



Turnkey Projects

We develop turnkey projects, providing a complete service tailored to your needs.

We can supply everything from mixing to packaging, including automatic controlled fermentation systems, scoring machines, tray handling, palletizing, and more.



Industry **4.0** Technology

At Beor, we embrace Industry 4.0 technology, which is why your machines can be remotely monitored via Ethernet to ensure proper functionality.

In addition, all our lines are equipped with wireless screens to make operations easier.

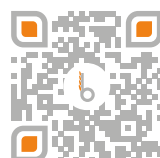


Designed by bakers
for **bakers**

*we
make it
easier*



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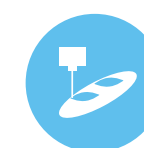
**BAKERY
LINES**



**PIZZA&PINSA
LINES**



**PASTRY
LINES**

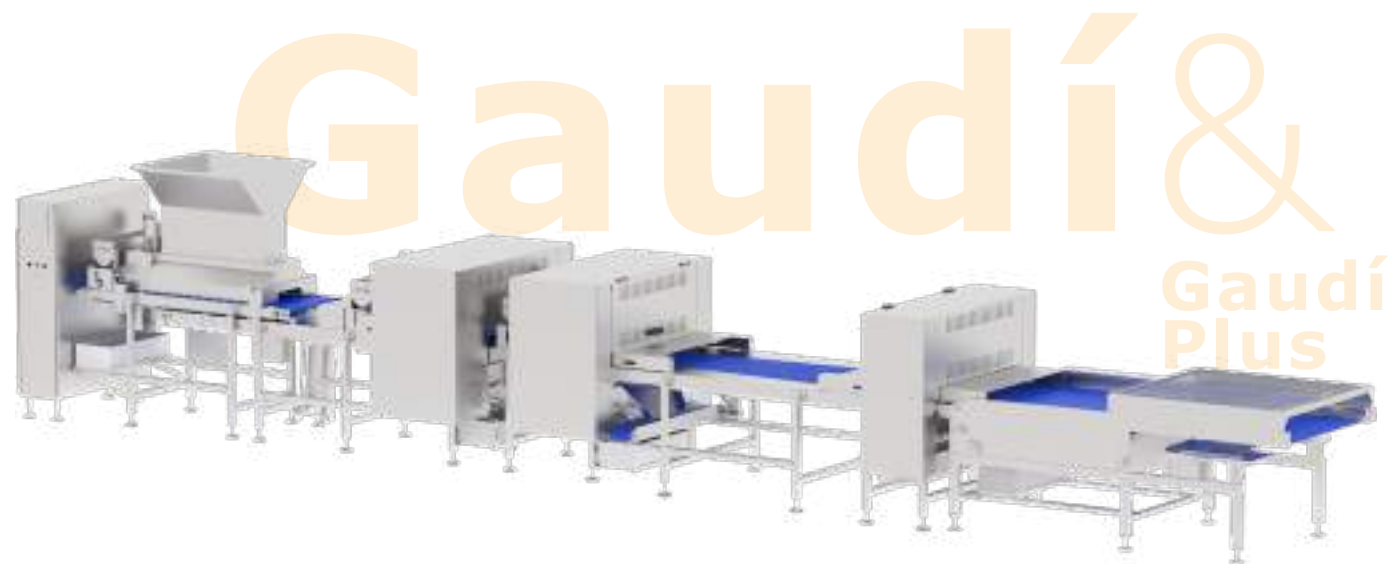


SCORING





BAKERY LINES



Multiproduct Sheetting Lines

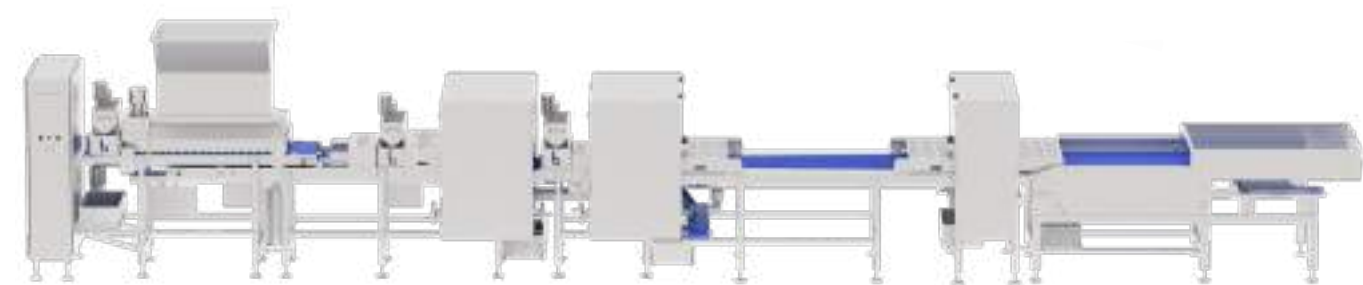


Suitable also for **GLUTEN FREE** doughs



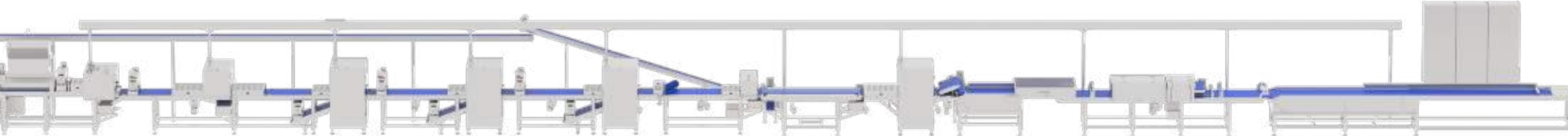
Model

Gaudí



Model

Gaudí Plus



INSTALLATION REQUIREMENTS

- Electrical connection: depending on the electrical requirements of each country.
- Pneumatic connection: 5 bar / Consumption 13 L/minute.
- Ethernet connection: Ethernet cable for remote connection.

Gaudí

Specially designed to be as flexible as possible, this line allows for **versatile bread** production with hydration levels ranging **from 50% to 100%**, adapting to different flours and recipes.

MAIN TECHNICAL FEATURES

- Production capacity: **up to 1,000 kg/h, depending on the product.**
- Dough hydration: **up to 100%.**
- Fully adjustable speed.
- Dimensions: from L: 10,800 mm x W: 1,650 mm x H: 1,700 mm, depending on the desired options.
- Suitable also for **GLUTEN FREE** doughs.

KEY BENEFITS

- Maximum final product quality.
- Increased productivity, versatility and efficiency.
- Adaptability for different dough types.
- Easy cleaning and maintenance.
- Anti-trapping protection.
- Intuitive operation thanks to the digital interface.

OPTIONS AND ACCESSORIES

- XL module with seeds.
- Molding/Rolling System.
- Pizza Cutting System.
- Cross Roller.

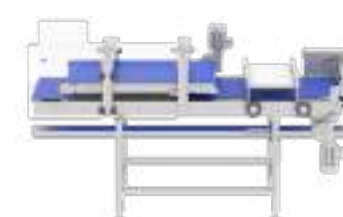
OPTIONAL MODULES



Cross Roller



Pizza Cutting System



Molding/Rolling System

Gaudí Plus

A fully **modular** sheeting line, **custom-designed** to adapt to a wide variety of **laminated, molded and rolled products**, including those breads with minimum thicknesses, ensuring optimal quality and crumb structure.

MAIN TECHNICAL FEATURES

- Production capacity: **from 800-1,000 kg/h up.**
- Dough hydration: **up to 100%.**
- Fully adjustable speed.
- Dimensions: which is custom-designed to meet each client's needs.
- Suitable also for **GLUTEN FREE** doughs.

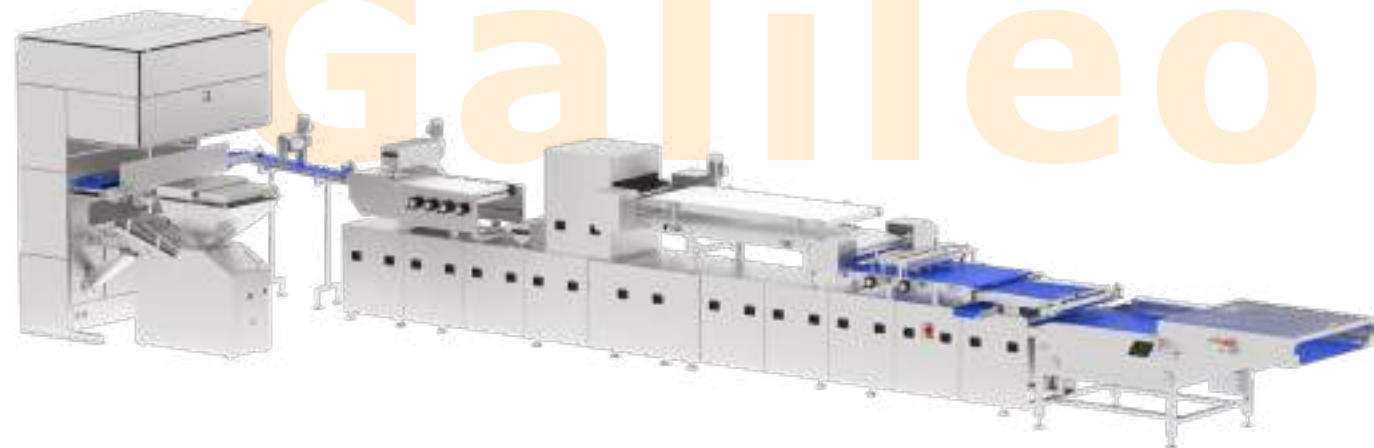
KEY BENEFITS

- Maximum final product quality, productivity, versatility and efficiency.
- Custom design and configuration for each project.
- Easy cleaning and maintenance.
- Anti-trapping protection.
- Intuitive operation thanks to the digital interface.



Increase your profit

▲ Product Variety + ▲ % High Hydration = Greater Profitability ▲ €




Model

Galileo

Automatic Baguette Forming Line

Multi-stage **ball forming** equipment with resting phases designed to make **high-quality baguettes** and similar products: hoagies rolls, rustic loaves, sandwich bread, tin bread, etc.

MAIN TECHNICAL FEATURES

- Production capacity: **up to 2,500 baguettes/hour, 5,000 half-baguettes/hour**, etc.
- Dough hydration: **up to 75%**.
- Maximum weight: 1,000 kg.
- Automatically adjusted forming.
- Automatic centering of pieces during forming and panning.
- Dimensions: from L: 11,600 mm x W: 1,650 mm x H: 2,000 mm.
- Suitable also for  **GLUTEN FREE** doughs.

KEY BENEFITS

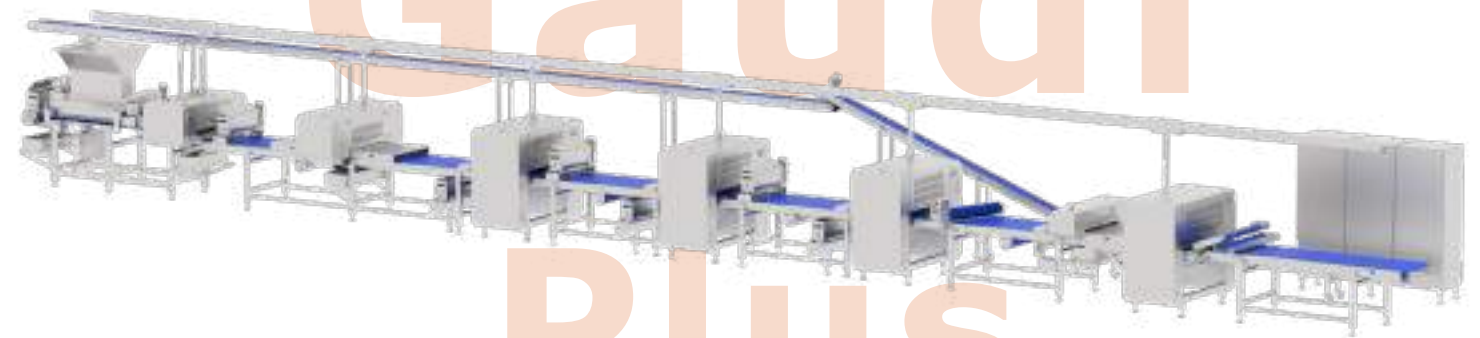
- Maximum final product quality.
- Increased productivity and efficiency.
- Adaptability to different types of dough.
- Easy cleaning and maintenance.
- Anti-trapping protection.
- Intuitive operation thanks to the digital interface.

OPTIONS AND ACCESSORIES

- Seed module.
- System for high-hydration dough.
- Ball resting chamber.
- 'Double ball' removing device.

INSTALLATION REQUIREMENTS

- Electrical connection: depending on the electrical requirements of each country.
- Pneumatic connection: 10 mm compressed air line at 5 bar.
- Ethernet connection: Ethernet cable for remote connection.




Model

Gaudí Plus

Multiproduct Sheeting Line

Custom-designed lines for making **all types of laminated products**, including very thin pieces with optimal quality and open crumb structure, such as pizza, pinsa, focaccia...

MAIN TECHNICAL FEATURES

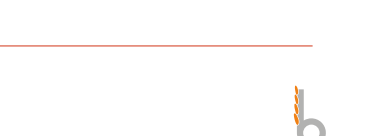
- Production capacity: **depending on each project**.
- Dough hydration: **up to 100%**.
- Fully adjustable speed.
- Dimensions: custom-designed to meet each customer's needs.
- Suitable also for  **GLUTEN FREE** doughs.

KEY BENEFITS

- Maximum final product quality, productivity, versatility and efficiency.
- Custom design and configuration for each project.
- Easy cleaning and maintenance.
- Anti-trapping protection.
- Intuitive operation thanks to the digital interface.

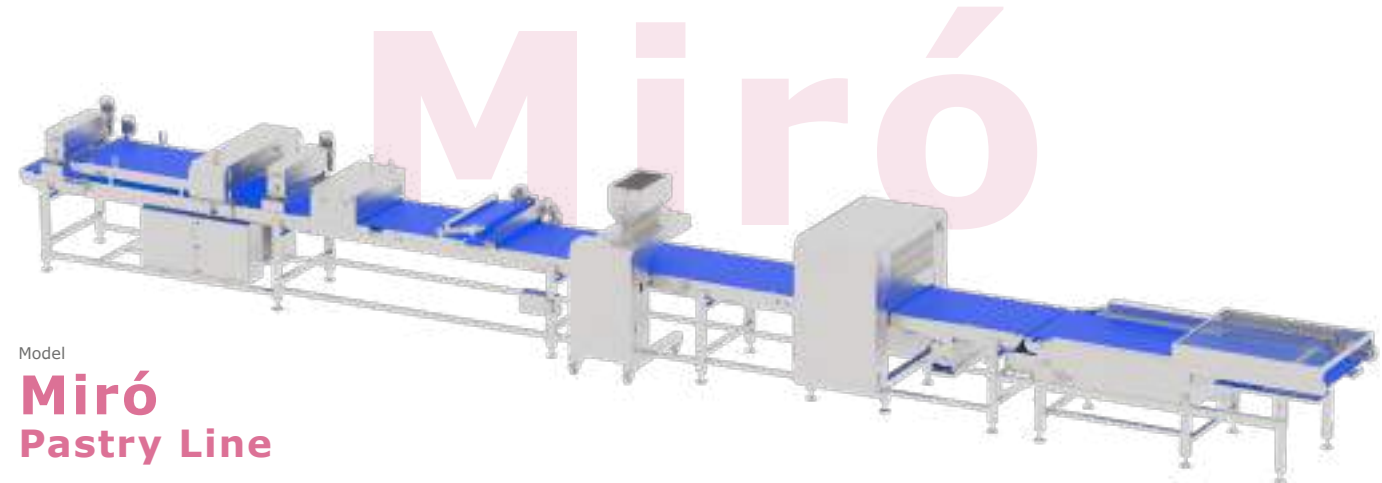
INSTALLATION REQUIREMENTS

- Electrical connection: depending on the electrical requirements of each country.
- Pneumatic connection: 5 bar / Consumption 13 L/minute.
- Ethernet connection: Ethernet cable for remote connection.





PASTRY LINES



Model
Miró
Pastry Line



Lines for Laminating and Producing Puff Pastry and Dough Blocks

Modular lines which are custom-designed according to each customer's process, product, and production requirements.

MAIN TECHNICAL FEATURES

- Production and number of layers: **custom-designed equipment** to meet each customer's needs.
- Fully adjustable speed.
- Dimensions: custom-built to meet each customer's needs.
- Suitable also for **GLUTEN FREE** doughs.

KEY BENEFITS

- Maximum consistency in the final product.
- Increased productivity, versatility and efficiency.
- Easy cleaning and maintenance.
- Anti-trapping protection.
- Intuitive operation thanks to the digital interface.

OPTIONS AND ACCESSORIES

- Folding systems.
- Fat pump.
- Humidifier.
- Filling dispenser.
- Product-specific accessories.

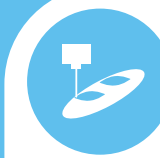


Model
Miró
Block Line



INSTALLATION REQUIREMENTS

- Electrical connection: depending on the electrical requirements of each country.
- Pneumatic connection: 5 bar / Consumption 13 L/minute.
- Ethernet connection: Ethernet cable for remote connection.



SCORING

Water Jet Scoring Equipment

Scoring systems for **fermented doughs** designed to enhance the quality of the final product, **increase productivity**, reduce risks and make operators' work easier.

MAIN TECHNICAL FEATURES

- Production: **custom-designed equipment**.
- Compact dimensions to avoid obstructing the workspace.
- Suitable also for **GLUTEN FREE** doughs.

KEY BENEFITS

- Maximum consistency in the final product.
- Increased productivity, versatility and efficiency.
- Reduced risk for operators.
- Easy cleaning and maintenance.
- Anti-trapping protection.
- Intuitive operation thanks to the digital interface.
- Elimination of blade breakage risk (No risk of product backlash)

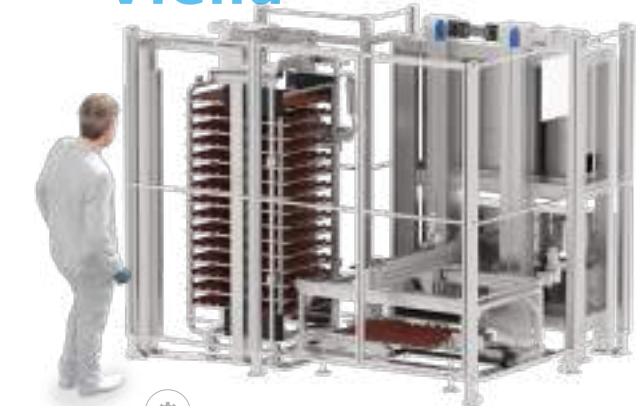
TYPES OF SCORING



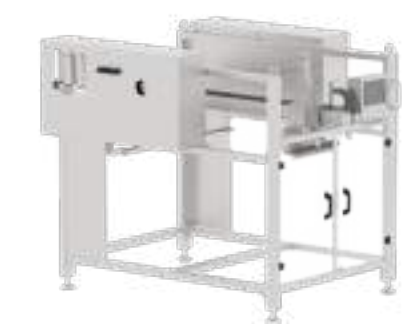
Model
CompactLeo



Model
Viena



Model
Bosnia



Model
New Jersey



INSTALLATION REQUIREMENTS

- Electrical connection: depending on the electrical requirements of each country.
- Water connection: 1/2" threaded — Inlet pressure: min 2 bar – max 5.5 bar.
- Ethernet connection: Ethernet cable for remote connection.

