



30 YEARS
since 1987
OF FOOD PROCESSING TECHNOLOGY

GORRERI
FOOD PROCESSING TECHNOLOGY

SPONGE-CAKE LINES

COMPLETE TURN-KEY SOLUTIONS FOR SPONGE
CAKE AND SPONGE CAKE BASED PRODUCTS



www.gorreri.com

GORRERI FOOD PROCESSING TECHNOLOGY 30 YEARS OF RESEARCH AND INNOVATION

50 years of know-how, high-tech solutions and attention to every single detail. Here's how our **Sponge-Cake Lines** are designed. Because **Sponge-Cake** needs care, experience and passion.

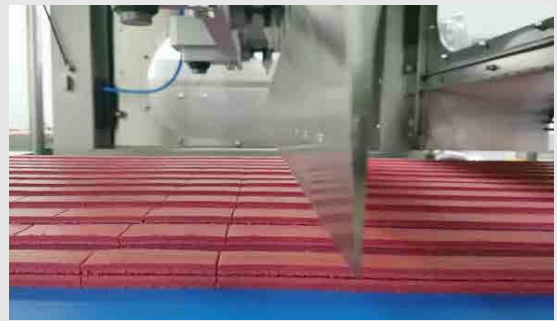
A FEW WORDS TO DESCRIBE US...

COMPETENCE

RELIABILITY

EXPERIENCE

PASSION



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

We help our customer to optimize and rationalize production process, guaranteeing in an **high qualified after sale service, consisting of 50 years of experience**, both in the designing and in the after sale process.

WHY BUY ANY LINE WHEN YOU CAN HAVE A GORRERI SPONGE- CAKE LINE?

Choosing a Gorreri Sponge-Cake Line means **choosing experience and competence** because in our lines there is all the **know-how of who designed and drawn tthe first Sponge-Cake line for the Italian market**, more than 40 years ago...



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 products.**

THERE IS NO PERFECT SPONGE CAKE BASED PRODUCT WITHOUT A PERFECT SPONGE CAKE BATTER.

Turbomixers, Premixers and Complete Mixing Groups **able to prepare batters quickly, perfectly mixed and homogenized** with very low density of the finished product. Our continuous mixing technologies merge the practicality and the uniformity of the finished product typical of the continuous mixings, as well as the high technology level, **the speed and the result perfection** which can be guaranteed only by the patented **VERTIMIX®** system. Thanks to the vertical head and the patented **VERTIMIX®** technology, unique in the world, by GTM and GMG series, it is possible to obtain batters that no other mixing system on the market can produce.



STOP TO THICKENING AND EMULSIFYING AGENTS

- Reduction of the calories
- Continuous production and without break downs
- Batter of artisan quality
- High commercial value of the finished product
- Uniformity of the finished product

**ALL THIS MAKES GORRERI A REFERENCE POINT FOR THE
CONFECTIONERY INDUSTRY ALL OVER THE WORLD**

SPONGE CAKE LINE

All Gorreri experience focused in complete solutions for the production of Sponge-Cake and Sponge-Cake based products with automatic filling systems, decoration, enrobing, printing and ultrasonic cutting.



PUNCH CUTTER MACHINE

Punch cutter machine with **vertical movement** obtained by lever and eccentric transmission.



1
Sponge cake carpet
longitudinal cutting into
strips



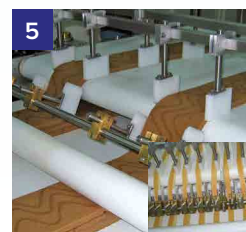
2
Dip wetting syrup
solution



3
Creams or Jams
distribution manifolds
with specific design of
the extruding nozzles



4
Sponge cake strips
overlapping with
ploughs



5
Sponge cake third strips
(or more) overlapping
with belt conveyor

→
Watch layer
sponge cake
production





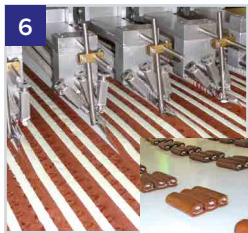
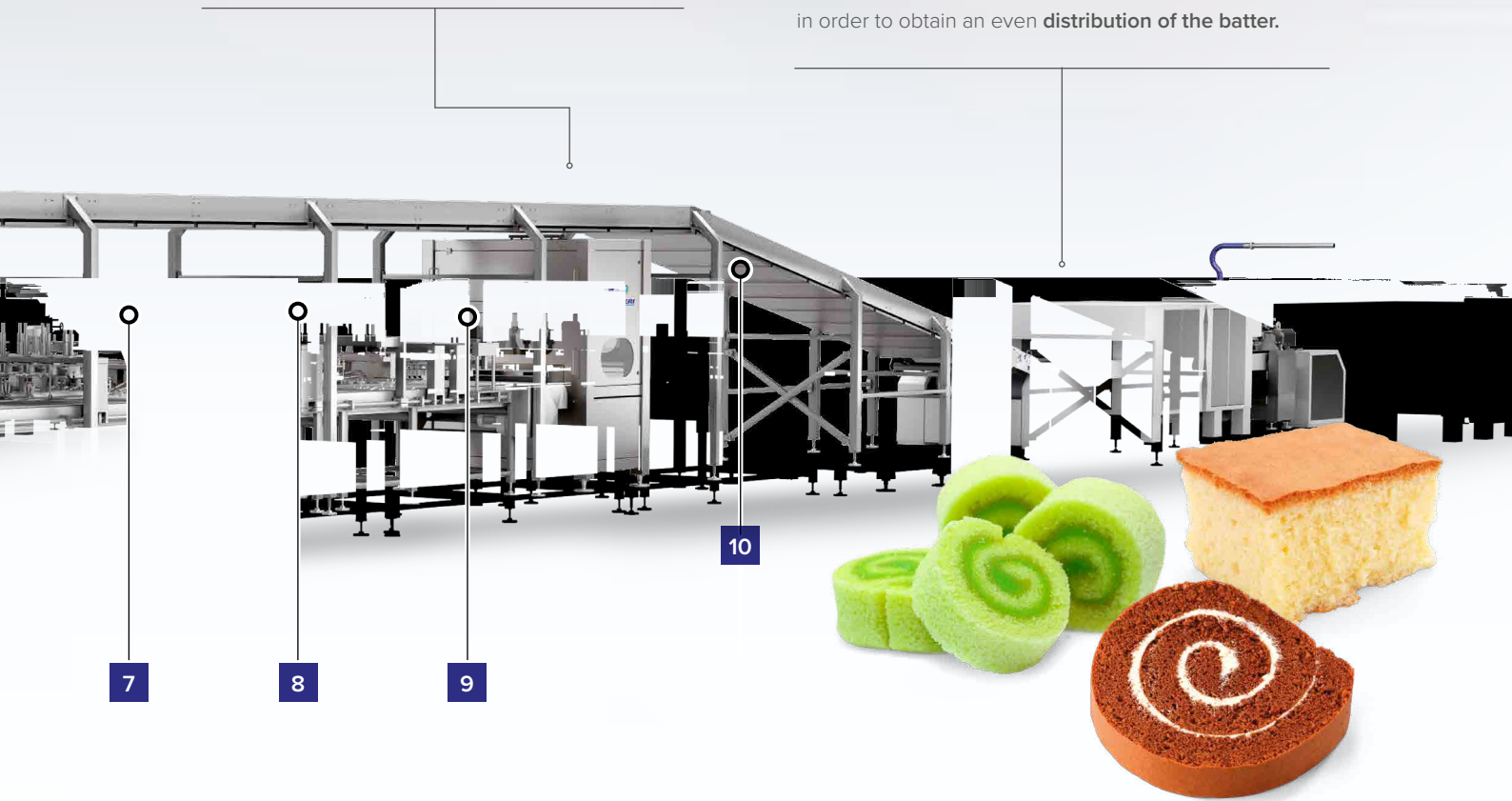
ULTRASONIC CUTTER CUTTERSONIC

Several product cutting solutions through ultrasound horns at **high frequency** in order to **obtain very sharp edge without accumulation of dirtiness on the blades**, product squeezing and the production of crumbs.



SPONGE CAKE ROLLING EXTRUDER

Sponge cake batter distributor directly on the **steel oven belt**, the device has the peculiarity to work at room atmosphere and so not under pressure (like in the past) in order to **keep the batter thickness very accurate and constant**, the manifold that distributes the batter inside the unit hopper is mounted on a swinging pneumatic cylinder in order to obtain an even **distribution of the batter**.



Rolling up system for Mini Swiss Rolls (available also folding system at two or more folds)



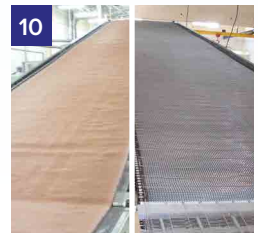
Rolling up system for Swiss Roll Large size



G-Tube Technology to bend sponge-cake and to fill it with creams



Rolling up unit for sponge cake for product like "Girella"



Overhead sponge cake cooling conveyor, the conveyor is made of stainless steel wire-mesh

→
Watch
MiniRoll
production



SPECIAL PRODUCTS

With Gorreri innovative systems it is possible to use sponge cake as a base for many different finished products.

SPONGE CAKE AS YOU HAVE **NEVER SEEN BEFORE**



GORRERI G-ROLL SYSTEM

A sophisticated and precise technology that includes all the Gorreri's experience and reliability to roll-up together multi-taste and multi-color sponge-cake strips with chocolate, jam or cream fillings.

EXPERIENCE THAT MAKES THE DIFFERENCE

Gorreri's long experience in sponge-cake industrial production, make us to design and produce innovative and excellent technology to roll-up and to produce special products full of high commercial value.



GORRERI G-TUBE SYSTEM

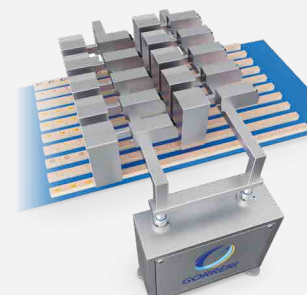
A unique Technology able to create a sponge-cake tube of every taste or color, with a double extrusion of cream and jam, chocolate or icing, enrobed, decorated or grained.

PRINTING, DECORATION AND WRITING SYSTEMS

The technology of Gorreri machines 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.



WRobot →
Writing and Decorating robot



F.A.S.T. Printer →
Food and sweets technologic printer

PRODUCT DECORATION

A wide range of **high-tech devices to decorate, enrobe and to enrich sponge-cake based products.**



● Grains **distributor**



Devices for **mixed nuts grains distribution, candy fruits diced, chocolate drops, sprinkled on the stuffing cream top.** Devices for **product topping** with shaved chocolates, mixed nuts grains, cocoa in powder, sugar candies, icing sugar and many other substance.

● Product **painting**



Product painting with liquid chocolate substitute or shortening.

● CHOCOLATE SUBSTITUTE ENROBING AND DECORATION LINE



Enrobatic 1000 →

Chocolate compound enrober



Decormatic →

Chocolate decorator. Full automatic lines for the decoration of sponge cake based products, biscuits, cakes and more.

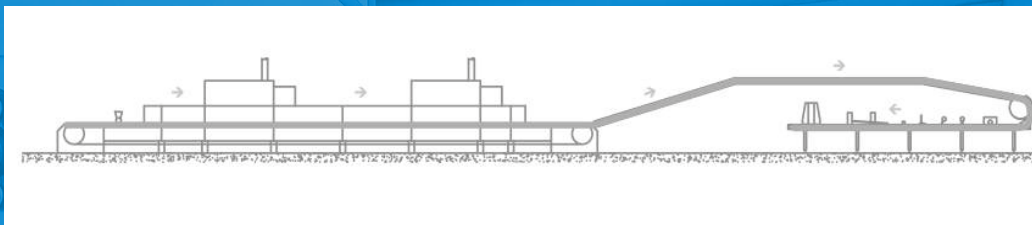


Thermomatic →

High tech refrigerator tunnel to cool down enrobed or decorated products after being coated or decorated with chocolate compound.

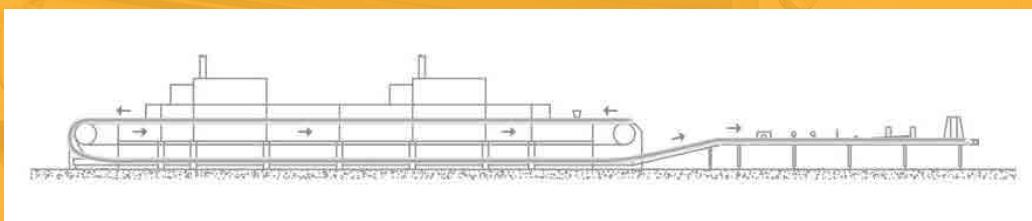
DIFFERENT LINE LAYOUT SOLUTIONS

1



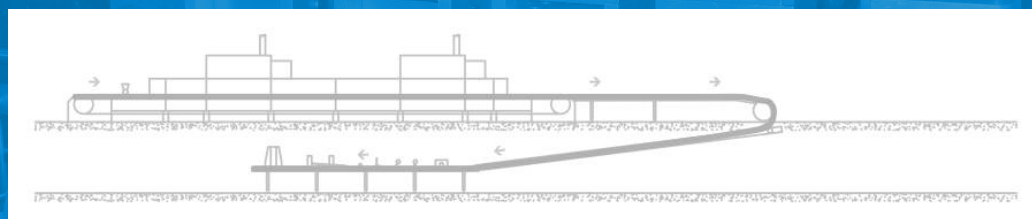
Baking oven and cooling conveyor are on the same floor, the cooling conveyor is overhead type placed on the working table top.

2



The baking oven is placed on a raised structure, the cooling conveyor is placed under the oven structure, and the working table is placed in line at the exit of the cooling conveyor.

3



The Baking oven is placed on an higher level floor or on a mezzanine structure, the cooling conveyor conveys the sponge cake carpet to a lower floor where the working table will be installed.

