



Wiiboox.COM

# WIIBOOX SWEETIN FOOD 3D PRINTER

CREATE MORE THAN SWEET

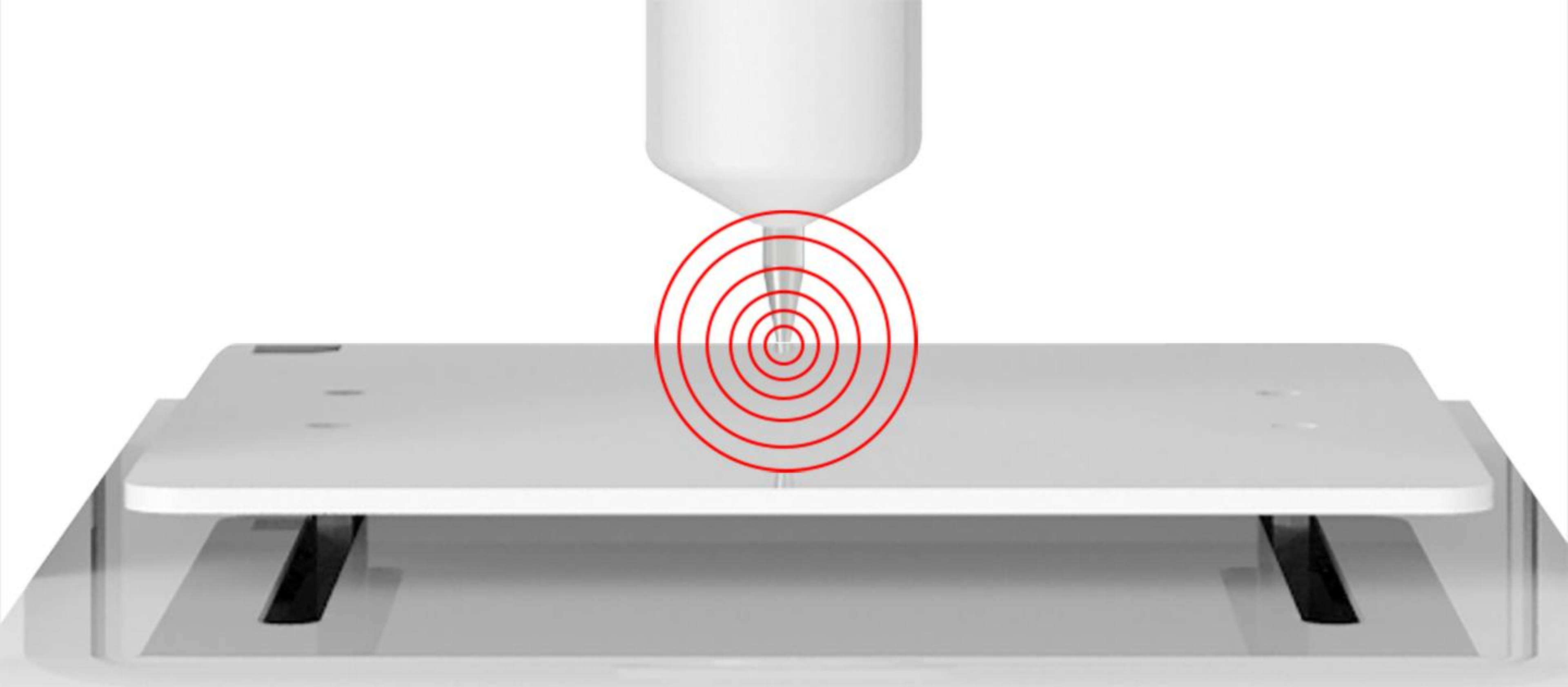


# Parameters

Notice: The parameters below are only for your reference.

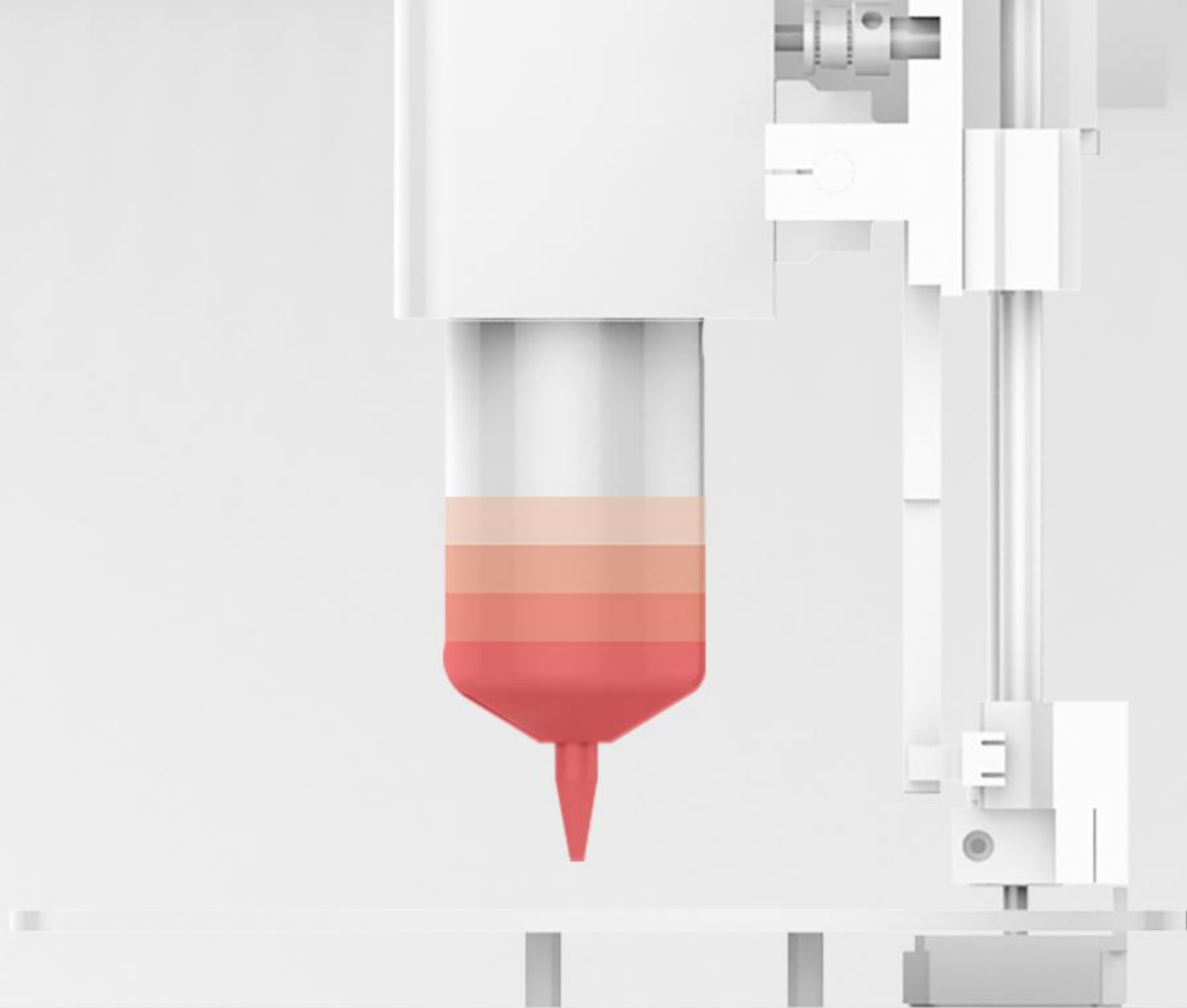
Dimension	192mm*380mm*420mm
Net weight	10kg
Power	50W
Printing Size	90mm x 90mm x 70mm/110mm x 110mm x 75mm
Positioning Accuracy	XY Axis:0.1/100mm Z Axis:0.01/100mm E Axis:0.01/100mm
Nozzle Diameter	0.4mm—1.55mm
Nozzle Quantity	1
Printing Speed	15--70mm/s
File Formats	STL/G-code

Printing Ingredients	Usual Pinhead Size ( mm )	Extrusion Head Temperature ( °C )	Default Speed ( % )	Printing Maximum Height ( cm )	Pumpback Volume ( mm )	Retracting Speed ( mm/s )
Dark Chocolate	0.6-0.84	37	100	8.5	2	50
White Chocolate	0.6-0.84	33	100	8.5	2	50
Biscuits	0.84	Normal Temperature	100	7	2	50
Creamy Candy	0.84	Normal Temperature(Winter35)	100	10	2	50
Mashed Potato	0.6-0.84	Normal Temperature	100	3	2	50
Jam	0.84	Normal Temperature	100	9	2	50
Minced Meat	0.84	Normal Temperature	100	9	2	50



**0.4mm**

The minimum diameter of pinhead is 0.4mm.  
This 3D Food Printer brings wonderful experience to meet your perfect appearance of food

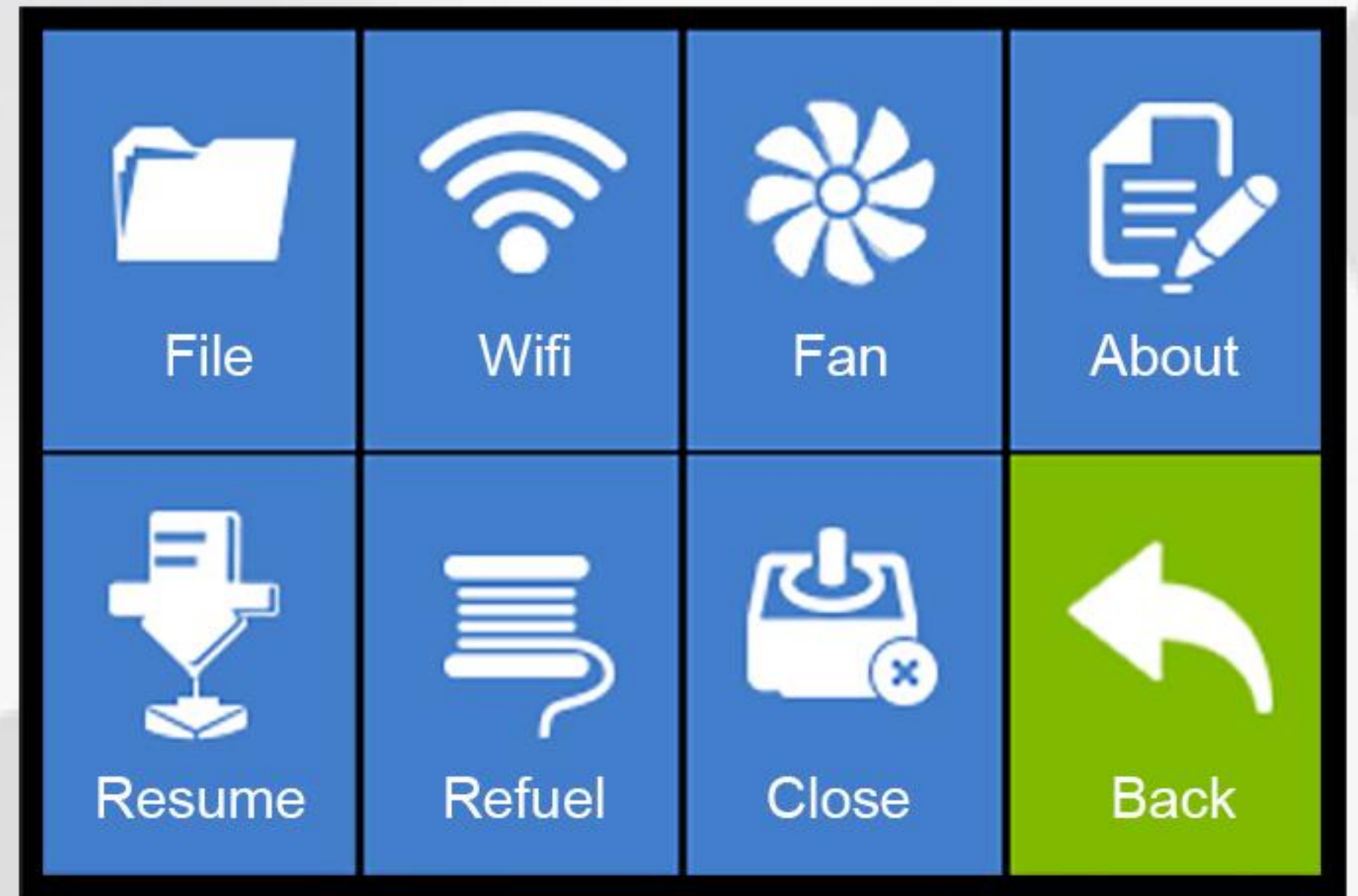


$\pm 0.1^{\circ}\text{C}$

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.

# Easy Operation

Free and easy-to-use downloadable software.  
Adjustable printing speed and temperature.



# Everyone can become a Bakery Master!

UNDISPUTEDLY, WIIBOOX SWEETIN IS A MODELING MASTER IN THE FOOD INDUSTRY.  
ANYONE WHO KNOWS HOW TO USE A COMPUTER CAN OPERATE IT WITHOUT HINDRANCE.

ENJOY THE WONDERFUL PROCESS OF BECOMING A BAKERY MASTER!

WHAT CAN WIIBOOX SWEETIN PRINT:



Dark Chocolate



White Chocolate



Mashed Potato



Fruit Jam



Biscuit



White Bean Paste



Cream Candy



Purple Potato Mud





We welcome any open business model and look forward to working with passionate partners to make our food 3D printing technology to achieve a wider range of applications in the food industry.