



GORRERI

FOOD PROCESSING TECHNOLOGY



NEW TECHNOLOGIES FOR **LAYER CAKES**



Depositor
DVG500 RP



Compact line for the production of layer cakes
MULTIMATIC 300



Ultrasonic cutting machine
GCS300 MULTICUT

HOW WILL CHANGE LAYER CAKES IN THE FUTURE? **NO MATTERS.**

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NEW TECHNOLOGIES FOR LAYER CAKES

Maximum flexibility depositor, for filling and decoration of multilayer cakes, ultrasonic cutting machine, compact line for the production of layer cakes.



HOW WILL CHANGE
LAYER CAKES
IN THE FUTURE?

SECURE YOUR FUTURE
WITH THE MOST
**FLEXIBLE AND
RELIABLE**
PRODUCTION
TECHNOLOGY



**SMALLER PORTION
& SALES UNITS**



**LOW IN CALORIES,
FATS&CARBS**



**NEW DISTRIBUTION
PLAYERS**



**NEW INGREDIENTS
& NEW DECORATIONS**

Ultrasonic cutting machine

GCS300 MULTICUT

MULTICUT model, from CUTTERSONIC family, has been engineered to cut and slice easily and quickly **round and rectangular products**. Realized with particular attention to **high quality manufacturing standards**, although **being very compact in its dimensions**, machine represents the **best choice for companies focused on the final results of its products**. **Fast change-over and maximum simplicity** in the worktop, cutting plates and blade cleaning make this machine specific for any small and medium production demand.

Depositor

DVG500 RP

DVG500 RP model, from DOSAMATIC family, has been engineered to fill and decorate multi layer cakes with the maximum flexibility.



BENEFIT

- Fast and **accurate**.
- Disassembling of the depositing head **without using any tool**.
- **User-friendly interface** for a quick use.
- Quick **Return On Investment**.

ALSO AVAIABLE **DVG 700 RP**



Compact line for the production of layer cakes

MULTIMATIC 300

MULTIMATIC model has been realized with the specific need to offer a multilayer filling group to companies that require flexible productions without waiving the simplicity of the inline filling.

This machine is very compact and it is studied for the demand of **small and medium productions**.



BENEFIT

- **Easy change-over and maximum simplicity** for the cleaning of the belt transport and of the dosing heads.



BENEFIT

- **User-friendly interface** for a quick use.
- Possibility to realize **squared, rectangular and triangular portions**.
- Possibility to install several numbers of blades based on different cutting requirements.
- Quick **Return On Investment**.

DISCOVER ONLINE ALL **CUTTERSONIC FAMILY**





Depositor DVG500 RP

Stainless steel frame mounted on nr. 4 pivoting wheels, with height setting of the dosing head. High quality manufacturing. Compact pneumatic circuit realized by FESTO® company that permits easy and fast servicing. 60 liters capacity conical hopper. Stainless steel electrical and command cabinet with touch screen programming panel. Possibility to install 4 different piston diameters (30, 60, 80 and 100 mm).

STANDARD EQUIPMENT

- N° 01 adjustable feeding nozzle (135 -200 mm).
- N° 01 masking nozzle (to be made on request by customer).
- N° 01 DN80 dosing cylinder
- N° 01 START cycle pedal

DIMENSIONS

1400x780x1750 mm

OPTIONALS

Dosing cylinder controlled by a servomotor.

TECHNICAL DATA

Speed: up to 7 cakes/minute.

Dosing volume: range 7 ÷1150 ml.

Air consumption: 250 NI/min. at 6 bar.

Power: 16 A - 220 V AC – 50 Hz



Multilayer compact cake line MULTIMATIC 300

Frame entirely made of stainless steel mounted on nr. 4 pivoting wheels. High quality manufacturing. Syrup deposit by means of volumetric piston with shower terminal tool. Cream deposit using DVG head equipped with electronic system for the control of the depositing height. Cake pressing device for levelling the final height.

STANDARD EQUIPMENT

- N° 01 shower for syrup.
- N° 01 shower for cream.
- N° 01 pressing plate.
- Large electrical cabinet integrated in the frame and color touch screen control panel for the setting of the productions programs.

DIMENSIONS

1950x1450x1900 mm

OPTIONALS

Second volumetric depositor for the double filling.

TECHNICAL DATA

Maximum production:

180 cakes/hour (2 layers).

Air consumption: 250 NI/min a 6 bar.

Power: 16 A - 400 V AC – 50 Hz.



Ultrasonic cutting machine GCS300 MULTICUT

Fully stainless steel frame mounted on nr. 4 pivoting wheels. High quality manufacturing. Cutting head movement on x-y levels and rotation by means of servomotors. Vertical z axis movement with pneumatic command or with servomotor on request. Fully closed cutting head with mobile cables passage, attached to the top of the frame, in order to have the worktop completely free. Stainless steel converter, digital generator with booster and blade made of high quality titanium. Frontal safety protection by IP67 electronic barriers and lateral protections with wide apertures in transparent polycarbonate of high thickness.

STANDARD EQUIPMENT

This machine is equipped of nr. 3 cutting shelves made of blue plastic material for the round format and nr. 3 for the rectangular 600 x 400 format. Large electrical cabinet integrated in the frame and color touch screen control panel for the setting of the cutting programs.

DIMENSIONS

1450 x 1050 x 1950 mm

OPTIONALS

Automatic blade washing device. Special worktops for deep frozen and in trays products. Increased vertical stroke for products up to 150 mm of height.

TECHNICAL DATA

Speed: up to 1 cut/second.

Maximum cutting height: 70 mm.

Air consumption: 250 NI/min at 6 bars.

Power: 16 A – 400 V AC – 50 Hz