



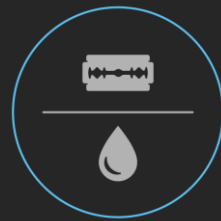
bakery equipment



BREAD LINES



**PASTRY & PIZZA
LINES**



SCORING



**SPIRALS &
AUTOMATIONS**



Beor is a company founded by three people who spent most of their lives in the bakery field.

- **Xavier Beorlegui**, He is an Engineer who started to work in this field in 1968 for P.Prat. He spent more than 26 years in this bakery equipment company.
- **Pedro Valero**, Pedro is a well known technologist and baker. He gained a tremendous amount of experience in his family bakery. He conducted numerous installations of a range of equipment around the world. All of this made him a point of reference for bakeries wanting to improve their business.
- **Eugeni Beorlegui**, He is the Company Director. He plays the roles of both baker and commercial technician for various customers and has obtained the necessary experience over several years.

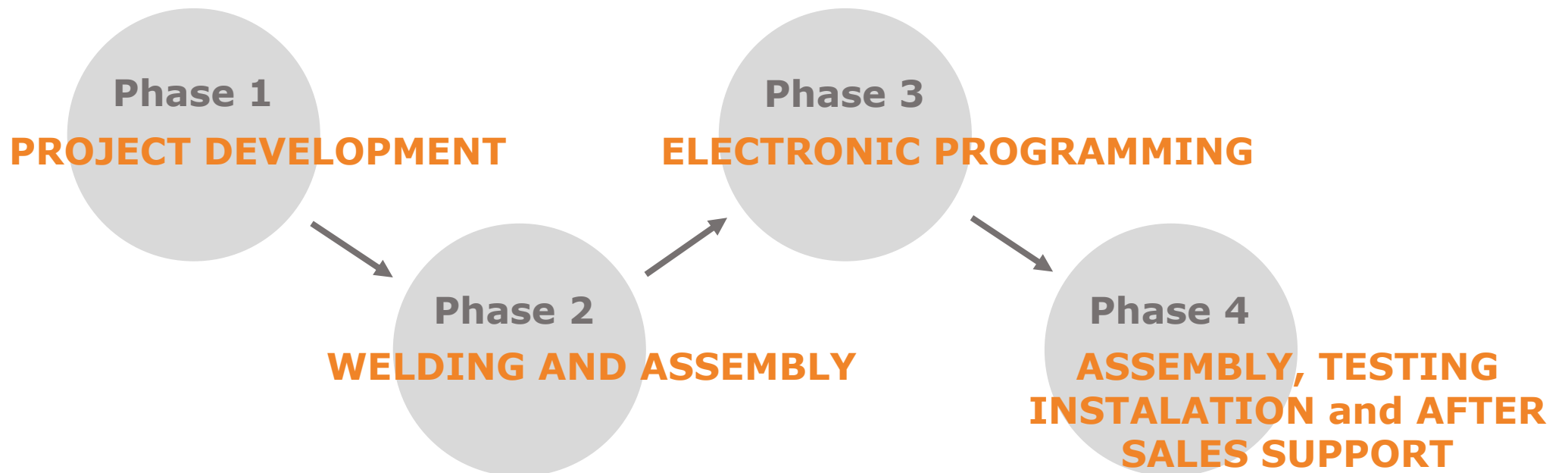


By adding all three of these skill sets to the founder's, **Beor** now has a considerable amount of **know-how**.



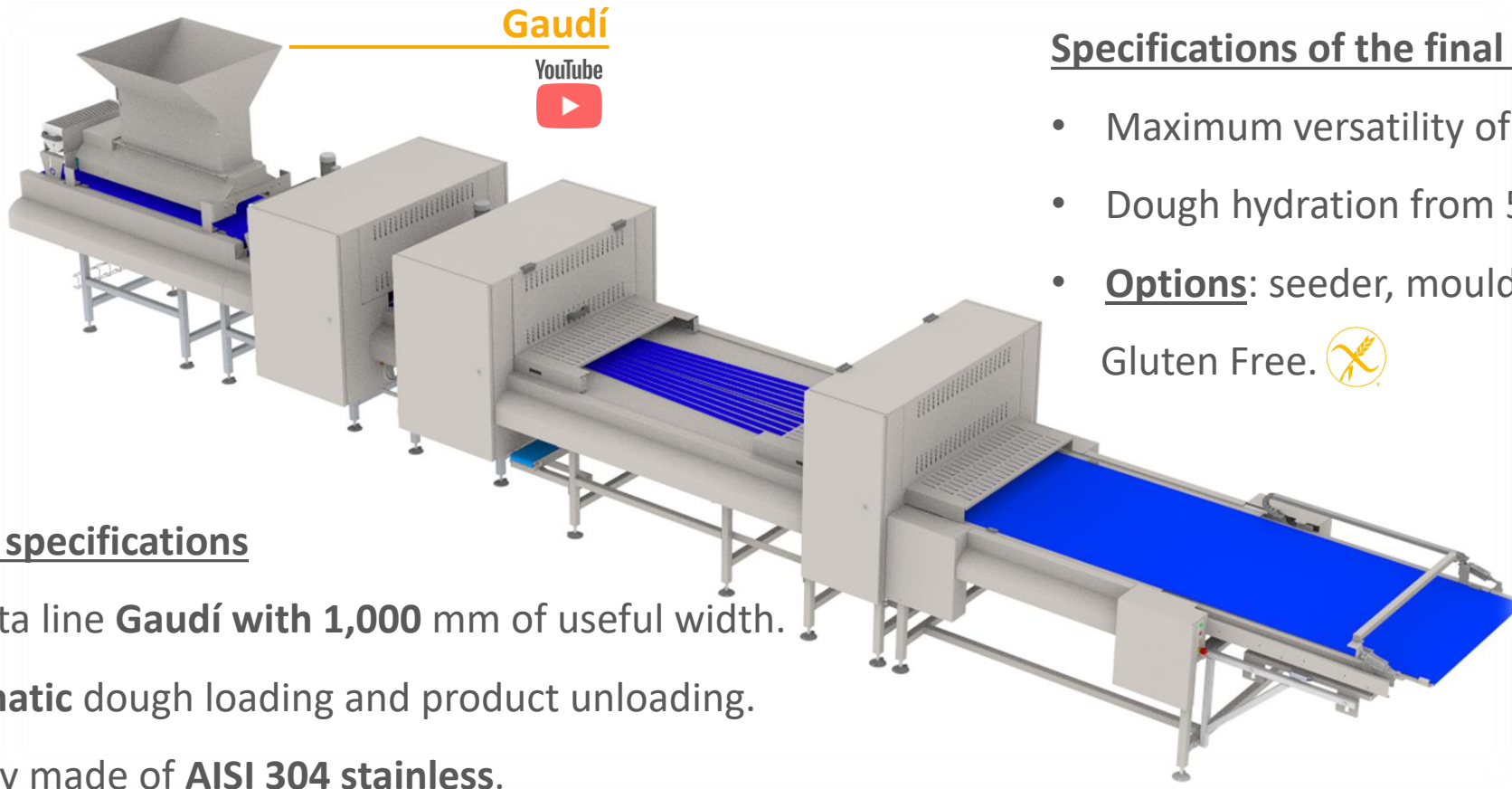
Beor handles all aspects of the production process to obtain higher quality machinery. It also offers the possibility of creating customized projects in cooperation with their customers.

Our motto is: "**Machinery designed by bakers for bakers**"



BREAD LINES

Ciabatta




Gaudí

YouTube



Specifications of the final product

- Maximum versatility of shapes and weight.
- Dough hydration from 50% to 100% *.
- **Options:** seeder, moulder, stamped, Gluten Free. 

Technical specifications

- Ciabatta line **Gaudí** with **1,000** mm of useful width.
- **Automatic** dough loading and product unloading.
- Entirely made of **AISI 304** stainless.
- **WiFi, Ethernet** connections and **INDUSTRY 4.0**

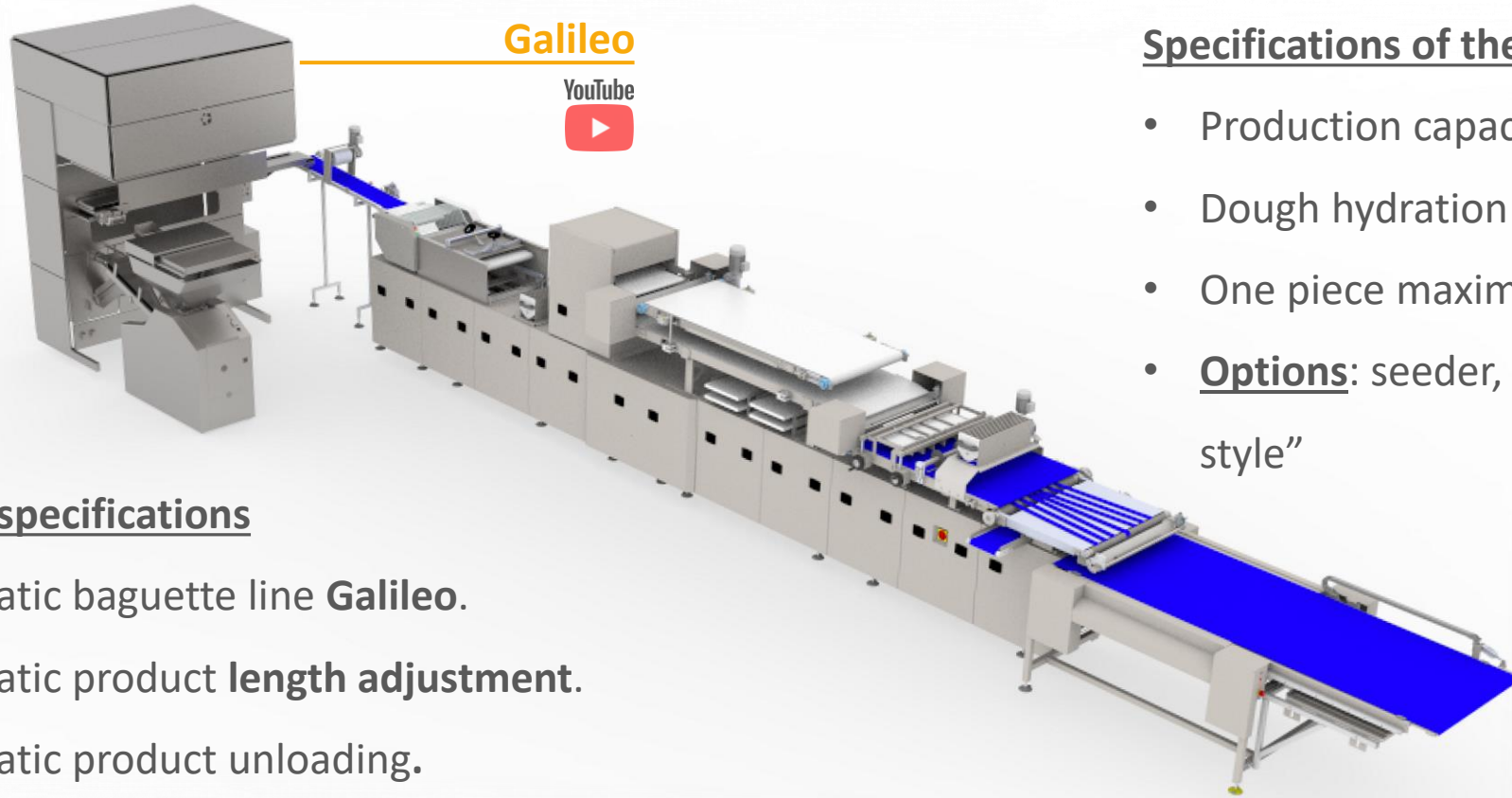
BREAD LINES

Ciabatta



BREAD LINES

Baguette



Galileo



Technical specifications

- Automatic baguette line **Galileo**.
- Automatic product **length adjustment**.
- Automatic product unloading.
- Entirely made of **AISI 304 stainless**.
- **WiFi, Ethernet** connections and **INDUSTRY 4.0**

Specifications of the final product

- Production capacity up to 2,400 p/h
- Dough hydration up to 75%*.
- One piece maximum weight = 700 gr.
- **Options:** seeder, flour duster, “artisan style”

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Baguette

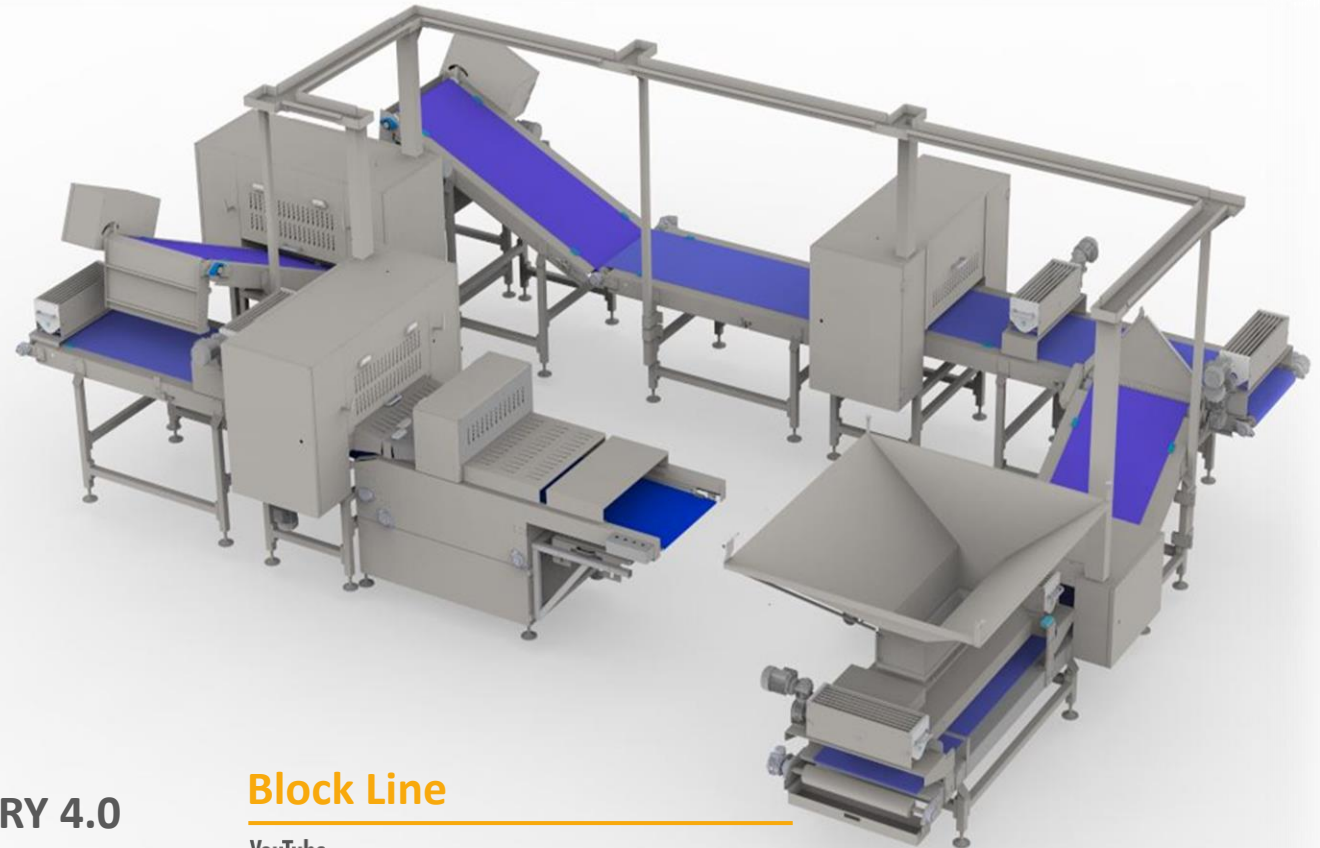


PASTRY & PIZZA LINES



Technical specifications

- **Modular** included as needed
- Study and design with the customer
- Able to produce:
 - **Puff pastry** (sheets, blocks for...)
 - **Pizza**
 - **Empanadas**
- Entirely made of **AISI 304 stainless**
- **WiFi, Ethernet** connections and **INDUSTRY 4.0**



Block Line

YouTube



PASTRY & PIZZA LINES



SCORING


Semi-Auto

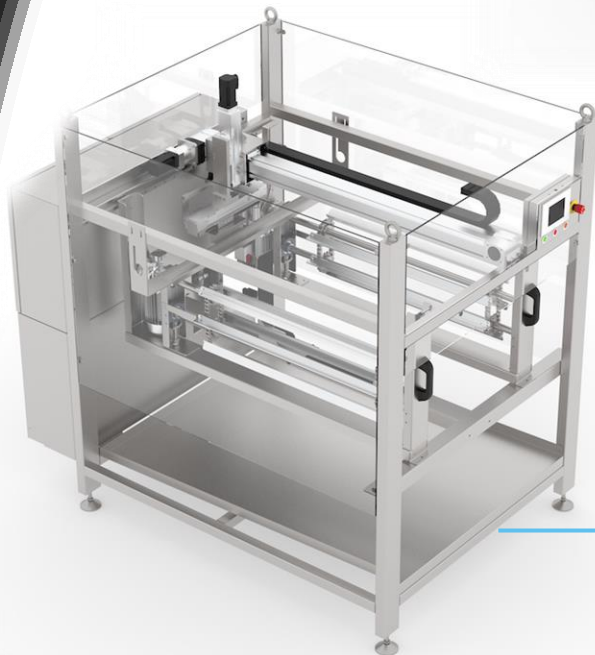


Madrid



Technical specifications

- Scoring system by jet water for fermented dough
- Possibility of making all types and numbers of cuts
- In the case of the **Madrid** model, the scoring is done with a collaborative robot
- All the systems are designed to score also Gluten free bread 
- Entirely made of **AISI 304 stainless**
- **WiFi, Ethernet** connections and **INDUSTRY 4.0**

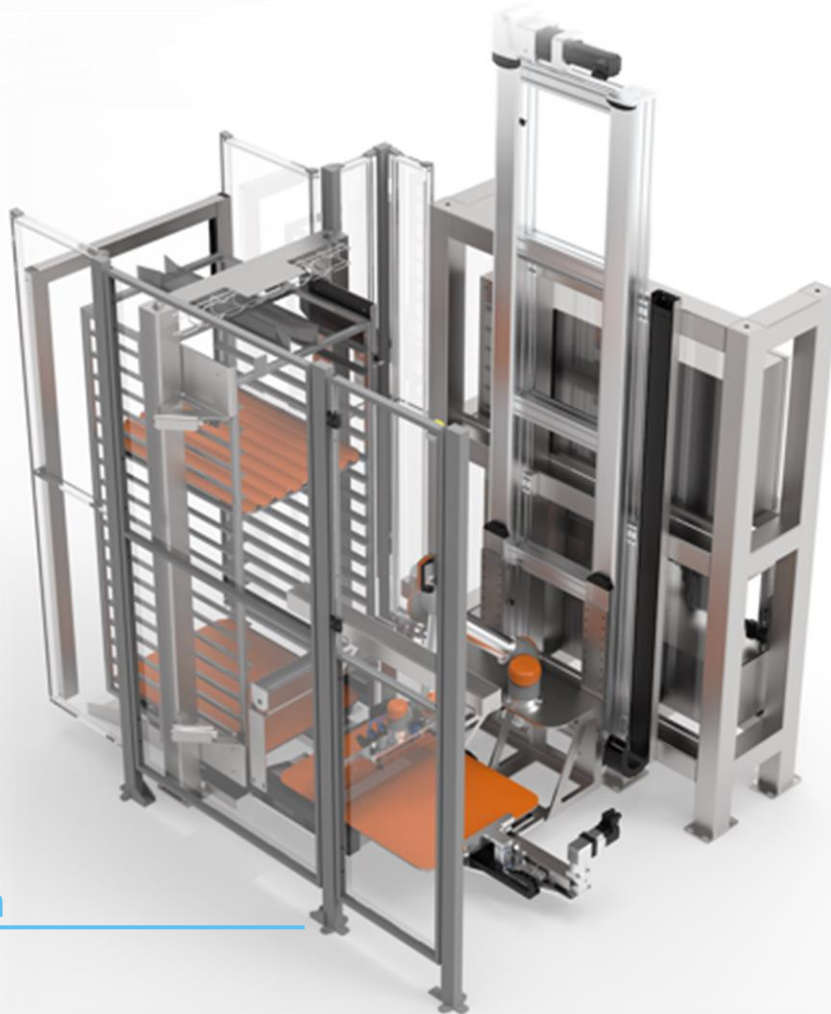


CompactLeo



Operation

- Manual loading of the trays/boards
- 2 and a half minutes to score a 15x17 tray/board rack

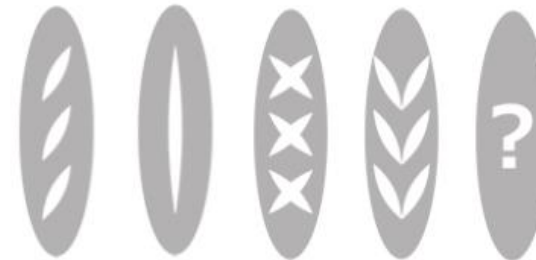


SCORING Semi-Auto



Operation

- Manual loading of the rack/racks to the system
- **Automatic scoring** of the trays/boards
- Customized adjustment of the cut
- Flour duster as an option
- 2 and a half minutes to score a 15x17 tray/board rack

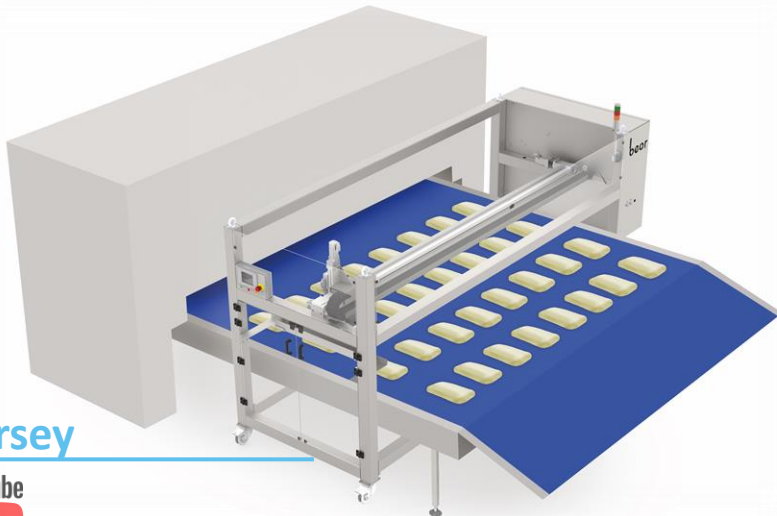


Viena





Bosnia



New Jersey



SCORING

Automatic



Operation

- Automatic scoring system vs. manual handling:
 - On **trays/boards** in continuous or step by step
 - On **belt**
- Study and customization according to the customer's needs.



Bosnia Robot

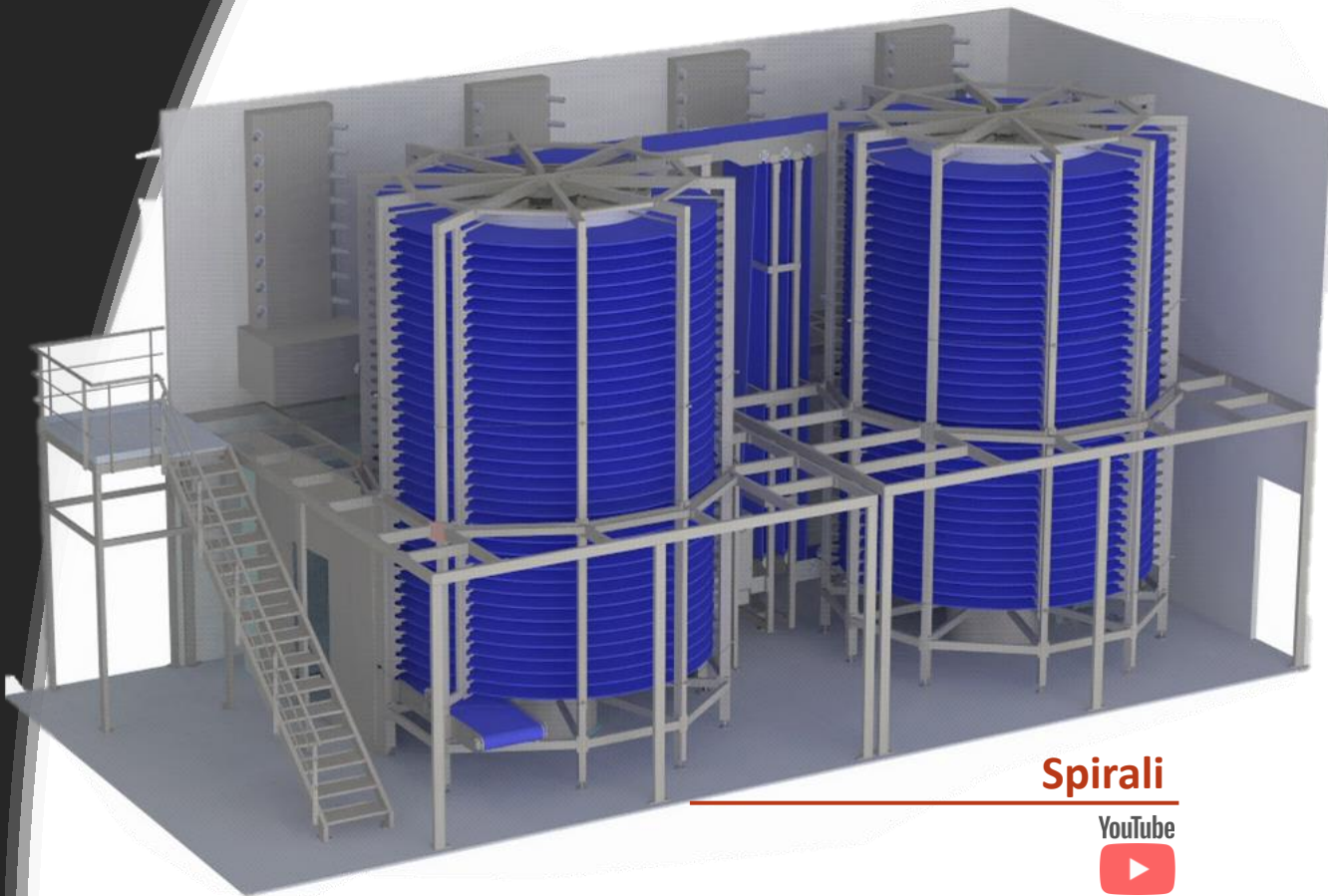


SCORING

Automatic



SPIRALS & AUTOMATIONS



Spirali

YouTube



Technical specifications

- Designed based on our experience and customer's needs
- Spiral models:
 - Fermentation
 - Cooling
 - Freezing
- Belt by **intralox** and belt washing system by **KÄRCHER**
- WiFi, Ethernet connections and **INDUSTRY 4.0**

SPIRALS & AUTOMATIONS



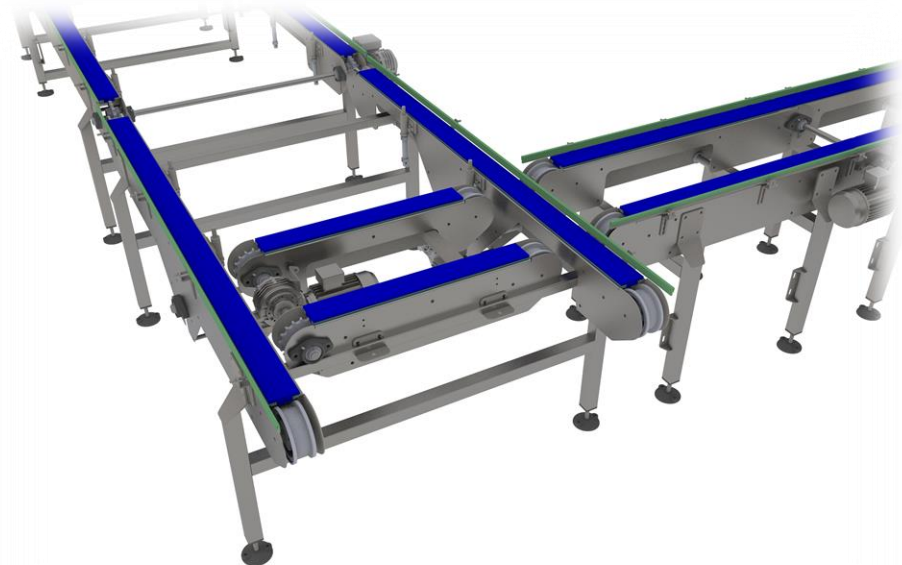
Technical specifications of the Automations

- Types of applications:
 - Palletizers
 - Rack loaders/unloaders
 - Tray handling
- **WiFi, Ethernet connections and INDUSTRY 4.0**

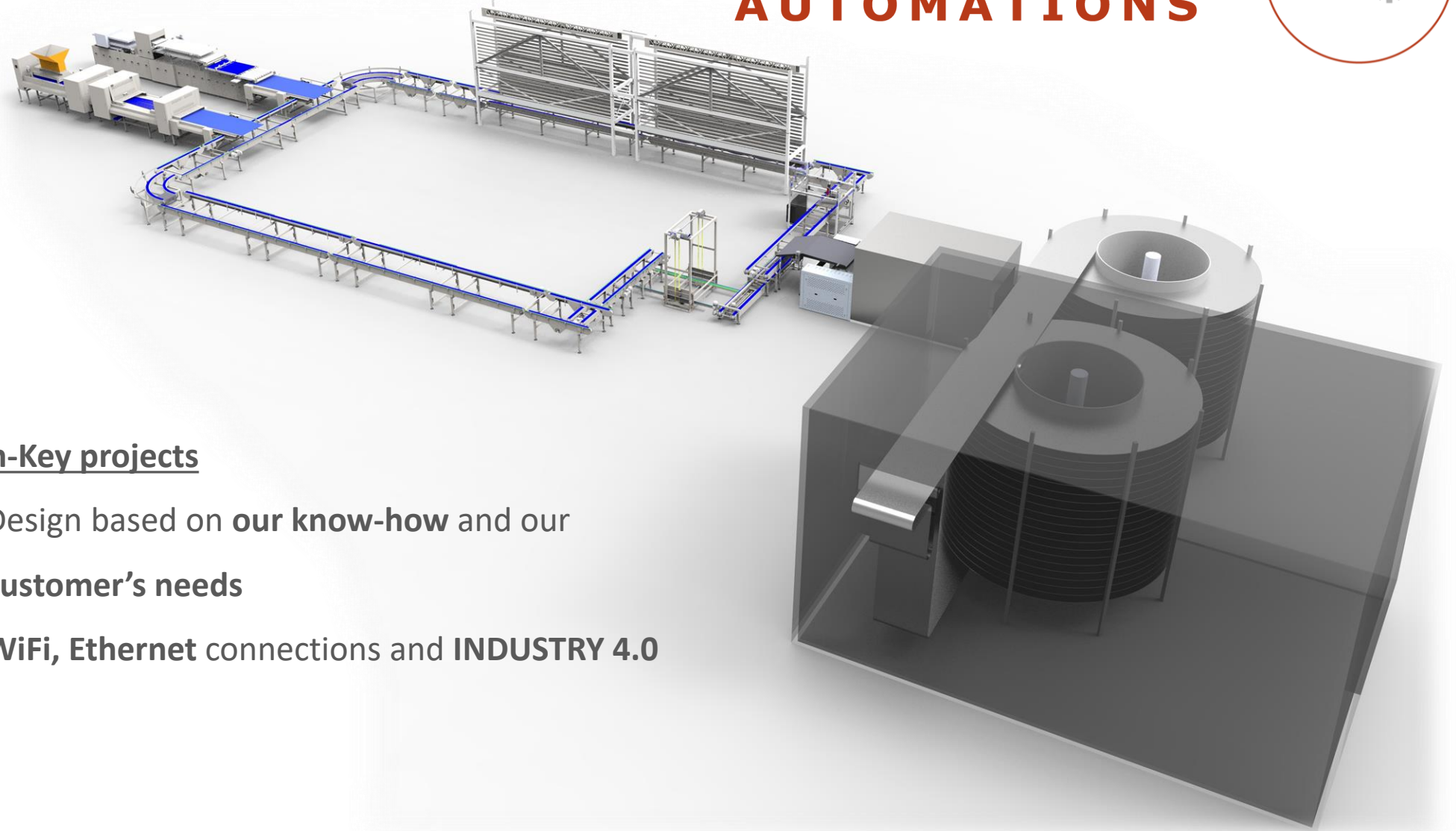


Robotics

YouTube



SPIRALS & AUTOMATIONS



Turn-Key projects

- Design based on **our know-how** and our **customer's needs**
- **WiFi, Ethernet connections and INDUSTRY 4.0**

BEOR SALES AGENTS IN THE WORLD





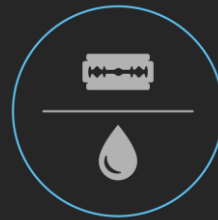
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