

3D food printer Procusini® Research

Production

- Can be used for pasty foods such as hip dough, speculoos, thickened vegetable purees, butter, own chocolate as well as Procusini® 3D Choco Refills
- Technology layer-by-layer build-up of food
- Stainless steel cartridge heatable
- Usable volume 60 ml
- Positioning accuracy 0,1 mm
- Nozzle diameter 1,0 mm, 1,2 mm and 1,5 mm
- Production speed 5 – 50 mm/s
- Movement speed 5 – 400 mm/s
- Usable production area 500 x 300 x 100 mm

Dimensions and weights

- Outer dimensions unit width: 670 mm
depth: 440 mm
height: 500 mm
- Pallet (half pallet) 600 x 800 x 700 mm (length x width x height)
- Weight unit 25 kg
- Delivery weight 30 kg

Temperatures

- Ambient temperature 20 - 22 °C
- Storage temperature 10 - 32 °C
- Heatable stainless steel cartridge 15 - 60 °C

Power supply

- Power supply unit (AC) 100-240 VAC; 50 – 60 Hz
- Power (DC) 12 V; 7,5 A, 90 W
- Protection Short circuit/overload/overvoltage/temperature

Software

- Procusini® Club online platform with templates and applications for creating own print templates
- Compatibility Google Chrome (browser based)
- File formats STL, JPG

Operation and setting options

- User interface on the unit 3,5 Zoll TFT-Touch-Display, 5 languages
- Data transfer SD-card
- Adjustment options Customised settings of the relevant parameters

