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Subject: Few questions

Posted by [Hisagomaru](#) on Fri, 03 May 2013 15:11:17 GMT

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1. Can i print one thing with 2 or more materials?  
(ex. steel exterior, with plastic coating inside.)
  2. How food-safe is metal? Would a salt container be toxic?
  3. what about pepper?
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Subject: Re: Few questions

Posted by [AmLachDesigns](#) on Fri, 03 May 2013 15:13:09 GMT

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1. Not with Shapeways at present;
  2. Only the glazed ceramic is food safe.
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Subject: Re: Few questions

Posted by [Hisagomaru](#) on Fri, 03 May 2013 15:20:24 GMT

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But is it ok just to contain the salt?  
its not like im going to eat with it

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Subject: Re: Few questions

Posted by [Youknowwho4eva](#) on Fri, 03 May 2013 17:07:04 GMT

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If you are holding the salt for decorative purposes, yes. If you plan on using the salt, only ceramics is certified food safe.

Quote:Disclaimer:

Please note that the 3D printed products are intended for decorative purposes. They are not suited to be used as toys or to be given to underage children. The products should not come into contact with electricity and be kept away from heat. Our materials, except for 3D printed glazed ceramic, are not food safe.

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Subject: Re: Few questions  
Posted by [mkroeker](#) on Sat, 04 May 2013 09:59:26 GMT  
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Remember that salt is hygroscopic, i.e. attracts moisture. The end result with shapeways' "stainless steel" material would be interesting corrosion effects from both the sintered steel and the bronze filler - probably reddish-brown, green and blue salt, maybe nouvelle cuisine but not food grade. Silver might work, but would surely be quite expensive. Also the required minimum wall thickness would probably lead to heavy, clunky objects. Strong&flexible plastic (nylon) sealed with a food-safe lacquer (some people here have suggested types used for winery equipment) is probably your best bet, but I doubt you will get official approval from shapeways for this.

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Subject: Re: Few questions  
Posted by [AmLachDesigns](#) on Sat, 04 May 2013 13:29:17 GMT  
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Quote:  
Silver might work, but would surely be quite expensive. Also the required minimum wall thickness would probably lead to heavy, clunky objects.

Silver would surely be expensive. And it would still corrode - containers for salt traditionally had glass liners or else were gilded to prevent this.

But the objects themselves would be less heavy or clunky than in Stainless or ceramic:

Min Wall Supported: 0.6mm (Regular), 0.8mm (Glossy & Premium)  
Min Wall Free: 0.6mm (Regular), 0.8mm (Glossy & Premium)

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Subject: Re: Few questions  
Posted by [stannum](#) on Sat, 04 May 2013 23:50:00 GMT  
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mkroeker wrote on Sat, 04 May 2013 09:59but I doubt you will get official approval from shapeways for this.

Getting into the blog not enough?

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Subject: Re: Few questions

Posted by [mkroeker](#) on Sun, 05 May 2013 10:25:36 GMT

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stannum wrote on Sat, 04 May 2013 23:50Getting into the blog not enough?

Not sure - that item is for food that brings its own eggcellent food safe container... unless you refer to the accumulated spam in the blog comments, which is probably for decorative purposes.

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Subject: Re: Few questions

Posted by [Hisagomaru](#) on Sun, 05 May 2013 12:49:10 GMT

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Wait, What do you mean by "getting Shapeways approval"?

is it just the wall thickness thing?

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Subject: Re: Few questions

Posted by [mkroeker](#) on Sun, 05 May 2013 13:33:28 GMT

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Getting shapeways to confirm that anything other than their glazed ceramics is "certified food safe".

Nothing to do with wall thickness, but with porosity and chemical resistance.

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