

## AUTOMATIC CHEESECAKE LINES

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



### TAILORED SOLUTIONS

- Swirling device for jam, creams, fruit sauce & chocolate
- Volumetric Doser for jam, creams, fruit sauce & chocolate
- Pressing Unit for crumbling
- Motorized reels to crumble pastry and to trim thickness
- Oil Moist Asperation by centrifugal filter with intergrated oil recovery
- Spraying Guns with special nozzels that insure a perfect nebulization
- HMI Touch Screen
- Stainless Steel Structure
- Adjustable Feet
- Each hopper can be equipped with cooling or warming device

