



Mutti tomato sauce can stacker (with optional cap)

 **Marco Ponzetti**

[VIEW IN BROWSER](#)

updated 6. 1. 2024 | published 6. 1. 2024

Summary

Mutti makes a good product, but you cannot stack the cans on top of each other in the pantry. This fixes the problem

[Household](#) > [Kitchen](#)

Tags: [pasta](#) [tomato](#) [pizza](#) [sauce](#) [margherita](#) [naples](#)
[sugo](#)

Being Italian, we have a lot of tomato sauce in the pantry. The best we can find for a reasonable price where we live is Mutti, which is a good sauce, but comes with an annoying feature: the cans cannot be stacked on top of each other.

This fixes the problem with a couple of grams of filament, and gives you more space in the pantry. I do not know if the ring will apply to any other sauce, the external diameter is 74mm so you can try it out or use the fusion 360 file to adjust.

Another annoying thing is that we seldomly use the entire can, and we end up leaving it open in the fridge. this dries it out quite quickly so since I was designing, I threw in a cap to store it in the fridge and avoid this problem. Notice that the cap needs the ring to work well.

Printing tips:

- If your printer cannot bridge well, use the bridgeless cap model (uses more filament but it's an easier print)
- if you are using a brim to improve adhesion, I would advise using external brim only, and debur it well otherwise the cap will not fit
- regardless of what you decide to print, no supports are needed
- I used PLA but whatever filament should work - it's not bearing any weight

happy printing!

Model files



mutti-can-stacker.3mf



bridgeless-cap.3mf



bridgeless-cap.stl



cap.3mf



cap.stl



mutti-can-stacker-with-cap.f3d



mutti-can-stacker.stl

License ©

This work is licensed under a
Creative Commons (4.0 International License)



Attribution-NonCommercial

- ✗ | Sharing without ATTRIBUTION
- ✓ | Remix Culture allowed
- ✗ | Commercial Use
- ✗ | Free Cultural Works
- ✗ | Meets Open Definition