

Technical Specifications

Print method:	Thermal inkjet with edible ink
Included dyes in the CMY cartridge:	Cyan: Blue #1 - Brilliant Blue FCF (E133) Magenta: Karmesin - Azorubin (E122) Yellow: Yellow #5 - Tartrazin (E102) Yellow #6 - Sunset Yellow FCF (E110) <i>For more information about the ingredients go to dtm-print.eu/europe/rohs/</i>
Print Resolution:	1200 x 1200 dpi native; up to 1200 x 4800 dpi
Print Speeds:	5 - 6 items per minute, varies by item size and print
Print Width:	Up to 89 mm
Item Width:	Up to 89 mm
Item Thickness:	Up to 25 mm thickness for 38 mm diameter objects. For all other sizes 20 mm is max.
Lever of Print Item Plattform:	Items are pulled from the carousel by a lever into the printer which adjust automatically the height, prints and places the item back on the carousel.
Carousel Tray:	There are custom-made inserts and spacers available to print on literally any object within the specifications.
Operating Systems:	Windows® 7/8x/10+, Mac OS X 10.11 - macOS 10.15
Data Interface:	USB 2.0
Design Software:	BarTender UltraLite (Windows) and Belight Swift Publisher 5 (Mac) Can also be used with most other popular label design & graphics programs
Electrical Rating:	External Power Supply 100-240 V AC / 12 V DC, 3 A

Weight:	Total weight: 11.3 kg Printer: 8.5 kg Carousel and Base: 2.8 kg
Dimensions (W x L x H):	Total: 406 mm x 792 mm x 181 mm Printer: 317 mm x 474 mm x 181 mm Carousel: 406 mm x 421 mm x 72 mm
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
Warranty:	36 months
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 cookie 0,18 €

Price per chocolate lentils 0,01 €

Price per marshmallow 0,05 €

Price per macaron 0,03 €

Price per cookie 0,10 €

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!



DTM Print GmbH
Mainzer Strasse 131
65187 Wiesbaden
Germany
+49 611 927770
sales@dtm-print.eu
dtm-print.eu



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 excursion 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.

Full food safety certifications

Eddie was designed to be used in food processing environments to fulfill all hygienic standards. Stainless steel housing, easy to clean components and certified ink with EU and FDA approvals make Eddie the safest direct-to-food printer in its class.



Enclosed print head and ink cartridge

Eddie has the print head 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 print head and thus literally get a new printer.

Customised Inserts

Custom-made inserts and spacers are available. These allow printing on literally any objects within the mentioned specifications.

Feeding mechanism

A lever transports the print items from the carousel into the printer which then adjusts automatically the height and prints the objects. They are then placed back on the carousel.

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.

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 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 Designer at <https://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.



Did you know?

Eddie was designed from the beginning to meet or exceed all regulatory requirements for the specific purpose as an edible ink printer. Eddie has been certified by NSF, a printer industry first. NSF 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 cartridge meets all EU and FDA standards for use as a food additive. The ink cartridge itself meets cGMP standards and the entire manufacturing and cartridge filling processes are FDA-compliant and cGMP certified. The edible ink is also Kosher and Halal certified and suitable for vegans.



Curious about it?

We, DTM Print GmbH, are happy to support you. DTM Print, a member of the DTM Group, is a German OEM and solution provider, specialised in printing systems and with over three decades of experience in developing individual printing services. As a pioneer in specialty printing and with extensive knowledge of the printing industry, we represent well-known manufacturers such as Primera Technology, Inc. in EMEA. To make it easier for our customers to buy our products, we have excellent distribution partners in the entire EMEA region. If you are looking for one of our partners in your area, please email us

your inquiry, use our Live Chat on our website or give us a call.

- +49 611 927770
- info@dtm-print.eu
- dtm-print.eu

Is there a possibility to see you live and to test you?

When I'm not in the showroom of DTM Print, I can often be found at tradeshows. Confectionery fairs are my favourite. Even though I would love to convince you of my speed and my razor-sharp print images in person, Corona is unfortunately limiting us at the moment.

But since we are all supposed to forgo social contacts and stay at home anyway, how about you just visit me on YouTube? In my product video I show my skills and versatility.



Just scan the QR code or visit the DTM Print Youtube channel at www.youtube.com/c/dtmprint and see for yourself how cool it is to print onto food.

