

3D FOOD PRINTER



COMPANY PROFILE

Shiyin Tech is a company which devotes to research and develop to produce and sell food 3D printers for consumption. Located at West Software Park of Xihu District in Hangzhou, Hangzhou Shiyin Technology Co., Ltd is one of the prior companies that professionally engages in food 3D printing in China. Relying on 3D print laboratory in Zhejiang province and national CAD laboratory, there are lots of patent of invention and models under Hangzhou Shiyin Technology Co., Ltd. FoodBot is its first pattern of 3D printer that could print diverse ingredients. FoodBot is widely used in education program, food baking, exhibition events and other activities.



Patents & Trademarks



FC CE RoHs



ISO 9001 & Food Distribution License



Won the 2017 Sixth China International Consumer Electronics LEADER Innovation Award

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NEWS



Exhibitor: SHIYINNOVE-S under Shiyin Technology Co., Ltd. is the first food printer that could be used by diverse ingredients. It comes into the market in May 2016, which could print accurate, beautiful, cost-effective and handy. It is widely applied in the industry and market.

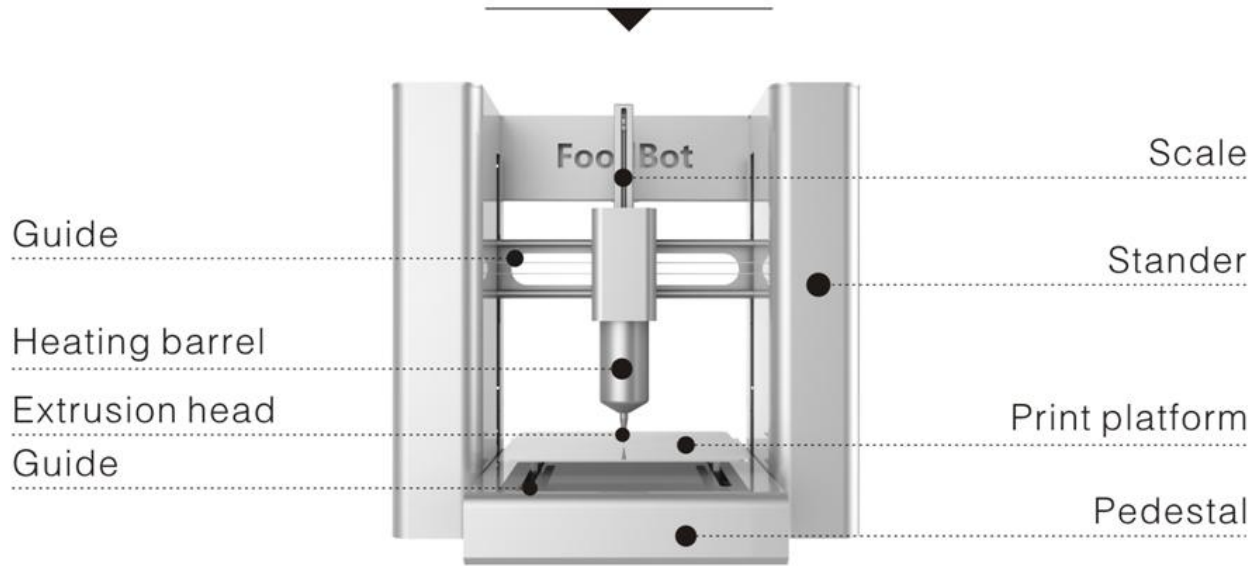
ET 3D

Located at West Software Park of Xihu Avenue, Hangzhou Shiyin Technology Co., Ltd. is a company which always attaches great importance to produce food 3D printing innovatively. It has more than 100 employees in its R&D, production and sales departments.

Be exhibiting at RECHINA EXPO 2017

colored with the forming the extended a reprostrils, constantly filling. The road, Zhejiang demonstration technology. Li Jingyuan, CEO of SHIYINNOVE-S, exposed and fashionable, with precise design. In front of the SHIYINNOVE-S 3D food printer, Yaguang metal shell frame addition to the tide, turn back this year's science and technology nest in Beijing budding and exhibit.

Parameters

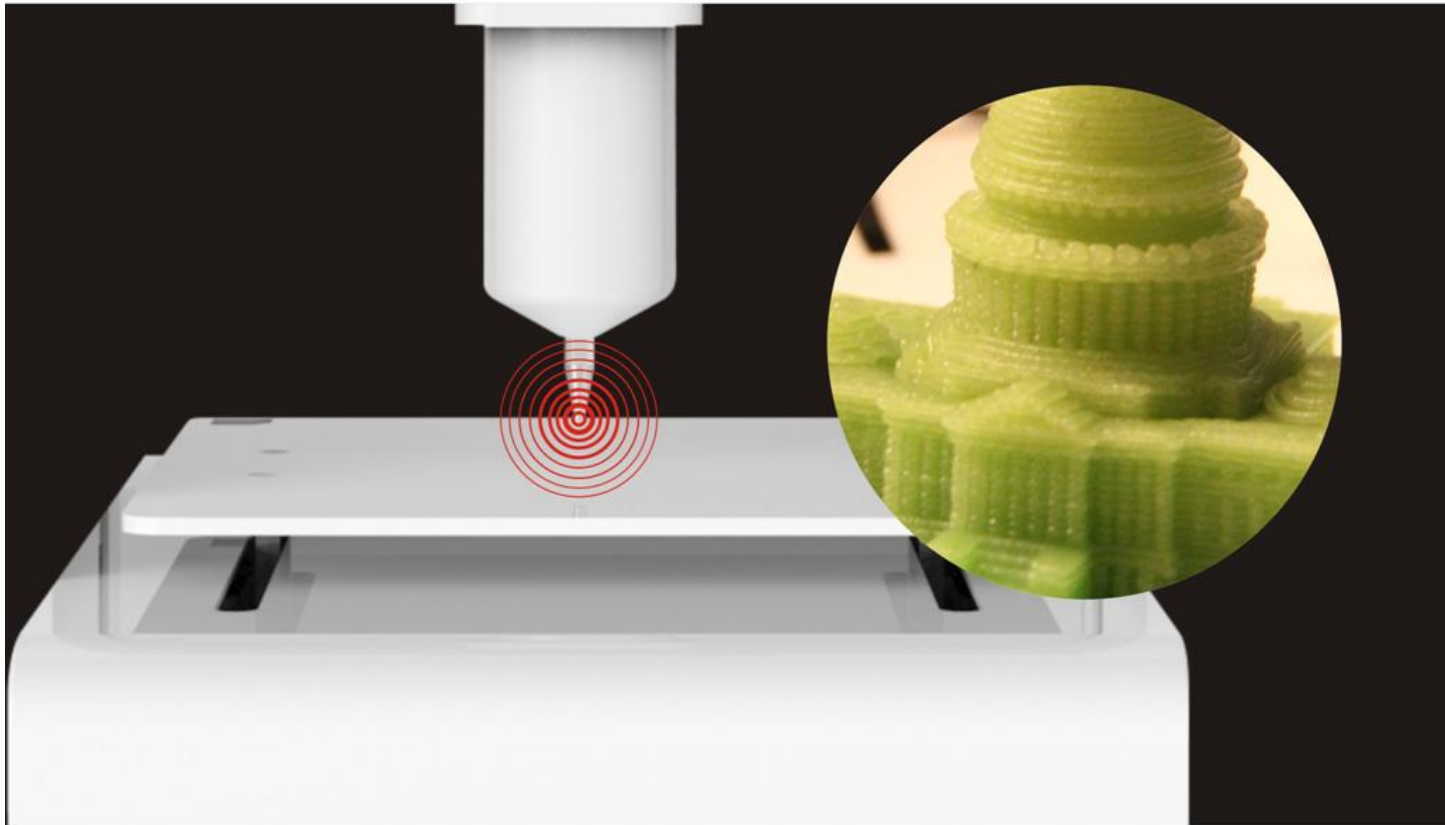


Dimension	420mm x 381mm x 400mm	Net weight	15kg
Power	50W	Printing Size	150mm x 150mm x 70mm
Positioning Accuracy	XY Axis:0.1/100mm Z Axis:0.01/100mm E Axis:0.01/100mm		
Nozzle Diameter	0.4mm—1.55mm	Nozzle Quantity	1
Printing Speed	15--70mm/s	File Formats	STL/G-code

Accuracy — Make you be more proud of your masterwork.

The minimum diameter of pinhead is 0.4mm.

FoodBot brings wonderful experience to meet your perfect appearance of food dedication.



Constant Temperature—More Persistent

Due to real-time temperature control, every little change is controllable.

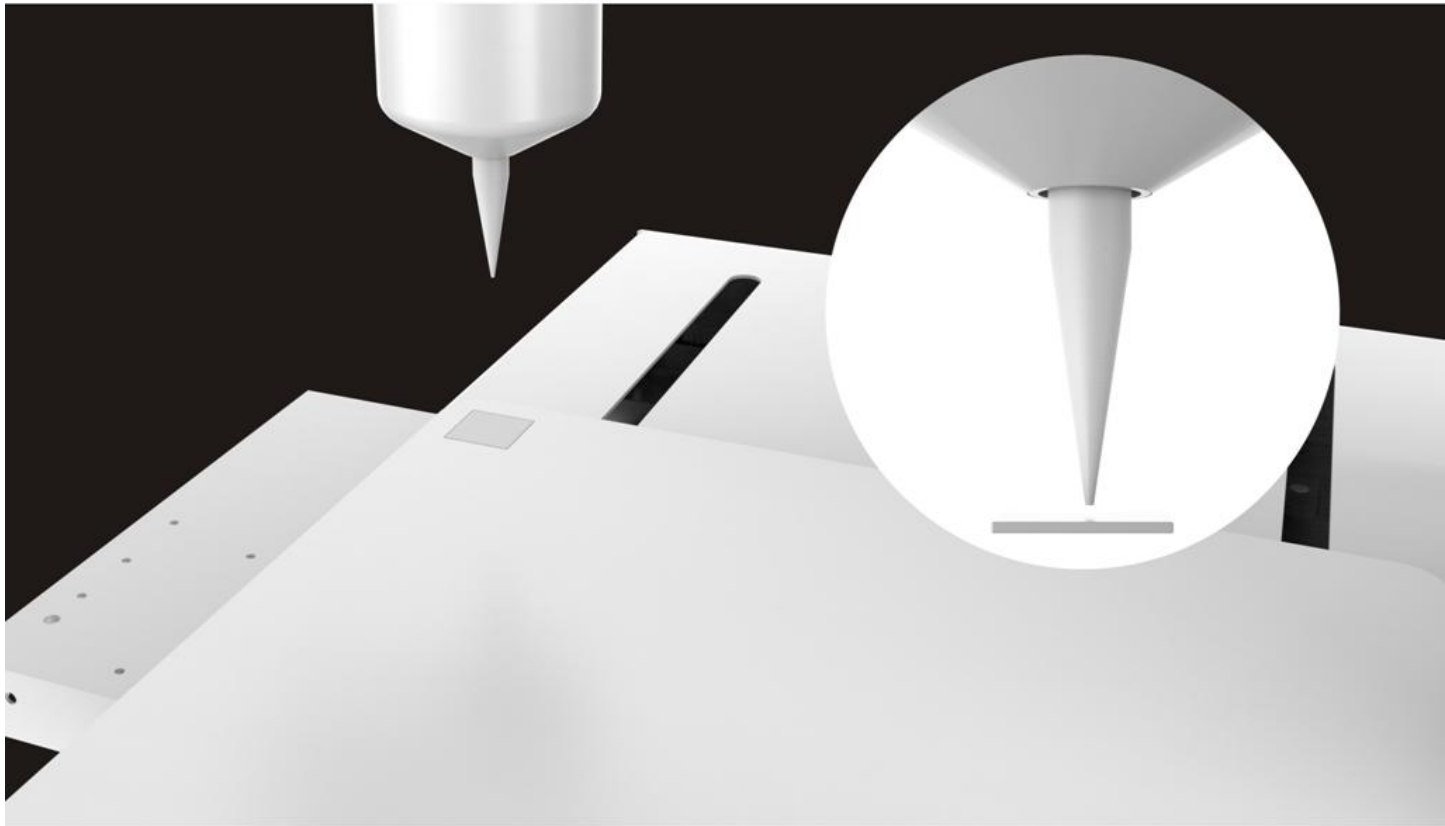
This not only make your work more exquisite superior,
but also to protect the nutritional ingredients from damage.



Automatically adjustable height

Untie your hands

Say goodbye to the tedious manual adjustment height



Ingredients—A gluttonous feast of vision and taste.

Deeply astounded by a feast for 3 D Printing ,an amazing combination of science and cate .

Printed ingredients are independently researching and developed by national and professional nutritionists ,deployed elaborately only to satisfy your requirements on food .

Add some ingredients ,such as biscuit ,mashed potatoes, purple sweet potato mud and Jam ,break the imitation of the single ingredients for print .

Exactly retain the original taste of every kind of ingredient.



APPLICATION SCENARIOS

FoodBot leads to completely new business models ,
which can be a very good highlight for a wide spectrum of applications
in the professional kitchen, catering, café and bakeries, nursing home ,
school, wedding ,and party group .FoodBot also designed to inspire ,entertain ,
and bring out the creativity in both young and old at home , in nursing home and schools .

Science Popularization Education



Event Marketing



Creative Dessert





CHOCOLATE





BISCUIT





OTHERS

