

Bakery ovens,
Between the future and
tradition

About Us

We are a company committed to quality, tradition and sustainability.

Over the years we have helped our customers enhancing the bread baking process.

The secret?

- Static heat
- Natural steam
- Concrete platform
- ·Great Thermal Inertia

Product/Service

Because the oven is not everything, we are also able to provide our customers all the machines and furniture necessary for the bakery.

We can even develop the conceptual design of the whole bakery space delivering "turnkey" projects to our customers.

A handmade product created for craftsmen.

Main IPSOR oven advantages

- Concrete rotatory platform
- Independent fire place
- Efficient heat circulation
- •Great thickness of the steel parts.
- Steel baking chamber
- Small bread load door
- Open steamer over fire place
- Great height of the baking chamber
- Rugged construction
- Custom endings
- •Oven able to burn wood, gas or pellet, even able to be heated with electric resistance.

Oven range

PORTABLES

Small steel oven with concrete self-rotating or static platform.
The smallest of the family with great features.

CLASSIC

Steel baking chamber.
Unusual heat buildup,
Manual platform
rotation.
Great production with
traditional system.

OTHER

- •Two baking chamber
- •Pizza Oven
- •(...)



SIZES/baking area

MINIROTOR

Platform size

1,2 mØ

1,5 mØ

1,7 mØ

Baking area

 $1,2 \text{ m}^2$

 1.7 m^2

 $2,7 \, \text{m}^2$

CLASSIC

Platform size

2,0 mØ

2,5 mØ

3,0 mØ

Baking area

 $3,1 \, \text{m}^2$

5,0 m²

 7.0 m^2









Other machines

We can also provide our customers with the basic bakery/pastry equipment such as kneader, pastry mixer, laminator, divider,...



















































