Procusini
Passion in food creation

3D Food Printing System

World FOOD Innovation Awards 2018 — In association with H — FINALIST

HOST 2017 — SMART LABEL

The Procusini® Overall System

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 700 templates
- tips & tricks
- serial production
- creative & personalized
- without programming
- cleaning in only 2 min

"

Creative & personalisized accents that make the difference – this is the strength of Procusini®.

In the fourth generation of Procusini® product family we focus on simple operation, e.g. with the new auto calibration feature. 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, Print2Taste GmbH

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!"

1 "coffee cup"
in approx. 2 minutes

	Output per Procusini® Refill	1 piece	10 pieces	50 pieces	100 pieces
"Future" (page 4)	13 pieces	5,5 g	55 g	275 g	550 g
		3,5 min	35 min	2 h 55 min	5 h 50 min
			Dual: 17,5 min	Dual: 1 h 28 min	Dual: 2 h 55 min
"coffee cup" (page 5)	30 pieces	2,4 g	24 g	120 g	240 g
		2,4 min	24 min	2 h	4 h
			Dual: 12 min	Dual: 1 h	Dual: 2 h

Procusini® 3D Pasta

– greetings from the kitchen –

Procusini® 3D Pasta

Mix Procusini® 3D Pasta freshly with water and oil. You can vary the taste by adding a special oil or your own broth.

Available in the colours natural, red, green and black.

> "
> *Just look at this fancy pasta topped with prawns.*
>
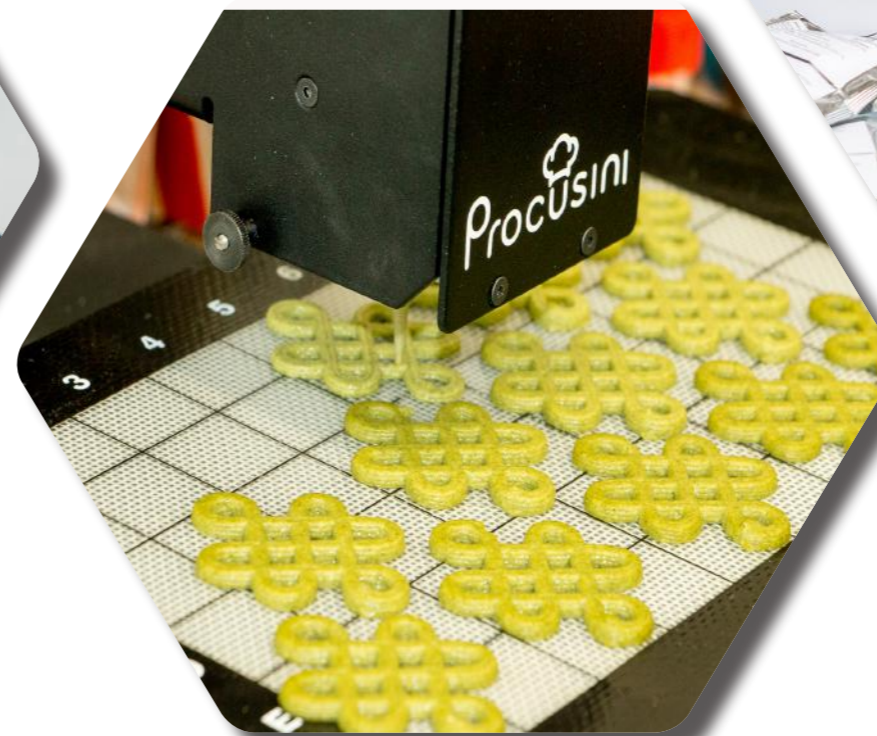> Executive Chef Michael Smerda, Sagamore Hotel South Beach, Miami, USA

The "greek ornament" is one of more than 700 objects in the Procusini® template library.

approx. 3 minutes per „keltic knot"

	Output per Procusini® Refill	1 piece	10 pieces	50 pieces	100 pieces
"keltic knot" (page 7)	23 pieces	3,8 g	38 g	190 g	380 g
		3 min	30 min	2 h 30 min	5 h
			Dual: 15 min	Dual: 1 h 15 min	Dual: 2 h 30 min
"greek ornament" (page 6)	8 pieces	11 g	110 g	550 g	1.100 g
		8 min	1 h 20 min	6 h 40 min	13 h 20 min
			Dual: 40 min	Dual: 3 h 20 min	Dual: 6 h 40 min

Procusini® 3D Fondant
– a classic with surprising possibilities –

> The good thing about the Procusini® is that I do not have to be there the whole time. It is operating on its own.
>
> Benedikt Momm,
> Confectionary Momm,
> Brunnthal

"The whole world" on a cake as a motif in our template library.

Procusini® 3D Fondant

Procusini® 3D Fondant allows the production of 3D busts and detailled 3D objects.

Available in the colours white and yellow (other colours on inquiry).

approx. 15 minutes per "owl"

	Output per Procusini® Refill	1 piece	10 pieces	50 pieces	100 pieces
"flower" (page 9)	10 pieces	8 g	80 g	400 g	800 g
		6 min	1 h	5 h	10 h
			Dual: 30 min	Dual: 2 h 30 min	Dual: 5 h
"owl" (Page 9)	3 pieces	24 g	240 g	1.200 g	2.400 g
		15 min	2 h 30 min	12 h 30 min	25 h
			Dual: 1 h 15 min	Dual: 6 h 15 min	Dual: 12 h 30 min

Procusini® 3D Marzipan
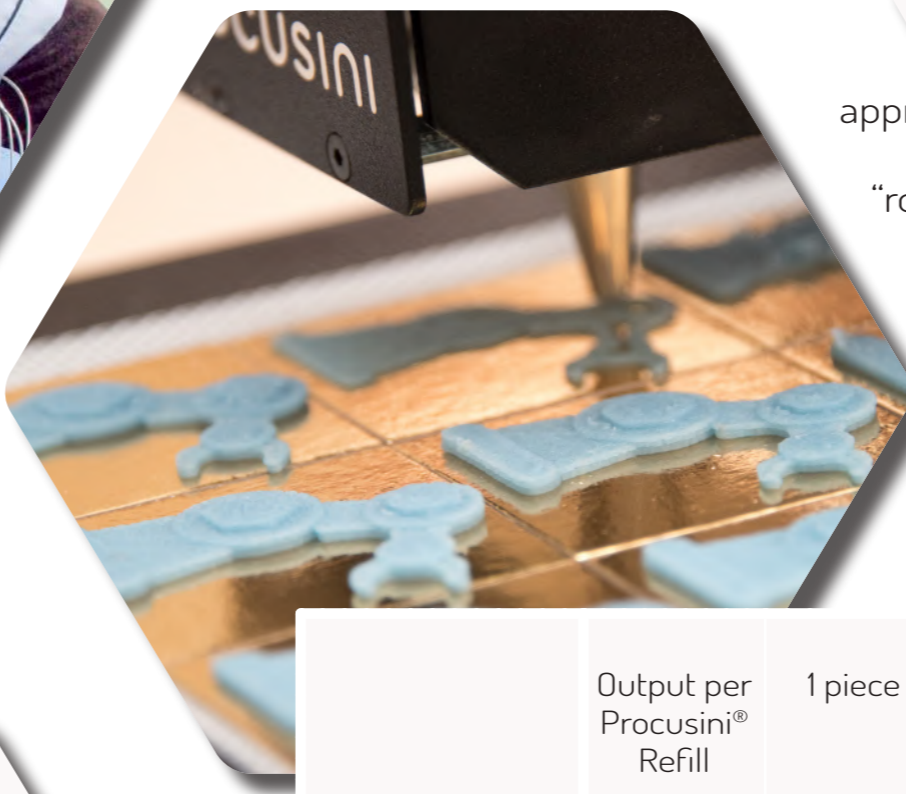## – Small gifts to enjoy –

Procusini® 3D Marzipan

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

Available in the colours natural, yellow blue, red and green.

> "
> *Already after a very short time the Procusini® is paying off. And the attention has risen enormously.*
>
> Charly und Max Eisenrieder
> Münchner Freiheit,
> Café and Catering

approx. 2,5 min per "robot arm"

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® Refill	1 piece	10 pieces	50 pieces	100 pieces
"robot arm" (page 11)	34 pieces	2,4 g	24 g	120 g	240 g
		2,5 min	25 min	2 h 10 min	4 h 20 min
			Dual: 12,5 min	Dual: 1 h 5 min	Dual: 2 h 10 min
"Procusini logo" (page 11)	11 pieces	7,0 g	70 g	350 g	700 g
		11 min	1 h 50 min	9 h 10 min	18 h 20 min
			Dual: 55 min	Dual: 4 h 35 min	Dual: 9 h 10 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 successfull 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.

Teresa D.,
Application Specialist,
Print2Taste

Liver paté

Wasabi

Specula dough

Herb butter

Goat cream cheese
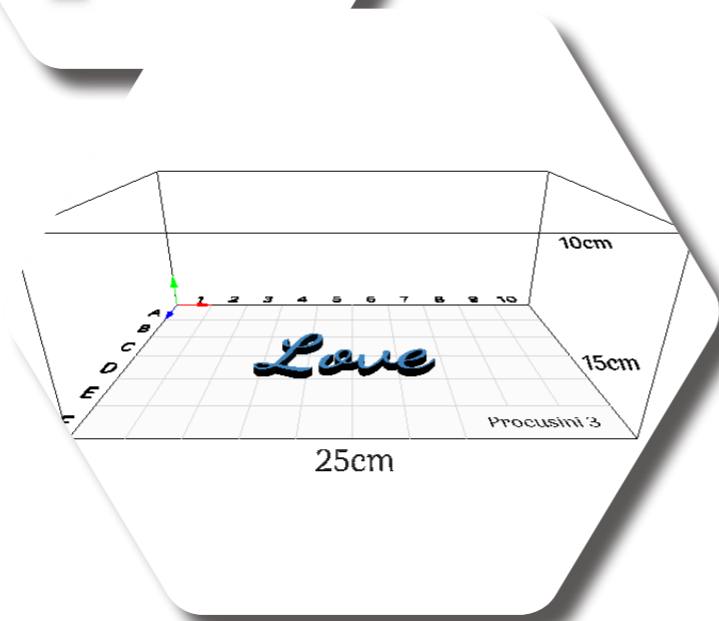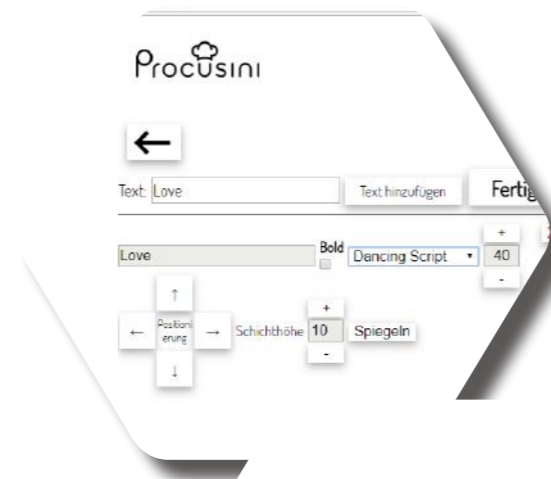
Sweet crispy waffle

Shortbread biscuits

Meringue

With a few Klicks to the Goal
– e.g. create text messages –

1. Write a text message

2. Choose size and fond

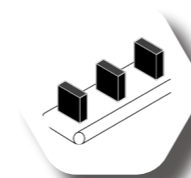3. Determine the desired 3D effect by the number of layers

4. Let's go!

"
My goal was that you can reach your desired result without programming in just a few clicks.

Marcel I.
Software engineer,
Print2Taste

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 700 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
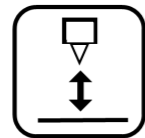Hints on how you can quickly achieve your goal.
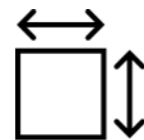
DETAILS THAT MAKE THE DIFFERENCE
– Procusini® und Procusini® Dual –

12 VOLTS
Energy consumption
< 60 Watt
(Dual approx. 80 Watt)

AUTO CALIBRATION
No manual calibration
required

SURFACE
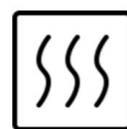Production on
25 x 15 cm
(Dual 29 x 15 cm)

WIFI
Integrated WIFI–
hotspot allows
wireless operation

EASY CLEANING
Cartridge holder
without tools
removable

COMPACT
Dimensions in
operation:
60 x 60 x 65 cm,
Dual 60 x 64 x 65 cm
(L x B x H)

HEATABLE
Cartridge up to
60 °C
heatable

PORTABLE
Low weight
(9 kg / 11 kg Dual)

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

3 Close

4 Let's go!

> "
> *Refer to a local service
> network with secured
> service parts supply via our
> service partners or contact me
> directly.*
>
> Johannes H.,
> Product specialist,
> Print2Taste

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 Print2Taste. 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®
und 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® 4.0	Inclusive access to the Procusini® Club and extensive accessoires. + 3D Choco – 4 Refills (4 x 75 g) + 3D Pasta – 4 Refills (4 x 45 g) + 3D Marzipan – 4 Refills (4 x 85 g) + 3D Fondant – 4 Refills (4 x 85 g) Operation requires WIFI-enabled computer/laptop/tablet.
Procusini® 4.0 Dual	Inclusive access to the Procusini® Club and extensive accessoires. + 3D Choco – 4 Refills (4 x 75 g) + 3D Pasta – 4 Refills (4 x 45 g) + 3D Marzipan – 4 Refills (4 x 85 g) + 3D Fondant – 4 Refills (4 x 85 g) Operation requires WIFI-enabled computer/laptop/tablet.
Procusini® 3D Choco	(8 Refills à 75 g)
Procusini® 3D Pasta	(8 Refills à 45 g, mixed 92 g) Available in 4 colours (natural, red, green and black).
Procusini® 3D Marzipan	(8 Refills à 85 g) Available in 5 colours (natural, yellow, red, green and black).
Procusini® 3D Fondant	(8 Refills à 85 g) Available in 2 colours (natural and yellow, other colours on inquiry).

More information and dealers:
www.procusini.com

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