

WHO DOESN'T LIKE BISCUITS?



Ginger nuts, Hobnobs, custard creams, chocolate digestives, Jaffa Cakes (is it a biscuit or a cake?) – we all have our favourites!

But, what would make biscuits even better? They could be made of chocolate, or perhaps they could add value to your business!

'But, ours is a print company', you say, thinking I have started early on the Christmas grog!

But, bear with me. What if you could print onto biscuits? Onto chocolate? And, a range of other 'goodies'? And, what if you could print with edible ink? On a machine that is compact enough to fit any small space in your facility?

Well, that is exactly what you can do with the new Eddie, from the always innovative team at DTM Print.

The Eddie is a desktop printer that uses edible ink and prints directly onto biscuits, cookies, candy, white chocolate, biscuits, macarons, marshmallows, chocolate lentils, and much more.



The Eddie opens up new profits with the ability to print full colour photos, logos, and designs at any time of the year, for any occasion – think seasonal gifts, corporate events, exhibition giveaways, or an addition to your e-commerce offering.

Most people associate food printing as printing on wafer paper or icing sheets which must then be glued to confectionery. Eddie takes away the hassle, and prints directly onto the biscuit (or chocolate, or macaroon etc). It is suitable for food items up to 89 mm wide.

The machine prints up to six print objects per minute, depending on the item size and actual print design. The included carousel feeder rotates the food items to the print position, the printer pulls in one item at a time, prints and sends them back to the carousel – all automatically and hands free. And, the cookies will be dry when they come from the printer ready to package and send (unless of course you would like to taste one first with a cup of tea!)



Printed images are bright, vibrant, smudge resistant and even colour matched to ICC Colour Standards.

The system is now available from DTM Print, international OEM and solution provider for specialty printing systems, and is the world's first and only NSF and GMP certified edible ink desktop printer for printing onto cookies and other food items. Its edible ink also meets all FDA and EU standards for use as a food additive.

Eddie sells for €2995 (MSRP) and is available directly from DTM Print or through authorised DTM Print partners in Europe, Middle East and Africa. It is the latest product from US manufacturer Primera Technology Inc.

That sounds very tasty to us!



WHAT YOU NEED TO KNOW...

What can I print on? Eddie prints directly onto a variety of food items, including onto certain frostings or directly onto cookies, cupcake toppers, macarons, chocolate products and more.

Full food safety certifications: Unlike modified consumer printers, Eddie was designed to be used in food processing environments to fulfil all hygienic standards. Stainless steel housing, easy to clean components and certified ink with FDA and EU approvals make Eddie the safest direct to food printer in its class.

The carousel design enables a smooth workflow. It has 12 positions which allows an easy place and pick operation whilst printing.

Unlike other printers Eddie has the printhead and ink compartment in one cartridge which gives no chance to build up bacteria in ink pipes or fixed installed printheads. If the ink is depleted, the insertion of a new cartridge takes seconds and you get a new printer.

Eddie offers a resolution of up to 4800 dpi. That allows photo quality prints with no compromise.

You can see how it works by scanning the QR code

