

chocolate³ presents the choc mate 2

choc
mate²

by chocolate³

Taking chocolate manufacturing one step further

The start-up chocolate³ is crowdfunding again. This time for a 3d-printer that takes chocolate to a new dimension. Now everyone can shape chocolate in a way that could not be done before.



Munich, xy. April 2021 - „Over the past 3 years we experienced a huge demand for high quality personalised chocolate, which kept us motivated all the time.“ Benedikt, the founder of chocolate³, recalls.

Our first generation printer was already bestowed with the “German federal award for innovatory achievements in the craft Trades” back in March 2019 at the IHM. After another year of further development, a machine „made in Germany“ has evolved, which makes it possible to process artisanal chocolate in a quality that was not possible before. It is called the „choc mate 2“.

Easy operation, efficiency, reliability and the possibility to print any chocolate (and not compound chocolate) are only some of the key features.

The biggest challenge in development was usability. Hardly any pastry chef feels like learning about the technology, CAD or slicing. They are seeking a digital aid that is easy to use and will not make things more complicated. And we did it! Foodprinting without any prior knowledge.

An intuitive user interface on an integrated touchscreen guides the user through the necessary steps. In order to print your own designs, a custom software was developed that generates fully automatic print files from 2D drawings and texts in just a few clicks.

In addition to lettering and logos, the choc mate also creates large and small cake decorations. Depending on the size (which, by the way, can be set freely), a print takes between 2 minutes and 5 hours, with up to 90 cake decorations fitting on a single print bed. The printer needs about 3 hours for printing and leaves the operator plenty of time for other tasks. The chocolate print is created in layers with a height of 0.1 to 0.5 mm. If the temperature is spot on, you can no longer tell that the results are printed.

It is also possible to customize your bars of chocolate and pralines without any colouring or additives. The choc mate 2 can print delicate elements such as logos and the customer's handwriting on chocolate bars with a precision that can't be done by hand. In order to print even small details, nozzles around 0.5mm in diameter are used. In this scale, even the normal curvature of chocolate bars can become a problem. That is why the choc mate 2 measures the curvature of the chocolate bar with an optical sensor and compensates for it during printing.

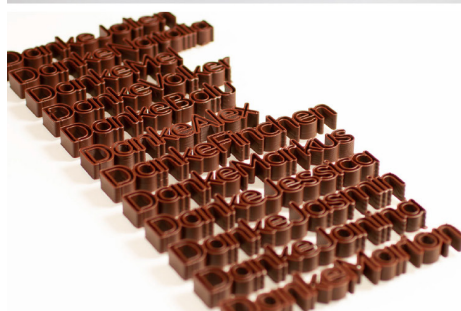
But what about taste? According to Benedikt, 3D printed chocolate tastes even better than

Our couverture is produced by Felchlin in Switzerland at to the highest standards. Our dark chocolate with 65% cocoa content has even been named the best couverture in the world. But we are very proud that we have been able to process every chocolate without any problems so far.



normal! The chocolate is processed without any additives and thus retains its taste. The filigree walls, around 1 mm thick, ensure a completely new taste experience, which only improves the aromas due to its crackling and melting properties.

And that is the crucial difference! The choc mate 2 does not process chocolate specially adapted for 3D printing or cocoa compound coating of inferior taste and quality, but is able to process any chocolate or couverture. This is made possible by a highly precise temperature control that keeps the couverture tempered in the printer. If you use our “chocolate sticks”, manual tempering is no longer necessary and the printer will operate by itself right in front of the customer.



“We like to print individual works of art for all our customers and combine them with an on site live experience. 3D-printing is a completely new experience for most customers and guests and is simply fascinating. This way, we do not only offer moments of enjoyment, but also generate attention and incredible appeal” Benedikt points out the possibilities.

The brains behind the project is Benedikt Daschner, an innovative master confectioner with technical know-how, who wants to revolutionize chocolate processing with his chocolate 3D-printers. Since 2018, chocolate³ has been dedicated to the printing of logos, lettering and other works of art from chocolate. In addition to cake decorations, edible cake toppers and exceptional gifts, the chocolate printer also produces guest favors and marketing products for trade fairs, confectioners, fine dining and hotels.

The range is now extended by the choc mate 2 and associated software for creating print files.

The idea was born back in 2013 during his apprenticeship. At that time, Benedikt came into contact with the first 3D printers and the idea of printing chocolate was born.



On the way to the self-developed chocolate printer, the physics studies he had started, the “Meisterprüfung” and the countless technical “tinkerings” of the last few years paid off. One of the keys to success was the rare combination of technical expertise and the passion for chocolate. A combination of tradition and innovation.

The second crowdfunding campaign will start April 30. This time, the aim is to produce a first (small) batch of the choc mate 2 and cover the associated costs.

The first 3D printers are available in the campaign with a discount of just under 50% and thus enable a low-cost entry into food printing. Especially in times of social media and lockdown, this is a unique opportunity to be remembered by customers, guests and their followers with an instagrammable experience.

For more information about the printer visit

www.choc-mate.de

The campaign can be found here

<https://www.kickstarter.com/projects/chocolate3/choc-mate-2>

Also visit **www.chocoalte3.de** for any other information.

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chocolate³
shaping the future of chocolate