

FOR HOTEL, CATERING, EVENT GASTRONOMY
AND CONFECTIONARY



The 3D Food Printing System



The Procusini® overall System



”

Creative & personalised accents that make the difference - this is the strength of Procusini®.

With Procusini 5.0, „Plug & Play“ was particularly close to our hearts. For the first time, it can be operated quickly and easily via an integrated display. Furthermore, thanks to the auto-calibration function, all adjustment work is eliminated. Also it was important for us that you can use all the applications in the Procusini® Club immediately and easily without programming,

When you choose Procusini®, you get an ideally matched overall system of hardware, software and the Procusini® food refills with guaranteed success. Of course, you can also work with your own foods.

Gerd Funk, CEO, Print4Taste GmbH

Completely carefree

In addition to the best production results possible when using the Procusini® 3D food refills the Procusini® offers numerous other advantages:

own foods possible

application support

over 1000 templates

tips & tricks

serial production

without programming

creative & personalised

cleaning in only 2 min



Procusini® 3D Choco – sweet accents – filigree and extraordinary –

”

The event motto “Future” on 250 dessert plates made for my guests the wow-Effekt.

David Seidel, Executive Chef,
The Westin Grand München



“Future” has been created by the application “Letterings” in the Procusini® Club – the ideal application for coherent letterings.

Procusini® 3D Choco Refills

Insert, preheat, ready! “Without tempering getting started immediately!”

The Procusini® 3D Choco Dark and 3D Choco White are excellent for setting accents.

Bring colour into play with Procusini® 3D Choco Pink and 3D Choco Blue



1 “Star”
in approx. 4 minutes

	Output per Procusini® cartridge filling	1 piece	10 piece	50 piece	100 piece
“Future”	13 piece	5,5 g	55 g	275 g	550 g
		3,5 min	3,5 min	2 h 55 min	5 h 50 min
“Star”	22 piece	3,4 g	34 g	170 g	340 g
		4 min	40 min	3 h 20 min	6 h 40 min

Procusini® 3D Marzipan

- small gifts to enjoy -

Procusini® 3D Marzipan

is characterised by a high flowability for fine layer formation with simultaneous stability of the objects.



”

Already after a very short time the Procusini® is paying off. And the attention has risen enormously.

Charly and Max Eisenrieder
Münchner Freiheit,
Café and Catering



ca. 2,5 min
"per "M"



The 3D-template came in directly from the customer. After a few clicks in the Procusini® Club the 3D food printer has modelled the giveaways.

	Output per Procusini® cartridge filling	1 piece	10 piece	50 piece	100 piece
"M"	34 piece	2,4 g	24 g	120 g	240 g
		2,5 min	25 min	2 h 10 min	4 h 20 min
"Procusini Logo"	11 piece	7 g	70 g	350 g	700 g
		11 min	1 h 50 min	9 h 10 min	18 h 20 min

You always have the choice - wide range of your own foods -

Use the Procusini® recipe suggestions, e.g. for sweet crispy waffle, shortbread biscuits and meringue or create your own recipes.

In the expert Apps in the Procusini® Club you can set temperature, speed and layer height to suit your recipe.

The secret of successful 3D food lies in the right consistency in combination with the Procusini® settings.



”

I am happy to assist you for tricky applications. Sometimes it requires just a little hint in order to surprise guests with great creations.

Jürgen D.,
Application Specialist,
Print4Taste



Specula dough



Liver paté



Wasabi



Herb butter



Sweet crispy waffle



Shortbread biscuits



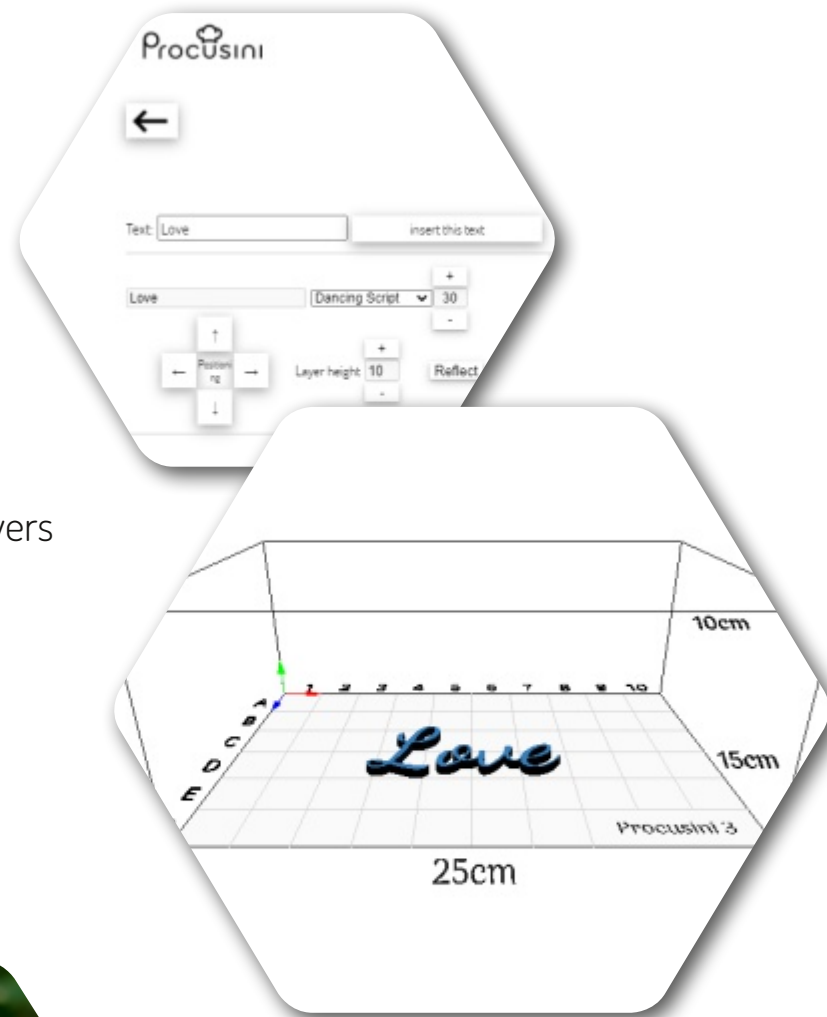
Meringue



Goat cream cheese

With a few clicks to the goal
- e.g. create text messages -

- 1 Write a text message
- 2 Choose size and font
- 3 Determine the desired 3D effect by the number of layers
- 4 Let's go!



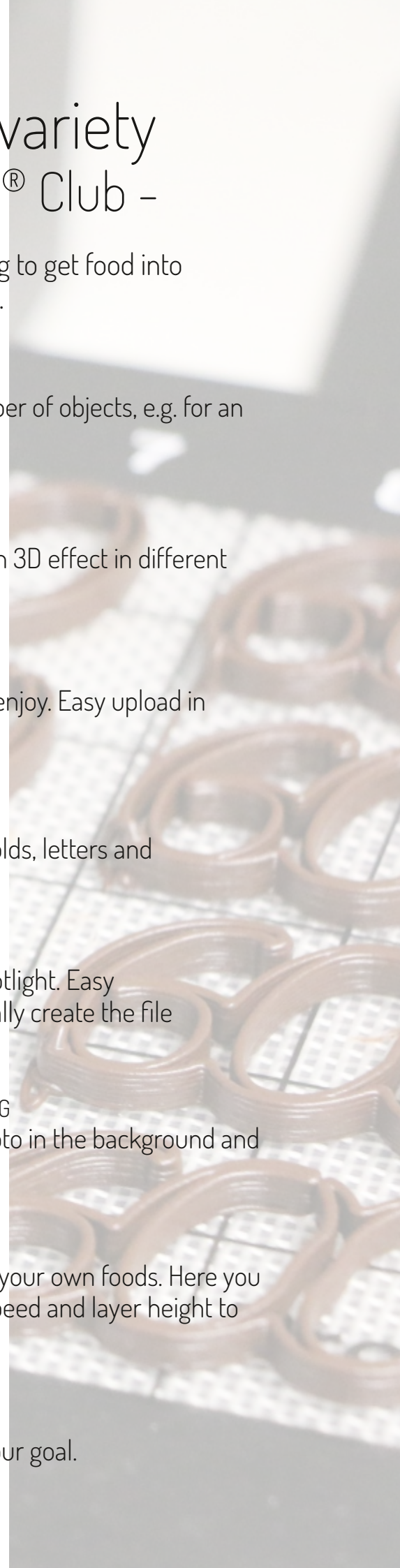
”
My goal was that you can reach your desired result without programming in just a few clicks.
Teresa D.
Responsible for Procusini Club
Print4Taste

Unique application variety
- simply in the Procusini® Club -

In the Procusini® Club you can find everything to get food into shape without programming.



- EXKLUSIVE SMALL SERIES**
Enables the production of a larger number of objects, e.g. for an event with 150 guests.
- TEXT MESSAGES**
Create your personal text messages with 3D effect in different fonts and sizes.
- 3D OBJECTS**
The desired object of your customer to enjoy. Easy upload in "STL" format.
- TEMPLATE LIBRARY**
Access over 1000 proven 3D objects, molds, letters and numbers.
- LOGOS**
Put the logo of your customer in the spotlight. Easy upload in "JPEG" format. We automatically create the file for you.
- FREEHAND DRAWING AND CONTOUR TRACING**
Let your creativity run wild or hide a photo in the background and trace the contours.
- EXPERT-APPS**
The expert apps allow you to work with your own foods. Here you can, for example, adjust temperature, speed and layer height to your recipe.
- TIPS, TRICKS & VIDEOS**
Hints on how you can quickly achieve your goal.

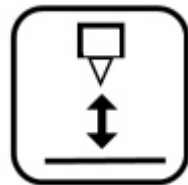


Details that make the difference

- Procusini® 5.0 -



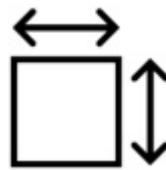
INTEGRATED 3,5 ZOLL DISPLAY
Simple operation



AUTO CALIBRATION
No manual calibration required



SD CARD
For simple and fast data transfer from
Procusini® Club to Procusini®



SURFACE
Production on 25 x 15 cm



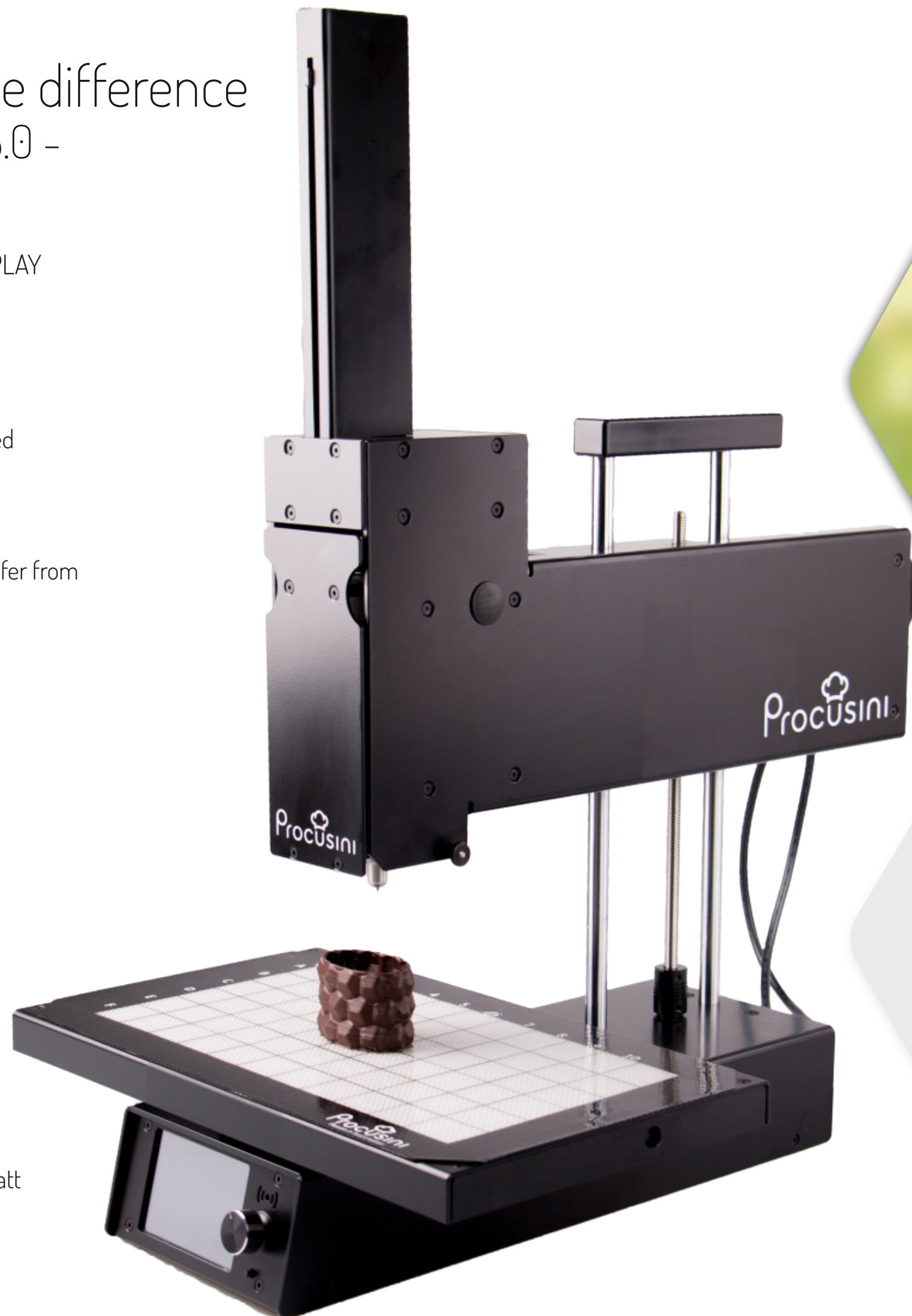
COMPACT
Dimensions in operation:
60 x 60 x 65 cm (L x W x H)



PORTABLE
Low weight of 9 kg



12 VOLTS
Energy consumption < 60 Watt



”

I am always available to answer any questions you may have about technical service. A supply of service parts is also guaranteed worldwide.

Johannes H.,
Product specialist,
Print4Taste

- Procusini® Stainless Steel Cartridge -



DOSING TIP
with 1,0 mm and 1,2 mm diameters



ROBUST & HYGENIC
food-safe stainless steel



IDEAL HEAT TRANSFER
heatable up to 60 °C, short preheating



EASY CLEANING
Cartridge holder without tools removable

READY TO GO!

From unpacking your Procusini® until the production of your first object you need less than 15 minutes - without any previous knowledge.



- 1 Unfold
- 2 Insert Procusini® refill or your own food
- 3 Close
- 4 Let's go!

We accompany you - before and after the purchase -



WE SUPPORT YOU

Worldwide customers appreciate our service and the support of our application specialists.



ONLINE-WEBINARS

Experience the 3D food printing system Procusini® live and sign up now at:

www.procusini.com



ON-SITE TRAINING

You wish to get an individual and personal training?*

With pleasure. Book us!

* Done by Print4Taste. For a fee possible in Germany, Austria and Switzerland.



DEALER-NETWORK

Our sales partners are available worldwide with their experience. If there is no dealer in your area, you are welcome to contact us directly via e-mail: info@procusini.com.

Product family Procusini® and accessoires

You can rely on our Procusini® food refills, which are specially adapted to the Procusini®. They are easy and convenient to use.

- Success guaranteed -

Procusini® 5.0	<p>Inclusive access to the Procusini® Club and extensive accessoires:</p> <ul style="list-style-type: none"> + 3D Choco Dark - 4 Refills (4 x 75 g) + 3D Choco White - 4 Refills (4 x 75 g) + 3D Choco Pink - 2 Refills (4 x 75 g) + 3D Choco Blue - 2 Refills (4 x 75 g) + 3D Marzipan Natural - 4 Refills (4 x 85 g) <p>Operation takes place directly on the unit via integrated 3.5 inch display</p>
Procusini® 3D Choco Dark	8 Refills à 75 g
Procusini® 3D Choco White	8 Refills à 75 g
Procusini® 3D Choco Pink	8 Refills à 75 g
Procusini® 3D Choco Blue	8 Refills à 75 g
Procusini® 3D Marzipan Natural	8 Refills à 85 g

You can find more information and your dealer at:

www.procusini.com

Print4Taste GmbH
Liebigstr. 11
85354 Freising
Germany
E-Mail: info@procusini.com
www.procusini.com


Procusini
Passion in food creation

www.procusini.com

Subject to change without notice. Errors and omissions excepted.

