



Designed by bakers
for bakers



BAKERY
LINES



PIZZA & PINSA
LINES



PASTRY
LINES



SCORING



Our history



Beor is a company founded by three people who have been connected to the **bakery world** for a long time.

- **Xavier Beorlegui:**

- Engineer involved in the **bakery world since 1968**, working at P.Prat.
- Source of **experience** and **wisdom** for the company.

- **Pedro Valero:**

- Bakery technician with over **35 years of experience** and **recognized** prestige.
- He has carried out **numerous equipment** installations **worldwide**, becoming a **benchmark in industrial processes**.

- **Eugeni Beorlegui:**


- He has worked as a **baker** and **commercial technician**, making countless trips around the world.
- Leader of the company, **guiding the team** with **closeness** and **experience**.

Combining all the **experiences lived** by the **founders**, Beor has made numerous friends all around the world. From these experiences comes our slogan:

Designed by bakers for bakers.



Multi-stage **dough ball forming** equipment designed to produce high-quality **baguettes in all sizes**: 1/2 baguette, 1/4 baguette, Frankfurt, loaf, sandwich bread, toast bread...

- Up to **2,500 baguettes per hour** (e.g., 5,000 half-baguettes per hour).
- Doughs with **hydration levels of up to 75%**.
- Suitable for **gluten-free** doughs. 
- **Automatic centering** and **adjustment** of pieces.
- **Maximum** final product **quality**.
- **Anti-entrapment protection** compliant with regulations.

Galileo






Multiproduct **Lines**



Specially designed to work with **highly hydrated doughs**, this line enables **versatile bread production** with **hydration levels of up to 100%**, adapting to different flours and recipes.

- Production **capacity** of up to **1,000 kg/h**.
- Fully **adjustable speed**.
- Suitable for **gluten-free** doughs. 
- **Adaptable** to various types of dough (**ciabatta, pizza, pinsa...**).
- Intuitive operation thanks to the **digital interface**.
- Increased **productivity, versatility, and efficiency**.

Gaudí



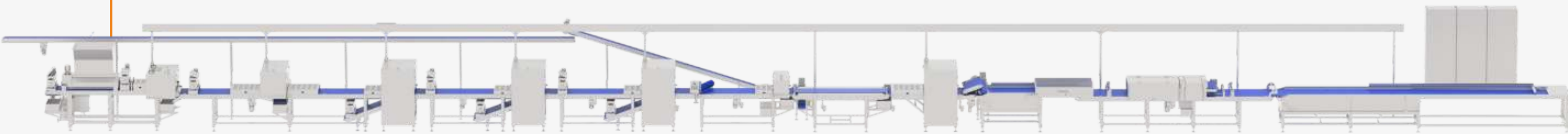



Multiproduct **Lines**



Fully modular laminating equipment designed to adapt to a wide variety of **laminated, molded** and **rolled products**, including pieces with minimal thickness while ensuring **optimal quality** and **crumb structure**.

Gaudí Plus




- This equipment is **custom-designed according to the client's needs**.
- Production capacity **starting from 800-1,000 kg/h**.
- Dough **hydration** up to **100%**.
- Suitable for **gluten-free** doughs. 
- Specific **design** and **customization** for each project.
- **Maximum** final product **quality**.
- Easy **cleaning** and **maintenance**.

Modular equipment **tailor-made** according to the process, product, and production needs of **each client**. These solutions ensure **flexibility and efficiency**, incorporating **advanced technology** to **optimize** each stage of the production process.

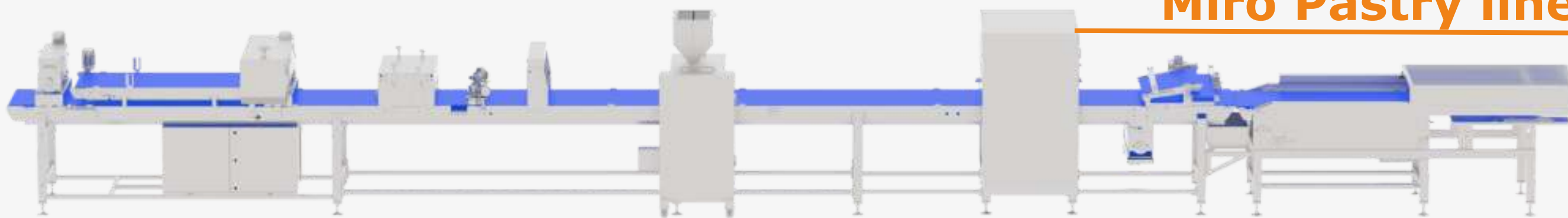
Miró Block Line



- **Custom design** according to **each client's** needs.
- Fully **adjustable speed**.
- Suitable for **gluten-free** doughs. 
- Maximum **consistency of the final product**.
- Option to add (among others):
 - Grease pump.
 - Filling dispenser.




Miró Pastry line

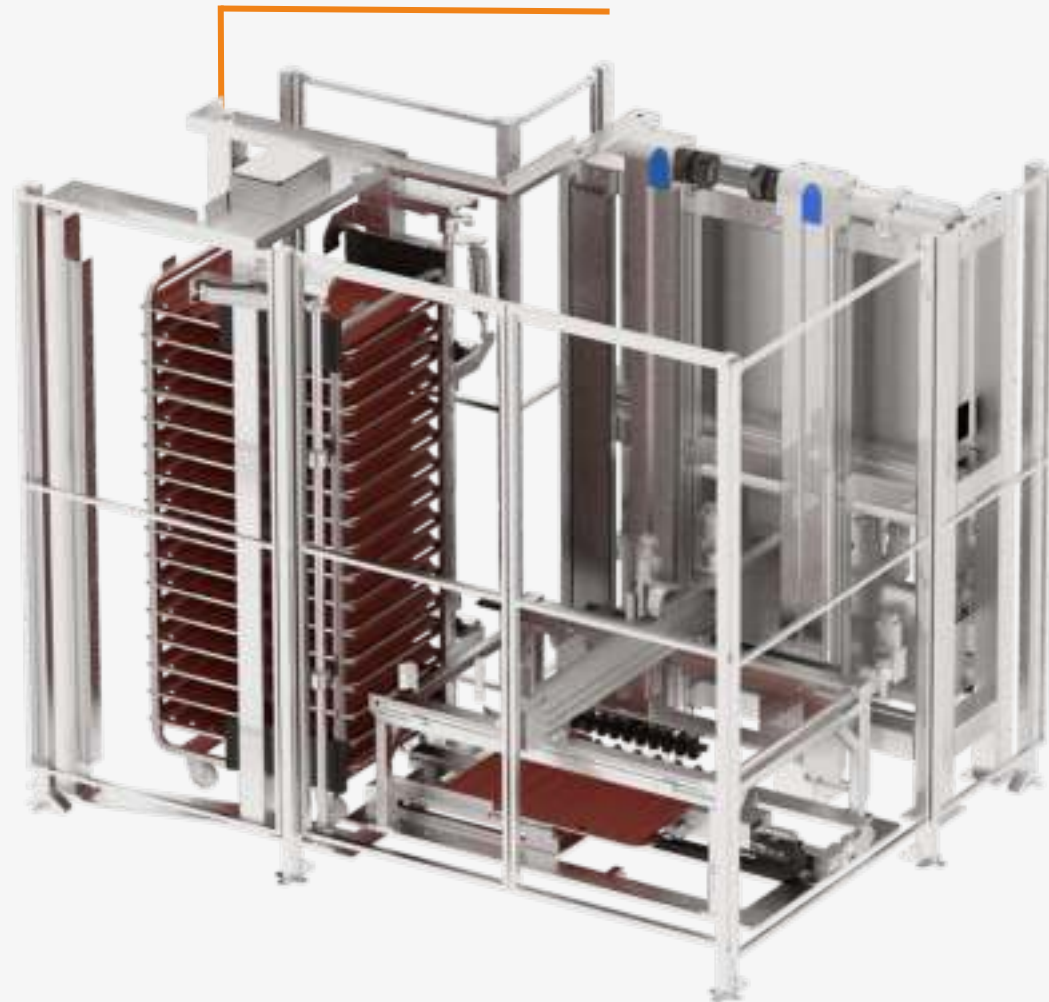




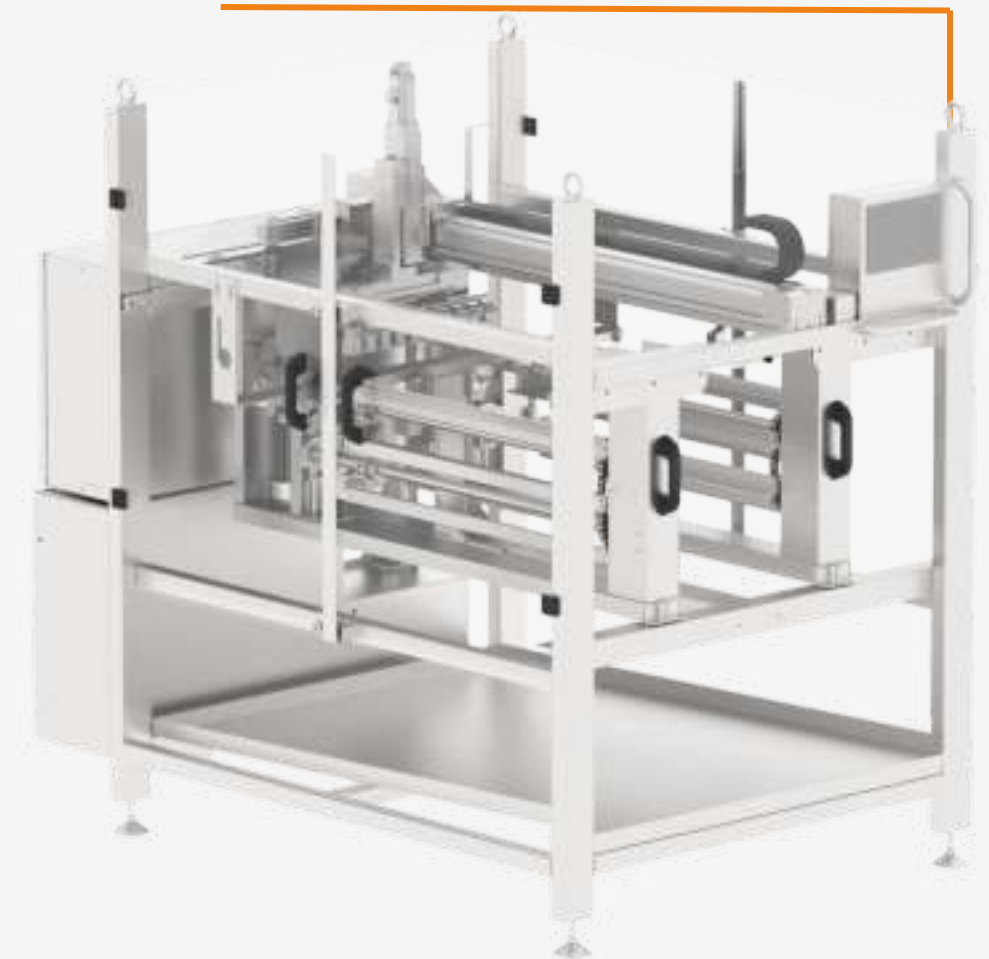
Cutting system for fermented doughs, designed to **improve the final product quality**, reduce **occupational risks**, and facilitate the **work of operators**.

- **Compact dimensions to avoid obstructing passage.**
- **Custom-designed** equipment.
- Suitable for **gluten-free** doughs. 
- **Reduced risk of blade breakage** in the dough.

Viena




Compact Leo

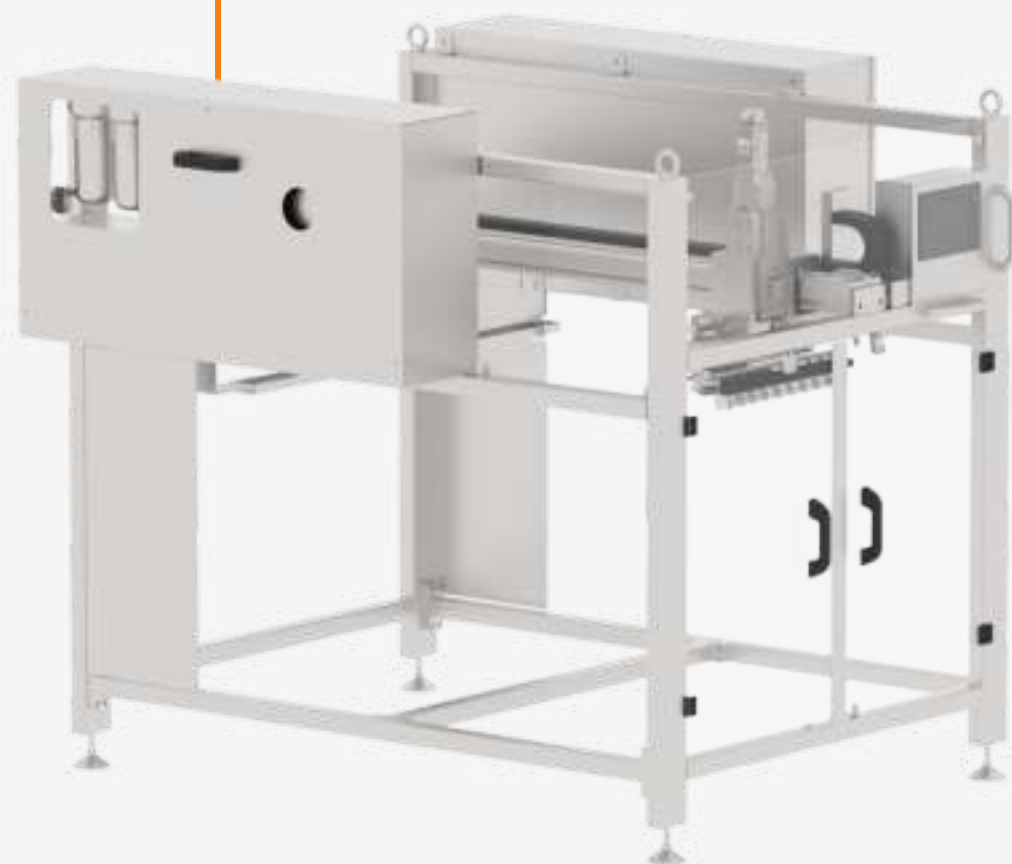




Cutting system for fermented doughs, designed to **improve the final product quality**, reduce **occupational risks**, and facilitate the **work of operators**.

- Maximum **consistency of the final product** during production hours.
- Increased **versatility** and **efficiency**.
- Suitable for **gluten-free** doughs. 
- **Reduced risk of blade breakage** in the dough.

Bosnia



New Jersey





Technology 4.0

At Beor, we are committed to 4.0 technology. For this reason, your machine will be able to be reviewed remotely via Ethernet to ensure proper operation. In addition, all our machines are equipped with wireless screens to make working easier.



Turnkey projects

We develop turnkey projects, offering a complete service tailored to your needs. We can provide everything from mixing to packaging, including automatic controlled fermentation lines, cutting machines, tray handling, palletizing, and more.



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