



**30** 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](http://www.gorreri.com)

# GORRERI FOOD PROCESSING TECHNOLOGY 3 YEARS OF RESEARCH AND INNOVATION

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

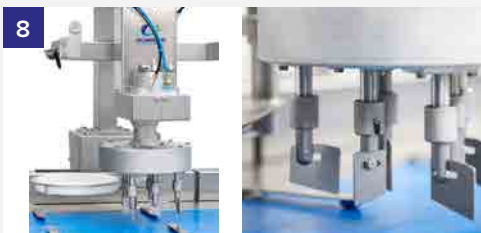
Gorreri cheese-cake lines can be customizable with many different dosing, covering and decorating systems



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*



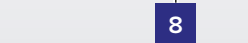
*HMI Touch screen panel*

# 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.



<b>150+</b> Active plants	<b>+15%</b> Sales growth since 2011
<b>40</b> Countries	<b>6h</b> Maximum response time for service calls

## SERVICE CONTRACTS

- Maintenance service plan
- Remote assistance service
- Ticket for telephone assistance
- After sale service prepaid package

<b>3days</b> Technician on site availability in max 3 working days (Europe), or 7 for all other locations.	<b>-15%</b> Up to 15% discount on genuine spare parts.	<b>6hours</b> Maximum guaranteed response time.
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## 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.

<b>Skill+</b> Only experienced and skilled personnel.	<b>Visit</b> Planning for your equipment to be serviced will enable you to decide about.
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## 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.

<b>100%</b> Guaranteed original parts	<b>24h</b> Average lead-time	<b>Fixed</b> Fixed price for service contract subscribers.
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