

IMAGO

ENTER
INNOVATIVE DECORATIONS

ACCELERATE
PRODUCTION

EXPAND
SCALE OF YOUR BUSINESS

MANUFACTURER OF NEXT-GEN FOOD
PRINTERS
DESIGNED TO ELEVATE YOUR BAKERY OR
CONFECTIONERY BUSINESS



NEW • NEW • NEW • NEW • NEW
AMBER
CF-40.63



40×60 cm

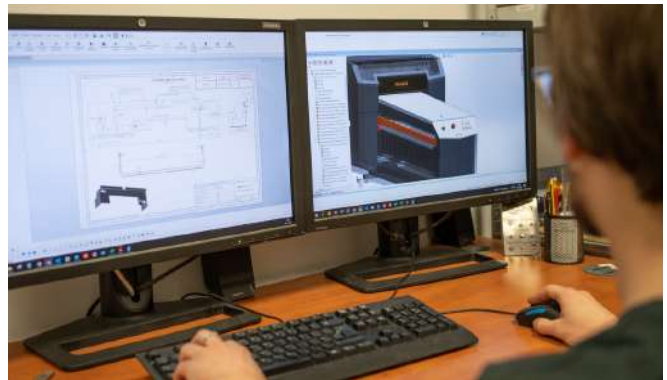


+48 789 433 801



imagoprinter.com

WHO WE ARE

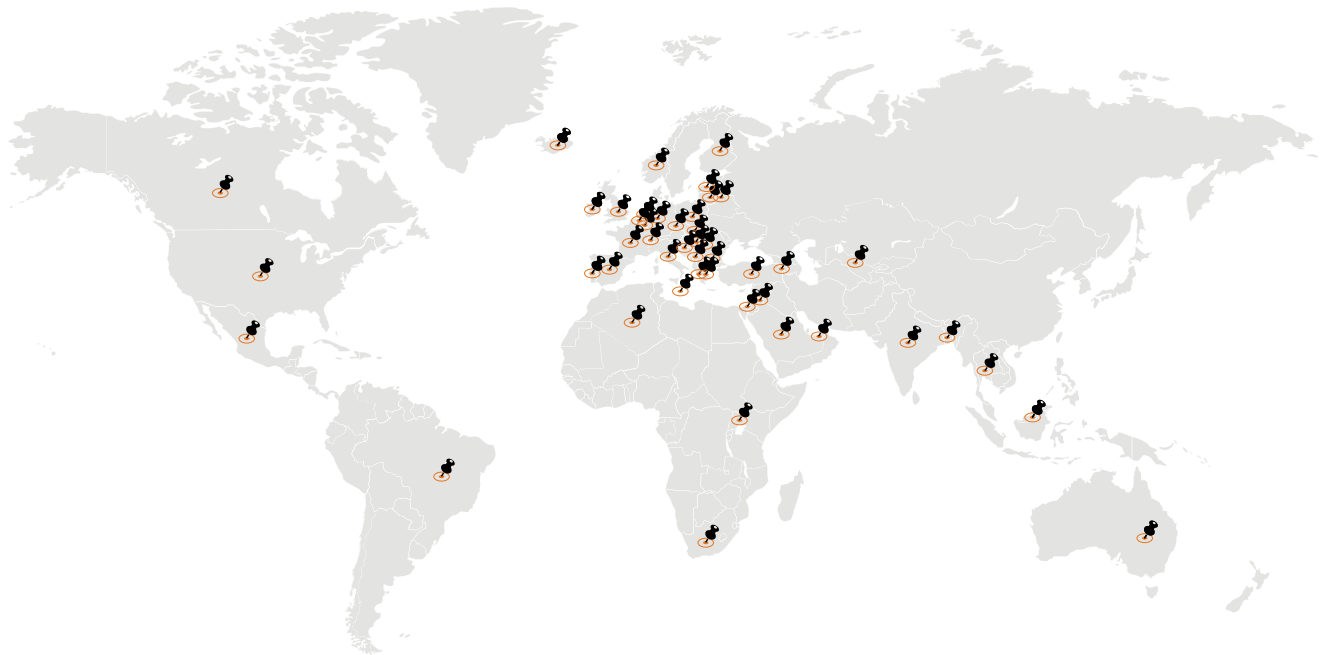


We are a **European manufacturer** of innovative food printing equipment, specializing in solutions **for modern bakeries, confectioneries and industrial plants**.

We have **over 10 years of experience** in creating technologies that support the development and transformation of businesses in the food industry. Our systems not only allow you to create **unique, high-quality decorations but also organize production processes, increase margins and introduce new sales models**.

By combining technological expertise, knowledge of food production realities and an individual approach to customer needs, we support companies in scaling their operations and achieving greater profitability. Our mission is to create solutions that enable companies to grow quickly, manage production efficiently **and innovate in both the B2B and B2C segments**.

TRUSTED BY CUSTOMERS ACROSS EUROPE AND BEYOND



60+
COUNTRIES



700+
COMPANIES



40+
EMPLOYEES



ISO 9001



WHO ARE WE FOR?



Owners of bakeries and pastry shops

looking for ways to automate decoration, **increase margins** and differentiate their offerings

Product Development Managers (NPD Managers)

who want to implement **innovative personalized products** and build competitive advantage

Production managers

responsible for optimizing processes and **increasing efficiency** without increasing employment

B2B/B2C marketing and sales specialists

looking for new opportunities to personalize products for end customers and **increase order value**

Factory owners and managers

planning to **scale up production** and invest in modern production lines

Quality Managers

who care about repeatability, safety and **the highest quality** of products

WHY IMAGO?

TECHNOLOGY THAT DRIVES YOUR BUSINESS GROWTH

As an **European manufacturer** of specialized equipment **for food printing**, we have **been supporting bakeries, confectioneries**, and production plants in scaling their operations, increasing margins, and building competitive advantage for over 10 years.

At IMAGO, we integrate **engineering expertise, manufacturing experience and in-depth knowledge of the food market** to deliver solutions that truly meet the operational and strategic needs of our customers. Our machines are manufactured in Poland, where our R&D department is also located.

We have partners, distributors, and agents in Europe and around the world.

We offer flexibility, quick response times, and the ability to fully customize solutions to individual production processes.

We understand both, the specifics of working in small manufacturing facilities and the requirements of large industrial lines—we speak the language of business, technology and efficiency.

Key benefits of working with IMAGO

Manufacturer with its own R&D department – full control over quality and rapid implementation of innovations

Personalized implementations – we design devices for specific technological and spatial needs

Expert knowledge of the food industry – from baked goods and confectionery to unit packaging

Comprehensive operational and training support – investing in equipment is just the beginning

IMAGO is not just an equipment – it is a partnership in process optimization, product development and profitability improvement.

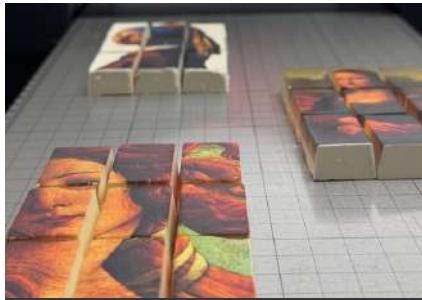


NEW PRODUCT LINES

EXPAND YOUR OFFERING
INCREASE YOUR MARGIN
UNIQUE YOUR BRAND



Macaroons



Chocolates and pralines



Cakes
(full baking trays 40x60cm)



Donuts



Gingerbread cookies
with icing



Wafers



Sugar paste (fondant)



Toppers



Cupcake decorations



Isomalt, Caramel



Bread and baked goods



Puff pastry



Shortcrust pastry



Tartlets



Gingerbread cookies



Single serving



Jelly beans



Ice cream



Marshmallow



Nougat



Meringue





HOW THE 'CHOCOLISSIMO' COMPANY GAINED PRODUCTION STABILITY AND RELIABILITY WITH IMAGO FALCO



Since implementing the IMAGO FALCO printer, Chocolissimo has experienced a transformative change in their production process. Previously, frequent equipment malfunctions led to unplanned downtime, causing delays and inefficiencies. However, the introduction of the IMAGO FALCO has ensured stable and reliable production, allowing continuous operation without interruptions. The print quality delivered by the IMAGO FALCO surpasses any previous solutions they used. This upgrade has elevated the visual appeal of their products, making them more attractive and meeting the high expectations of their customers. The response from both B2C and B2B clients has been overwhelmingly positive, contributing to greater customer satisfaction and increased repeat business. Moreover, the automated features of the printer, such as object-height detection and automated lifting mechanisms, have significantly improved production efficiency. These innovations not only reduced the risk of collisions but also minimized the manual effort required, streamlining operations to an impressive degree.



"MADE BY NEL" INCREASES PRODUCTIVITY AND QUALITY WITH IMAGO VULPES



Before switching to VULPES Pro, the company used the another printer, which eventually became inadequate and acted as a bottleneck, hindering further business growth. As a result, Made By Nel sought a solution to enhance their production efficiency and quality. The IMAGO VULPES was chosen because it provided all the necessary features: a large workspace, automatic lifting and object detection capabilities, and the ability to print on larger surfaces. With VULPES Pro, production speed increased fourfold, from 400 to 1600 cookies per hour. Additionally, the new device completely eliminated production issues and associated costs of order delivery delays.

SUCCESS STUDIES

THE PROOF HOW CLIENTS GROW THEIR BUSINESS

HOW AMBER CF-40.63 HELPED KROPEK SCALE UP PRODUCTION AND INCREASE PROFITS CASE STUDY

The Kropek bakery and pastry shop is a family business located in Zblewo, near Starogard Gdański. Their story began in 2002, out of a passion for homemade flavors.

Today, they offer a wide range of products:

- Bread and rolls
- Savory snacks and yeast pastries
- Cakes, pies, cheesecakes, tarts, puff pastries
- Ice cream, cakes, and delicacies

Kropek's growth has always been based on combining traditional recipes passed down from generation to generation with modern technologies to deliver the highest quality products.

HISTORY OF USE

Kropek had been using earlier models of VULPES printers for years, which allowed them to dynamically expand their range of personalized confectionery products. However, the growing number of orders, customer expectations, and the need for further process optimization brought new challenges:

- Limited working space made it difficult to fulfill larger orders
- Production required even greater efficiency while maintaining high print quality
- It was necessary to be able to print on different surfaces and products of varying heights
- The company wanted to scale up production without increasing labor costs

Therefore, Kropek decided to replace its older VULPES model with the new generation AMBER CF-40.63 to fully leverage the potential of the technology and accelerate the growth of its business.

ADDITIONAL BENEFITS THAT INFLUENCED THE PURCHASE DECISION

- **Larger working area 40x60 cm**

Printing on full baking trays — e.g. cakes cut after baking — has significantly increased production capacity.

- **Automatic product height detection**

The print head automatically adjusts to the height, enabling error-free printing on uneven surfaces (macaroons, cookies, gingerbread, pralines).

- **Height tolerance up to 15 cm**

This allows printing directly on films, unit packaging, and finished products, opening up new product lines for the B2B and retail markets.

- **Throughput up to 4,800 pieces per hour**

Automation has significantly increased production efficiency without the need for additional staff.

- **Print resolution up to 1200 dpi**

Even higher detail quality — crucial for premium orders and personalized projects.

- **Stability and reliability**

Minimization of downtime and production errors.



The implementation of the AMBER CF-40.63 model was a strategic decision for us, supporting the development and automation of production. The key advantage turned out to be the advanced height tolerance, which allows us to print with high precision on full 40x60 cm baking trays – even before portioning. This has significantly simplified the personalization process and increased its scale. Ultimately, this translates into higher margins, greater repeatability, and a more attractive range of individual products. AMBER supports us in building competitive advantage and effectively scaling our business.



Owner of Kropek



(Photo source Instagram profile: https://www.instagram.com/piekarnia_kropek)

CHALLENGES

- The small working area of the existing machine limited the size of orders that could be fulfilled.
- Insufficient capacity slowed down production despite high demand.
- The diversity of products required printing on surfaces of varying heights.
- The need to increase production without increasing operating costs.

RESULTS

- Increased production efficiency without additional staff
- Higher revenues – fulfillment of larger and more complex orders
- Expansion of the product range with new products and B2B customization
- Scaling of operations without increasing fixed costs
- Reduced production losses thanks to automation
- Better print quality – greater end customer satisfaction

SOLUTION

- Working area 40x60 cm – possibility of printing on entire baking trays, e.g. cakes cut after baking.
- Automatic height detection – the head adjusts itself to the product.
- Tolerance up to 3 cm in height – printing also on foils, packaging and uneven surfaces.
- Capacity up to 4,800 pieces/hour – increased production speed without increasing staff.
- Resolution up to 1,200 dpi – higher print quality, important for premium orders.
- Suitable for industrial use – stability, continuity and automation of processes.

CONCLUSIONS

Kropek's investment in the modern AMBER CF-40.63 printing system has brought a number of benefits that have significantly increased production efficiency and quality. The new device has made it possible to reduce downtime and technological errors, which has translated into a more stable production process. High resolution and repeatability of prints have allowed the company to maintain a consistent, high standard of products, which is particularly important when fulfilling B2B orders and premium projects. The reduction in operating costs and minimization of material losses have further strengthened the company's position in a competitive market. New personalization options have opened the way for Kropek to expand its offering and tailor its products to individual customer expectations.



Guaranteed repeatability and quality

- Industrial printhead = precision down to the millimeter
- Every product is identical – regardless of fatigue or changes in the team



Produce faster, more and with greater precision

- Up to 4,800 macarons/hour
- One 40 x 60 cm tray = ready in 20 seconds
- No increase in employment



Replace manual decorating with automation

- One click instead of hours of team work
- Printing directly on baked goods – no downtime, errors or waste

A new operating model for your bakery or pastry shop

AMBER CF-40.63 food printing as a tool for process optimization

Optimize operating costs

- Ink refilled from bottles – low operating cost
- Zero errors = zero waste

IMAGO DEVICES

OUR TECHNOLOGIES – TAILORED TO THE NEEDS OF BAKERIES AND CONFECTIONERIES

- From a local outlet to a manufacturer of wholesale orders and marketing campaigns

- From manual decoration to full industrial printing on sweets

- From everyday production To occasional, seasonal and branded production.

- A new offer
Luxury chocolates and single portions for premium customers





AMBER CF-40.63

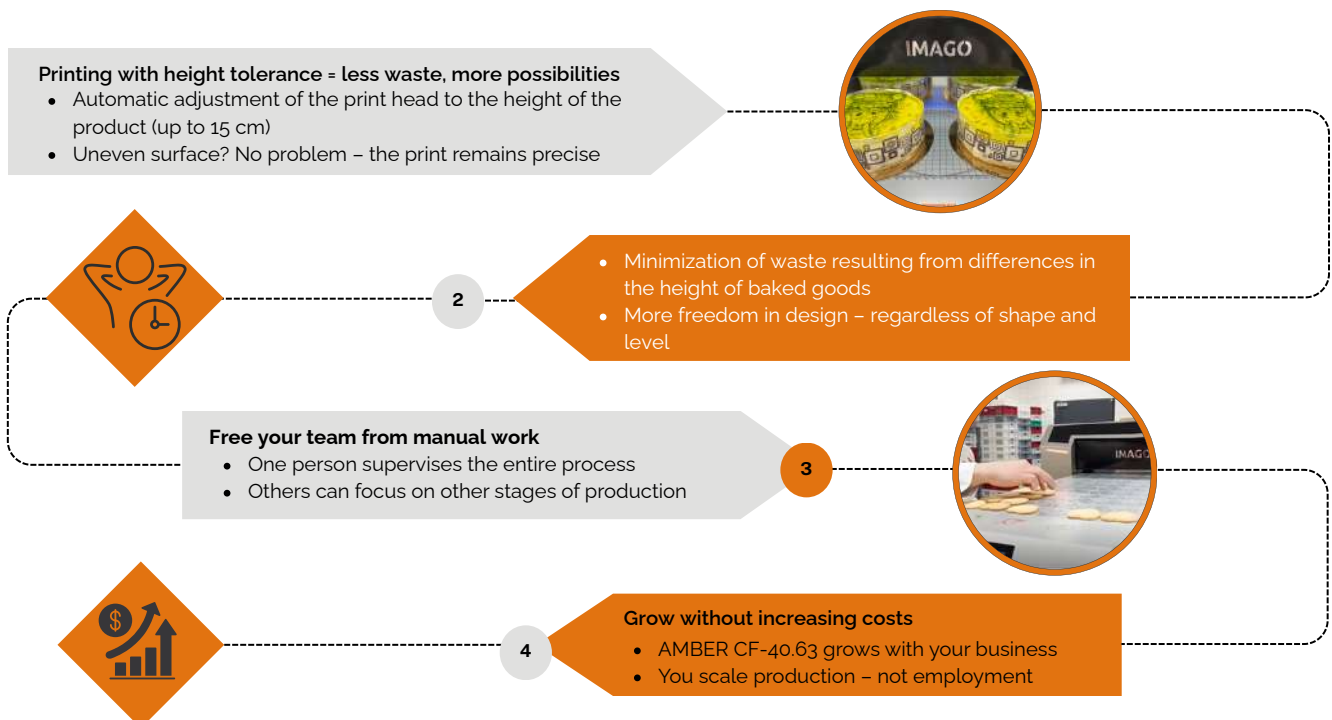
| | |
|------------------------------|------------------------------|
| Print format | 40 x 63 cm |
| Maximum thickness of product | up to 15 cm |
| Colors | Black, Cyan, Yellow, Magenta |
| Maximum print speed | 45 seconds full workbench |
| Printer power supply | 220 - 230V, 225W |
| Connectors | Ethernet |
| Operating system | Windows 11/10 |
| Work environment | 21-28°C, 35-60% |
| External dimensions | 740 mm x 1275 mm x 1000 mm |
| Weight | 80 kg |
| Software | IMAGO RIP |

- ✓ The possibility of printing in **a standard 40 x 60 cm format** allows the cake to be sold by the piece rather than by weight, which increases control over price and profitability.
- ✓ It allows you to **personalize baked goods on a large scale** – **print logos**, designs, and dedications without compromising quality and in record time.
If needed: **up to 4,800 macarons per hour.**
- ✓ **Higher turnover:** The customer buys a complete, decorated piece – they cannot order less, which automatically increases the value of the shopping cart.



Find out more!

MORE THAN JUST DECORATION – FULL CONTROL OVER THE PROCESS



VIPERA

CS-33



| | |
|---------------------------|------------------------------|
| Device type | Digital line decorator |
| Print format | up to 33.7 mm wide* |
| Maximum product thickness | up to 80 mm* |
| Colors | Black, Cyan, Yellow, Magenta |
| Resolution | 600 dpi |
| Printer power supply | 230V, 225W |
| Connectors | Ethernet, Wi-Fi |
| Work environment | Windows 11/10, |
| Work environment | 21-28°C, 35-60% |
| Software | IMAGO RIP |

*Possibility to purchase a ready-made device with the specified parameters or customize it to your production line

- ✓ **The fastest decorating machine** on the confectionery market
- ✓ Decorates up to **30,000 cookies, macaroons or wafers** per hour!
- ✓ **Photographic quality** for industrial decoration



MASS CUSTOMIZATION OF PRODUCTS



PRINTING ON THE ENTIRE PRODUCTION LINE



Find out more!



INTEGRATED



WITH YOUR PRODUCTION LINE



VULPES
CF-32.65 PRO

VULPES CF-32.65 PRO

| | |
|--------------------------|---|
| Print format | 32 cm x 65 cm |
| product thickness | up to 15 cm |
| Colors | Black, Cyan, Yellow, Magenta, Light Magenta, Light Cyan |
| Maximum print speed | up to 1,080 macaroons per hour |
| Power supply for printer | 220 - 240V, 200W |
| Connectors | USB |
| Operating system | Windows 11/10 |
| Work environment | 21-28°C, 35-60% |
| External dimensions | 625 mm x 650 mm x 1150 mm |
| Weight | 60kg |
| Software | IMAGO RIP |

- ✓ Automatic system for **activating the substrate** before printing
- ✓ Precise **adjustment of color and print quality**
- ✓ **High distance tolerance**, allowing decoration of uneven surfaces
- ✓ **Advanced system** controlling the decoration process



BUSINESS BENEFITS



0.88
EUR



6.60
EUR

BEFORE

AFTER

Find out
more!



VULPES

CF-32.65



| | |
|------------------------------|---|
| Print format | 32 cm x 65 cm |
| Maximum thickness of product | up to 15 cm |
| Colors | Black, Cyan, Yellow, Magenta, Light Magenta, Light Cyan |
| Maximum print speed | up to 480 macaroons per hour |
| Power supply for printer | 220 - 240V, 200W |
| Connectors | USB |
| Operating system | Windows 11/10, MAC |
| Work environment | 21-28°C, 35-60% |
| External dimensions | 625 mm x 650 mm x 1150 mm |
| Weight | 60kg |
| Software | Affinity Designer |

- ✓ Automatic product height detection
- ✓ Water and dust resistance
- ✓ Compatibility with confectionery formats
- ✓ Intuitive service mode and signaling system



Increased Product Value
Time and Labor Savings
High Quality and Precision



4 750
EURO



Printing of the entire table

152
EURO



Personalized products and maximize profit margins per cookie

Customer Support

4.75
EURO

Consumables & spare parts



Find out more!



FALCO

CF-20.50



| | |
|------------------------------|------------------------------|
| Device type | Confectionery plotter |
| Print format | 20 cm x 50 cm |
| Maximum thickness of product | do 150 mm |
| Colors | Black, Cyan, Yellow, Magenta |
| Resolution | do 5760 x 1440 dpi |
| Power supply for printer | 220 - 240V, 200W |
| Connectors | USB |
| Operating system | Windows 11/10, MAC |
| Work environment | 21-28°C, 35-60% |
| External dimensions | 450 mm x 500 mm x 1050 mm |
| Weight | 40kg |
| Software | Affinity Designer |



Find out more!

- ✓ **Easy operation** and comfortable working conditions
- ✓ **Low operating costs**
- ✓ Suitable size for **small studios**
- ✓ **Easy positioning** of products for printing



AUTOMATIC DECORATION IN A SMALL FORMAT

Do you work 20 hours a day and your cookies are not always perfect?

IMAGO FALCO is the solution for you! Our small-format confectionery plotter allows for perfect reproduction of colors and customer logos, which is crucial for small B2B orders and holiday personalization.





| | |
|--|---------------------------------|
| Device type | Shaper |
| Power supply | 230 V |
| Maximum power | 2540 W |
| Maximum temperature | 190 °C |
| Supported shaping materials | IMAGO FLUO (Basic, Solid, Flex) |
| Material dimensions | A4, do 3 mm grubości |
| Maximum dimension of the convex Master Model | 155mm x 240mm x 100mm |
| Maximum dimension of the concave Reference Model | 170mm x 260mm x 100mm |

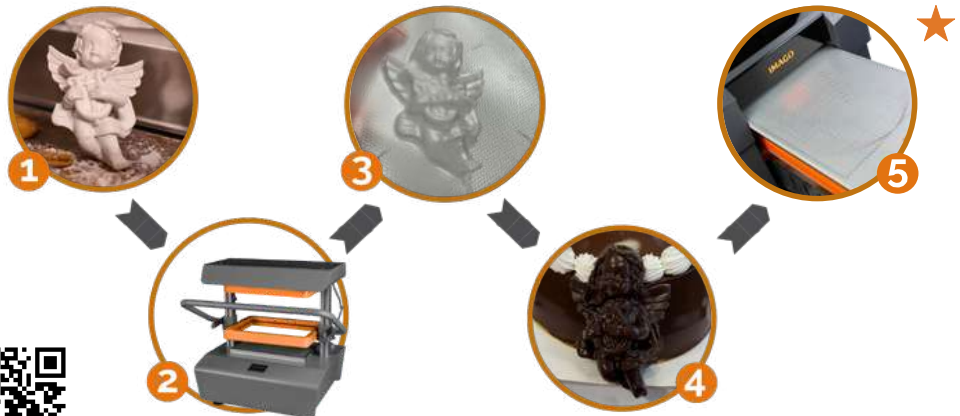
- ✓ **Quick creation of 3D molds** – the intuitive molding process takes only a few minutes.
- ✓ **Freedom of shape** – almost any model can be reproduced.
- ✓ **Flexible production molds** – ideal for serial casting of decorations.
- ✓ **Full customization** – create unique shapes for special orders or seasonal offers.
- ✓ **Transition from 2D to 3D** – new decorative possibilities that go beyond flat prints.
- ✓ **Production scalability** – one mold = a whole series of ready-made decorations of identical quality.



DIGITAL SYSTEM FOR CREATING 3D DECORATIONS

Material versatility – possibility of creating decorations from:

- chocolate
- sugar paste (fondant)
- marzipan
- isomalt
- ice cream
- jelly
- meringues
- jelly bean paste
- cookie dough



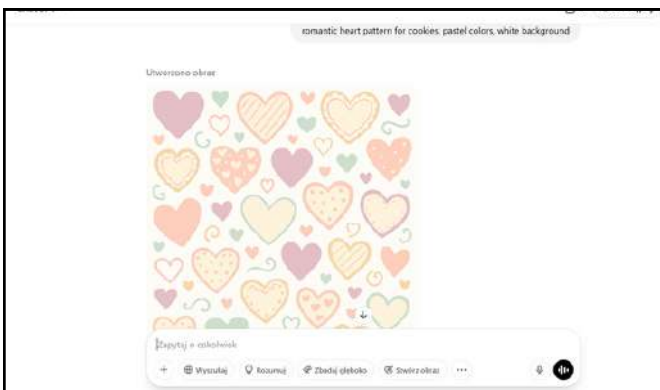
Find out more!



HOW TO PREPARE GRAPHICS

STEP BY STEP

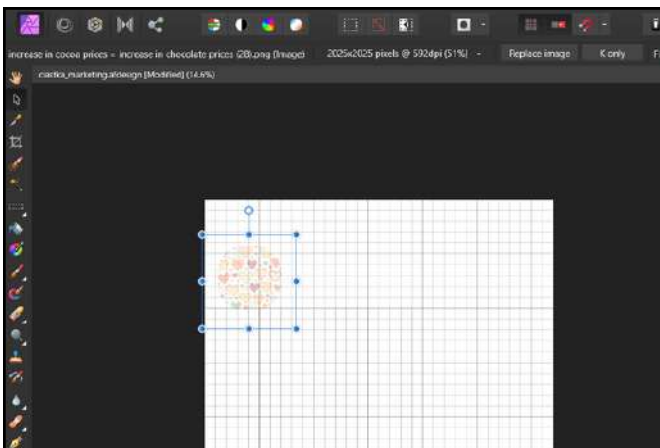
Thanks to free AI-powered tools, you can quickly create your own decorative graphics – ready to print on products such as cookies, macarons, gingerbread, pralines, and wafers. **Preparing graphics for printing does not require a team of graphic designers. This saves time and money** while maintaining full control over the final result.



1. Create graphics using free ChatGPT + DALL·E

Use a simple prompt, e.g.:

- Valentine's Day: „romantic heart pattern for cookies, pastel colors, white background”
- Christmas: „christmas pattern for round cookies, gingerbread style, snowflakes, red and gold palette”
- Easter: „easter egg cookie design, cute rabbits, floral background, soft spring colors”
- Halloween: „halloween cookie topper design, spooky pumpkins, ghosts, dark purple theme”



2. Load the graphic into the free Affinity Photo program (or Canva / Photopea)

- Open the program and load a working template with a grid (e.g., 4x6 cookies per sheet).
- Paste the graphics and adjust them to fit the fields – use the duplicate function to prepare the entire sheet.
- You can also use free tools to add captions, e.g.:
 - TextStudio – allows you to create captions in various styles (e.g., calligraphy, cartoon, retro)
 - Canva (free version) – for quick design using templates
 - Photopea – a free online editor similar to Photoshop



3. Done!

Now you can uncheck the layer with the ruler in Layers and start printing on your IMAGO food printer!

CONTACT OUR EXPERTS:



Waldemar Krawczyk

Key Account Manager
Food printing
implementation expert,
chocolate printing
specialist



+48 797 222 857

wkrawczyk@imagoprinter.com



Dariusz Żebrowski

Technologist –
industrial projects and
dedicated solutions



+48 695 234 513

dzebrowski@imagoprinter.com

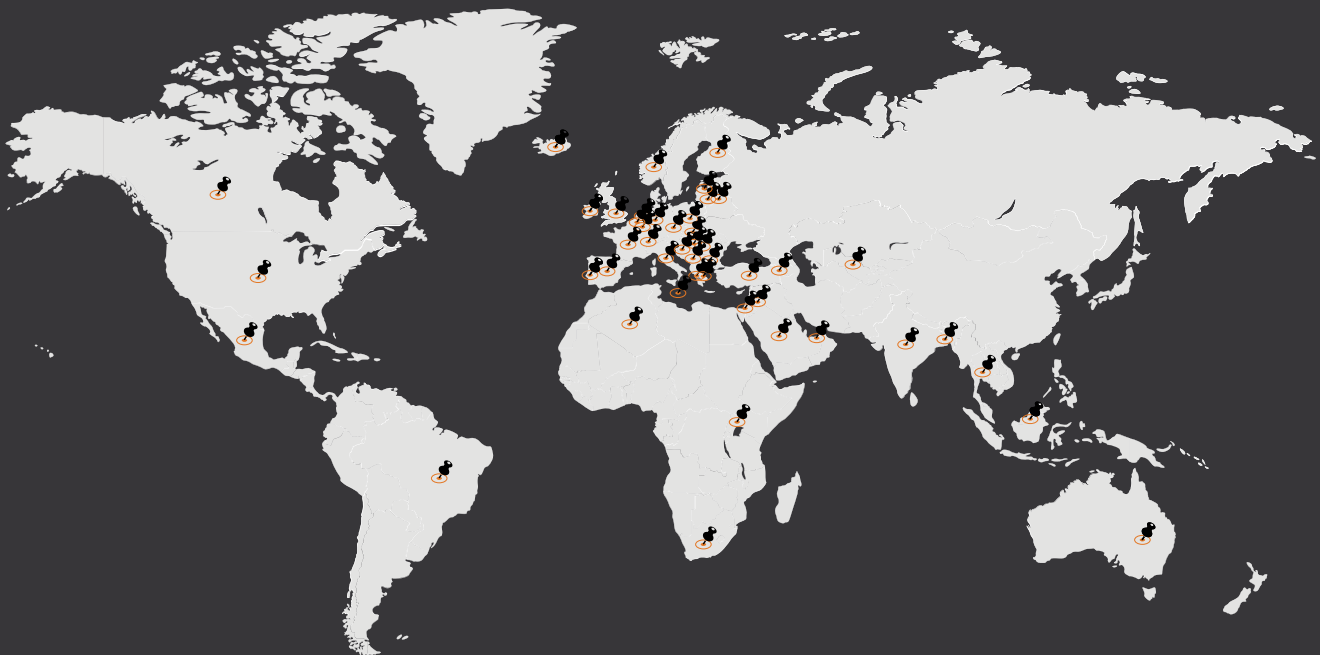
Let's talk about:

- Select a technological solution tailored to specific products or production lines
- Test printing on your own materials and products
- Integrate our technology into your existing production process
- Expand your offering, increase margins, and scale your business

Let's talk about:

- Integration of food printing into the production line
- Solutions tailored to specific technical requirements
- Scaling of processes and automation of decoration
- Innovative applications for the industrial market
- Optimization of quality and repeatability in large-scale production

TRUSTED BY CUSTOMERS ACROSS EUROPE AND BEYOND



CONTACT OUR EXPERT:



Waldemar Krawczyk

Key Account Manager Food printing implementation expert, chocolate printing specialist



+48 797 222 857



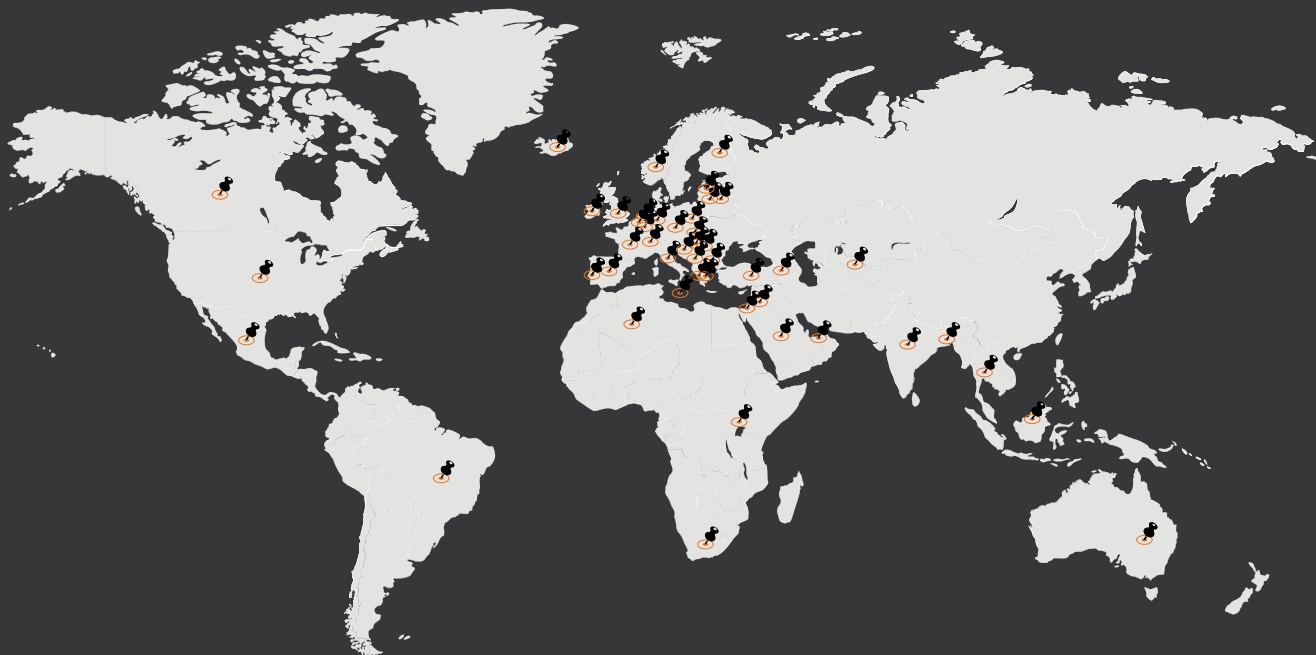
wkrawczyk@imagoprinter.com



Let's talk about:

- Select a technological solution tailored to specific products or production lines
- Test printing on your own materials and products
- Integrate our technology into your existing production process
- Expand your offering, increase margins, and scale your business

TRUSTED BY CUSTOMERS ACROSS EUROPE AND BEYOND



CONTACT OUR EXPERT:



Waldemar Krawczyk

Key Account Manager Food printing implementation expert, chocolate printing specialist



+48 797 222 857



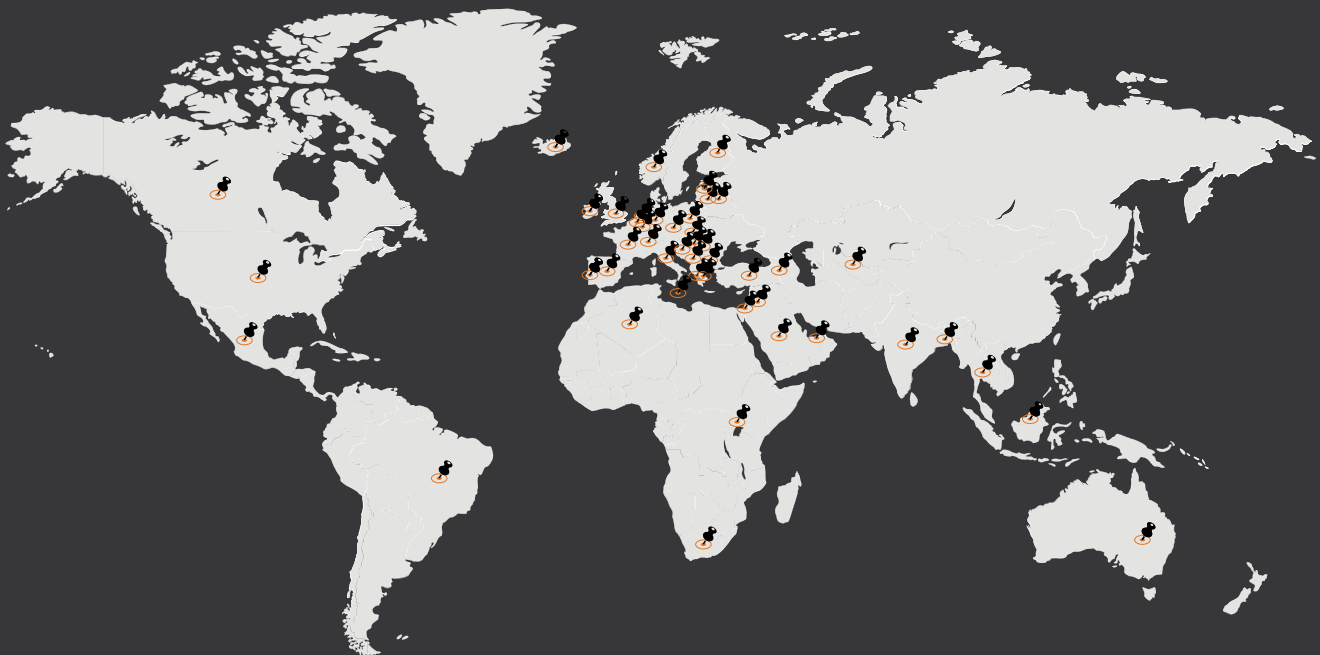
wkrawczyk@imagoprinter.com



Let's talk about:

- Select a technological solution tailored to specific products or production lines
- Test printing on your own materials and products
- Integrate our technology into your existing production process
- Expand your offering, increase margins, and scale your business

TRUSTED BY CUSTOMERS ACROSS EUROPE AND BEYOND



IMAGO



VULPES
CF-32.65PRO



St. Patrick's Day cookies

with shamrock patterns or Irish sayings



Halloween treats

with ghosts, pumpkins or custom names



Wedding sweets

with personalised messages or guest names



B&B sweets

with your logo, name, or seasonal greetings – the perfect guest welcome



Logo cakes or biscuits

for corporate clients and special events



Premium chocolates

with logos, initials or holiday themes

OUR SHARED VALUES AND STRENGTHS – LET'S DO IT TOGETHER



A COMMON FOCUS ON INNOVATION IN THE BAKERY AND CONFECTIONERY INDUSTRY

Imago Printer delivers cutting-edge food printing solutions, enabling product personalization in the bakery and confectionery sectors—responding to market trends such as customization, decoration, and aesthetics. Andrew Ingredients is a renowned supplier of high-quality ingredients for bakeries and confectioneries, committed to modern product offerings and market responsiveness.

➔ **Together, we drive development and innovation in the sector.**



SERVING PROFESSIONAL CLIENTS – BAKERIES, CONFECTIONERS, AND MANUFACTURERS

We focus on the B2B market and understand the specific needs of professional producers. Our shared priorities include operational efficiency, consistent product quality, and ease of implementation.

➔ **Together, we ensure that the solutions offered are tested and tailored to the scale of your business.**



QUALITY AND SAFETY

Andrew Ingredients emphasizes stringent quality control and compliance with industry standards such as BRC and HACCP.

Imago Printer ensures technological compliance with hygiene regulations and uses certified food-grade inks—essential for food printing.

➔ **Together, we guarantee safety—not only in taste but also in food decoration technology.**



DEMONSTRATIONS AND TRAINING

Andrew Ingredients provides technical support and training on ingredient use.

Imago Printer offers live demonstrations (e.g., cookie, cake, or macaron personalization).

➔ **Together, we support our partners through education and hands-on experience.**

Modern printing technology and top-quality ingredients – we support bakeries and confectioneries in creating beautiful, tasty, and safe products.



DISCOVER ALL OUR PRODUCTS

IMAGO Printer Sp. z o.o.
Zawodzie 7c 02-981 Warsaw
www.imagoprinter.com