



30 YEARS
since 1987
OF FOOD PROCESSING TECHNOLOGY

GORRERI

FOOD PROCESSING TECHNOLOGY



TURBOMIXER GTM SERIES



TURBOMIXER GTM
TANK-LESS SERIES



TURBOMIXER GMG SERIES



PREMIXER PCG SERIES

TURBOMIXERS AND PREMIXERS



www.gorreri.com

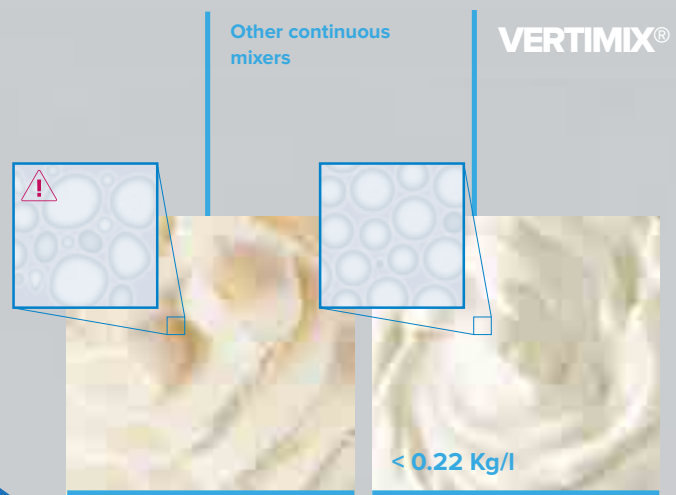
TECHNOLOGIES FOR CONTINUOUS MIXING

SPEED
RELIABILITY
HIGH TECHNOLOGY
HIGH MANUFACTURING QUALITY

Turbomixers, Premixers and Complete Mixing Groups able to prepare batters *quickly*, perfectly mixed and homogenized with very low density of the finished product

GORRERI 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.



Products finally soft, homogeneous and natural without thickening or emulsifying agents. Density levels of the finished product never seen before



FLEXIBILITY

- **Stop to thickening and emulsifying agents**
- **Reduction of the calories**
- **Continuous production and without break downs**
- **High commercial value of the finished product**
- **Batter of artisan quality**
- **Uniformity of the finished product**

QUALITY

All GTM and GMG series machines mix and whip perfectly and in a very short time fresh egg white, dairy cream, natural sponge cake without emulsifying agents obtaining final densities never achieved before.

Continuous mixing also allows to avoid production break downs and uneven finished product.

FOR THE CONTINUOUS PREPARATION OF DAIRY CREAMS, CREAMS, MERINGUES, SPONGE CAKE, BUTTER CREAMS, PLUM-CAKE, MARSHMALLOWS, MOUSSE AND MUCH MORE

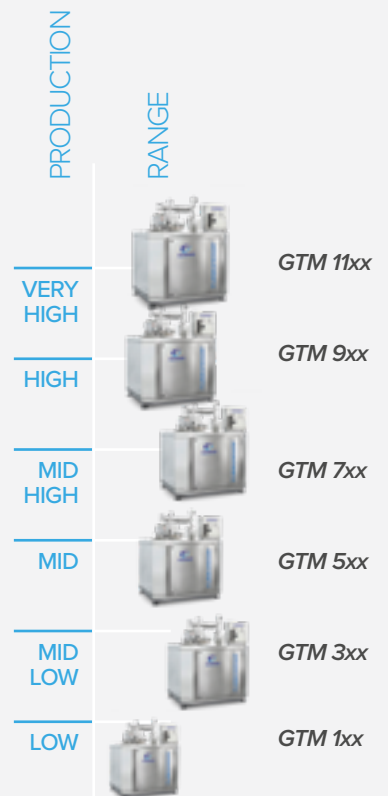
GTM SERIES TURBOMIXER

All machines of GTM series can be equipped with density automatic control, temperature automatic control, heat exchanger

Vertimix® vertical mixing head



TURBOMIXER GTM series with VERTIMIX® technology is composed of machines of different dimension and capacity to satisfy different production needs



Turbo-emulsifier



Sponge cake



Cup cake



Celebrations cake



Custard pie

GORRERI TURBOMIXER with VERTIMIX® technology produces batters perfectly emulsified and aerated as any other mixing system can't do, because it allows to work in a short time and with less energy and thus with

less stress of the batter and less product heating. TURBOMIXER is perfect for batters made with fresh raw materials, without the addition of emulsifying or thickening agents and to obtain products of high commercial value.

NEW

TURBOMIXER GTM TANK-LESS

All the advantages of the VERTIMIX Technology concentrated in an essential and slim structure. To emulsify many kind of products like cream, egg and more directly from their tanks and storage boxes.

- GTM 11xx
- GTM 9xx
- GTM 7xx
- GTM 5xx
- GTM 3xx

Advantages:

- Optimization of the production
- Reduction of the Work environment
- Reduction of the Working time
- Cleaning of the production site
- Quick return on investment



GORRERI TURBOMIXERS ARE PERFECT TO COLOR, FLAVOR AND ENRICH BATTERS, DAIRY CREAM AND CREAMS

By using dynamic or static mixers, it is possible to add powders, coloring agents, solid ingredients and flavors to make the finished product unique

Each machine of GTM series is composed of a single structure entirely made of stainless steel AISI 304 in which are located the turbo emulsifier at vertical head with VERTIMIX® technology, the containing BUFFER TANK with polished internal surface and a shovels stirrer that assures the product homogeneity. The turbo emulsifier head is fed by a lobes pump made of stainless steel AISI 316 that assures the flow constancy and high performances.

GTM series can be equipped with automatic product density control system, product temperature control by scraped surfaces heat exchanger, head pressure control and with complete groups to control the temperature in the different phases of the production process.

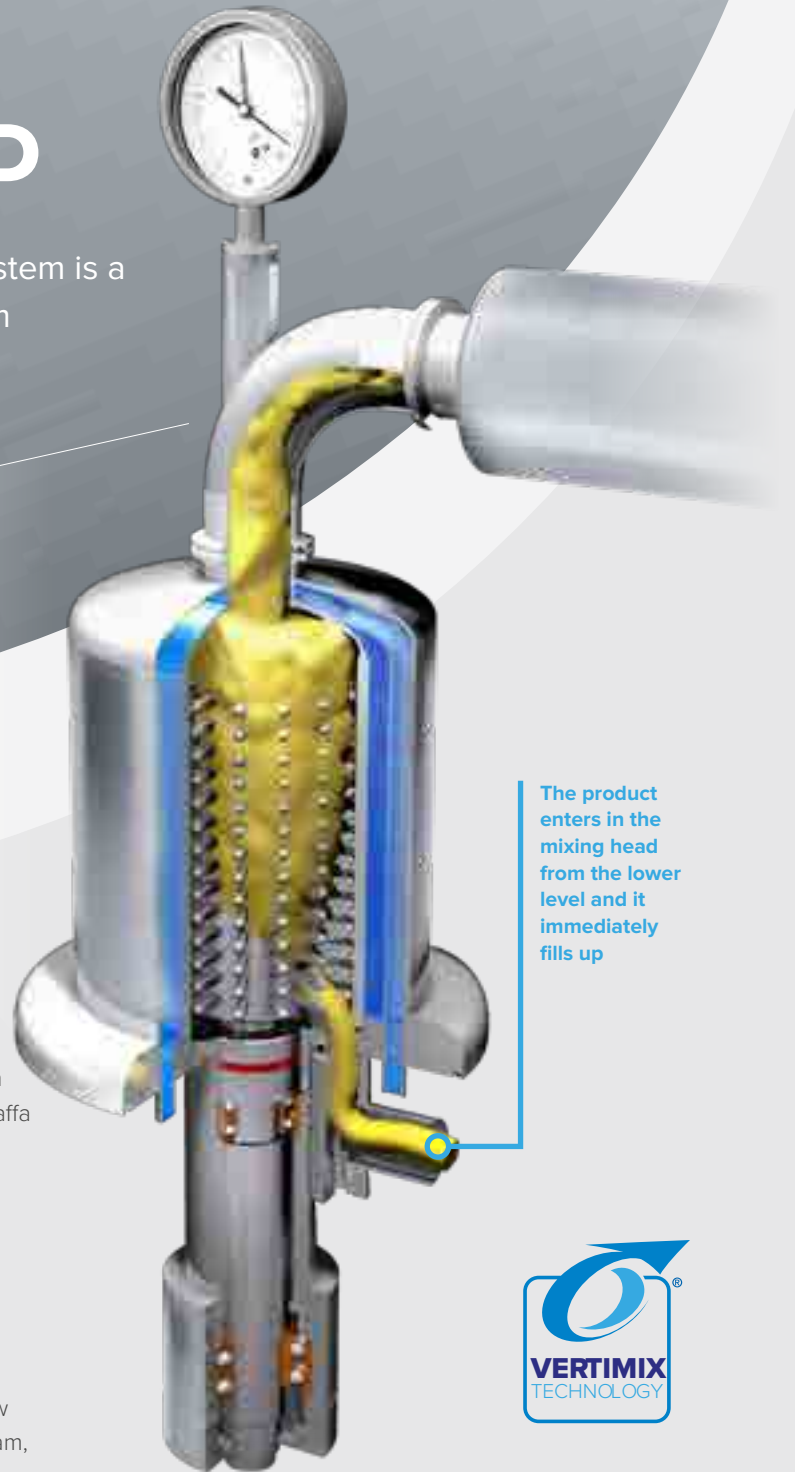
Thanks to an innovative double screw system designed by GORRERI, TURBOMIXER is perfect for the preparation of the batters for Chiffon cake, traditional Ladyfinger and Biscuit Cuillère.



Product	DENSITY [g/liter]	
	Other continuous systems	Turbomixer®
Natural sponge cake	700	400
Meringue with fresh egg white	Not feasible	200
Meringue with pasteurised egg white	Not feasible	200
Dairy cream	Not feasible	400
Non-dairy cream	350/400	200/250
Natural ladyfinger (Without thickening agents)	Not feasible	450/500

VERTIMIX® MIXING HEAD

Vertical head with Vertimix® system is a highly innovative mixing system



The product enters in the mixing head from the lower level and it immediately fills up

Head series 20

Perfect for products with high viscosities such as whipped butter creams, cheese creams, Jaffa Cake, custard cake, cup cake.

Head series 40

Perfect for different types of product such as sponge cake, batter for Ladyfinger, mousse.

Head series 60

Perfect for products with low viscosity and low densities such as dairy cream, non-dairy cream, meringue, chiffon cake.



Turbo-emulsifier



Sponge cake



Cup cake



Celebrations cake



Custard pie

Designed and patented by GORRERI after years of research, this system can produce homogeneous batters and with very low densities using ingredients which would be impossible to use by the most of the mixing systems on the market. Thanks to the VERTIMIX® technology, with GORRERI continuous mixing systems it is

possible to obtain batters and creams perfectly blended and soft as any other industrial mixing system can't do.

The patented technologies VERTIMIX® allows to reduce working times of the batter, assuring an homogeneous result, without modifying the raw material.

A UNIQUE SOLUTION

The turbomixers of the series GTM and GMG has been developed by Gorreri after more than twenty years of experience in this field, scientifically studying the behaviour of the fluids during the passage through the mixing head, this knowledge brought us to create a new technology, called VERTIMIX that many tried to imitate, but none can compare.



VERTICAL INNOVATION

Our principle is based on the vertical position of the mixing head, instead than a horizontal one as it used to be in the past, in a way to make out the most of the “spring effect” produced by the product inlet in the mixing room. This simple principle of the fluid dynamics was essential to us, and it has been the strongest point of our success, the product enters in the mixing head from the lower level and it immediately fills up the whole head volume, even when one works with dough at high specific weight, the gravity force does not exerts its action as in the usual head at horizontal axis.



BETTER HOMOGENISATION

A uniform distribution of the product allows a higher yield of the mixing head and a better homogenisation of the ingredients with the gas we put in with the product. The final product we obtain is distinguished by a perfect alveolar structure. Much more uniform and compact than usual; furthermore, optimising the air/product ratio we are able to obtain a much better density than the one obtained with the traditional system.

BETTER FLUID TRANSFERRING

The action of the heat transferring fluid is improved in respect to the horizontal mixing head; the fluid, continuously cooled by an external unit, enters in the double wall of the mixing head from the upper point, opposite to the inferior inlet point; in this way the flow will be counter current in respect to the product flow. This mechanism increases the heat transfer of the +20% compared to a traditional system. Furthermore our units can be equipped (optional) with advanced automatic thermoregulation systems suitable for every product type. Choosing the VERTIMIX system, means giving the final result of the product to the firm who transformed research and technology in equipments of superior quality and performance.

PRODUCTION TECHNOLOGY IMPROVEMENT

GMG SERIES CONTINUOUS MIXING GROUP



Continuous production directly transferable to dosing heads into production



PRODUCTION

RANGE

HIGH



GMG 500

MID
HIGH



GMG 300 L
GMG 300

MID



GMG 100

LOW



Sponge
cake



Chocolate
covers



Cup cake
and glazed
products



Layer cake

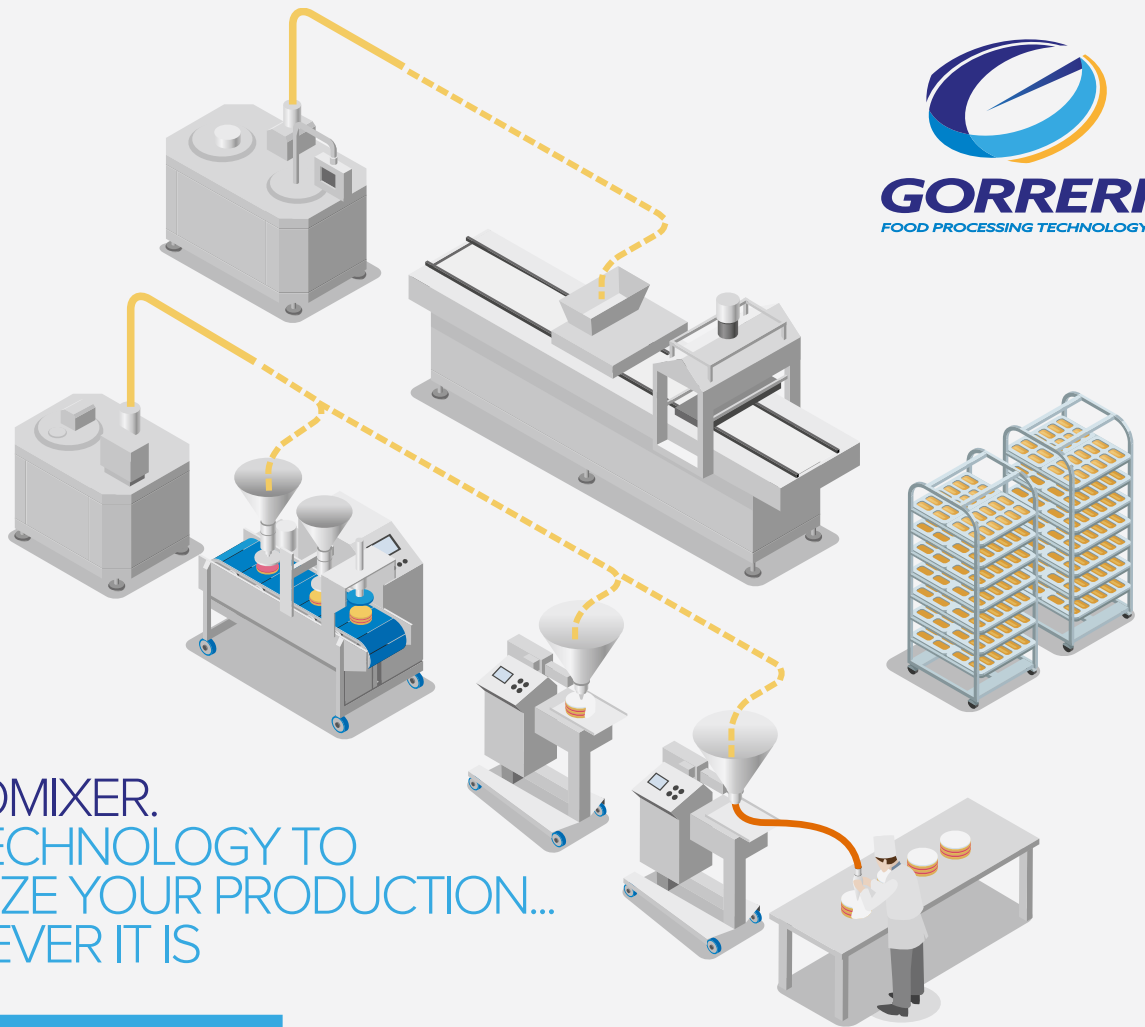


Custard pie



Soft
products

In addition to GTM series, GORRERI produces the innovative GMG series (GMG 100, GMG300, GMG300L and GMG 500 models). A versatile and compact mixing unit that combines the GORRERI TURBOMIXER technology and GORRERI PREMIXER in a single stainless steel structure and an innovative premixer for the ingredients for liquid batters and creams realized with cold or hot technology.



TURBOMIXER.
THE TECHNOLOGY TO
OPTIMIZE YOUR PRODUCTION...
WHATEVER IT IS

VERSATILE COMPACT FORM FACTOR HIGH MANUFACTURING QUALITY HIGH TECHNOLOGY

- Continuous production directly transferable to dosing heads into production
- Automatic control of the density
- Automatic control of the temperature
- Heat exchanger



Water
chilling
unit

GMG series is perfect to prepare creams and batters composed of ingredients or bases which need to be amalgamated before being worked or mixed, such as:

- Sponge cake
- Cream to be poured with sugar
- Lady finger
- Chiffon cake and more



GMG series machines are equipped with innovative semi-spherical bottom tank and high performance shovels to optimize the amalgam of the ingredients that need to be premixed before being automatically transferred to the TURBOMIXER buffer tank, where the turbo emulsifier with VERTIMIX© vertical head, emulsifies, mixes and whips the final batter.

PREMIXERS FOR LIQUID BATTERS AND CREAMS

PCG SERIES PREMIXER

HOT OR COLD PREMIXING
MIXING INTO THREE PHASES
WITH DIFFERENT TIMES
AND SPEEDS

Control panel lodged
in a box made of
stainless steel and
assembled on a
movable arm



Sponge
cake



Chocolate
covers



Cup cake
and glazed
products



Layer cake



Custard
pie

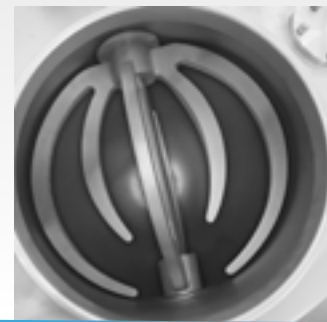


Soft
products

PCG is the series of premixers of ingredients for liquid batters and creams designed by GORRERI for the preparation of all those products that need to be premixed. Suitable for hot or cold premixing of solid and liquid ingredients, PREMIXER is solid and compact. All PCG series machines are equipped with horizontal mixing shovels with motorisation at adjustable speed controlled by a frequency converter, with the possibility to program the mixing into three phases with different times and speeds.



COMPACT
HIGH MANUFACTURING QUALITY
HIGH TECHNOLOGY



Completely made of stainless steel AISI 304, it contains a stainless steel tank, ceramic microspheres blasted and double walled for the recirculation of the heat exchange hot/cold fluid, with a hemispheric bottom that facilitates the complete unloading of the premixing and ensures no residues.

PCG series is composed of machines of different dimension and capacity to satisfy different production needs.
Available models **PCG 200 PCG 300 PCG 400**





TurboMixer® GTM series Continuous turbomixer

	GTM100	GTM300	GTM500	GTM700	GTM900	GTM1100
Head power kW	1,1	2,2-4	5,5-7,5	11-18,5	22	30
Tank capacity l	50	150/300	150/300	500	650	800
Maximum output Kg/h	80	300	700	1600	3000	4500
Dimensions mm	1400x1550x1900	1400x1550x1900	1400x1550x2000	1500x1650x2200	1500x1650x2400	1500x1650x2400
Empty weight Kg	200	600	700	900	1200	1600



TurboMixer® GTM Tank-less series Continuous turbomixer

	GTM300	GTM500	GTM700	GTM900	GTM1100
Head power kW	2,2-4	5,5-7,5	11-18,5	22	30
Maximum output Kg/h	300	700	1600	3000	4500



TurboMixer® GMG series Continuous turbomixer

	GMG100	GMG300	GMG300L	GMG500
Head power kW	1,1	2,2	2,2	3
Premixer shovels power kW	2,2	2,2	2,2	3
Premixer capacity Kg	40	40	70	70
Dimensions mm	1700 x 1100 x 1900	1700 x 1100 x 1900	1880 x 1200 x 1940	1880 x 1200 x 1940
Empty weight Kg	470	650	750	900



Premixer PCG series

	PCG200	PCG300	PCG400
Bowl total volume l	290	440	550
Bowl total workable volume l	200	300	400
Premixer shovels power kW	4	5,5	7,5
Dimensions mm	1470 x 1380 x 1480	1470 x 1380 x 1600	1650 x 1520 x 1760
Empty weight Kg	580	660	750