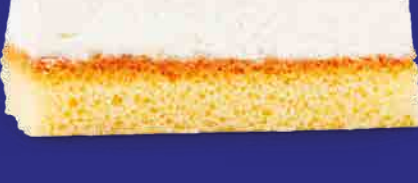




GORRERI TURBOMIXER SERIES

UNIQUE MATCHLESS INCOMPARABLE!

THIS IS
HOW
WE
WHIP
CREAM



DISCOVER TURBOMIXER

TURBOMIXER SYSTEMS®

The most imitated turbo-emulsifier around the world...



TURBOMIXER®
GTM SERIES



TURBOMIXER®
GTM TANK-LESS SERIES



TURBOMIXER®
GMG SERIES

Somebody **tries to use the same name just dividing words...**

TURBO and MIXER...

Someone else said **"The vertical head will never work"...**

After seeing GORRERI TURBOMIXER results, they started to **manufacture vertical head Turbo-emulsifiers... without success...**

Others have studied it in all its parts...

But GORRERI TURBOMIXER has no equal for performance, speed, compactness, flexibility, density and quality of the finished product!

DISCOVER TURBOMIXER

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And we are so proud of it that we want them to tell you...
Customers, commercial partners, manufacturers of mixes
and Gorreri's agents, who **bought, tested and compared our
TURBOMIXER with competitor's ones and who told us:**

**RESULTS NEVER
ACHIEVED BEFORE**

(Customer - South America)

**DENSITY AND
UNIFORMITY OF THE
DOUGH THAT WE DID
NOT THINK WE COULD
EVER REACH**

Customer - Canada

**NEITHER IN OUR LABORATORY
WE REACHED SUCH A
FINAL DENSITY AND SUCH
A COMPACTNESS OF OUR
WHIPPED CREAM!**

World producer of premixers for
bakery and confectionary sector

**IT HAS NO STAGNATION POINTS AND
ALLOWS US TO COMPLETELY SANITIZE
THE SYSTEM OF PREPARATION OF
THE MIXTURE AND ELIMINATE THE
PRESENCE OF MOLD AND BACTERIA
FROM THE PRODUCT. THIS IS VERY
IMPORTANT FOR US!**

Customer - Germany

**WITH A SINGLE MACHINE
WE PRODUCE THE DOUGHS
OF ALL OUR CAKES AND WE
HAD A QUICK RETURN ON
INVESTMENT**

Customer - Europe

**WITH GORRERI
TURBOMIXER WE MANAGED
TO REDUCE THE AMOUNT
OF EMULSIFIERS AND TO
CUT THE EGG PERCENTAGE
IN THE DOUGH**

Customer - Italy

**THANKS TO THE ABILITY
OF TURBOMIXER TO
LIGHTEN THE DOUGH,
WE ELIMINATED EGGS
FROM OUR PRODUCTS**

Customer - India

**WITH GORRERI
TURBOMIXER MANY
CUSTOMERS HAVE
OPTIMIZED THE
PRODUCTION PROCESS**

Agent - Europe

**WITH TURBOMIXER WE
MANAGED TO REPRODUCE AND
IMPROVE A PRODUCT THAT
PREVIOUSLY COULD ONLY BE
PRODUCED IN A TRADITIONAL
WAY AND MANUALLY**

Customer - Italy

**THANKS TO THE TURBOMIXER
NOW WE ARE ABLE TO PRODUCE
SUCH A SOFT SPONGE CAKE
WITHOUT EMULSIFIERS...
EASY TO BE ROLLED UP!**

Customer - Asia

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YES, I STILL WANT TO KEEP IN CONTACT WITH GORRERI

and receive the newsletter

For any further information or request, visit our web site

www.gorreri.com

or write an email to

gorreri@gorreri.com



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