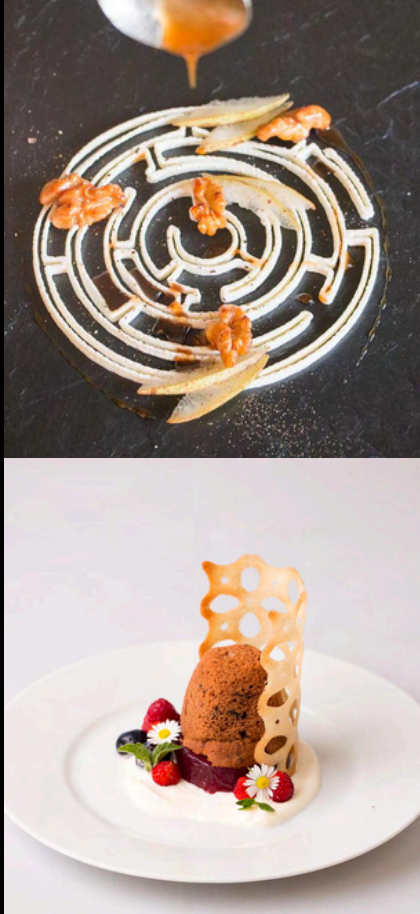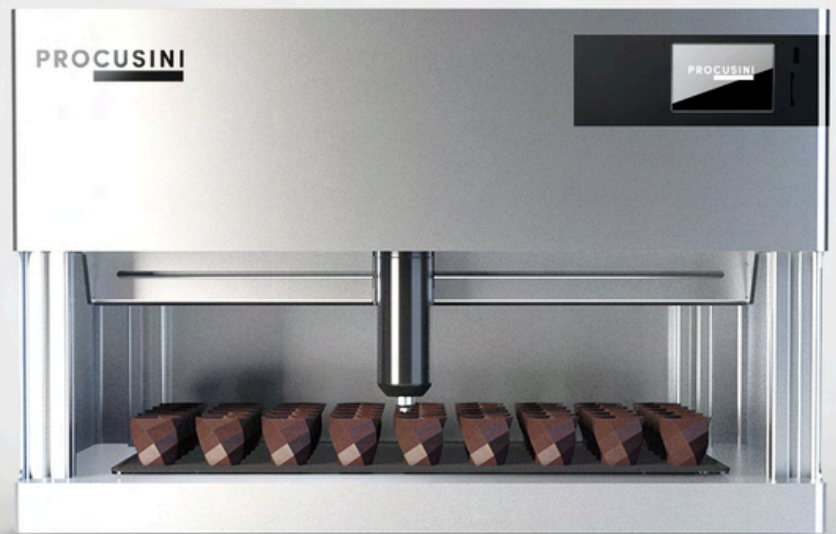# PROCUSINI
PROFESSIONAL 3D FOOD PRINTING

RESEARCH

PROCUSINI RESEARCH

3D Food Printer

For **hotels, catering, event catering, vocational schools, educational** and **research institutions universities and colleges**.

⊘ Designed and Made in Germany

Use your own pasty food

Relevant parameters can be set individually

3,5" Touchdisplay
Operation in 5 languages

Large print area
30 x 50 x 10 cm

Compact dimensions
67 x 44 x 50 cm

Dosing tips with 3 diameters
1.0 mm, 1.2 mm and 2.0 mm

TECHNICAL INFORMATION

Procusini Research

- Settings: Temperature, speed, flow rate
- Printing area: 30 x 50 x 10 cm / external dimensions 67 x 44 x 50 cm
- Stainless steel cartridge: volume 60 ml, heatable 15 - 60° C
- Dosing tips: 1.0 mm, 1.2 mm and 2.0 mm
- 3.5" touch display
- Including online access to the Procusini Club with applications and up to 1.000 templates

- Own files can be used incl. "Series production" function
- Also suitable for use with the special Procusini 3D Choco Refills
- User interface in German, English, Spanish, Italian, French
- Illuminated production area
- Easy cleaning thanks to rounded corners, production plate can be removed for cleaning

PROCUSINI
PROFESSIONAL 3D FOOD PRINTING

Universities & colleges, research and teaching

Individual settings of all relevant parameters for experimenting with your own food

Print your own pasty and homogeneous foods, such as:

- Doughs, e.g. speculoos, hips and shortbread biscuits
- Meringue
- Butter, herb butter
- Wasabi
- Thickened vegetable purees
- Strained liver pâté
- Goat's cream cheese

Temperature, speed and flow rate

Expert tip: The food needs a pasty, homogeneous, chunk-free and stable consistency so that it can be extruded and also hold its shape after printing.

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Procusini Club with Applications and templates

UP TO 1.000 TEMPLATES

Advantages of the Procusini Club

When you purchase a Procusini 3D food printing system, you gain online access to the exclusive Procusini Club. There you will find all the applications you need to create customised objects without any prior knowledge. With just a few clicks, you can safely reach your goal.

Exclusive small series

Enables the production of a larger number of objects, e.g. for an event with 30-100 guests.

Template library

Over 1,000 tried-and-tested 3D objects, hollow moulds, letters, numbers, symbols and much more for your customer's event.

3D Objekte

Your customer's favourite object to snack on. Simply upload in STL format.

Logo

Show off your customer's logo. Simply upload in "JPEG" file format. We will create the file for you within a few days.

Lettering

Coherent lettering with 3D effect in various fonts and sizes. Perfect for cake decorations and desserts.

Own files

Use your own files in STL format. Simply upload them to the Procusini Club.

Tips, tricks & videos

Tips on how to achieve your goal quickly and easily.

Notifications & software updates

You will be informed about new functions and free software updates via the message function.

Your own recipes

The expert settings allow you to work and experiment with your own food in Procusini Research.

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3D food printing for professionals

CUSTOMISED SETTINGS

Experiment with your own food

Procusini stands for **professional plug & play solutions and creative food design**.

Optimized for use in **hotels, catering, event catering, vocational schools, educational and research institutions** as well as **universities and colleges.**

Discover the world of Procusini

Procusini 3D Choco Printer Performance Stack

Procusini mini 3D Chocolate Printer

Procusini 3D Chocolate Printer

Procusini Research 3D Food Printer