

at a glance

▶ FELIX 3D FOOD PRINTER ◀

Touchscreen

User friendly interface and embedded print server, guides users through print process. Wi-Fi & LAN capability allows you to operate the system from a distance.

Refillable syringe system

The single or dual head Luer Lock syringe system can be filled with your choice of paste. With the user-friendly 'push-lock' structure you can easily start printing within minutes.

Print capacity

Load volumes of up to 100 cc per syringe.

Camera

Monitor the status of your food print remotely on your mobile or desktop device, or create impressive time-lapse videos of your creations.

Accurate temperature control

Make use of heated syringes and print bed to ensure objects are printed at optimal temperature, if heat is required.

Automatic bed levelling and calibration

The unique nozzle probing system gives a perfect first layer, for evenly distributed paste placement.



about

▶ FELIXprinters ◀

- ▶ **Craftmanship**
Industrial grade materials ensure long term reliable operation.
- ▶ **Dutch design**
Print delicate objects with accuracy.
- ▶ **Superior technology driving real value**
Focus less on the machine and more on your result.
- ▶ **Upgradability**
Fully upgradable design.
- ▶ **Lifetime support**
Targeted service to enable your success.

contact

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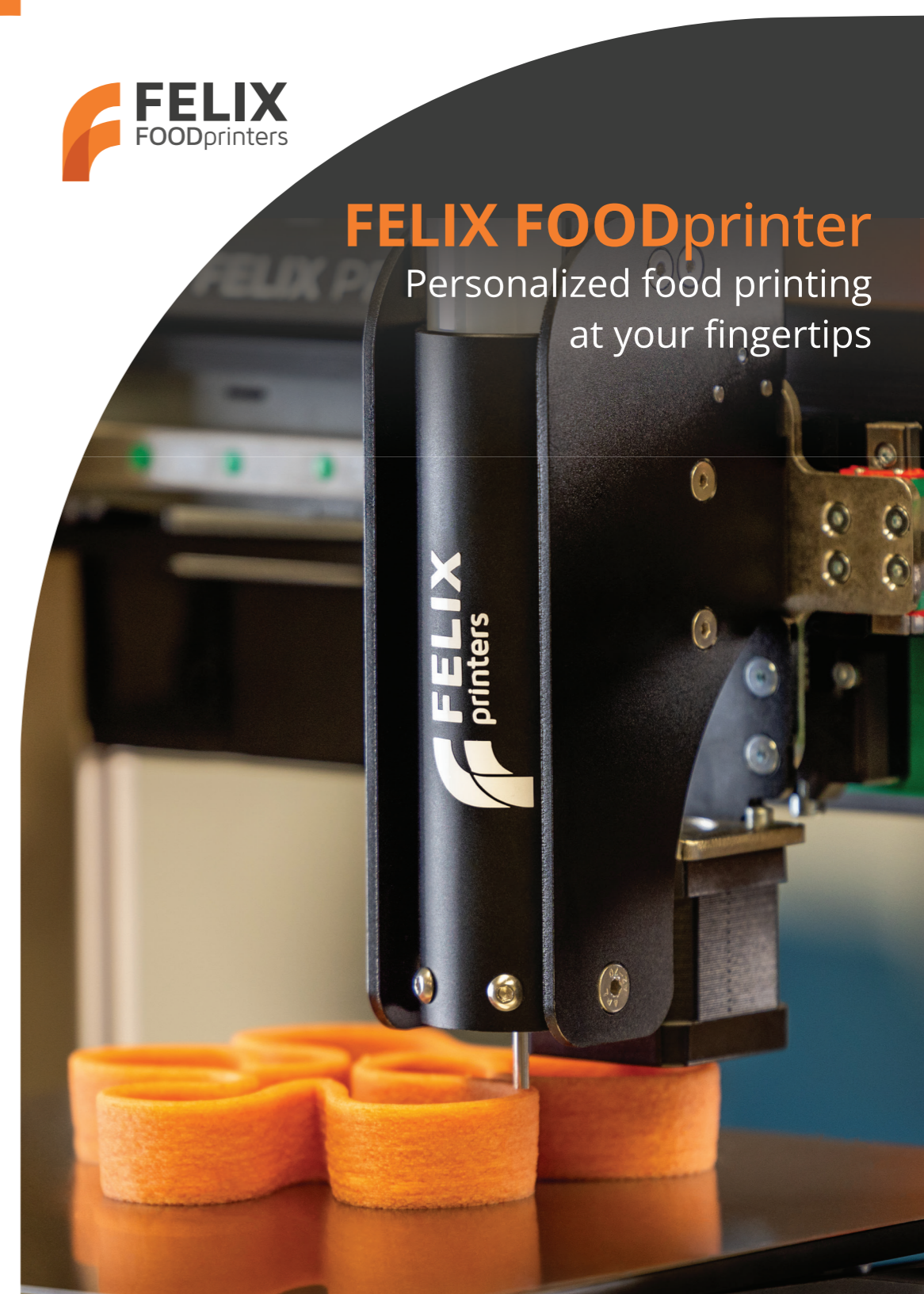
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🌐 www.felixfood.nl



FELIX FOODprinter

Personalized food printing
at your fingertips



3 incredible but different FOOD 3D printers



Single Head

Print any paste with the accurate printhead. With the **Single Head Food 3D printer**, you are able to print a single material type with precise detail, accuracy and speed. Print your object with controlled, smooth flow speeds to create new and innovative designs. Elevate your plate with intricate designs of heights up to 170 mm / 7 in.



"Switch"/Dual Head

Print two ingredients in one single object. The **Switch Food 3D printer** has two print heads, which can be filled with two separate pastes. Both can be combined into one single creation. The intelligent switch mechanism allows you to switch between cartridges in just seconds, to combine the materials. This creates countless design opportunities.



Twin Head

Double the output

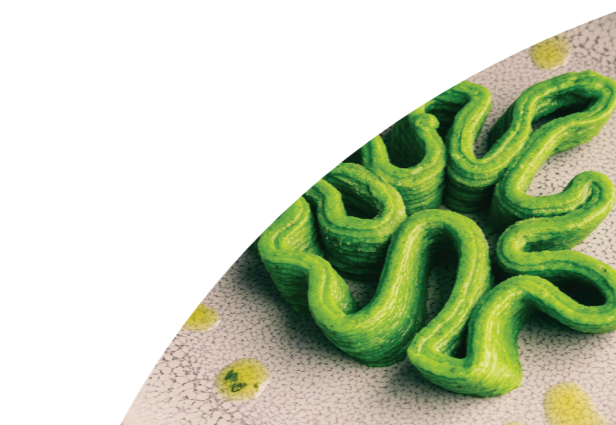
The **Twin Head Food 3D printer**, features two fixed cartridges. These two cartridges print simultaneously, instantly doubling your print capacity. This feature enables higher output while maintaining consistency.

applications

The **FELIX Food 3D printer** can be used to print pastes and foods of various kinds. Food 3D printing is used in restaurants, bakeries, for fine-dining and mass-personalization such as at conferences.

Why use a Food 3D printer?

- Endless creativity by printing structures that were not possible before
- Automation and time saving
- The platform removes the limits to your creativity: new, complicated and innovative forms and figures are at your fingertips
- Offer personalized experiences for special events, celebrations or individuals



specifications

1 Printer and printing properties

Technology	Volumetric dosing using a spindle stepper motor		
Print head	Single head	Twin Head	Switch Head
Build volume (XYZ)	220 x 195 x 170 mm	120 x 195 x 170 mm	Switch Mode: 125 x 195 x 170 mm
Print volume capacity	100 cc (1 syringe)	200 cc (2 syringes)	200 cc (2 syringes)
Syringe(s)	100 cc Plastic Luer Lock		
Print height	170 mm		
Nozzle size / output	1.6 mm / 10 cc per min.	2.5 mm / 15.5 cc per min.	3.5 mm / 22 cc per min.
Print speed	10 mm/s up to 40 mm/s. Recommended: 20 mm/s.		
Layer height	0.25 - 2.0 mm. Depending on nozzle size and print speed.		
Viscosity / force piston	Up to 1000 Pa.s / 300 N. (note for Vaseline approx. 50 Pa.s)		

2 Build platform

Build plate size	260 x 270 mm
Build plate leveling	Automatic
Build plate temperature	Up to 60 °C in less than 4 minutes
XYZ resolution	XY: 50 micron / Z: 25 micron
Operating noise	34 dB
Power rating	250 W
Power requirements	110 - 220 V single phase - max 10 Amps
Connectivity	USB connectivity / WIFI / Ethernet
Display	5" Touch screen interface / 10 - 12.5 Gb memory (data storage). 2 MP camera

3 Physical dimensions

Printer dimensions	430 x 500 x 700 mm
Weight	14 kg / Shipping weight 20 kg / Shipping dimensions: 780 x 530 x 250 mm

4 Ambient conditions

Operating ambient	Temperature 15 - 32 °C, 10 - 90% RH non-condensing
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5 Software

Slicing software / OS	Simplify3D / MacOS, Windows and Linux
File types	Simplify3D: STL, OBJ, X3D, 3MF
Certification	CE

6 Optional

Cover	Transparent plastic cover
Syringe	Heated standard syringe: 20 - 80 °C. Stainless steel approx. 90 cc.

Increase efficiency in food production with a **Food 3D printer** to take over mundane and repetitive tasks

FELIX Food is a spin-off from FELIXprinters. The new company has the same DNA, but split from the regular plastic printers, because we believe the food printing segment deserves a dedicated focus to optimally serve our customers.