

# FOOD

# 3D PRINTER



**From Concept to Edible Product  
Fast, Repeatable, and Scalable**

## IDEAL FOR



Food R&D Labs



Culinary  
Innovation Labs



Universities &  
Research Institutes



Premium  
Hotels / Chefs

## APPLICATIONS



Plant Based & Lab grown Meat



Sustainable & Alternative Foods



Food Manufacturing & R&D



Education & Culinary Training

# FEATURES



Single To Quad  
Extruder System



Wide Viscosity  
Material Compatibility



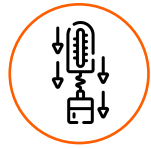
Adjustable Process  
Parameters (Speed,  
Pressure, Layer Height)



Controlled Deposition  
For Repeatable  
Experiments



-4°C Hot End &  
Environment



High-Pressure  
Extrusion (Up To  
8 Bar)



Modular And  
Cleanable Food-  
Contact System



# SPECIFICATIONS

Precision extrusion with Pneumatic control

Equipped with HEPA 12 filter and UV sterilization

Print volume: 150 × 150 × 70 mm

Comprehensive training and demo of equipment and software

