



Freezio Sgroppino Originale®



Strawberry cheesecake

IDEAL SOLUTION TO OFFER A WIDE RANGE OF FLAVORS.

A relaxing and refreshing break after a working day or a regenerating moment during a hot summer day.

Freezio Sgroppino Strawberry cheesecake sorbet is the right start to every moment!

Freezio Sgroppino is produced with carefully selected raw materials, is easy and quick to prepare, it contains no preservatives.

7 GOOD REASONS TO CHOOSE FREEZIO SGROPPINO

- 1. A slush, many flavors:** only one slush machine is needed to satisfy even the most demanding customers' tastes.
- 2. Fresh and tasty:** you can choose from 20 different flavors.
- 3. Good and healthy:** gluten-free, GMO-free, no preservatives nor allergens.
- 4. Easy to prepare:** alcohol free mixes are made with 4 liters of water.
Mix 3 liters of water, 0.75 liter of prosecco and 500 ml of vodka for a frozen cocktail with alcohol. After that, pour the mixture into the slush machine. The superconcentrated syrup it is poured directly into the glass.
- 5. Quick to serve:** once the neutral base has been poured into the glass, just add the super-concentrated syrup taste required by the customer and mix well.
- 6. Very high profit margins:** the cost per portion is low. The selling price is about 5 times the cost per portion.
- 7. Easy to transport and store:** the envelope of prepared from 1 Kg does not take up much space and is easily transported as seen on reduced weight and size.

Packaging: 1 kg bag - (10 envelopes per carton).

Storage: 36 months. Store at room temperature.

Recommended machine: 1 tank slush machine.

Available items: glass.



Freezio Sgroppino
The new product that makes the difference and grows up your sales!



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Originale®



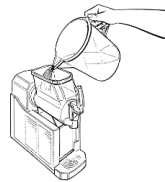
HOW TO PREPARE:



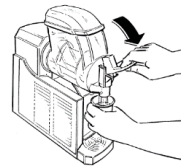
1 bag of Strawberry cheesecake mixture + 4 liters of water. Or for a alcohol frozen cocktail 3 liters of water and 0,75 liter of prosecco and 500 ml vodka.
For a more creamy cocktail 2 liters of water and 1 liter of milk.



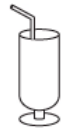
Mix well content of the bag with water. Or water, prosecco and vodka.



Pour the mixture into the machine



After 30 minutes the product is ready for to be served



44 servings of 100 ml

In a container, mix the content of a bag with 4 liters of water or, if more preferred, with 2 liters of water and 1 liter of partially skimmed milk. Or 3 liters of water, 0,75 liter of prosecco and 500 ml of vodka .
And whisk very well. Pour the mixture into the container of the machine.
After 30 minutes the sorbet is ready to be served.
Nr. 44 portions of 100 ml.

Night maintenance

If at the end of the day the product is left in the machine, it is sufficient to adjust the machine to maintenance position to keep the product fresh by consuming very little energy. The next morning the machine has to be adjusted to the operating position and the product is ready again to be served in just 15 minutes.

Machine maintenance and cleaning

Machine maintenance is very simple: just clean, once a month, the little radiator located on the rear side of the machine by removing the dust that has deposited. Once or twice a week disassemble the transparent tank and wash it in the sink together with the spiral. This operation takes no more than 5/10 minutes.

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