



35
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

TURBOMIXER TECHNOLOGY

TURBO AERATORS AND
EMULSIFIERS IN CONTINUOUS



www.gorreri.com

TECHNOLOGIES FOR CONTINUOUS MIXING

SPEED
RELIABILITY
HIGH TECHNOLOGY
HIGH MANUFACTURING QUALITY

Turbo emulsifiers, Premixers and complete mixing groups designed to obtain perfectly homogenized and formidably smooth products.

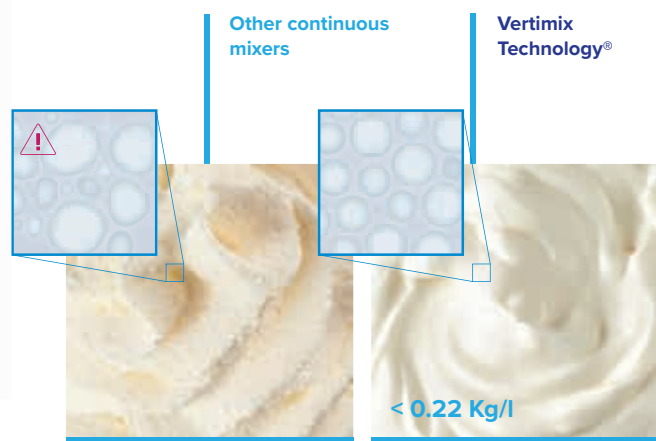
GORRERI TURBOMIXER WITH VERTIMIX TECHNOLOGY. NOT JUST A TURBO AERATOR.

Gorreri Turbomixer is an innovative and incomparable mixing system, able to mix, aerate, whip and emulsify in continuous any kind of batter and cream.

Turbomixer Technology is the result of more than 35 year of research, innovation and producers needs which led Gorreri to design a machine which is not just a turbo aerator, but an **effective improver of industrial process and industrial products.**

Gorreri Turbomixer is completely different from other turbo aerators and turbo emulsifiers on the market both for **design concept and for outputs.**

Hygienic design, reduced footprint, easy and tools-free maintenance concept outside; high-tech and perfectly combined mechanical factors inside. Gorreri Turbomixer is a combination of experience, needs design studies and best components brands on the market all make of it **the perfect mixing solution for industrial producers.**





GORRERI TURBOMIXER WITH VERTIMIX TECHNOLOGY. DIFFERENT BY CHOICE DIFFERENT FOR RESULTS.

Gorreri Turbomixer® range combines the practicality of an **in-continuous mixing system with the performances granted by Vertimix Technology®**, Gorreri incomparable vertical head, studied to go beyond common mixing device limits.

Turbomixer technology is a wide and complete range of turbo emulsifiers studied and diversified to optimize production process off all cakes, snacks and sweet producers, ensuring quality, safety and improvement of the production process.

KEYWORDS

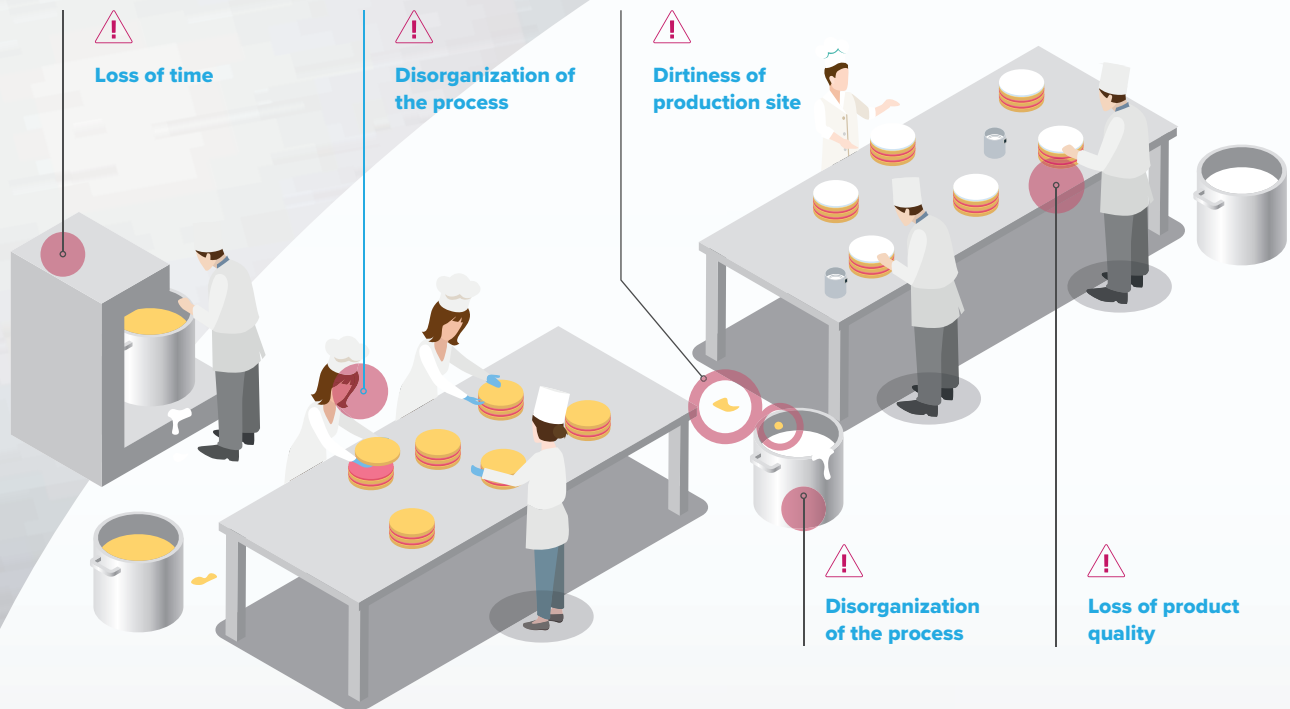
- ▶ Quality
- ▶ Speed
- ▶ Compactness
- ▶ Hygienic design
- ▶ Optimization
- ▶ Flexibility
- ▶ Sustainability
- ▶ Waste reduction
- ▶ Quick return on investment
- ▶ No Break Downs
- ▶ Products soft and perfectly aerated
- ▶ Clean label finished products

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.

ADVANTAGES OF CONTINUOUS MIXING

Gorri Turbomixer® is first of all an in-continuous mixing system which firstly means improvement of the production process. Compared to the in-batch mixing technology, an in-continuous mixing system grants process and product advantages which result in **optimization of production and money saving.**



Stratification of the product inside batches

Quality

■ Good ■ Bad



Risks

- Contamination
- Stratification
- Temperature variation

AN IN-CONTINUOUS MIXING SYSTEM AVOIDS:

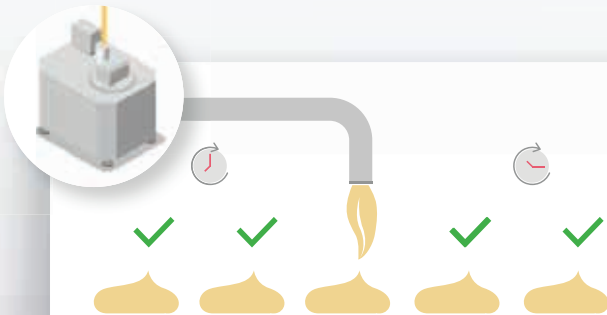
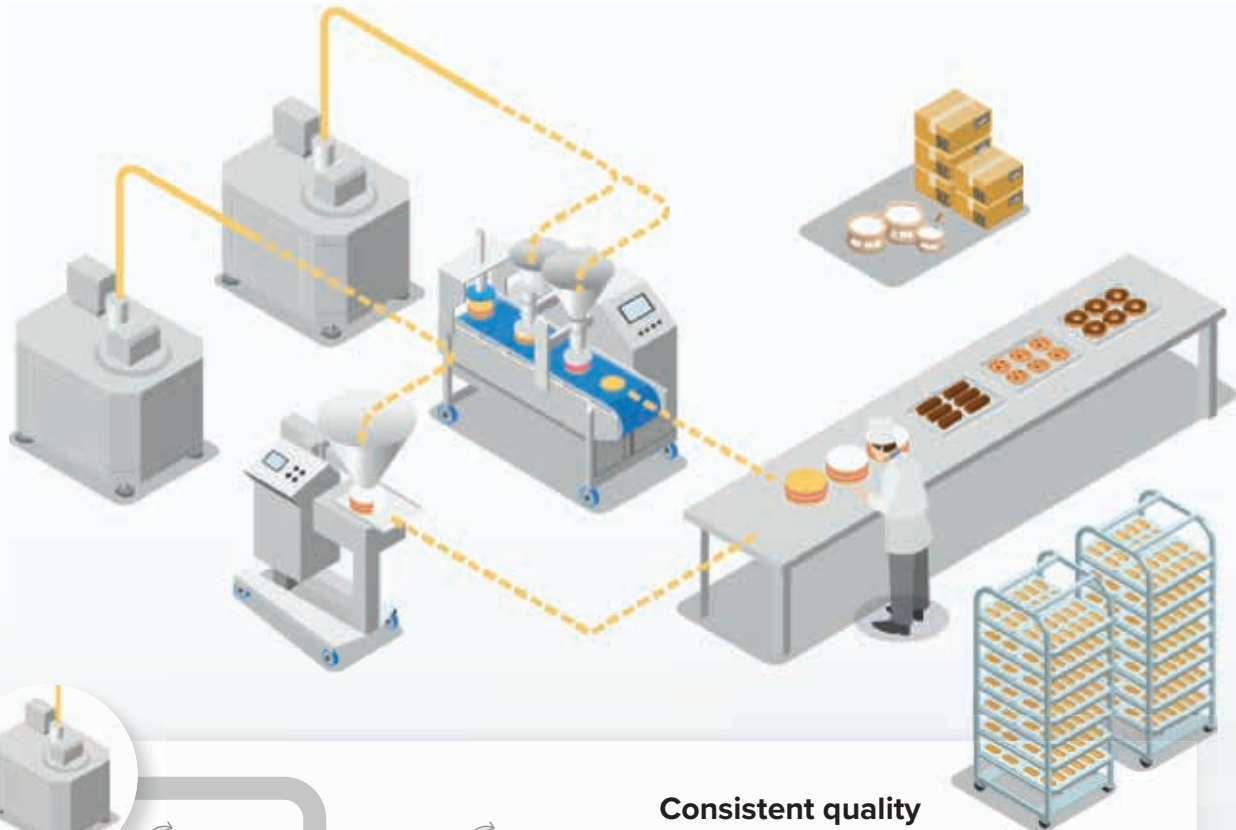
- ▶ Loss of time
- ▶ Loss of product quality
- ▶ Waste of production
- ▶ Product contamination
- ▶ Need of manpower
- ▶ Need of transferring devices
- ▶ Stratification of the product inside batches
- ▶ Degradation of the product inside batches
- ▶ Disorganization of the process
- ▶ Dirt of production site

AN IN CONTINUOUS MIXING SYSTEM GRANTS:

- ▶ Production time saving
- ▶ Better quality of the product
- ▶ Reduction of waste
- ▶ No product contamination
- ▶ Less manpower
- ▶ No transferring devices
- ▶ Uniformity of final density of the product
- ▶ Best quality of mixed product
- ▶ Organization of the production process
- ▶ Neat of the production site

ADVANTAGES OF GORRERI TURBOMIXER

Gorreri Turbomixer Technology combines all the advantages of continuous mixing with Gorreri know-how and philosophy, to provide a production experience unreachable by any other turbo aerator on the market. Turbomixer Technology is able to help producers to **optimize production process and to improve the quality of the final product by the innovative and matchless solution of Vertimix Technology®**, the result of 35 years of innovation and on-site experience.



Consistent quality over time

- Product consistency
- Perfect product from the start

Sustainability

COST REDUCTION

- ▶ Automation: less use of personnel specialization
- ▶ Continuous production that has no dead time
- ▶ Greater safety: there are no movements of heavy and bulky components on the ground
- ▶ Optimization of the recipes: less additives

Versatility

ENDLESS APPLICATIONS

- ▶ Extreme versatility in the composition of the recipes thanks to fine adjustments of the parameters
- ▶ Greater tolerance of the product to any production stops
- ▶ Recipes with more natural ingredients

VERTIMIX[®] MIXING HEAD



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

Up to 15 different head sizes



High speed without vibrations

No noise

Less product stress

Lower temperature

A UNIQUE SOLUTION

TURBOMIXER Technology has been developed by **Gorrieri** after more than **35 years of experience** in this field, scientifically studying the behaviour of the fluids during the passage through the mixing head, this is how Vertimixix Technology was born.



Turbo-emulsifer



Sponge cake



Cup cake



Layer cake



Custard pie



Gas inlet

Product inlet

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

A PERFECT HEAD FOR ANY PRODUCTION

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.

Head series 80

For extremely soft products for long jobs. Whipped egg whites, whipped cream, mousse.



VERTICAL INNOVATION

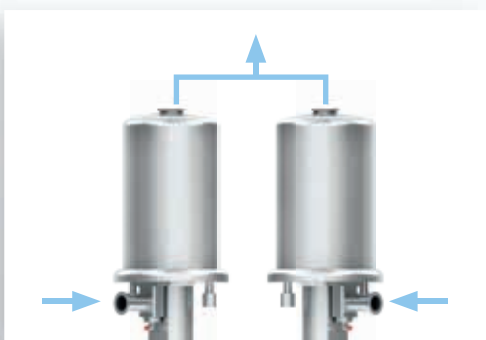
Our principle is based on the vertical position of the mixing head, instead than a horizontal one as it used to be in the past, in a way to make out the most of the “spring effect” produced by the product inlet in the mixing room. This simple principle of the fluid dynamics was essential to us, and it 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.



FROM THE SOFTEST AND LIGHTEST (MERINGUE AND WHIPPED CREAM) TO THE MORE VISCOUS AND COMPACT PRODUCTS SUCH AS CAKE BATTERS, DOUGHS FOR LADY FINGERS, BUTTER CREAMS AND ICING.

VERSATILITY FOR INFINITE PRODUCT CAPABILITIES

Gorreri heads with Vertimix Technology® allow to mix and emulsify endless products. Thanks to the Vertimix Technology® it is possible to modify the structure of the final dough acting only on pressure and speed. It is therefore possible to obtain fine or more open structures varying only the machine parameters. With Turbomixer, it is also possible to vary the consistency and thus the spreadability of fat-based creams and whipped cream by simply varying the speed of rotation of the head, while keeping the density of the cream unchanged.



Combined Mode

The Vertimix heads can work in combined mode for the preparation of mousse, chantilly creams, special mixtures such as Chiffon cake and Angel cake associated with static, dynamic mixers that can incorporate powders (flour or starch) into the mixture, liquid creams or dyes or even solid products in pieces like grains, pieces of dried and candied fruit.



Anti-condensation insulation

All heads can be coated with a second insulating shell to prevent condensation in case of cooling. Turbomixers can use single-screw sanitary pumps, lobe pumps or double-screw pumps.

Total HMI control

Touch screen HMI interface systems in order to monitor flow rates of individual flows, of head rotation speed, of pressure in the head, of product temperature and of CIP wash management.



ANCILLIARY UNITS



CIP washing unit

It can be made in one, two or three sections. Use alkaline monophasic detergents combined with sanitizers or wash with SODA and ACID. Steam washing water heating systems and the possibility of supplying small natural gas steam generators that can also be positioned inside the plant.

Use of nitrogen in mixing

Thanks to compact solutions it is possible to inject nitrogen as a substitute for purified compressed air.

The nitrogen generator is equipped with an integrated compressor which allows to treat compressed air, reducing production costs. Alternatively, for more structured solutions it is possible to implement SKID equipped with a dryer, generator and storage tanks in stainless steel from 100 up to 500 liters. The whole Range can be implemented with air analyzers.



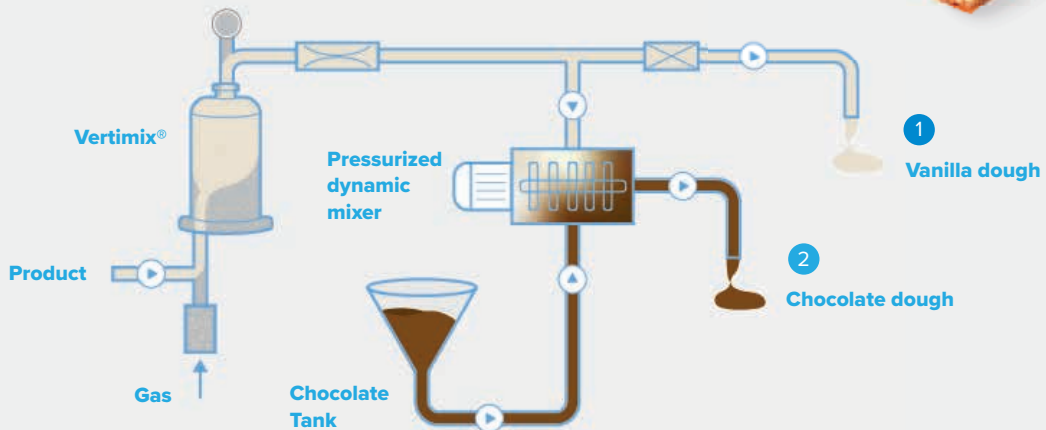
ACCESSORIES

- ▶ Electronic product density control
- ▶ Electronic pressure control in the head
- ▶ Double product filter with automatic exchange
- ▶ Injection of liquid components directly into the head like aromas, dyes and stabilizers

CONTINUOUS MIXING UNIQUE COMPETENCE



Case 1 Double outlet mixing solution



Two products with one head only. Gorreri provides the chance to separate the already emulsified batter into multiple pipelines and to add different colouring or flavouring agents. This allows to produce different batters and creams starting from the same base and using only one Turbomixer.

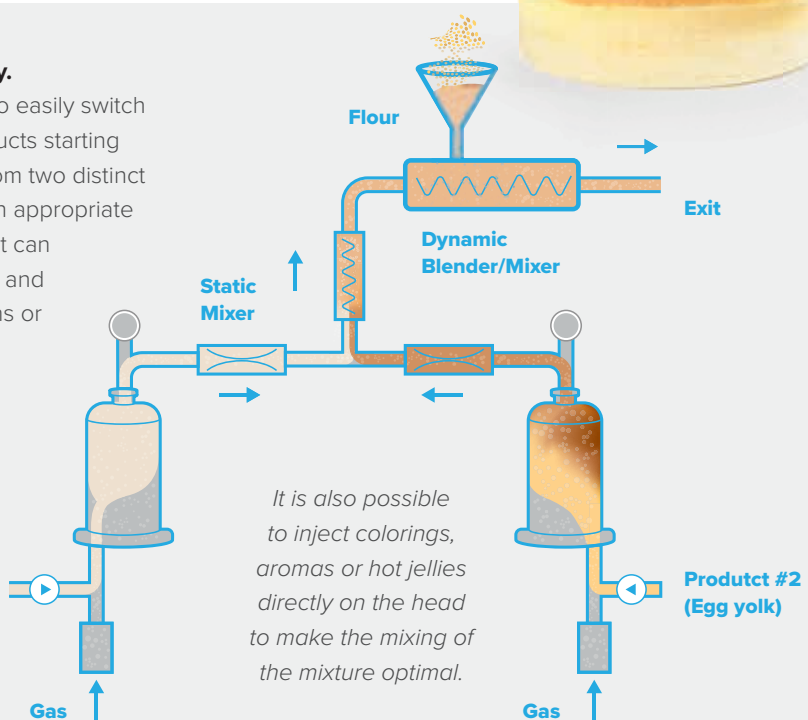
Case 2 Double product inlet with twin Vertimix head

Maximum operational flexibility.

This solution makes it possible to easily switch between different types of products starting from two main ones obtained from two distinct Vertimix stations. By means of an appropriate mixing sequence, a third product can be obtained - from the first two - and / or on request incorporate grains or powders using a dynamic mixer.



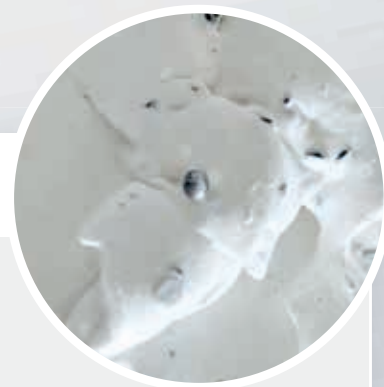
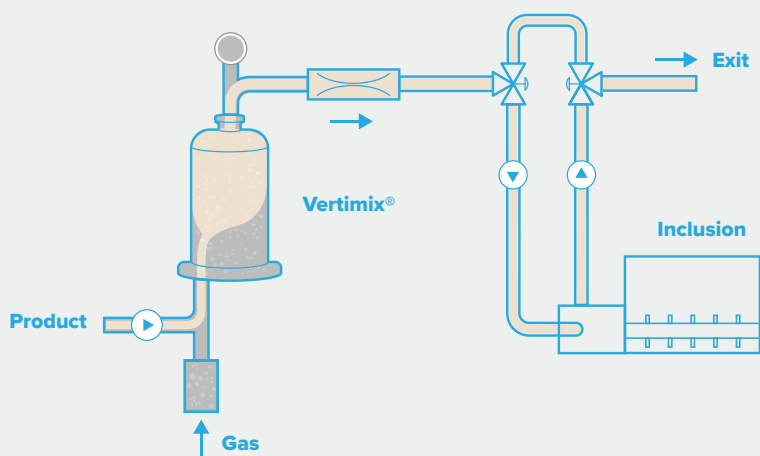
Product #1 (Egg white)



It is also possible to inject colorings, aromas or hot jellies directly on the head to make the mixing of the mixture optimal.

UNIQUE PROCESS COMPETENCE FOR ENDLESS APPLICATIONS

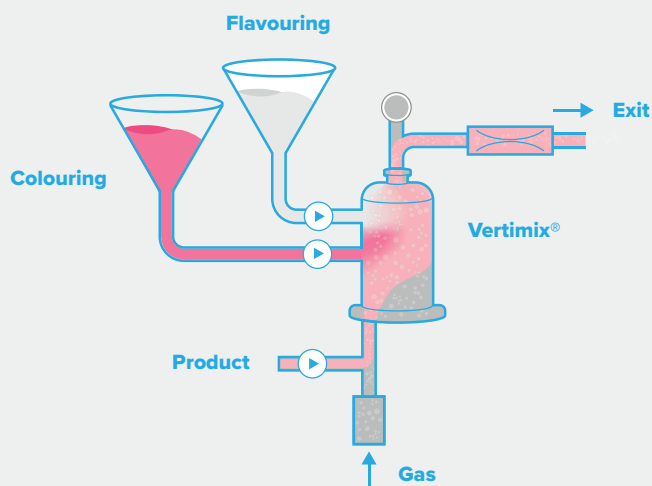
Case 3 Aerated product with inclusions



No more limits. Thanks to a special application, it is possible to add inclusions like chocolate chips, grains, fruits and more to the foamed product without ruin structure, obtaining a final product with inclusions which will be evenly distributed. Batters, creams, mousse, white egg, meringue, icing and whipped cream perfectly mixed and emulsified, can now be enriched in continuous with any kind of inclusion as chocolate chips, flakes, grain, jelly, and fruit pieces...

Case 4 Flavouring and colouring agents injection

Vertimix Technology® can be implemented with a special solution to inject directly in the vertical head, during aeration, flavoring or colouring agents which will be perfectly amalgamated and evenly dissolved in the final mixed and foamed product. Furthermore, thanks to a special application it is also possible to inject more than one color or aroma directly inside the mixing head during the product foaming to diversify the final product starting from one base.



GORRERI TURBOMIXER IS THE IN-CONTINUOUS AERATOR WITH VERTIMIX TECHNOLOGY®, MATCHLESS FOR RESULTS, EASY MAINTENANCE AND FLEXIBILITY.

GTM SERIES TURBOMIXER



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

Vertimix® vertical mixing head



PRODUCTION

RANGE

VERY HIGH



GTM 11xx

HIGH



GTM 9xx

MID HIGH



GTM 7xx

MID



GTM 5xx

MID LOW



GTM 3xx

LOW



GTM 1xx





TurboMixer GTM series with Vertimix Technology® is composed of machines of different dimension and capacity to satisfy different production needs



Turbo-emulsifer



Sponge cake



Cup cake



Layer 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.

FOR THE PREPARATION IN CONTINUOUS OF DAIRY CREAM, CHEESE CREAM, PASTORIZED CREAM, WHIPPED CREAM, CREAMS, MERINGUES, MASCARPONE CREAM, SPONGE CAKE, CAKE, BUTTER CREAMS, POUND CAKE, MOUSSE AND MUCH MORE.

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

By using dynamic or static mixers, it is possible to add powders, coloring agents, solid ingredients and flavors to making each 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 with vertical head with Vertimix® Technology, one 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.

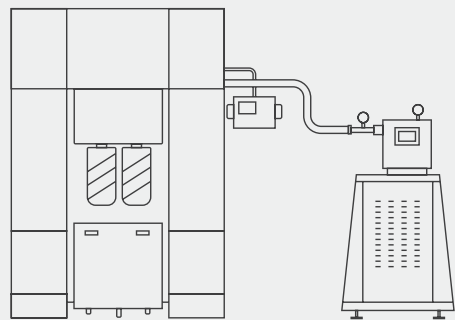
GTM series can be equipped with automatic product density control system, product temperature control by scraped surfaces heat exchanger, head pressure control and with complete groups to control the temperature in the different phases of the production process. Thanks to an innovative double screw system designed by Gorreri, Turbomixer is perfect for the preparation of the batters for Chiffon cake, traditional Lady finger and Biscuit Cuillère.

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.

TURBOMIXER GTM TANK-LESS



GTM Tank-Less can also be inserted and **connected** between the area of planetary mixers and the hoppers of production lines to emulsify, aerate, and smooth products already mixed by the planetary mixers or other mixers.



Advantages:

- ▶ Optimization of the production
- ▶ Reduction of the work environment
- ▶ Reduction of the working time
- ▶ Cleaning of the production site
- ▶ Quick return on investment

PRODUCTION RANGE	Model
VERY HIGH	GTM TANK-LESS 11xx
HIGH	GTM TANK-LESS 9xx
MID HIGH	GTM TANK-LESS 7xx
MID	GTM TANK-LESS 5xx
MID LOW	GTM TANK-LESS 3xx
LOW	GTM TANK-LESS 1xx



CREAMS LIGHTENING



In combination with scraped surface heat exchangers, **Turbomixer is the perfect technology to smooth and to lighten wafer's cream, biscuits sandwiches' cream and pasteurized creams.**



PRODUCTION TECHNOLOGY IMPROVEMENT

GMG SERIES CONTINUOUS MIXING GROUP

Turbomixer GMG Series the all-in-one mixing and aerating solution with Premixer on board.
A unique Gorreri solution, smart, compact and flexible, studied to simplify production needs.



Continuous production directly transferable to dosing heads into production



PRODUCTION

RANGE

MID



GMG 300 XL
GMG 500 XL

LOW
MID



GMG 300 L
GMG 500 L

LOW



GMG 300

VERY LOW

R&D
Micro productions



GMG 100

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 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.

GMG SERIES ALL IN ONE

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.



Easy to position thanks to the wheels

High productivity in relation to size

On-board heating and chiller system without piping

Flexibility of use for fast production changeover

An uniform mixing distribution and the gas injection into the product, enable perfect homogenization of ingredients and high finished product quality, with perfect honeycomb structure, which remains constant over time.



COMPETENCE ATLAS

From batters to whipped cream, from mousse till egg white, Turbomixer Technology thanks Vertimix Technology® homogenizes, mixes and emulsifies endless products reaching incredible final low density, granting compact and supported structures.



1 • Whipped cream



2 • Cream



3 • Mousse



4 • Coloured cream



5 • Meringue



6 • Lady Fingers



7 • Chiffon / Angel cake



8 • Sponge cake



9 • Coloured sponge cake



10 • Dosed cake



11 • Filled dosed cakes



12 • Cake with inclusions



13 • Pound cake



14 • Cheese cake



15 • Cheese cream



16 • Mousse cake



17 • Birthday cake



18 • Slab cake



19 • Individual dessert



20 • Parfait



21 • Macarons



22 • Wafers cream



23 • Biscuits cream



24 • Areated chocolate



25 • Yogurt

Endless applications

Vertimix Technology® also allows the production of Marshmallows, zefirs, aerated chocolate and cream cheese, as well as emulsified yogurt.

YOUR CLEAN LABEL PRODUCT ALLY

Gorreri Turbomixer is the definitive technology to process and produce clean label and natural finished products.

Vertimix Technology® itself or combined with static or dynamic mixers allows to replicate handcrafted and artisanal processes by using natural ingredients like flour, fresh eggs and sugar.

With Turbomixer Technology® it is possible to obtain batters and creams perfectly homogenized, uncontaminated and well-structured without the use of emulsifiers or thickening agents. This means clean label and more appealing finished products.

VERTIMIX TECHNOLOGY IS THE KEY TO GET:

Products smoothed, soft, natural, shiny and with a prolonged shelf life

Products with very low density and compact structure at the same time



Product	Density [g/liter]
Natural sponge cake	400
Meringue with fresh egg white	200
Meringue with pasteurised egg white	200
Dairy cream	400
Non-dairy cream	200/250
Fresh whipped cream	250/300
Natural lady finger (Without thickening agents)	450/500
Natural chiffon cake	350/400

TURBOMIXER. THE TECHNOLOGY TO OPTIMIZE YOUR PRODUCTION..

Gorrieri turbomixer technology **is the perfect mixing and aerating system in continuous to optimize and to improve any production process.** From semi-industrial production of any kind of dosed product to birthday cake automatic lines, Turbomixer feeds in continuous lines and single machines with the perfectly aerated product.



LPG

Semi-automatic line for batter-based



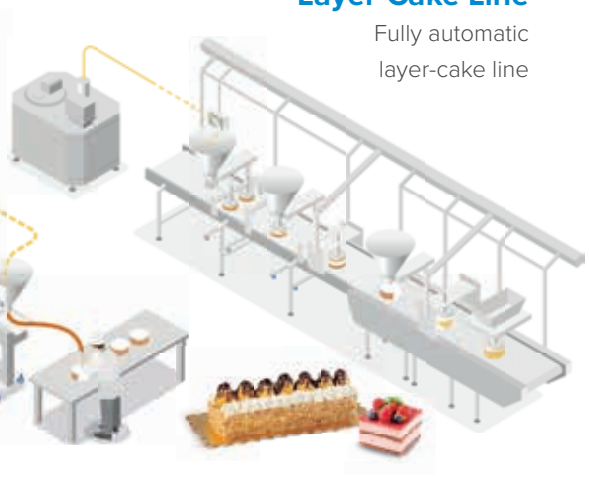
Multimatic

Compact multi-layer cake line



Layer-Cake Line

Fully automatic layer-cake line



Turbomixer Technology **whippes in continuous any kind of cream, fresh, dairy or vegetable** granting the right structure to obtain perfect birthday cakes, fresh ore frozen.

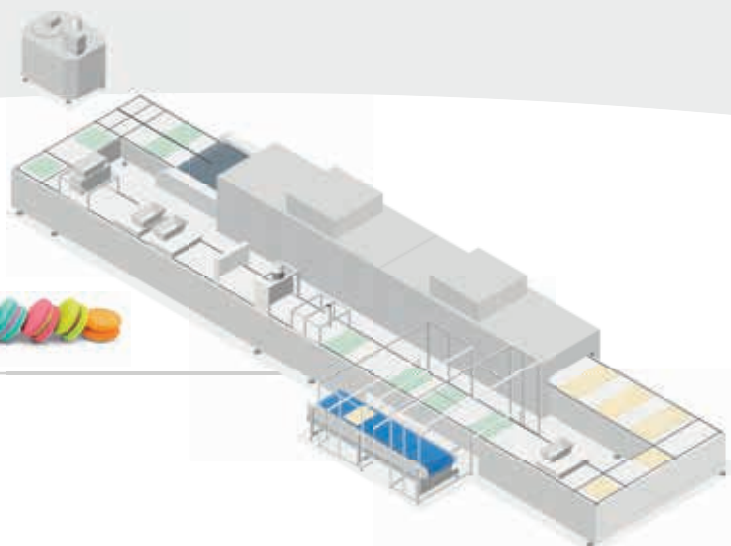
WHATEVER IT IS

FROM SMALL PRODUCTION UP TO HIGH OUTPUTS INDUSTRIAL LINES.

Gorreri Turbomixer in combination with Gorreri PCS can be perfectly integrated in full automatic production lines and can be successfully connected to industrial and automatic Systems for the weighing and dosing of raw materials and ingredients.

Muffin&CupCake Line

Automatic or semi-automatic lines for muffin, cup-cake and deposited products



Sponge Cake Line

Complete solutions for the production of sponge cake and sponge cake based products

Turbomixer Technology **is the essential turbo aerator to produce perfect sponge cake batter.** In more than **55 years of experience in the processing of sponge cake products,** Gorreri developed the right solution to produce the perfect final product and this could not be separated from the perfect mixing equipment.

PREMIXERS FOR LIQUID BATTERS AND CREAMS

PCG SERIES PREMIXER



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

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



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, PCG 600, PCG 900.**

PREMIXERS FOR LIQUID BATTERS AND CREAMS

PCG SERIES ACCESSORIES

AUTOMATIC CLEANING AND SANITIZING

The new Premixers of the PCG series are equipped with new hubs in the “cleaning design” version to guarantee perfect sanitation of the internal parts. As well as the ingredients loading hatches they are equipped with new removable and sanitizable gaskets.

They can be combined with sanitary pumps or lobe pump with special shape to transfer even small lumps. All the machines can be equipped with automatic pipe emptying systems using special PIG and automatic CIP washing.



PIG launch station
for automatic pipe
emptying





AUTOMATIC INGREDIENTS LOADING

With a powder inlet and two liquid inlets that can be customized for size and number upon customer request.

Powdered ingredients

It is possible to automatically load powders such as:

- ▶ Flour
- ▶ Sugar
- ▶ or micro-ingredients such as: cocoa powder, icing sugar, starch, etc.

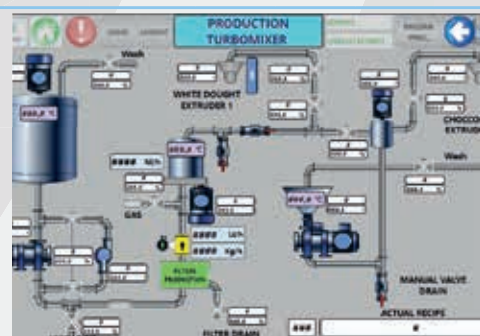
Liquid ingredients

For liquids instead eggs, oil, milk, water, and liquids that must be thermoregulated as fat and glucose are used special heated valves.

It is possible to manage the loading of liquid ingredients in an integrated manner using electronic flow meters by entering the quantities directly on the Premixer panel.

Interfacing

It is also possible to interface with the ingredients supply and storage system, managing all the mixing phases in an integrated manner between the two software or with a simple signal exchange.



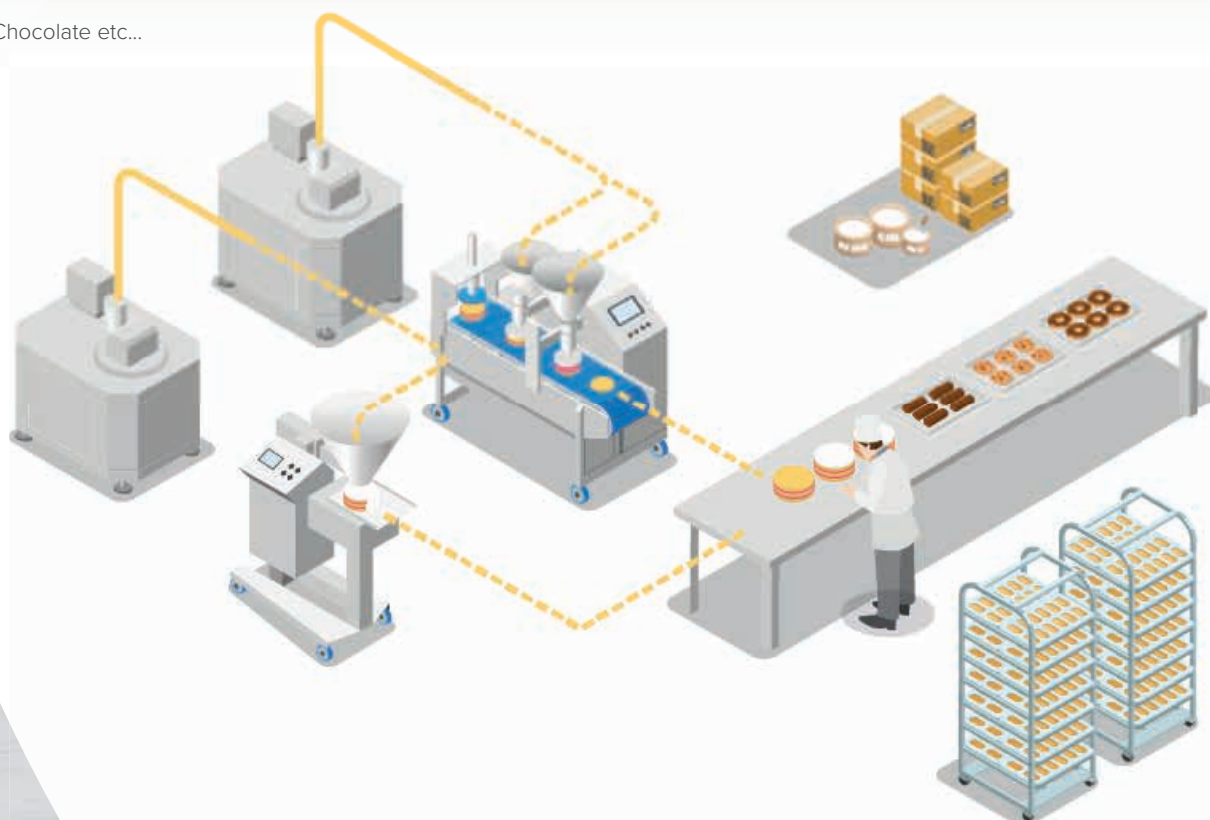
SERVICES TESTING LAB

MORE THAN 200 SQ. M. OF TECHNOLOGY, KNOWLEDGE AND INNOVATION AVAILABLE FOR OUR CUSTOMERS.

A wide space to test systems and technologies that made Gorreri famous all over the world and where **customer can literally touch with hands our machines and perform productive tests with their own ingredients and products.**

Your ingredients, our technology

- Flour
- Sugar
- Eggs
- Chocolate etc...



ALL THIS TO REACH ONE GOAL. **SATISFY THE PRODUCTIVE NEEDS OF EACH SINGLE CUSTOMER.**



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.



Gorreri grants the best after sale assistance at any time everywhere

- Skilled technicians
- Software engineers
- After Sales managers
- Spare parts service



SERVICE CONTRACTS

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

3 days

Technician on site availability in max 3 working days (Europe), or 7 for all other locations

-15%

Up to 15% discount on genuine spare parts

6 hours

Maximum guaranteed response time

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.

SKILL+

Only experienced and skilled personnel

VISIT

Planning for your equipment to be serviced will enable you to decide about.

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.

100%

Guaranteed original parts

24 h

Average lead-time

FIXED

Fixed price for service contract subscribers



TurboMixer® GTM series

	GTM100	GTM300	GTM500	GTM700	GTM900	GTM1100
Head power kW	1,1	3	5,5	15	22	30
Tank capacity l	50	150/300	150/500	500/750	750/1000	1000/1200
Maximum output l/h	80	300	700	1600	3000	4500
Dimensions mm	1400x1550x1900	1400x1550x1900	1400x1550x2000	1500x1650x2200	1500x1650x2400	1500x1650x2400
Empty weight Kg	200	750/1050	800/1100	1120/1500	1600/1800	2200



TurboMixer® GTM Tank-less series

	GTM300	GTM500	GTM700	GTM900	GTM1100
Head power kW	3	5,5	15	22	30
Maximum output l/h	500	1000	2000	4000	6000



TurboMixer® GMG series

	GMG100	GMG300	GMG300L	GMG500L	GMG300XL	GMG500XL
Head power kW	1,1	2,2	2,2	4	3	5,5
Premixer shovels power kW	1,5	2,2	2,2	2,2	3	3
Premixer Workable volume l	40	40	70	70	120	120
Dimensions mm	1700 x 1100 x 1900	1700 x 1100 x 1900	1880 x 1200 x 1940	1880 x 1200 x 1940	XXX	XXX
Empty weight Kg	450	650 ²⁰⁰⁰	800	850	900	950



Premixer PCG series

	PCG200	PCG300	PCG400	PCG600	PCG600
Bowl total workable volume l	200	300	400	600	800
Premixer shovels power kW	4	5,5	7,5	11	18,5
Dimensions mm	1470 x 1380 x 1480	1470 x 1380 x 1600	1650 x 1520 x 1760	1800 x 1800 x 2000	2000 x 2000 x 2200
Empty weight Kg	950	1100	1350	1700	2200

Please Note: Data and information may be subject to change or update.