

3D food printing can take the customer experience beyond expectations and create a new sense of belonging in your HORECA business.

FOODINI IN HORECA

Helping chefs with creative food presentations and plating.

FOR HOTELS, RESTAURANTS, CATERING
AND CAFÉS





THE EXPERIENCE ECONOMY AND PERSONALIZED FOOD EXPERIENCES

It is an exciting time to take advantage of the changes and trends taking place in the new world of the Experience Economy: the growing demands in food personalization and the fast-paced world of next generation technology - like Foodini - enhance the user experience and customer loyalty.

Food & Beverage teams are updating food styling designs of current dishes and creating entirely new food experiences resulting in personalized guest experiences. Surprise guests with offerings that can be replicated efficiently.





FOODINI – A KITCHEN APPLIANCE

Essentially, Foodini is a designed kitchen appliance. Chefs use it as part of their arsenal of appliances to make creative dishes and to help optimize food plating tasks.

Foodini enables you to print your food onto a plate in precise portions and shapes. By layering these shapes you can built real 3D creations that take your dishes to another level. Elevate your food.





CREATE DISHES THAT AREN'T POSSIBLE BY HAND

Foodini enables chefs to have even more control in precision of food designs, and to create food presentations in a way that would be impossible, or incredibly difficult, using any other method.

Even chefs that prefer plating styles that are refined but not regimented, with the visual focus on two or three key ingredients in the dish rather than embellishments, use Foodini to optimize and automate plating processes.

AUTOMATION

As with many other kitchen appliances, Foodini can automate certain tasks in the kitchen: similar to how a food processor automates chopping by hand with a knife. Chefs save time when preparing difficult food presentations and can improve plating results as Foodini creates consistent results.

Sometimes plating the same dish over and over again for service can be exhausting. Why not automate some of it? Once you have your dish optimized on Foodini, you can save it on the Foodini Creator app and print it precisely time and time again.

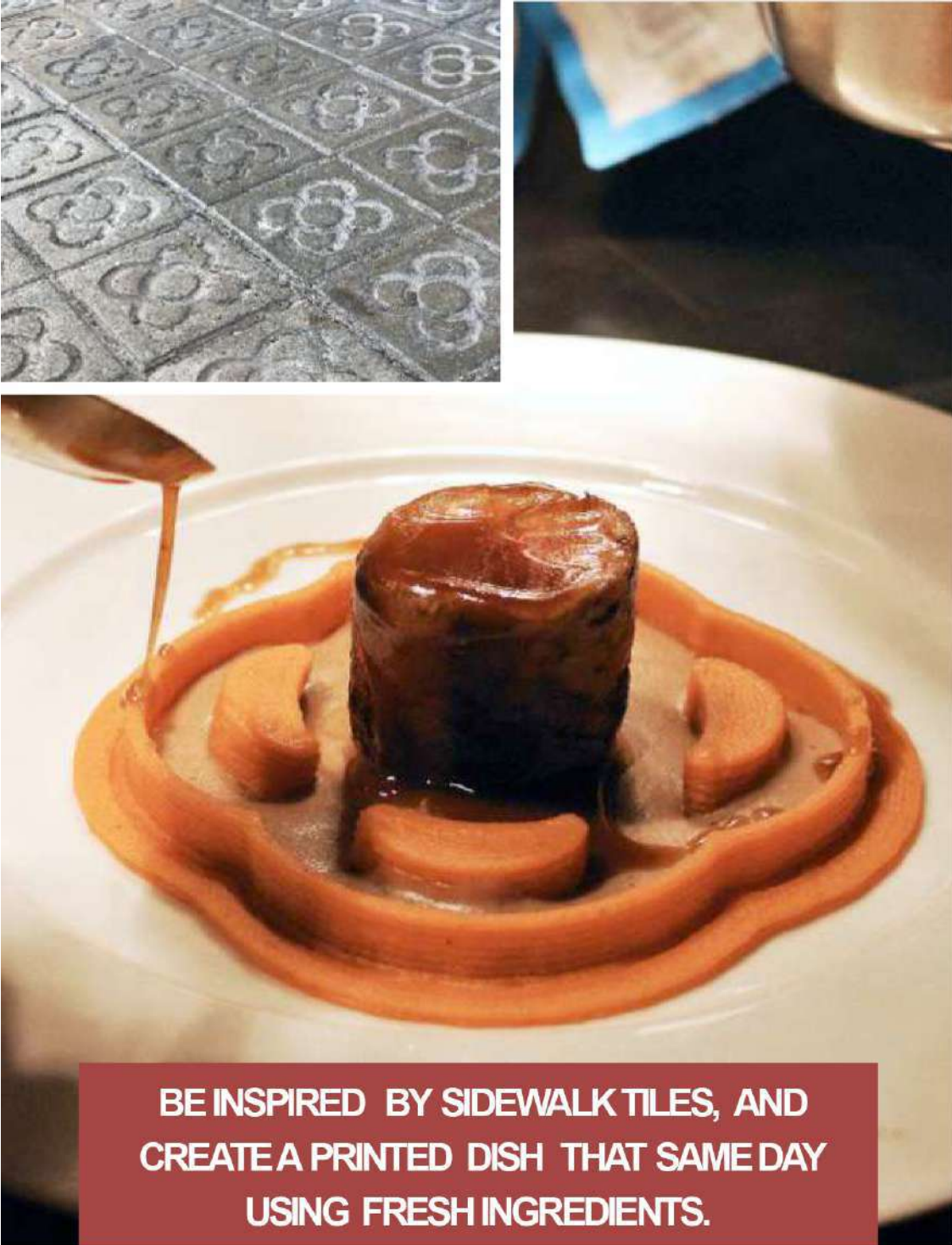


ALTERNATIVE TO FOOD MOLDS

Customized food molds cost a lot of money and the design cannot be used immediately – as the mold has to be ordered and then delivered. Have an idea for a new food design? Simply create it in Foodini Creator and print it the same day.

Molds require food to be frozen or chilled prior to being de-molded in order to set. With Foodini you can use fresh ingredients – no freezing required.

All molds require storage space. One or two molds may not be a problem, but the more molds you collect, the more physical space you'll need for storage. But if you use Foodini, no need for mold storage: just save your design digitally and print it whenever you want.



**BE INSPIRED BY SIDEWALK TILES, AND
CREATE A PRINTED DISH THAT SAME DAY
USING FRESH INGREDIENTS.**

SUSTAINABILITY

According to the FAO, every year roughly one-third of all the food produced for human consumption gets lost or wasted. That's about 1.3 billion tonnes.

Food waste is bad for the environment, but it is also negative from an economic point of view. It costs the hospitality sector more than 100 billion dollars every year. By using Foodini, those costs can be lowered.

Today 3D printing technology allows us to up-cycle surplus ingredients that would otherwise be potentially discarded.

Create eco-friendly, healthy foods for guests - adding to the hotel social responsibility agenda regarding food sustainability.



CHEF VIKTOR ÖRN ANDRÉSSON FOUND A SOLUTION FOR FISH WASTE BY USING FOODINI

With the implementation of 3D food printing, there can be reduction in food waste and better utilization of byproducts.

