

Personalize food, eat healthier,  
improve kitchen efficiency and  
lower food waste.

# FOODINI

A 3D food printer kitchen  
appliance speeding up the  
process of making foods with  
fresh ingredients.

FOODINI OVERVIEW.



# FOODINI

REAL FOOD, FRESHLY PRINTED



## A 3D FOOD PRINTER

The first smart kitchen appliance speeding up the process of making food with fresh ingredients: all via a next generation 3D food printer and IoT kitchen appliance.

The premise of all 3D printers is that you become the manufacturer, you are the maker. The same concept applies with Foodini: you become the manufacturer, and you control what ingredients go into your foods.

People are never forced to buy pre-filled food capsules. Foodini ships with empty stainless steel food capsules, and people can print with fresh, real ingredients, having total freedom and control over foods printed and in what form.

## HOW LONG DOES IT TAKE?

No one is going to wait hours for dinner, so Foodini has to be fast. There is no one print speed with Foodini. Rather, the print speed is varied and optimized for each print.

Print times depend on the ingredients, the print shape, and quantity you are printing. Some things print very fast in a matter of minutes (e.g., flatter type foods like crackers, simple plate decorations), while other things take longer times (e.g., chocolate sculptures can take 20 minutes or longer to print).





## ADVANTAGES

- Create fascinating food designs
- Automate food preparation tasks
- Present food in extraordinary ways
- Customization of dishes to amaze customers
- Use IoT data to track food printing statistics
- Lower food waste
- Foodini takes over hard/repetitive food prep tasks
- Cleaner food forming - no messy hands
- Don't rely on pre-packaged food, make your own
- Encourage kids to eat healthier
- For people with dysphagia or other conditions that require consistency-modified diets, Foodini can improve food intake by serving dishes that more closely resemble real food



## HOW DOES IT WORK?

Essentially Foodini is a very clean system that pushes food down the capsule, through the nozzle, and prints it. A precision control system moves the capsule in a very accurate way, creating shapes which then can be stacked layer upon layer to become truly 3 dimensional creations. Foodini uses state of the art technology, hardware & software, and the power of the internet so that making your new creations is easy as pie.

## THE FOODINI FORMULA

A successful Foodini print is made up of 2 main elements: creations and fillings. Creations are the shapes that print. Fillings are the ingredients that are loaded into the capsules and printed - into creations. Both creations and fillings can be custom made and used independently but they can also be combined to form recipes. Laid out just like your favorite recipe book, recipes are super easy to setup, edit and prepare.



# FOODINI SPECIFICATIONS

## WEIGHT

20 kg / 44 lbs 10 oz

## DISPLAY

10" Interactive

## CAPSULE QUANTITY

Place up to 5 capsules in Foodini that will auto-exchange as needed

## CAPSULE VOLUME

Each capsule = 100 ml / 3.38 oz  
Five capsules in total = 500 ml / 16.9 oz

## CAPSULE BAY HEATER

Max temp 90°C / 194°F

## ROTATING BASE

Dish diameter 27.8 cm / 11 in

## POWER SUPPLY

110 V - 240 V

## PRINTING VOLUME

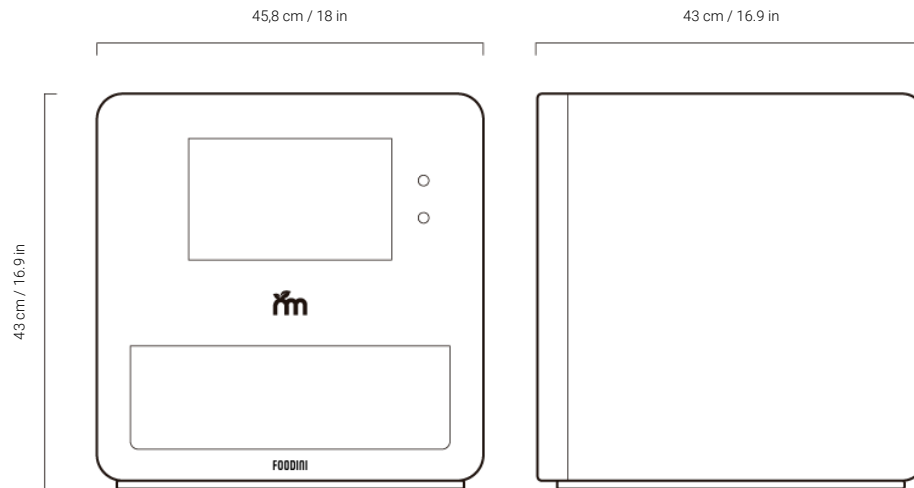
Max height 110 mm / 4.3 in  
Diameter 257 mm / 10.1 in

## POWERED BY

Android

## INTERNET CONNECTION

WiFi



## MULTIPLE USE PROFILE

Possible in every device

## POWER CONSUMPTION

Max 324 W

## EASY TO CLEAN

Only capsules and dish in contact with food

## WARRANTY

Professional use: 1 year  
Consumer use: 2 years

## NO MAINTENANCE REQUIRED

# FOODINI ACCESSORY BOX CONTENTS

INCLUDED WITH EVERY FOODINI



**OVEN SAFE**  
8 AND 9

1. Ø 0.8 mm NOZZLE (x1)

2. Ø 1.5 mm NOZZLE (x2)

3. Ø 4.0 mm NOZZLE (x2)

4. CAPSULE PRESSES (x5)

5. CAPSULE TAGS (x5)

6. CAPSULE BODIES (x5)

7. KEY (x1)

8. SILICONE MAT (x1)

9. DISH (x1)

10. TEST CUP (x1)

11. CAPSULE HOLDERS (x5)

12. TRAY (x1)

**ALL DISHWASHER SAFE**



\*EXCEPT CAPSULE  
HOLDERS (11)

## FOODINI CREATOR

Foodini Creator is our easy-to-use print application which comes pre-loaded on Foodini. Use the shape libraries to start designs and recipes, or create them from scratch with Foodini Creator tools.



### CUSTOMIZE WITH TEXT

Print messages and add a personal touch to prints.



### IMPORT IMAGES

Use any image downloaded from the Internet or create it in Foodini.



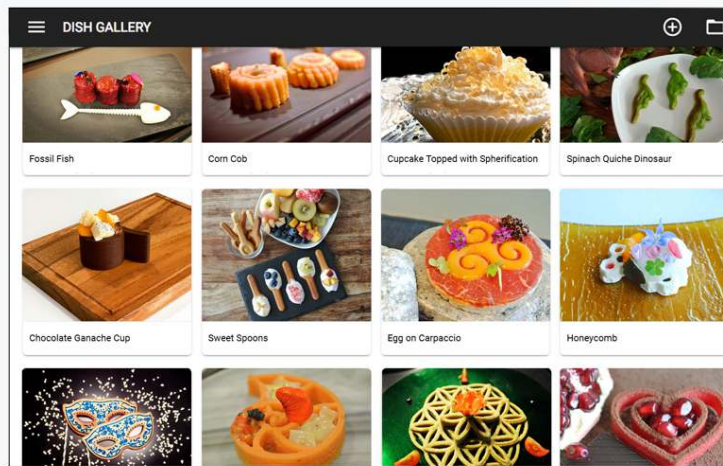
### ONBOARD CAMERA

Use the onboard camera to take a picture of a design to print.



### CREATE SHAPES

Flatter 2D or taller 3D shapes.





3D food printing can take the customer experience beyond expectations and create a new sense of belonging in your HORECA business.

# FOODINI IN HORECA

Helping chefs with creative food presentations and plating.

FOR HOTELS, RESTAURANTS, CATERING  
AND CAFÉS



## THE EXPERIENCE ECONOMY AND PERSONALIZED FOOD EXPERIENCES

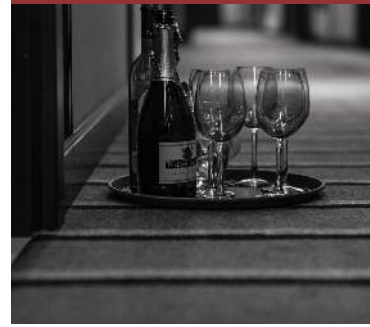
It is an exciting time to take advantage of the changes and trends taking place in the new world of the Experience Economy: the growing demands in food personalization and the fast-paced world of next generation technology - like Foodini - enhance the user experience and customer loyalty.

Food & Beverage teams are updating food styling designs of current dishes and creating entirely new food experiences resulting in personalized guest experiences. Surprise guests with offerings that can be replicated efficiently.

### EVENT CATERING



### IN-ROOM DINING



### IN-HOUSE RESTAURANTS



### VIP GUESTS



### KIDS CLUBS

## FOODINI – A KITCHEN APPLIANCE

Essentially, Foodini is a designed kitchen appliance. Chefs use it as part of their arsenal of appliances to make creative dishes and to help optimize food plating tasks.

Foodini enables you to print your food onto a plate in precise portions and shapes. By layering these shapes you can build real 3D creations that take your dishes to another level. Elevate your food.







## **CREATE DISHES THAT AREN'T POSSIBLE BY HAND**

Foodini enables chefs to have even more control in precision of food designs, and to create food presentations in a way that would be impossible, or incredibly difficult, using any other method.

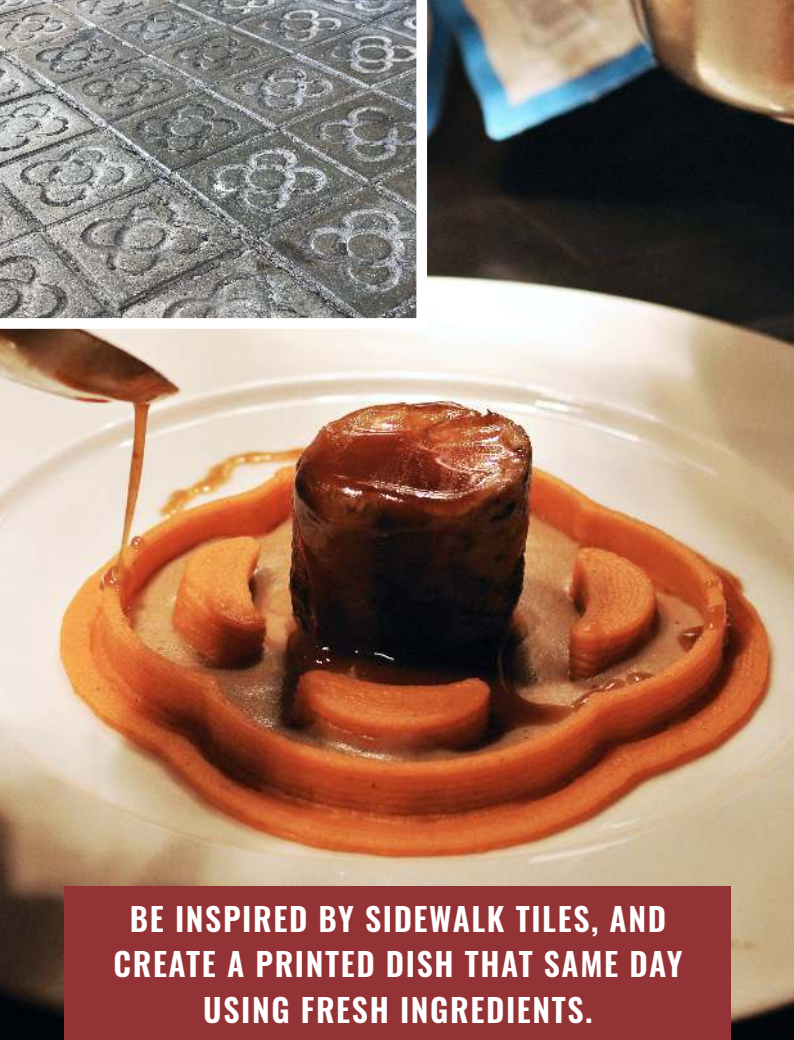
Even chefs that prefer plating styles that are refined but not regimented, with the visual focus on two or three key ingredients in the dish rather than embellishments, use Foodini to optimize and automate plating processes.

## AUTOMATION

As with many other kitchen appliances, Foodini can automate certain tasks in the kitchen: similar to how a food processor automates chopping by hand with a knife. Chefs save time when preparing difficult food presentations and can improve plating results as Foodini creates consistent results.

Sometimes plating the same dish over and over again for service can be exhausting. Why not automate some of it? Once you have your dish optimized on Foodini, you can save it on the Foodini Creator app and print it precisely time and time again.





## ALTERNATIVE TO FOOD MOLDS

Customized food molds cost a lot of money and the design cannot be used immediately – as the mold has to be ordered and then delivered. Have an idea for a new food design? Simply create it in Foodini Creator and print it the same day.

Molds require food to be frozen or chilled prior to being de-molded in order to set. With Foodini you can use fresh ingredients – no freezing required.

All molds require storage space. One or two molds may not be a problem, but the more molds you collect, the more physical space you'll need for storage. But if you use Foodini, no need for mold storage: just save your design digitally and print it whenever you want.





## CHEF VIKTOR ÖRN ANDRÚSSON FOUND A SOLUTION FOR FISH WASTE BY USING FOODINI

With the implementation of 3D food printing, there can be reduction in food waste and better utilization of byproducts.



## SUSTAINABILITY

According to the FAO, every year roughly one-third of all the food produced for human consumption gets lost or wasted. That's about 1.3 billion tonnes.

Food waste is bad for the environment, but it is also negative from an economic point of view. It costs the hospitality sector more than 100 billion dollars every year. By using Foodini, those costs can be lowered.

Today 3D printing technology allows us to up-cycle surplus ingredients that would otherwise be potentially discarded.

Create eco-friendly, healthy foods for guests - adding to the social responsibility agenda regarding food sustainability.

Foodini can create a competitive advantage by offering your customers a new and exciting experience in-store.

## FOODINI IN FOOD RETAIL

Generate a new revenue source and attract more store traffic.

FOR SUPERMARKETS, CAFES, BAKERIES,  
FAST CASUAL RESTAURANTS,  
CONVENIENCE STORES AND MORE





## THE EXPERIENCE ECONOMY

People spend more time and money on experiences that are engaging in a personal and memorable way. Create a unique and entertaining in-store experience for your customers with Foodini.

- **Photo-worthy** food presentation: everyone wants to share “instagrammable” foods - especially when they are 3D printed!
- **Personal connections:** Let your customers choose their prints and ingredients on offer - it's all about engagement.
- **Food personalization:** Just like people prefer personalized birthday cakes - imagine how surprised they'll be when they can get personalized snacks.
- **Differentiation:** 3D food printing isn't known to the masses... yet! Be an innovator in the market and contribute even more to your positive brand impact. Generate a new revenue source and attract more traffic to your store.



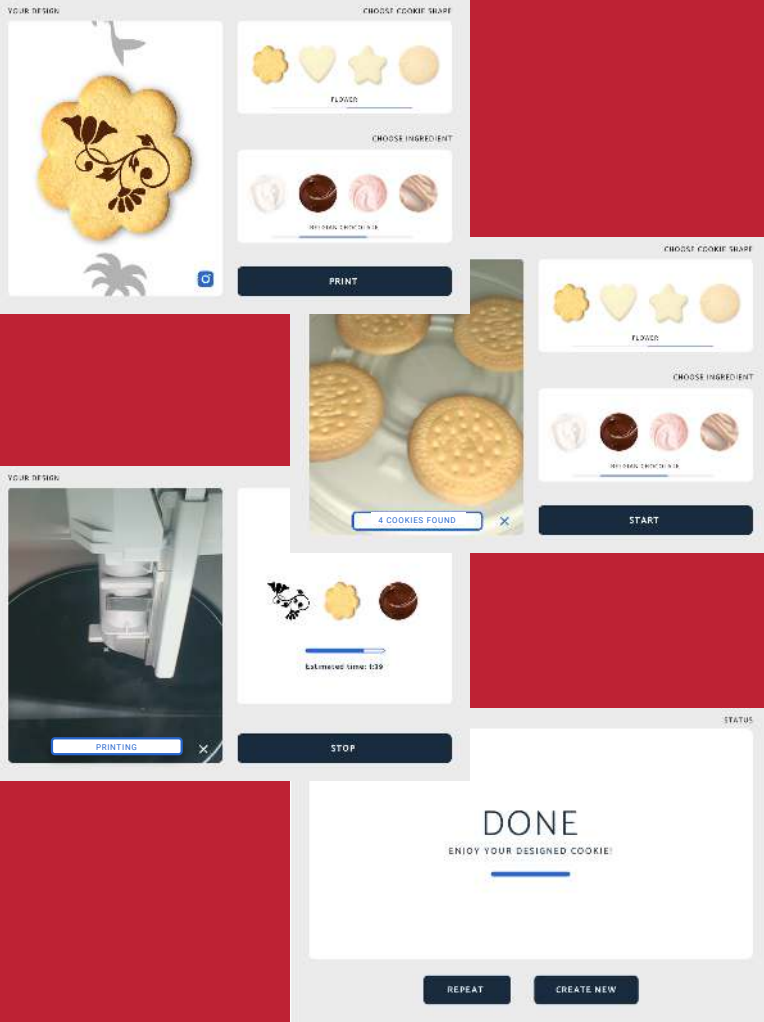
## ENGAGE YOUR CUSTOMERS IN-STORE

Display Foodini in the café area, the bakery, or wherever you want customers to linger and be engaged.

You can start with offering cookie decorations, printing cookies in customized shapes, chocolates to be served with coffee, designed crepe fillings, cake decorations - even on cake slices. Or other offerings: choose what's best for your market.

And with room inside Foodini for up to 5 food capsules loaded with ingredients that can print at any time, you can quickly accommodate for people with allergies or food intolerances. Be at-the-ready to print ingredients that are gluten-free, sugar-free... whatever the need.





## CUSTOMIZATION AND PERSONALIZATION - FOR YOUR STORE APPLICATION

We can create a customized user interface for your specific print offerings - complete with your branding - that is easy to use and ensures no training is needed. This means any of your team members can operate Foodini at any time.

Any tablet or smartphone can be used to print with Foodini. Have your customers relax and take their time creating personalized prints without forming a waiting line to order. Or is a customer in a rush? They can order, pick up, and go.

With our customized user interfaces and apps, it's easy for your staff to get up-to-speed in no time to service your customers.

## PLACE AND PRINT

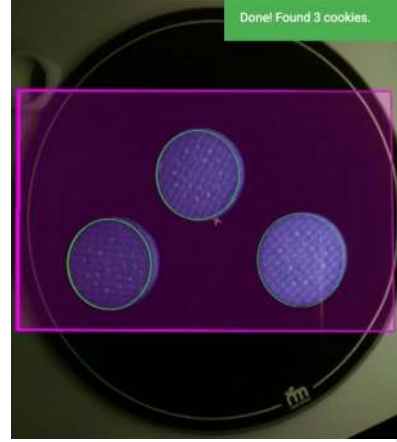
Foodini has built-in recognition capabilities, so you can automatically print on top of other foods or your dishes.

For instance, place cookies inside Foodini, and Foodini automatically finds them and prints on top.

Print on top of pancakes, crepes, cakes, and more...

This gets really fun, really fast!

*\* Note that recognition functionality is only available as part of a customized user interface.*





For people with dysphagia or other conditions that require texture-modified diets, Foodini can improve food intake by serving dishes that resemble real food.

## FOODINI IN HEALTHCARE

Helping people with soft food needs regain the pleasure of eating.

FOR HOSPITALS, ELDERLY CARE  
CENTERS AND DEPENDENCY PROGRAMS





# 40%

**OF PEOPLE OVER 65 YEARS OLD  
IN ELDERLY CARE CENTRES HAVE  
SWALLOWING DISABILITIES**

## **ELDERLY PEOPLE LIVING AT HOME**

Many other elderly people remain living at home and they are supported by government dependency programs. These programs provide recommended weekly menus, but they do not make it easy to obtain and prepare the food.

## **FOOD IMPACTS MOOD, TIME AND MONEY**

Food intake has a huge impact in the mood of the people in general, including patients and elderly people. Mood impacts illness recovery time. Longer recovery time has an economical impact on the health system - and families.



***“ DomusVi is incorporating 3D printers in the kitchens of their residences to preserve visual characteristics of food and make dishes that are offered to elderly people housed in their centers more attractive. ”***

***One of the main problems of nutrition in the elderly is the loss of appetite derived from food restrictions due to health or swallowing problems.***

***3D printers can give a very realistic shape to textured and crushed foods, so that residents with soft diets can regain the pleasure of eating, which ultimately improves their health.***

**EXCERPT FROM PRESS COVERAGE**

**FOODINI IS THE 3D FOOD PRINTER OF CHOICE FOR DOMUSVI – THE LARGEST NETWORK OF NURSING HOMES IN SPAIN, THE 3RD LARGEST PRIVATE OPERATOR IN FRANCE, AND GROWING IN PORTUGAL AND CHINA.**



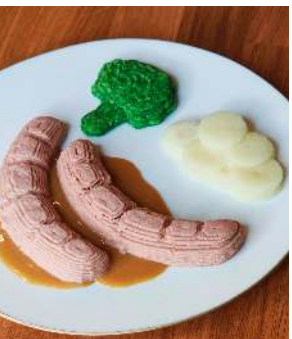
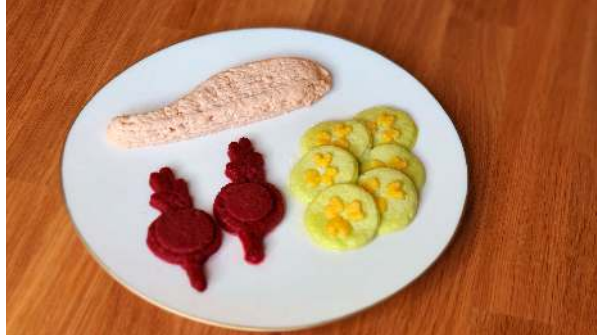
## IMPROVEMENTS IN PATIENT SERVICE AND OVERALL HEALTH

Overall mental well-being and nutritional in-take has improved from the implementation of Foodini in the kitchens. Feedback from the residents and families has been positive noting an increase their happiness.

Our clients are getting messages from patients' family members thanking them for the variety of meal presentations, leading patients to eat the entire plate of food served - even with more troublesome patients, who finish printed meals without complaint.

A patient even started to use a knife to cut a steak print, as based on the presentation of the food he thought it would be required: the resulting shapes and textures of the prints are convincing.





## DYSPHAGIA PRINT SERIES

The number of different print combinations you can do are endless.

Mix and match different shapes and different ingredients to create an interesting and diverse menu.

The appearance of food is just as important as the taste. Soft foods for those who need it, with the visual appearance of regular food.

## PROPOSITION

Create balanced and personalized menus for personal nutrition solutions as a service that can be deployed for people with swallowing disabilities: In hospitals, elderly care centers, and homes.

Doctors and family members can locally and remotely monitor the foods that patients are printing, adjusting menus to individuals' tastes and make sure foods are being eaten - and enjoyed.

Pre-filled food capsules with ingredients provided by food partners can be used to make it easy and fast to create meals. Our stainless steel food capsules can be used in a pre-filled capsule delivery & recovery model, keeping packaging waste at a minimum.





## PERSONALIZED NUTRITION AS A SERVICE



## THE FUTURE OF TEXTURE PROGRAMS

Working in partnership with food companies and the healthcare organizations, we are pioneering Personalized Nutrition as a Service. A solution that delivers pre-filled capsules to hospitals and residents for printing meals.

In collaboration with head chefs and nutritionists we are co-creating menus that support nutritional requirements for hospital texture programs, providing a library of life-like designs that will be printed on-site for meal times.

3D food printing is a fun and interactive way to get students engaged and excited about STEM and STEAM.

## FOODINI IN EDUCATION

STEAM is an educational approach that helps students become the innovators, educators and leaders of the 21st century.

FOR SCIENCE, TECHNOLOGY,  
ENGINEERING, THE ARTS, AND  
MATHEMATICS ACTIVITIES.





## SNACK ON SCIENCE

Sue's Tech Kitchen is a tech-fueled wonderland for the mouth and the mind, created by bestselling author and Zuckerberg Media founder and CEO **Randi Zuckerberg**.

Foodini is a standout attraction and considered a core item at every Sue's Tech Kitchen event. Kids are drawn to the movement of Foodini, printing treats before their eyes, and they are excited to taste a 3D food print.

Kids are encouraged to use Foodini themselves, and quickly become very comfortable with the technology. After doing their first print, they soon ask what else they can create, wanting to further explore - and taste! - 3D food prints.



## SEVERAL LESSONS IN ONE CLASS SESSION

In one class period, students can learn about STEAM topics + home economics topics.

Foodini encourages kids to try a variety of healthy foods - always easier to do when foods are printed in fun shapes.

Creating and eating results equals fun learning!  
Hands-on class curriculums that include Foodini teach several topics:

- Fresh foods
- Ingredient preparation
- Recipes
- Nutrition
- 3D printing
- Cooking
- Creativity
- Healthy eating

