



**Flavor and
efficiency in
every bake**

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INNOVATION AND PRECISION FOR PERFECT BAKING

At **Beroven**, we combine artisan passion with cutting-edge industrial oven technology.

We design and manufacture high-performance equipment and complete solutions that optimize production processes ensuring efficiency, consistency, and reliability.

From design and manufacturing to installation, commissioning, and ongoing support, we work side by side with your team to boost productivity and quality.



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BAKING SOLUTIONS

At **Beroven**, we understand that every baked product has its own specific requirements and that choosing the right oven makes all the difference in quality, efficiency, and profitability. That's why we offer industrial baking solutions designed for medium and large-scale manufacturers, combining cutting-edge technology with deep expertise in the bakery and pastry sectors.

We know there's no single path to perfect baking. Each type of bread, pastry, or biscuit demands a specific heat treatment, which is why we develop multiple baking technologies tailored to each client's needs.

From deck ovens that deliver artisan-level quality at industrial scale, to tunnel ovens with various configurations engineered for maximum efficiency in continuous processes our portfolio covers the full spectrum of modern baking demands.



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TUNNEL OVENS

Our tunnel ovens ensure optimized industrial performance, delivering precise and uniform baking at high production volumes. They are designed to meet a variety of needs, with heating systems including cyclothermic, convection, or direct flame. Available in multiple widths and lengths, with automated controls to maximize efficiency and reduce energy consumption.



CYCLOTHERMIC OVENS

Specially designed for continuous production of pastries, snacks, and light bakery products, cyclothermic ovens ensure homogeneous, stable, and energy-efficient baking. Their indirect heating system keeps combustion gases separate from the product, providing uniform heat distribution and precise temperature control across multiple oven zones. We can find them in two types:

- 1. Red Belt:** Perfect for tray or mould-based production, these ovens optimize baking time and energy efficiency in continuous industrial lines.
- 2. Granite:** Ideal for products that require a crispy base and traditional-style baking, such as rustic breads. Their refractory stone hearth stores and gradually releases heat, ensuring even baking and optimal texture in every piece.

PIZZA AND FLATBREAD OVENS

The combination of stone baking and direct flame achieves the perfect balance between artisan texture, aroma, and flavor with the efficiency and standardization required in industrial production. Ideal for producing pizzas and a wide variety of rustic flatbreads such as pita, lavash, naan, and more.

BISCUIT OVENS

Continuous ovens designed for the industrial production of biscuits, crackers, and long-shelf-life baked goods. They feature multiple heat transfer systems, combining zones of direct flame, radiation, and convection to achieve perfect and consistent baking results.

DECK OVENS



Designed for those who require uniform, high-quality baking. Featuring refractory stone decks and independent steam injection per chamber, they ensure perfect crust formation and even baking across a wide range of products.

Available in gas, diesel, or electric versions, with intuitive digital controls and loading systems adaptable to different production needs.

LOADING & UNLOADING SYSTEMS

To maximize operational efficiency, these ovens can be integrated with automatic or semi-automatic loading and unloading systems. Designed to reduce handling times and improve workflow, options range from loading trolleys to mechanized platforms each tailored to the customer's production capacity, ensuring a smooth and safe operation.



AUTOMATIC LINE

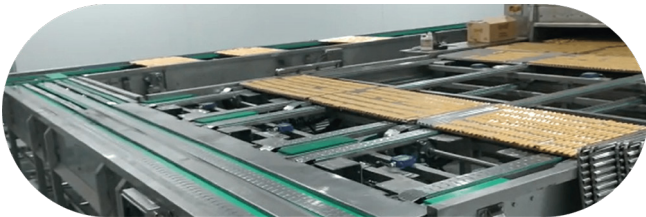
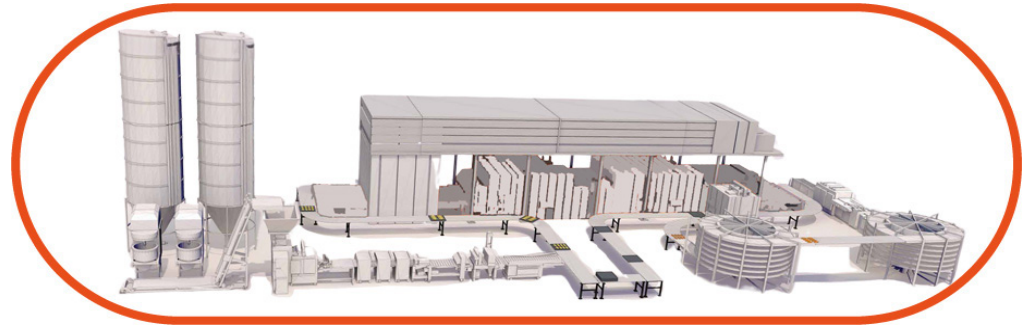
From the customer's initial concept, we co-develop the entire project and turn it into an efficient, high-performance solution.

We tailor each system to your spatial constraints and technical requirements.

Beroven manages all phases design, manufacturing, subcontracting, assembly, and commissioning delivering **fully operational turnkey lines** with the highest standards of quality and professionalism. So you can focus on what you do best: **creating exceptional products.**



FULLY AUTOMATED LINE



1. STORAGE & DOSING

Our automated systems ensure precise ingredient dosing, optimize storage space, and preserve raw material integrity. This technology minimizes errors, reduces waste, and guarantees consistency in every batch enabling full traceability from silo to final production.



2. DOUGH MIXING & FORMING

From mixers that ensure uniform hydration and optimal gluten development, to customized systems for dividing, resting, rounding, and shaping every stage is tailored to your product. Our dividers and moulders preserve dough structure, while laminating, depositing, and decorating systems deliver exceptional consistency, high efficiency, and minimal waste throughout the process.



3. FERMENTATION

Our proofing systems provide optimal conditions for product development, maintaining precise control of temperature, humidity, and other critical factors to achieve ideal flavor, texture, and volume.

4. TUNNEL BAKING

Our tunnel ovens deliver uniform, controlled baking for every product, ensuring consistent results at industrial scale. Advanced technology optimizes energy consumption while guaranteeing perfect baking point, color, and texture. The definitive solution for industrial bakeries seeking efficiency without compromising quality.

5. COOLING & CONVEYING

Flexible cooling solutions with precise temperature control adapted to a range of needs, from gradual cooling to quick freezing. Combined with modular conveyors for smooth handling of products and trays, minimizing manual contact and enhancing process consistency from oven to packaging.

6. PACKAGING & POST-PACKAGING

High-performance packaging solutions that preserve product freshness and presentation. Slicing, bagging, and bulk packaging systems combine speed and accuracy to maximize production efficiency.

PRODUCT- BASED SOLUTIONS

At Beroven, we understand that every bakery and pastry product has specific baking requirements. That's why we develop industrial ovens **tailored to each type of production ensuring efficiency, consistency, and quality** in every batch.

From **pre-baked bread** that demands thermal precision, to **artisan loaves** requiring crisp crusts and open crumb. From **dry breads and perfectly textured sandwich loaves**, to the flexibility needed for flatbreads.

We also offer solutions for **pastry, viennoiserie, and cookies** guaranteeing optimal volume, softness, and texture.

Whatever your product, Beroven delivers the technology to boost your production.

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PRODUCT - BASED SOLUTIONS



1. PRE-BAKED BREAD

Discover the revolution of fresh bread on demand. Beroven's technology preserves the aroma and texture of artisan bread in every par-baked piece allowing you to serve freshly baked bread in just minutes. A solution that blends tradition, freshness, and convenience to meet the expectations of today's consumers.



2. ARTISAN BREAD

Our systems preserve the authenticity of artisan bread while optimizing your production. Crispy crusts, open crumb structures, and deep flavors capture the essence of traditional baking with the industrial efficiency your business demands.

3. DRY BREAD PRODUCTS

Our lines for rusks, toast, breadsticks, and mini rolls ensure a perfect crunch and rich flavor that will win over your customers. Durability and consistency preserve product quality from production to final consumption.



4. TIN BREAD & SOFT BUNS

Our systems for tin bread, burger buns, and hotdog rolls deliver a uniform crumb and unmatched softness that stays fresh longer. The perfect blend of technology and innovation for essential products that never go out of style.

5. FLATBREAD

Step into the world of flatbread possibilities. From crispy pizzas to fluffy pitas, our flatbread solutions unlock a universe of versatile options for your business. Systems that preserve the authenticity of each baking tradition while maximizing production efficiency.

6. PASTRY

The art of lamination at its finest. Our equipment for croissants, palmiers, and laminated doughs creates flawless layers that transform into golden, irresistible pastry. Precision and delicacy that deliver products designed to impress from the very first look.

7. SWEET BAKED GOODS

Beroven systems for sponge cakes, muffins, cupcakes, and pastries ensure unmatched fluffiness and uniformity in every piece. Technology that turns every product into a small masterpiece at industrial scale.

8. COOKIES & SWEET BAKED GOODS

Our solutions for cookies, shortbreads, and ring-shaped pastries combine precision and versatility to ensure exceptional quality batch after batch. Systems specifically designed for small products that leave a big impression on your customers.

BEROVEN SERVICES

At Beroven, we don't just design and manufacture high-performance industrial ovens we provide **end-to-end services** to maximize the efficiency and profitability of your production.

We assess your needs, optimize technology integration, and ensure your production line runs smoothly and continuously minimizing downtime and operational costs. With expert technical support and original spare parts, we guarantee top performance and extended equipment lifespan.

With Beroven, **your production never stops.**

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BEROVEN SERVICES



1. CONSULTING & CUSTOM DESIGN

We analyze your needs, design tailored equipment, and help you integrate the right technologies to maximize efficiency and profitability.

- Production analysis with real data: We use predictive technology to improve operational efficiency in real time.
- Custom design: We adapt ovens, conveyors, proofing and cooling systems to your specific product and existing equipment.



2. INSTALLATION & COMMISSIONING

Our technical team manages the entire process, ensuring seamless integration with your existing infrastructure.

- Disruption-free installation: We assemble and configure each piece of equipment with precision to ensure optimal startup from day one.
- Performance testing and validation: We optimize production parameters to reduce energy consumption and maximize product quality.
- Technical training: We train your team to operate and maintain the equipment independently.



3. MAINTENANCE & TECHNICAL SUPPORT

Maximize equipment lifespan and performance with our specialized preventive and corrective maintenance services.

- Preventive maintenance: Scheduled inspections, parameter adjustments, and early diagnostics to prevent production issues.
- Corrective maintenance & refurbishment: Fast response to breakdowns with original spare parts in stock to minimize downtime.
- Custom maintenance plans: From basic inspections to full-service programs with priority assistance and full system monitoring.

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**Simpler,
smarter,
more profitable**

