



ENG

///FROM PRODUCT  
////TO MACHINERY

**#PRODUCT GUIDE**

Every peak you reach  
it is nothing more  
than an intermediate step.

Seneca

This catalog represents a series of products that ALIMEC is able to create with its equipment and automatic production lines. With its 35 year's experience and thanks to the close relationship with the main worldwide companies, ALIMEC is able to customize and personalize the most various and elaborate products. Please check with us for those products not listed on this selection because our engineers together with our trusted

technologist will recommend and address you to the right choice, realizing through our equipment the right product. Our customers give excellent references and will be pleased to illustrate their experience working with ALIMEC's production lines. We have always accepted new challenges creating different and new complex product that local market requests. Please do not hesitate to contact us for any advice in order to launch your desired product.



ARCHIVE  
////FILE

#AA1



## CAKES WITH PAPERCUP

Papercup products with either single colour or double colour dough and inclusions. Several kinds of toppings and fillings.



#001.01

■ Cup cake



#001.02

■ Flat cup cake



#001.03

■ Vertically filled cup cake



#001.04

■ Vertically filled chocolate cup cake



#001.05

■ Cup cake with chocolate compound



#001.06

■ Cup cake with chocolate compound and coloured chips



#001.09

■ Filled cup cake with two colours icing in plastic blister



#001.07

■ Muffin with chocolate chips



#001.08

■ Blueberry muffin/Cup cake



#001.10

■ Filled cup cake with 'rosette' icing



#001.11

■ Filled cup cake with 'rosette' icing and topping



#001.12

■ Filled cup cake with icing and crumbles topping



#001.13

■ Filled cup cake with two colours icing



#001.14

■ Marble muffin with chocolate chunks, inside and top filling



#001.15

■ Red velvet cup cake with icing



#001.16

■ Filled muffin with chocolate chips decoration



#001.17

■ Mixed marble cake



#001.18

■ Bolo de Arroz



#001.19

■ Filled muffin with decoration and nuts



#001.20

■ Chocolate filled muffin with decoration and nuts



#001.21

■ Filled muffin with chocolate and nuts decoration



#001.22

■ Filled muffin with top chocolate bar



#001.23

■ Filled muffin with top decoration and sugar topping



#001.24

■ Two colours ring-shaped cake (Chocolate and vanilla batter)



#001.25

■ Vertically filled plum cake



#001.26

■ Family Cake

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#AA2



## CAKES WITHOUT PAPER CUP

Greased products with either single colour or double colour dough and inclusions. Several kinds of toppings and fillings.



#002.01

■ Bear cake with horizontal filling  
(Chocolate & Vanilla)



#002.02

■ Lion cake with double batter  
(Chocolate & Vanilla)



#002.03

■ Donut cake



#002.04

■ Donut cake two colours batter  
(Chocolate & Vanilla)



#002.05

■ Custard cake



#002.06

■ Filled cake



#002.09

■ "8 Cake" with two colours batter, filling and chocolate compound



#002.07

■ Moulded cake two colours  
batter (Chocolate & Vanilla)



#002.08

■ Filled custard cake



#002.10

■ Brownie



#002.11

■ Cake with filled cavity



#002.12

■ Cake with filled and decorated  
cavity



#002.13

■ Vulcanito



#002.14

■ Twinkie with horizontal filling



#002.15

■ Oval chocolate cake with chocolate decoration



#002.16

■ Filled cake with filled cavity



#002.17

■ Rectangular cake with jam and cream decoration



#002.18

■ Rectangular cake with jam and cream decoration



#002.19

■ Rectangular cake



#002.20

■ Marble pound cake



#002.21

■ Layers pound cake



#002.22

■ Cake with filled cavity



#002.23

■ Double color pound cake



#002.24

■ Filled magdalena



#002.25

■ Oval cake with filled cavity



#002.26

■ Filled chocolate cake with chocolate enrobing

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## FILLED PRODUCTS

Filled products with  
vertical or horizontal and  
single or double colours



#003.01

Vertically filled croissant



#003.02

Horizontally filled croissant



#003.03

Two colors horizontally filled croissant



#003.04

Horizontally filled puff pastry



#003.05

Vertically filled cake



#003.06

Horizontally filled berlina



#003.07

Horizontally filled berlina



#003.08

Horizontally filled long john



#003.09

Vertically filled donut with chocolate enrobing



#003.10

Horizontally filled berlina, chocolate enrobing and decoration



#003.13

Vertically filled croissant



#003.11

Vertical filled bigné



#003.12

Horizontal filled éclair with chocolate topping



#003.14

Vertically filled donut



#003.15

Vertically filled donut, chocolate enrobing and decoration



#003.16

Donut with chocolate enrobing



#003.17

Two colours vertically filled donut



#003.18

Two colours filled pandoro with chocolate enrobing



#003.21

Colomba with sugar and almond topping



#003.19

Two colours filled cake with chocolate enrobing and decoration



#003.20

Filled colomba with chocolate enrobing and decoration



#003.22

Double color filled Panettoni



#003.23

Chocolate tart with lattice



#003.24

Lemon cream tart



#003.25

Chocolate cream tart with nuts decoration



#003.26

Jam tart with lattice

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# COOKIES

Extruded, filled, or wire-cut cookies  
Single or double-colour with or  
without inclusions in the dough.



#004.01

■ Cookie with chocolate chunks



#004.02

■ Cookie with chocolate chunks



#004.03

■ Cookie with white chocolate chunks



#004.04

■ Red velvet cookie with white chocolate chunks



#004.05

■ Cereals cookie



#004.06

■ Chocolate filled cookies with chocolate chunks



#004.07

■ Cream filled cookies with chocolate chunks



#004.08

■ Cream filled cookie



#004.09

■ Chocolate filled cookie



#004.10

■ Chocolate filled cookie



#004.11

■ Filled biscuit (Fig Bar)



#004.12

■ Savoiardo



#004.13

■ Savoiardo Sardo



#004.14

Thumbprint cookie



#004.15

Butter cookie



#004.16

Butter cookie



#004.17

Butter cookie



#004.18

Round biscuit with sugar decoration



#004.19

Finger biscuit with sugar decoration



#004.22

Filled cookie



#004.20

Finger biscuit



#004.21

Finger biscuit



#004.23

Finger biscuit



#004.24

Cookie with sugar topping



#004.25

Round biscuit with sugar topping



#004.26

Frozen filled cookie with sugar topping







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