.
- Pressing lid of the same shape and diameter of the bottom of bowl to guarantee the transfer of the whole batter.
- Complete transfer of all the product from the tray to the hopper.

● 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.

Creams ejector

Creams ejector **with lifting system at double nut screw controlled by vector inverter and ejecting head** made of stainless steel completed of polyurethane sealing lip with central exit of the product.





PlanetMixer® UNPL series Planetary mixers

	UNPL-120	UNPL-200	UNPL-300	UNPL-400	UNPL-600	UNPL-800
Power installed kW	11+4	7,5+2,2	15+3	22+4	30+4	37+4
Bowl capacity l	120	200	300	400	600	800
Dimensions mm	1975 845 1412	2460 1022 1582	2795 1200 1930	3200 1690 2070	3500 2000 2300	3900 2000 2300
Net weight Kg	980	2100	3050	3800	4900	5320
Gross weight Kg	1200	2500	3450	4400	5600	5820



Transfer pumps

	PA 65 A-80	PA 80 A-130	PA 100 A-210	PA 140 A-130
Dimensions mm	290	440	550	550
Net weight Kg	200	300	400	400
Gross weight Kg	4	5,5	7,5	7,5

