

## DOUGH MIXING SYSTEMS

Promac By Gorreri endless solutions for dough and filling preparation

### PLANETARY MIXERS

The essential and versatile Italian Technology to simplify, optimize and speed up the preparation of every kind of dough. Planetmixer Series is the solution to all those producers whose needs are versatility, preparation speed-up and the guaranty of an high-value final product.

Each machine is composed of a monolithic frame and it is the only pressurized mixer on the market with motors integrated inside the structure to guarantee durability, compactness and more cleanliness of the surfaces and to prevent contamination with dust, water or moisture.

Planetmixer Series is the only Planetary Mixer with double frequency converter to severaly control the drive of the main motor and the drive to lift and to lower the bowl to speed up each operation.



### TURBOMIXERS

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. Versatile Compact Form Factor High Manufacturing Quality High Technology.

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.

### PREMIXERS

Hot Or Cold Premixing Mixing Into Three Phases With Different Times And Speeds. PCG is the series of premixers of ingredients for liquid batters and creams designed 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 motorization at adjustable speed controlled by a frequency converter, with the possibility to program the mixing into three phases with different times and speeds.

Completely made of stainless steel AISI 304, it contains a stainless steel tank, ceramic micro spheres 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.

