



Freezio Sgroppino *Originale*[®]



Red velvet

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 Red velvet 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

- Hot or cold, many flavors:** only one slush machine is needed to satisfy even the most demanding customers' tastes.
- Fresh and tasty:** you can choose from 20 different flavors.
- Good and healthy:** gluten-free, GMO-free, no preservatives nor allergens.
- Easy to prepare:** hot mixes are made with 1.5 to 2 liters of water.
Cold mixes with 1 or 2 liter of semi-skimmed milk
After that, pour the mixture into the slush machine.
The superconcentratedsyrup it is poured directly into the glass.
- 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.
- Very high profit margins:** the cost per portion is low. The selling price is about 5 times the cost per portion.
- 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: 500 gram bag - (25 envelopes per carton).

Storage: 36 months. Store at room temperature.

Recommended machine: 1 tank slush machine or 1 tank lola machine.

Available items: glass.

Freezio Sgroppino Red Velvet Cream

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

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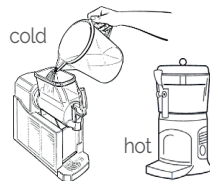
HOW TO PREPARE:



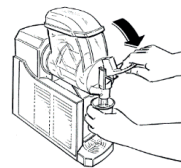
1 bag of Red velvet mixture +
1-2 liters of water. For hot preparation.
Or 1 bag of Red velvet mixture +
1.5-2 liters of semi-skimmed milk.
For cold preparation.



Mix well content of
the bag with water.
Or milk.



Pour the mixture into
the cold/hot
machine



After 15-40 minutes
the product is ready
for to be served



20 servings of 100 ml

In a container, mix the content of a bag with 1-2 liters of water for hot preparations. And whisk very well. Pour the mixture into the container of the Lola machine. After 15 minutes the sorbet is ready to be served. For cold preparations mix the content of a bag with 1.5-2 liters semi-skimmed milk in a container. And whisk very well. Pour the mixture into the container of the machine. After 30-40 minutes the sorbet is ready to be served. Nr. 20 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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