

DID SOMEONE SAY DOUGHNUTS?

If you want something really creative to do with print, then look no further than the Eddie.



With the season of goodwill coming up, everyone is looking for something special – to give as gifts, for corporate promotions, as a treat – and what better way to please than with something tasty and edible – and personalised?

The Eddie is an edible ink desktop printer for printing full colour photos, logos, designs and text directly onto the surface of baked goods and confectionery. And now it is capable of printing on even taller items including doughnuts, jumbo marshmallows, bars, bagels, and mini cakes up to 50.8 mm tall and up to 114 mm wide using its new Platform Kit accessory.

Using the included carousel, Eddie prints a dozen 89 mm cookies or other similar sized items in just two minutes, therefore making the process of printing onto cookies, candy, white chocolate, biscuits, macarons fast and easy. The carousel rotates the cookies to the print position, then

the printer pulls in cookies one at a time, prints and sends them back to the carousel – all automatically and hands free. To print on taller confections such as donuts, the carousel is removed and instead the Platform Kit accessory is installed. Each food item is then manually fed onto the platform.

Due to direct printing, there is no strange film or after-taste, which would decrease the quality of the food. The edible ink meets all EU and FDA standards for use as a food additive, while the ink cartridge itself meets cGMP standards and the entire manufacturing and cartridge filling processes are FDA compliant and cGMP certified. In addition, the edible ink is Kosher and Halal certified and suitable for vegans.

Not only is the Eddie brilliant for producing gifting ideas, but also for any occasion that customers wish to mark – weddings, birthdays, anniversaries, seasonal



celebrations – or for clubs, events, schools, local businesses and loads more.

JUMPING FOR JOY!

Eddie turns treats into highlights and opens up new profits by offering branded and bespoke products. The printer was designed for professional and semi-professional users, and keen hobbyists, who want to take their creativity to the next stage. Helping to increase production and profit margins, offering greater customisation and personalisation.

The founders of The March Hare Bakery, Vincent and Callie, are such professionals. They recently bought Eddie as a direct ink to food printer – something that the pair had always wanted. With business booming, Vincent and Callie knew this was the perfect opportunity to open some more doors by offering personalised and branded macarons that they could sell to the corporate, wedding and gifting market.

The duo purchased Eddie due to the fantastic print quality, speed, inks lasting a long time and the fact you can print on so many different food items such as cookies, chocolates, tic-tacs and so much more.

Once Eddie arrived, it did not disappoint! The printer was user friendly. It took around an hour to understand the print settings with the help of YouTube videos and downloadable templates. The edible ink printer is fast and produces fantastic quality images.

Vincent and Callie have only had their printer for around six months and have already made a return on investment. They have got several cool projects in the pipeline that wouldn't have been possible without Eddie Edible Ink Printer.

More information about Eddie is available at
<https://dtm-print.eu>