

Impac engineering

## machines for the bakery and confectionary industries

Impac Engineering Ltd. founded in 1974. Starting with the design and manufacture of automated systems for the industry, Impac later expanded its domains to include depositing and injection machines for pastry products.

Our machines are characterized by their simplicity and reliability, and offering innovative design concepts that incorporate the use of the most advanced technological methods available in today's market.

Impac offers a wide range of machines for the bakery and confectionary industries including:

- Butter Depositing machines for cakes and muffins.
- Injection machines for cake's inner filling with jam, chocolate etc.
- Depositing machines for rosettes, meringues and more.
- Production line for wafer cups and cones filled with marshmallow ("Shoumspitz" and "Shoumbacher").
- Cream applying machines for layers cakes.



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## CFM series

Linear machine for filling wafer cones/cups with Marshmallow



## Puma series

Linear machine for filling batters in Carton Baking trays



## Koral series

Semi automatic machines for applying cream in layered cakes



## PFB series

Volumetric filling machine for batters, creams, mousse and meringue

Double horn nozzle for cream filling of Éclairs and Cream-puffs

Multy-nozzle device for Rosettes and Meringue drops

Filling nozzles for Muffins



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## Shira series

Multipurpose linear  
machines for:

- depositing batter in trays:  
Cupcakes, muffins.
- Filling pastry products with: Jam,  
chocolate cream and other filling  
materials.
- Depositing cream and jams for  
pastry products topping



Impac Engineering Ltd. | Designing and production of machinery and automation

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