

Technical Specifications

Print Method:	Thermal inkjet with edible ink
Print Resolution:	1200 x 1200 dpi native; up to 1200 x 4800 dpi
Print Speeds:	Varies by item size and print (e.g. for objects with Ø 89 mm 5-6 pcs./minute)
Inks:	Single high capacity CMY ink cartridge, process black
Dyes Contained in the CMY Cartridge:	Cyan: Blue #1 - Brilliant Blue FCF (E133) Magenta: Carmoisine - Azorubin (E122) Yellow: Yellow #5 - Tartrazin (E102), Yellow #6 - Sunset Yellow FCF (E110) For more information on the ingredients please see: dtm-print.eu/europe/rohs
Print Head:	Included in cartridge
Colours:	16.7 million
Print Width:	Automatic Feed: up to 89 mm Manual Feed: up to 120 mm
Item Thickness:	Automatic Feed: up to 25 mm thickness for objects with Ø 38 mm, for all other sizes 20 mm is max. Manual Feed: up to 27 mm
Feeding Mechanism:	The feeding arm feeds the printed objects into the printer, which automatically adjusts the height, prints the objects and then presents them. With the automatic feeding mechanism the objects are conveyed from the carousel into the printer and placed back on the plate when printing is finished.
Ink Level Warning:	Calculates actual number of prints remaining based upon ink usage of graphics being printed.
Indicator Lights:	Power, Ink
Controls:	Load/Unload, Pause
Operating Systems:	Windows® 7 - 10 Mac OS X 10.11 - macOS 10.15
Data Interface/Connections:	USB 2.0
Design Software:	BarTender UltraLite and NiceLabel Free 2019 DTM Version (Windows) Belight Swift Publisher 5 (Mac) Can also be used with most other popular label design & graphics programs.
Power Requirements:	100-240 V AC, 36 W or 12 V DC, 3 A

Certifications:	UL, UL-C, FCC Class A, NSF/ANSI Standard 18 Manual Food and Beverage Equipment 21CFR: US Code of Federal Regulations, Title 21 - US FDA EU 231/2012: Regulation (EU) No 231/2012 laying down specifications for food additives
Weight:	Total weight: 11.3 kg Printer: 8.5 kg Carousel and base: 2.8 kg
Dimensions (WxHxD):	Total: 406 mm x 181 mm x 792 mm Printer: 317 mm x 181 mm x 474 mm Carousel: 406 mm x 72 mm x 421 mm
Operating Temperature:	10 °C to 35 °C
Operating Humidity:	10 % to 60 % RH (non-condensing)
What's in the Box:	Eddie Edible Ink Printer, edible ink cartridge(053499), carousel (base + plate), USB 2.0 cable, EU power cord and instructions Design Software and printer driver can be downloaded from the DTM Print website.
Recommended Accessoires:	Different trays and spacers are available for both automatic and manual feed. These allow printing on any objects within the mentioned specifications.
Warranty:	36 months (after product registration)
Manufacturer:	Primera Technology, Inc.



How expensive are your prints?

Print directly onto cookies, cupcake toppers, macarons, and more in full colour and up to 4800 dpi!

Personalised print on each food item!

Printed with Eddie, the incredible new edible ink printer by Primera.

Price per wafer 0,02 €

Price per chocolate lentil 0,01 €

Price per biscuit 0,10 €

Price per macaron 0,03 €

Price per marshmallow 0,05 €

Price per biscuit 0,18 €

Original size 50 mm x 17 mm

Original size Ø 19 mm

Original size Ø 90 mm

Original size 45 mm x 50 mm

Original size Ø 40 mm

Original size 70 mm x 30 mm

eddie™

Edible Ink Printer

I turn treats into highlights!

Be creative and print photos, logos, designs and text directly onto the surface of many food items. Simple, fast and in full-colour!



Eddie, tell me ...

What can I use you for?

I can be used in a wide variety of markets and commercial settings. Whether bakeries and pastry shops, hotels, tradeshows, giftshops, events and amusement parks - all can produce new profits thanks to individualised confectionery and baked goods. Produce personalised food items with me:

- for birthday parties, baby showers, baptisms and more
- as promotional items with your own logo for tradeshows and (corporate) events
- for weddings, anniversaries, family celebrations
- as souvenirs for visiting tourist destinations and leisure activities (e.g. zoos, theme and amusement parks, indoor playgrounds)

What can you print on?

I print on a variety of foods items, including onto certain frostings or directly onto cookies, cupcake toppers, macarons, white chocolate, pastries, chocolate lentils and many other sweets and baked goods.

How long do your prints last?

When printed on suitable surfaces, such as frosting or icing, my prints on food last up to a few months.

Where do you get your ink?

For safety and certification reasons the ink cartridges are specially designed for me. Therefore you will not find them in stationary retail stores. But that is not a problem at all! Just order from the DTM Print Online Shop or contact our sales team to find out which local partner has cartridges in stock.

Speaking of ink ...

What kind of dyes are in it?

My ink has been certified by the FDA and also has EU approval for use as a food additive. That makes me one of the safest direct-to-food printers.

To be able to print on food I only use one three-colour ink cartridge that contains the following dyes:

Cyan:	Blue #1 - Brilliant Blue FCF (E133)
Magenta:	Carmoisine - Azorubin (E122)
Yellow:	Yellow #5 - Tartrazin (E102), Yellow #6 - Sunset Yellow FCF (E110)

For more information about the ingredients please visit our website dtm-print.eu/europe/rohs/.

Do you need special baked goods or a certain base?

No...and yes! The most important part of getting a high-quality print is using a well-suited icing. Frostings, that are white and dry hard, work best for example royal icing or white chocolate. The food items, such as cookies, should be flat and uniform in size. But as you can see on the photo of me on the left, I can also print biscuits without icing and even wavy chips. So it's worth trying a few things with me.

Do you come with a design software?

Yes, I do.

If you are using a Windows PC, you can download BarTender or NiceLabel at dtm-print.eu/en/driver/eddie.html.

Mac users are also taken care of. After registering on the company website dtm-print.eu, you can download the Swift Publisher design software for free.

Full food safety certifications
Eddie was designed to be used in food processing environments to fulfil all hy-gienic standards. Stainless steel housing, easy to clean components and certified ink with EU and FDA approvals make Ed-die the safest direct-to-food printer in its class.

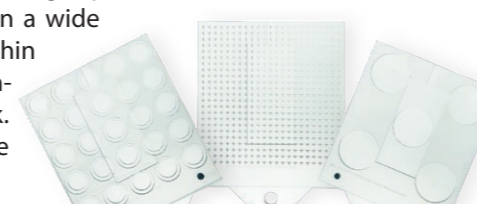


Enclosed printhead and ink cartridge

Eddie has the printhead and ink compartment in one cartridge which gives no chance during operation to build up bacteria in ink pipes or fixed installed printheads. If the ink is depleted, the insertion of a new cartridge takes seconds. With every cartridge change, you also always use a new printhead and thus literally get a new printer.

Customised inserts

Trays and spacers, that are especially developed for Eddie, are available for both feeding options. These allow printing on a wide variety of objects within the specifications mentioned on the back. Customised trays can be produced on request.



Feeding mechanism

Print objects can be transported to the printer either manually or automatically with the help of the carousel plate. Depending on the feeding mode, different print widths and heights result. When Eddie is used in manual mode the food needs to be placed directly on the feeding arm. Alternatively, specially made trays can be used.

Simple operation

Up to 12 print objects can be positioned on the carousel plate. During printing these can be easily placed and picked, which enables a continuous, smooth workflow.

No change in taste

Due to direct printing there is no strange film or aftertaste, which would decrease the quality of the food.

Direct-to-food printing

Food printers in this price range usually print on wafer paper or fondant sheets. When those are glued to the product, they not only change the appearance and taste of the product, but can also reduce its value (e.g. a macaron with a stuck on wafer). Eddie prints directly onto the food item which allows for a highly professional look and great detail. Even curved and uneven surfaces produce great looking results.

Did you already know?

Eddie was designed from the beginning to meet or exceed all regulatory requirements for the specific purpose as an edible ink printer. It has been certified by NSF, a printer industry first. This certification assures owners and customers that

the product has been tested and approved by one of the most highly regarded, independent organisations in existence today. The NSF mark is valued by consumers, manufacturers, retailers, and regulatory agencies worldwide. The edible ink meets all EU and FDA standards for use as a food additive, which

le 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.

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