Procusini

Passion in food creation

3D Food Printing System

Procusini® 3.0
– the all-rounder –

Procusini® 3.0 Dual
– double your output –

Procusini

For hotel, catering, event gastronomy and confectionery

Handcraft in a new dimension

A photo printer already is an integral part of many companies.

The food printer Procusini® makes a three-dimensional craftsmanship with an unprecedented precision possible for the first time.

It works like an icing bag. It automatically and precisely brings the food from the Procusini® refill into the desired 3D shape layer by layer. All of this with very simple operation without any moulds, templates or other tools.

At present, more than 300 systems are in use worldwide.

Until now, the existing tools have set tight limits for the implementation of your ideas. But this is going to change now. With the Procusini ® you can give free reign to your creativity!

Gerd Funk,
CEO, Print2Taste GmbH

The overall system
– all-round carefree –

HOST 2017
SMART LABEL

– Your benefits –

- Win and inspire customers who are looking for something special.

- Creative and personalised food creations from savoury to sweet.

- Already economical production as of batch size 1.

- Procusini® 3.0 Dual halves your production times.

– Guaranteed success –

The all-rounder **Procusini® 3.0**, **Procusini® 3.0 Dual**, the **Procusini® food refills** and the numerous applications in the **Procusini® Club** form an ideally matched overall system.

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

Procusini® 3D Choco lettering with fruity dessert variation

The event motto on 250 dessert plates made for my guests for the wow effect.

David Seidel, Executive Chef,
The Westin Grand Munich

The cacao compound Procusini® 3D Choco allows the modelling of creative and filigree treats, such as hollow forms, logos and letterings. Simply insert Procusini® 3D Choco refill; the melting is taken over by the Procusini®.

Individual labeling of chocolate bars
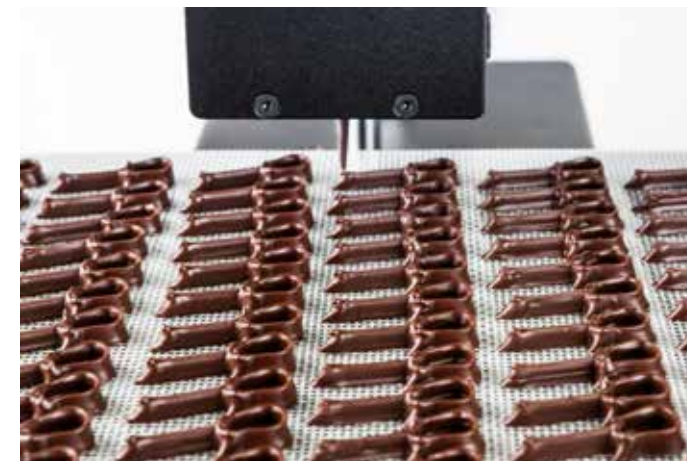
84 personalized choco guitars in just 93 minutes
The Procusini® 3.0 Dual needs only 47 minutes

– 1 praline in approx. 1 minute –
With a Procusini® 3D Choco refill you can produce up to 95 choco guitars

Personalized desserts with Procusini® 3D Choco

Procusini® 3D Pasta - greetings from the kitchen
– with a personal taste –

Procusini® 3D Pasta - surprise your guests with personalized pasta

The amuse-gueule already gives the guest the feeling that we meet his/her very individual needs in the kitchen

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

Procusini® 3D Pasta is available in the colors natural, red, green and black.

Within 3 minutes the Procusini® 3D Pasta is freshly mixed

– approx. 7 minutes per lobster –
With a Procusini® 3D Pasta refill you can produce up to 17 lobsters

Procusini® 3D Pasta lobster as an eye-catcher

Production time for 25 company logos „Jung": 17.5 minutes
With Procusini® 3.0 Dual you can create 25 company logos „Jung" in just 9 min

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

Procusini® 3D Fondant – the entire world on a cake

The good thing about the Procusini is that I don't have to be there the whole time. It is operating on its own.

Benedikt Momm,
Confectionery Momm

Procusini® 3D Fondant snowflake

Procusini® 3D Fondant offers an incredible firmness combined with a wide range of colors in white, yellow, red, green and blue. Therefore the Procusini® 3D Fondant allows the production of 3D busts and complicated 3D objects.

As an alternative to modelling by hand the Procusini® also assists in creative cake decorating.

3D busts with a personal touch

– approx. 36 minutes per Einstein –
With a Procusini® 3D Fondant refill you can model at least 1 Einstein.

Design your theme cakes with objects from Procusini® 3D Fondant

Procusini® 3D Marzipan – the all-rounder
– small gifts to enjoy –

Customers' dreams made of Procusini® 3D Marzipan

The 3D template came directly from the customer. After a few klicks in the Procusini Club the 3D food printer has modelled the give-aways.

Procusini® 3D Marzipan stands out through its high flowability for a fine layer formation and the simultaneous stability of the objects.

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

Procusini® 3D Marzipan Refills

Logo from Procusini® 3D Marzipan Blue

– Up to 10 „NOW" logos in 30 minutes with the Procusini® 3.0 Dual –
With a Procusini® 3D Marzipan refill you can produce up to 24 „NOW" logos

A tasty logo, attractively packaged and the event will be a lasting memory

3D selfie, couple bust and the original bridal couple as sweets
– 3D scanned and modelled –

Place the original bridal couple in marzipan onto the wedding cake and offer the bridal couple something very special.

Original bridal couple, modelled with Procusini® 3D Marzipan, colored by hand.

As a personal gift, the 3D Selfie can be easily combined with your cakes and pies. A successful eye-catcher for festivities such as birthdays and anniversaries.

3D selfie
e. g. 7 cm in height, 70 g in approx.
50 minutes

Tobias and Nicole
married on June 17, 2017
in Munich

The couple bust for the wedding cake or as an extraordinary present.

Original couple bust
e. g. 9 cm in height, 190 g in approx. 2.5 hours

You want to experiment with your own foods?

Sausage squirrel, a highlight also for adults

The secret of successful 3D food items lies in the right consistency and formula in combination with the settings.

Vary for instance the temperature, speed and layer height in the Procusini® Club and find the settings suitable for your foods.

Professional tip:

In order to avoid lumps, press the mass through a fine sieve.

Fancy starter – mashed–potatoes–octopus on pike–perch fillet and ratatouille

Fresh goat cheese maze as a hearty snack

Own foods
– individually and personally –

Cassis – the company logo for dessert

The strong color of the cassis brings out a great contrast. With the Procusini, filigree letterings and logos are easy to produce.

Sweet crispy waffle for dessert

Typically laborious waffle dough are modeled quickly, cleanly and without loss in no time by Procusini®.

Other classics such as herb butter are brought into shape creatively or personalized with Procusini®.

Fish with savory crispy waffle

Wasabi calligraphy to sushi

Logo of fine herb butter on juicy steak

Easy to operate

Reach your goal in just a few clicks
– without any programming –

Trust our Procusini® foods which are specially adjusted to the Procusini®.
These are easy and practical in use – guaranteed success.

Ready to go: From the unpacking of your Procusini® to the production of your first object you need less than 15 minutes – without any prior knowledge.
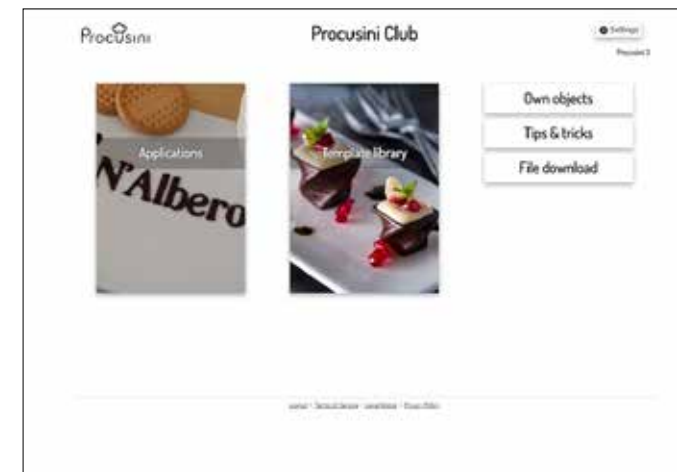
– Open the cover

– Insert the Procusini® refill

– Close

– Let's go!

No cleaning necessary, since the foods in the Procusini® refill do not come into direct contact with Procusini®. The cartridge, stainless steel plunger and stainless steel tip are even suitable for dishwasher cleaning if needed.

Easy operation with a computer, laptop or tablet via WLAN.

You can create your desired 3D object in the exclusive Procusini® Club without any prior knowledge. Simply open your browser and log into your personal profile.

A software installation is not necessary.

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

Marcel I.
software engineer, Print2Taste

Personal handwriting and freehand drawing
Give free reign to your creativity or trace the outlines of a picture in the background.

Exclusive small batch series
Allows you to decorate a large number of plates – with objects suitable to the occasion.

Logos
Stage the logo of your customer in a very special way.

Text messages
Create personal text messages in a variety of fonts and sizes.

Template library
Use more then 400 tested and popular 3D objects, hollow forms, letters and numbers.
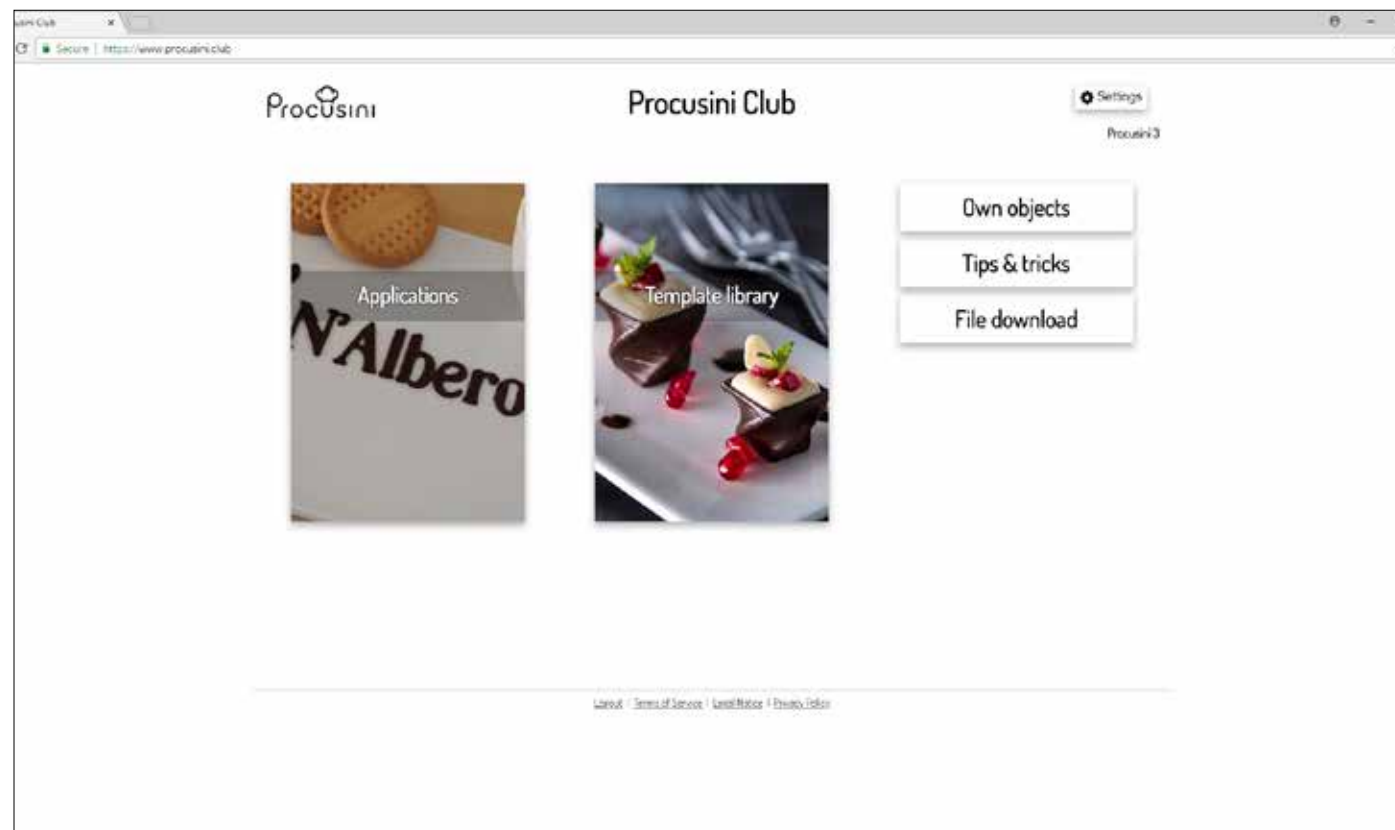
3D objects
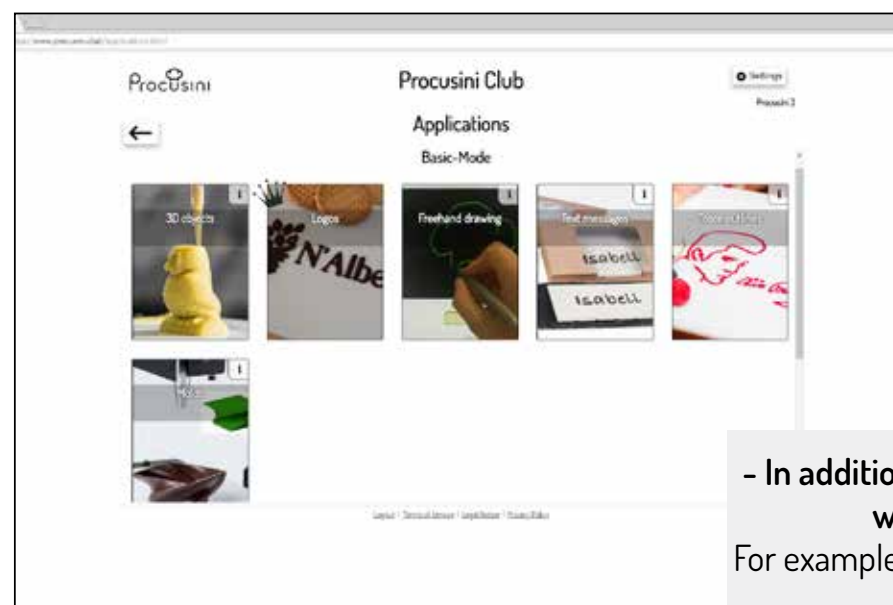The object desired by your customer to enjoy.
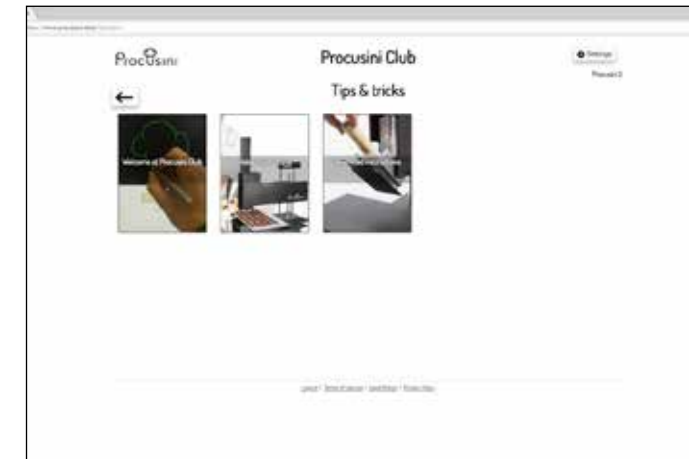
Procusini® Club
– an overview –

The Procusini® Club has everything you need to get foods in shape without programming
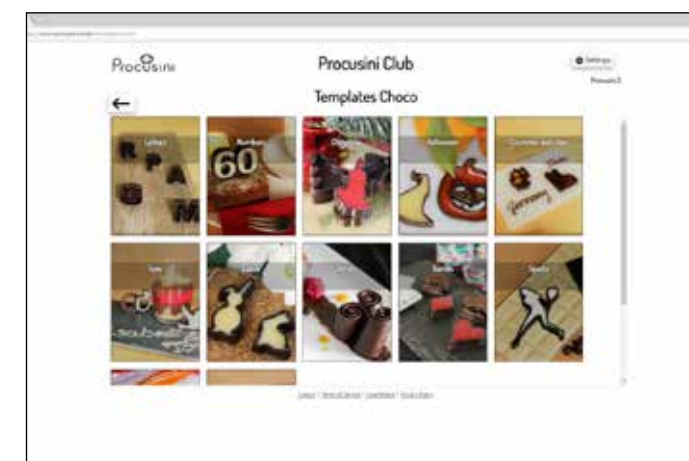

Overview of popular applications

– **In addition, by using the expert apps you can work with your own foods –**
For example, adjust temperature, speed and layer height to your food

In each application you can reach your desired goal with just a few clicks.

In addition, you can find useful hints and demonstrative short videos in „Tips and Tricks".

Tips and Tricks

In the template library you will find objects on numerous topics and occasions.

In addition, you can edit and re-produce your already created templates.

e.g. 3D Choco templates sorted by subject
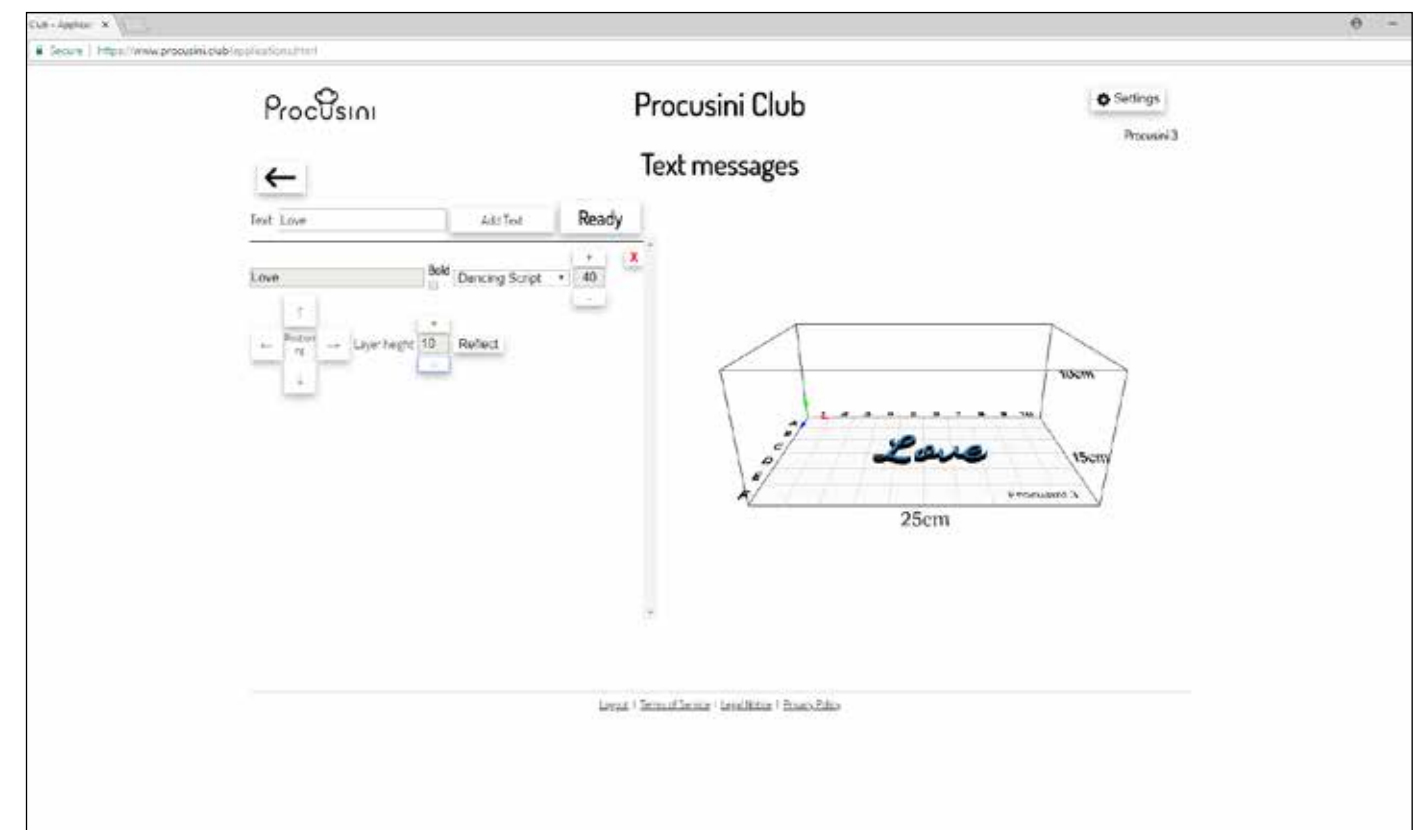
In the text editor, simply enter the desired text, select a font & font size and determine the layer height for the desired 3D effect. Here we go.

Service examples
– Procusini® 3.0 / Procusini® 3.0 Dual –

		1 piece	10 pieces (Procusini® 3.0 / Procusini® 3.0 Dual)	50 pieces (Procusini® 3.0 / Procusini® 3.0 Dual)	100 pieces (Procusini® 3.0 / Procusini® 3.0 Dual)
Procusini® 3D Choco	Guitar (see page 7)	0,8 g	8 g	40 g	80 g
		1,1 min	11 min / 6 min	55 min / 28 min	1 h 50 min / 55 min
		up to 95 guitars with a Procusini® 3D Choco refill			
	Playing cards symbols (cover)	1,1 g	11 g	55 g	110 g
		2,4 min	24 min / 12 min	2 h / 1 h	4 h / 2 h
		up to 65 playing cards symbols with a Procusini® 3D Choco refill			
	Hollow form (see page 27)	5,4 g	54 g	270 g	540 g
		6 min	60 min / 30 min	5 h / 2,5 h	10 h / 5 h
		up to 13 hollow forms with a Procusini® 3D Choco refill			
Procusini® 3D Pasta	Lobster (see page 9)	3,4 g	34 g	170 g	340 g
		7 min	70 min / 35 min	3 h 50 min / 1 h 55 min	7 h 40 min / 3 h 50 min
		up to 17 lobster with a Procusini® 3D Pasta refill			
	„Jung" logo (see page 9)	0,5 g	5 g	25 g	50 g
		0,7 min	7 min / 4 min	35 min / 18 min	1 h 10 min / 35 min
		up to 120 „Jung" logos with a Procusini® 3D Pasta refill			
	Initials (see page 8)	1 g	10 g	50 g	100 g
		0,8 min	8 min / 4 min	40 min / 20 min	1 h 20 min / 40 min
		up to 80 initials with a Procusini® 3D Pasta Refill			
Procusini® 3D Fondant	Snowflake (see page 11)	3,3 g	33 g	165 g	330 g
		3 min	30 min / 15 min	2 h 30 min / 1 h 15 min	5 h / 2,5 h
		up to 25 snowflakes with a Procusini® 3D Fondant refill			
	Owl (see page 11)	58 g			
		36 min			
		up to 1.4 Einstein with a Procusini® 3D Fondant refill			
Procusini® 3D Marzipan	„NOW" logo (see page 13)	3,5 g	35 g	175 g	350 g
		6 min	60 min / 30 min	5 h / 2,5 h	10 h / 5 h
		up to 24 „NOW" logos with a Procusini® 3D Marzipan refill			
	Bridal Couple (see page 15)	313 g			
		5,5 h			
		approx. 3.7 Procusini® 3D Marzipan refills for a Bridal Couple			
	Couple Bust (see page 14)	190 g			
		2,5 h			
		approx. 2.3 Procusini® 3D Marzipan refills for a Couple Bust			
	3D Selfie (see page 15)	70 g			
		50 min			
		approx. 0.8 Procusini® 3D Marzipan refills for a 3D Selfie			

Creative choco cups filled with fine buttermilk cream on passion fruit and fresh berries.

Quick and easy dessert with wow effect
for example for a banquet with 80 people.

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

12 V operation with external power supply (scope of supply) with low energy consumption of less than 60 watts in normal operation. (Dual about 80 Watt).

Production area 25 x 15 cm (Dual 34 x 15 cm).
Production height depending on the food, up to 10 cm. By dividing it you can produce objects of any size.

Mobile – simple change of application site by:
• transport handle
• low weight (9 kg or 11 kg for Dual)

Heated cartridge holder with optimal temperature control adapted to the Procusini® food refills.

Procusini® 3.0

Procusini® 3.0 Dual

For easy cleaning: Cartridge holder removable without any tools.

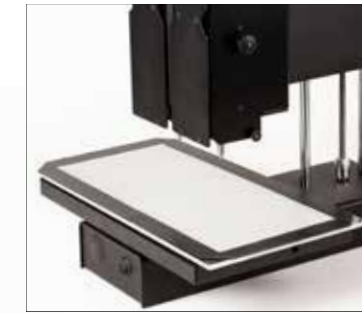Production platform
• Magnetized fixing means for secure positioning
• Removable for easy cleaning

Compact dimensions in operation: 60 x 60 x 65 cm (L x W x H) Dual 60 x 64 x 65 cm (L x W x H)

Integrated WLAN hotspot allows wireless operation with computer, tablet or laptop.

We accompany you
– before and after the purchase –

Experience live
We are present on numerous exhibitions all over the world.

On www.procusini.com we provide information on the next exhibition dates.

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.

Software Update
Remain up-to-date and benefit from our developments.
Your Procusini® 3.0 informs you, once an update is available.

Technical Service
Refer to a local service network with secured service parts supply via our service partners or directly contact our product specialist Johannes H.
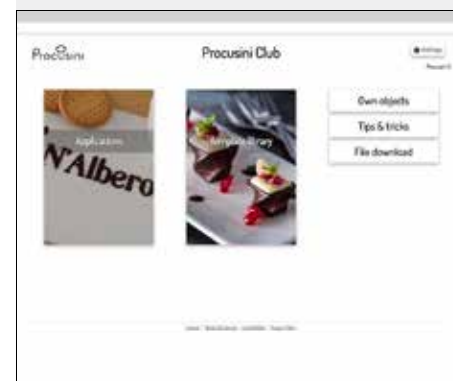
3D Food Printing Seminars and Webinars
Experience the 3D Food Printing System Procusini® live and sign up now at:
www.procusini.com

Procusini® Club
In the online Procusini® Club you can find numerous applications and more then 400 templates. Short videos and „Tips and Tricks" accompany you step by step.

Application hotline
As application specialist, Teresa D. will offer support even with tricky applications. Sometimes it requires just a little hint in order to surprise customers and guests with great creations.

Guaranteed success
With the optimized Procusini® foods you will achieve the best production results possible. We are constantly expanding the Procusini® food portfolio for you.

Procusini® 3D Choco Refills

Procusini® 3D Pasta Refills

For bridal couple, couple bust and 3D selfie a 3D scan is needed. For this we recommend e.g. the 3D Scanner Structure Sensor from Occipital.

Pasta salad à la 3D

Productfamiliy Procusini® and accessories

Procusini® 3.0
Including access to Procusini® Club, extensive accessories, Procusini® 3D Marzipan Natural – 4 refills (4 x 85 g); Procusini® 3D Choco – 4 refills (4 x 75 g); Procusini® 3D Fondant White – 4 refills (4 x 85 g); Procusini® 3D Pasta Natural – 4 refills (4 x 45 g).
Operation requires WLAN-enabled computer/laptop/tablet.

Procusini® 3.0 Dual
Including access to Procusini® Club, extensive accessories, Procusini® 3D Marzipan Natural – 4 refills (4 x 85 g); Procusini® 3D Choco – 4 refills (4 x 75 g); Procusini® 3D Fondant White – 4 refills (4 x 85 g); Procusini® 3D Pasta Natural – 4 refills (4 x 45 g).
Operation requires WLAN-enabled computer/laptop/tablet.

Procusini® 3D Marzipan (8 refills à 85 g)
Available in 5 colors (natural, yellow, red, green and blue)

Procusini® 3D Choco (8 refills à 75 g)

Procusini® 3D Pasta (8 refills à 45 g, mixed 92 g)
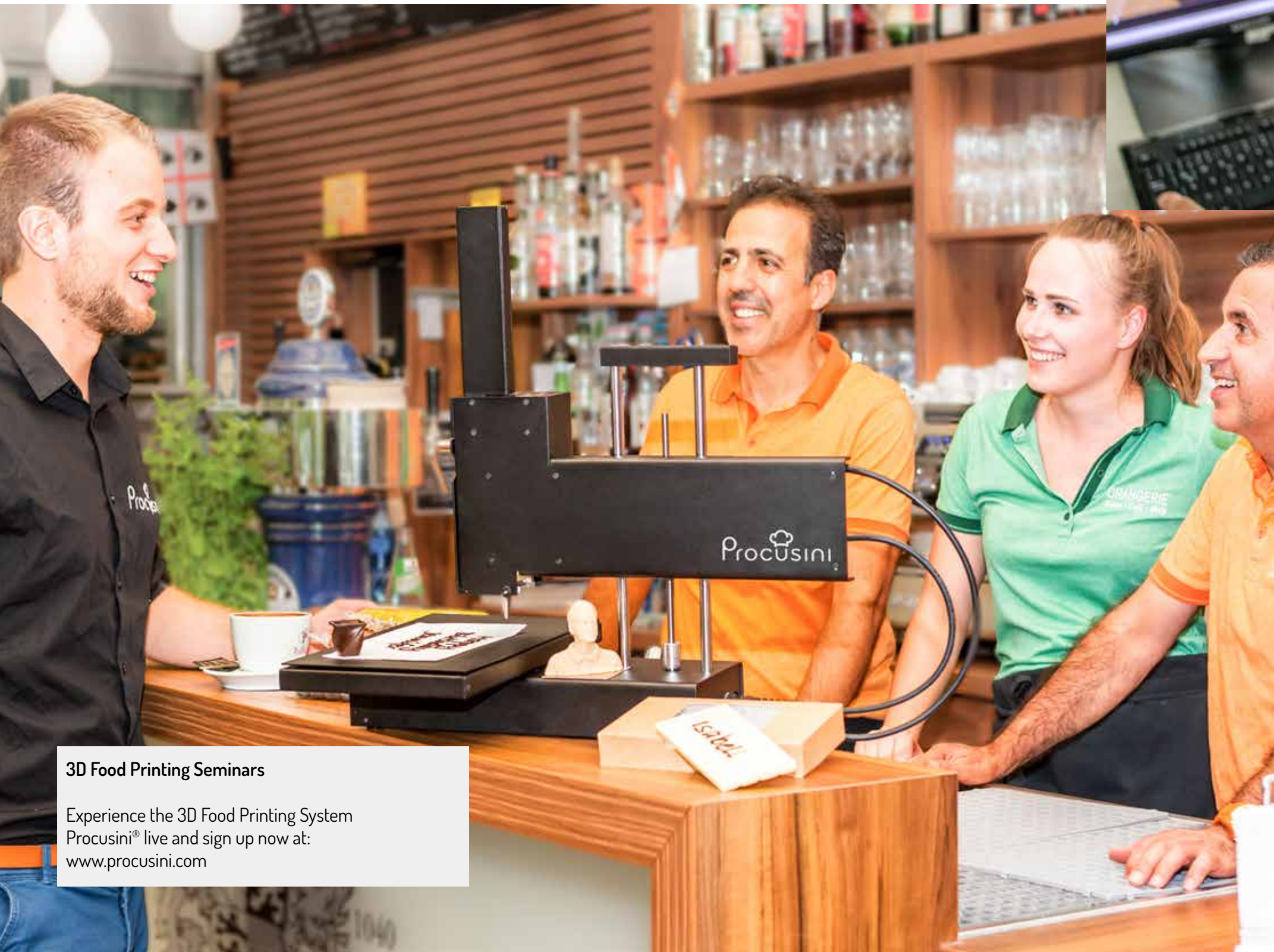Available in 4 colors (natural, red, green and black)

Procusini® 3D Fondant (8 refills à 85 g)
Available in 5 colors (white, yellow, red, green and blue)

More information and dealers
www.procusini.com

3D Food Printing Seminars and Webinars
– experience live –

3D Food Printing Webinars
– in English and German –

In this online seminar, we accompany you at your PC/Tablet through our product range. Find out all you need to know in direct contact with our product specialists and interactively join the live chat.

Register now at www.procusini.com

3D Food Printing Seminars

Experience the 3D Food Printing System Procusini® live and sign up now at:
www.procusini.com

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Passion in food creation

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