



# News Release

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## 3D Systems is Exclusive 3D Printing Exhibitor at National Restaurant Association Show

- Showcases ChefJet™ Pro professional-grade food 3D Printer
- Sponsors of the "3D Printing: Food, Design and Technology in your Kitchen" forum

**ROCK HILL, South Carolina, May 13, 2015** – [3D Systems](#) (NYSE:DDD) announced today that it is the exclusive 3D printing exhibitor at the National Restaurant Association Show at the McCormick Place in Chicago, Illinois, on May 16-19, 2015.

3DS will introduce 3D printing to the culinary arts and food service industry, empowering the culinary world to achieve unsurpassed levels of artistry and design. 3DS provides the tools to enable a chef, mixologist or designer's innate creativity, ushering the culinary arts into a new era of digital craftsmanship.

Located in the Lakeside Center at booth 9422, 3DS will showcase its [ChefJet™ Pro](#), the first professional-grade food 3D printer. The full-color ChefJet Pro will be kitchen-ready and produce 3D printed confections in a variety of recipes and flavors. Alongside the ChefJet Pro demonstrations, 3DS is exhibiting tiered cakes featuring 3D printed embellishments, sculptural cake toppers and centerpieces, cupcake toppers and cocktail garnishes, as well as custom 3D printed silverware, serveware and vessels that further expand a chef's ability to communicate his or her singular vision.

3DS will also host an educational session in partnership with Culinary Institute of America (CIA) on Monday, May 18 at 10:00 am. The "3D Printing: Food, Design, and Technology in your Kitchen" session will be hosted by Liz von Hasseln and Kyle von Hasseln, Creative Directors, Food, 3DS, with Thomas Vaccaro, Dean of Baking and Pastry Arts, The Culinary Institute of America, and moderated by Dr. Victor Gielisse,

Vice President Advancement and Business Development, The Culinary Institute of America. The panel will discuss how 3D printing technology is poised to elevate what's possible in the culinary arts and food service.

"3D Systems offers professionals in the culinary arts and food service new digital creation tools that will empower them to achieve unsurpassed levels of artistry and design," said Liz von Hasseln, Creative Director, Food for 3DS. "The ChefJet Pro is a dynamic tool—an extension of a chef, mixologist or designer's innate creativity—that ushers the culinary arts into a new era of digital craftsmanship and enables the creation of designs that were previously impossible to make."

3DS' commitment to developing 3D printing technology's applications in the food industry extends to its opening of the 3DS Culinary Lab, a premiere 3D printing culinary innovation center in Los Angeles, California. 3DS Culinary Lab will open in summer 2015, and serve as a cooperative learning and collaboration space where industry professionals can experience the ChefJet Pro firsthand, and where chefs, mixologists and culinary innovators of all walks can experience the intersection of traditional culinary craft and 3D printing.

The National Restaurant Association Show is a comprehensive trade show for the foodservice industry that brings together operators, dealers, distributors, experts, manufacturers and suppliers together to address timely and relevant topics for foodservice professionals.

For more information and a full schedule of events for the National Restaurant Association Show, visit <http://show.restaurant.org>.

Learn more about 3DS' commitment to manufacturing the future today at [www.3dsystems.com](http://www.3dsystems.com).

## **About 3D Systems**

3D Systems provides the most advanced and comprehensive 3D digital design and fabrication solutions available today, including 3D printers, print materials and cloud-sourced custom parts. Its powerful ecosystem transforms entire industries by empowering professionals and consumers everywhere to bring their ideas to life using its vast material selection, including plastics, metals, ceramics and edibles. 3DS' leading personalized medicine capabilities save lives and include end-to-end simulation, training and planning, and printing of surgical instruments and devices for personalized surgery and patient specific medical and dental devices. Its democratized 3D digital design, fabrication and inspection products provide seamless interoperability and incorporate the latest immersive computing technologies. 3DS' products and services disrupt traditional methods, deliver improved results and empower its customers to manufacture the future now.

### **Leadership through Innovation and Technology**

- 3DS invented 3D printing with its Stereolithography (SLA) printer and was the first to commercialize it in 1989.
- 3DS invented Selective Laser Sintering (SLS) printing and was the first to commercialize it in 1992.
- 3DS invented the ColorJet Printing (CJP) class of 3D printers and was the first to commercialize 3D powder-based systems in 1994.
- 3DS invented MultiJet Printing (MJP) printers and was the first to commercialize it in 1996.
- 3DS pioneered virtual surgical simulation (VSS™) and virtual surgical planning (VSP®), and its leading 3D healthcare products and services help doctors achieve better patient outcomes.

Today its comprehensive range of 3D printers is the industry's benchmark for production-grade manufacturing in aerospace, automotive, patient specific medical device and a variety of consumer, electronic and fashion accessories.

More information on the company is available at [www.3dsystems.com](http://www.3dsystems.com).