





**GORRERI**

FOOD PROCESSING TECHNOLOGY

# COMPANY OVERVIEW

COMPLETE TURN-KEY SOLUTIONS  
WITH INTEGRATED AUTOMATED  
FILLING AND DECORATION SYSTEMS



[www.gorreri.com](http://www.gorreri.com)



**GORRERI**

FOOD PROCESSING TECHNOLOGY

**I love to travel,  
but I hate to arrive.**

Albert Einstein



**GORRERI**

FOOD PROCESSING TECHNOLOGY

**Our vision.**  
**Innovate, and never**  
**stop in doing it.**





A CRYSTAL CLEAR, SIMPLE MISSION. ISN'T IT?

# Provide the best Solutions for Confectionary Production plants



## AND THIS MEANS THAT...

Support the client in the implementation of complete production lines or individual units to industrial or handcraft pastry. Support customers at every stage of the project life cycle, with the aim of providing solutions of the highest technological level and high quality in relationships to build a lasting and mutual profitability in the long run.





PROVIDE THE BEST  
SOLUTIONS FOR  
CONFECTIONARY  
PRODUCTION  
PLANTS





PROVIDE THE BEST  
SOLUTIONS FOR  
CONFECTIONARY  
PLANTS

HOW?





**PROVIDE THE BEST  
SOLUTIONS FOR  
CONFECTIONARY  
PRODUCTION  
PLANTS**

HOW?

**SHARING  
TARGETS  
FOR COMMON  
GOALS**

**ROI, TCO, KPI  
AND COMPANY**

We are a company moved by passion for our work, but driven by results. For us, good solutions are really good only if they translate their technology contents into proven performances and goals. For this reason we aim to share with our client a common playground of indicators that reflects the expectations of the management.





SHARING  
TARGETS  
FOR COMMON  
GOALS

WHY?





**SHARING  
TARGETS  
FOR COMMON  
GOALS**

WHY?



**SHARING  
VISION  
FOR LONG TERM  
COMMON  
PROFIT**

**BUILDING RESULTS TOGETHER**

We design and build the back-bone of your production system, so we not only produce lines and machines, but, in the end, we produce muffins, sponge-cakes, celebration cakes, ecc. all products that should meet requirements, that should be sold, that should be stable in time and sometimes improved or changed. Thinking this way is easier for us understand your long term expectations and provide you the best solutions to get it.



**BUT...  
MARKETS  
CHANGE.  
SO WE DO.  
SO YOU DO.**

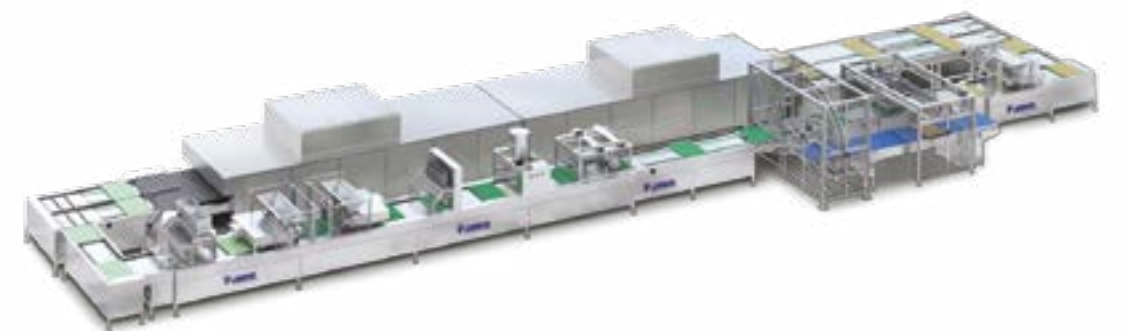
TRENDS &  
OPPORTUNITIES

INGREDIENTS &  
RECIPES

SHAPES &  
DECORATIONS

SALES &  
DISTRIBUTION

PROFITS &  
TIME-TO-MARKET





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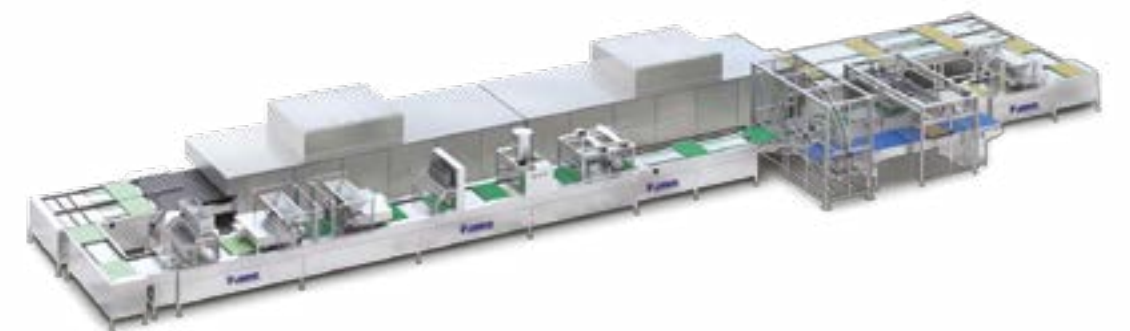
SALES &  
DISTRIBUTION

PROFITS &  
TIME-TO-MARKET

**FLEXIBILITY.  
SCALABILITY.  
SUSTAINABILITY.**



**SO WE NEED, SO YOU NEED,  
BETTER ENGINEERING**





COMPLETE PROCESS  
COMPETENCE

SINGLE UNIT  
EXCELLENCE

ITALIAN PASSION  
FOR QUALITY

**ENGINEERING  
TO MANAGE  
CHANGES**

In fast changing environment, such as the market of confectionary products, adaptation, flexibility and quick reaction are fundamental features to face all challenges and possibly prevale. Engineering, and even more, good engineering is the key to secure the potential of your company against unpredictability. Quality, and even more, excellence in the implementation processes are the key to turn your potential into results.





STANDARDIZED  
DEVELOPMENT PROCESS

CUSTOMER RELATIONSHIP  
MANAGEMENT

CUSTOMER-CARE  
SERVICES

**LIFECYCLE  
MANAGEMENT  
TO MANAGE  
CHANGES**

We strive to ensure our clients the best solution and the best quality in terms of relationship. Since the beginning any project follows specific work-flows in order to give predictable time of implementation and performances. All the pre and after-sales activities are designed to ensure the best possible experience to improve collaboration between us and our customers and reach easily and rapidly our common goals.





STANDARDIZED  
DEVELOPMENT PROCESS

+

COMPLETE PROCESS  
COMPETENCE

=

**LIFECYCLE  
MANAGEMENT  
TO MANAGE  
CHANGES**

**SOLUTIONS**

A standardized process combined with our 30 years experience is the way we choose to give our customers a safe and straight route to the identification and solutions to their needs.



THIS ONLY BECAUSE  
**Q** **QUALITY RULES**



EXPERIENCE  
SINCE 1987

# QUALITY TO TRUST BECAUSE...

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WITH OVER  
2000 CUSTOMERS

IN FIVE  
CONTINENTS

OVER TEN  
PATENTS





**GORRERI**

FOOD PROCESSING TECHNOLOGY



# Customer-Care Program



# Gorreri Extended Service

**+2years**

Extend service  
and warranty

The Gorreri Extended Service program allows to improve the productivity for the whole life cycle of the plant, whether it is of a complete line or a single machine. There are several activities that include extensions to routine maintenance, specific activities of prevention and up-grades. Thanks to Gorreri Extended Service is ensured the continuity of the quality standards in the long run.



Customer-Care  
Program



# Genuine Spare-Parts Provisioning Service

**100%**

Guaranteed original  
parts

**24h**

Average  
lead-time

**h24**

Access to  
provisioning  
platform

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## Customer-Care Program



# Service Contracts

**>99.9%**

Target efficiency

**-15%**

on regular maintenance costs

**+30%**

Up to 30% extension in average plant working life

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**Customer-Care  
Program**



# WorldWide On-Site Assistance

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# A LOCAL COMPANY FOR A GLOBAL MARKET



**GORRERI**

FOOD PROCESSING TECHNOLOGY



**2,000**

Installed machines

**40**

Countries

**+15%**

Sales growth  
since 2011

**36h**

Average lead-time  
for spare-parts  
orders



**GORRERI**

FOOD PROCESSING TECHNOLOGY

**WHY TO CHOOSE  
GORRERI?**



WHY TO CHOOSE  
GORRERI?

Because we are the  
only company that can  
really guarantee tailored  
solutions and one-to-one support,  
but with industrial grade interface

THE RIGHT ANSWER.





WHY TO CHOOSE  
GORRERI?

Because we have a  
proactive approach to  
allow you to explore  
and conquer new  
markets.

THE PROACTIVE APPROACH.

2.



WHY TO CHOOSE  
GORRERI?

**Because we want  
satisfied, loyal, long-term  
customers and partners  
since we are already  
working on the future of the  
confectionary sector.**

THE STRATEGIC VISION.

3.



**TECHNOLOGY  
FOR YOUR**



GORRERI. THE CONFECTIONARY EXPERTS SINCE 1987



# OUR PHILOSOPHY TURN KEY SOLUTIONS



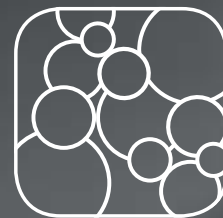
Sponge cake



Chocolate



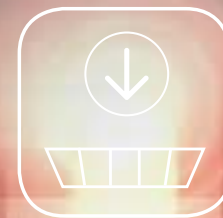
Planetary mixer



Turbo-emulsifer



Dosed products line



Paper cup dispenser



Product unload



Vertical injection



Horizontal injection



Cutter sonic

EASY AS IT SHOULD BE

EASY AS YOU EXPECT



# Single Units

CONTINUOUS AND BATCH MIXERS, DOSERS&FILLERS,  
CUTTERS, ENROBING LINES

# Blocks

FOR SPONGE-CAKES, MUFFINS&CUP CAKES, LAYER CAKES, PIES&TARTS

# Complete lines

FOR ALL CONFECTIONARY PRODUCTS



# Single Units

CONTINUOUS AND BATCH MIXERS, DOSERS&FILLERS,  
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# Blocks

FOR SPONGE-CAKES, MUFFINS&CUP CAKES, LAYER CAKES, PIES&TARTS

# Complete lines

FOR ALL CONFECTIONARY PRODUCTS





# Blocks

## Solutions for Layer Cakes

Our layer cake make-up lines have been designed to produce from a small batch with a compact machine up to an industrial scale with a fully automatic line.





Blocks

# Solutions for Layer Cakes

## Videmper empeles

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## Videmper empeles

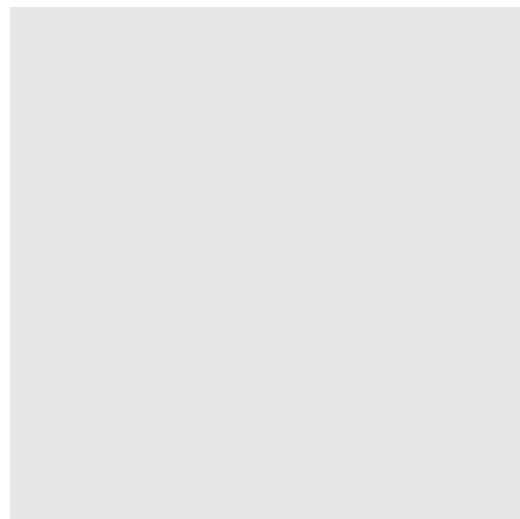
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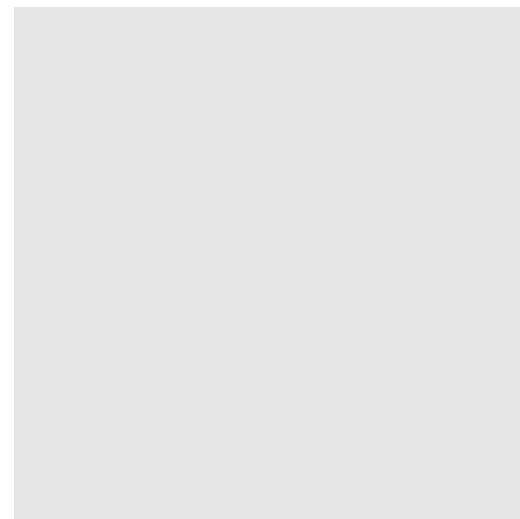
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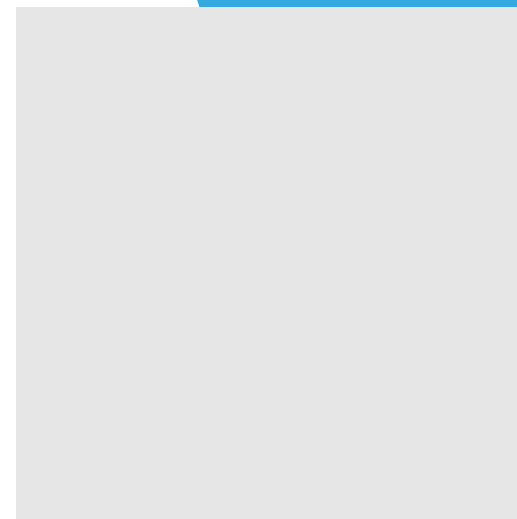
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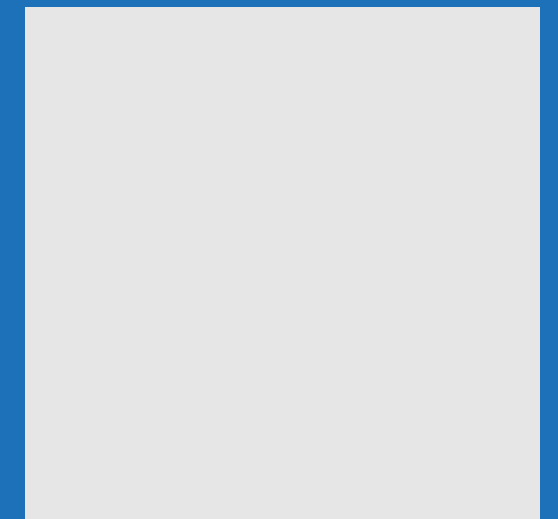
**Decorations**



**Productivity**



**Flexibility**



**Innovation**



# Blocks

# Solutions for Muffins & Cup Cakes



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# Blocks

## Solutions for Pies&Tarts



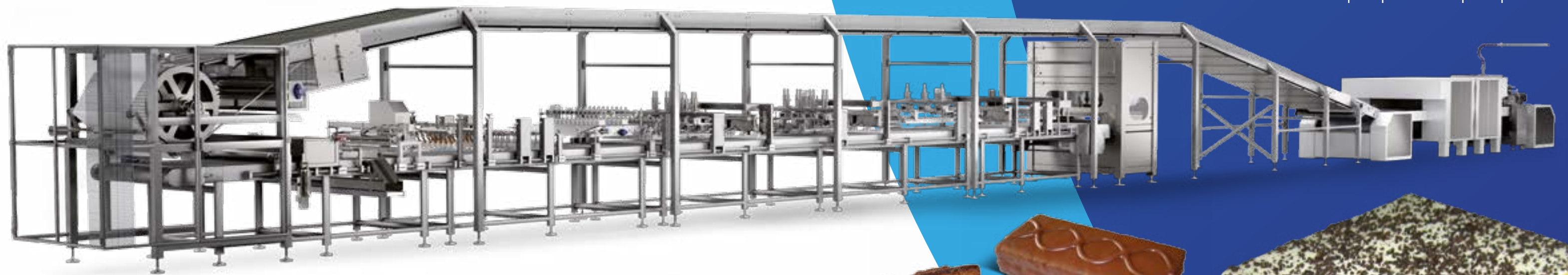
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# Blocks

## Solutions for Sponge Cakes

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FOOD PROCESSING TECHNOLOGY

# WHY TO CHOOSE GORRERI SOLUTIONS?





**WHY TO CHOOSE  
GORRERI SOLUTIONS?**

**Because we design  
and build them as you  
would do and as if we  
were to use us.**

RELIABILITY&SUPPORT

**1.**



WHY TO CHOOSE  
GORRERI SOLUTIONS?

**Because, exactly like  
you, we care to  
safety in the workplace,  
profitability and saving  
energy.**

RESPONSIBILITY

2.



WHY TO CHOOSE  
GORRERI SOLUTIONS?

**Because we design  
and build thinking that  
our children will eat  
the products made  
with them.**

PRIDE IN OUR WORK

**3.**



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THANKS FOR ATTENTION