



Capri

SOFT ICE CREAM

THE TRADITIONAL ITALIAN ICE CREAM READY TO TASTE.

The Gelato Soft you were looking for has finally arrived; the only one perfect from breakfast to lunch, from snack to after dinner; Almar soft ice cream is the product designed for you and for the new needs of your customers. You can serve it on the cone smooth but it is above all the ideal base for your creations: in a cup garnished with cereals and muesli for breakfast, seasonal fresh fruit for dessert, chocolate flakes or topping for the afternoon break. Ideal for the high production professional machines or the new modern countertop soft ice cream machines that will produce the perfect consistency.

8 GOOD REASONS TO CHOOSE SOFT ICE CREAM ALMAR



- 1. Unique:** It is a new product that makes the difference between your business and the other ones.
- 2. One product = many different tastes:** You can serve it simple or garnish with toppings, grains and decorations to create thousands of different personalized recipes.
- 3. Very easy to prepare:** Impossible to make a mistakes during preparation. Just mix one bag with 2 liters of water.
- 4. Very quick to serve:** don't waste time during the service. Just pour the product from the machine into the cup
- 5. High profit:** Very low cost for each serving. Selling price is from 5 to 7 times the buying cost.
- 6. Self selling:** Customers see the machine with product in the coffee shop and ask for soft ice cream
- 7. It's good and healthy:** it is gluten-free, no GMO, no preservatives and additives, no hydrogenated fats, nor palm oil.
- 8. Direct support on site:** Almar assists you on site during introduction of Cremino to your customers



FLAVOURS:

- Chocolate
- Cream
- Vanilla
- Black Vanilla
- Cheese Cake
- Salted Caramel
- Tiramisu
- Yogurt
- Speculos
- Oreo Cookie
- Bueno
- Cotton Candy
- Red Velvet
- Pitachio
- Watermelon
- Mixed Berries
- Strawberry
- Pineapple
- Lemon & Mint



Packaging: 1Kg bags (100% recyclable) - 10 bags 1Kg for box

Shelf life: 36 months. Storage at room temperature.

Machine: Desk soft ice cream machine / professional soft ice cream machine.

How to serve: serve in a cone or in a glass cup

HOW TO PREPARE:

Preparation (professional machines)

In a bowl mix very well 1Kg of powder for soft ice cream with 2 liters of water. Pour the mix into the machine. The soft ice cream is ready to be served and garnished with the Decorelle and Toppings Almar.

Preparation (semi professional desk machines)

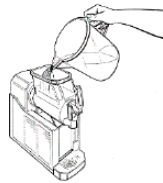
In a bowl mix very well 1Kg of powder for soft ice cream with 2 liters of water. Pour the mix into the machine. After 45' the soft ice cream is ready to be served and garnished with the Decorelle and Toppings Almar.



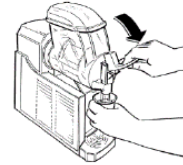
One 1Kg bag + 2 liters of water



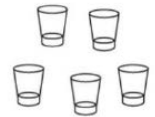
Mix very well the powder with water



Pour the mix into the machine bowl



after 45/60 minutes the ice cream is ready to be served



45 servings of 100 ml

Night preservation

If at the end of the day there is some remaining product into the machine, set the machine in preservation mode to preserve the product and save energy. The day after set again the machine to the maximum powder (-12°C). After 15 minutes the product is ready again to be served.

Machine: cleaning and maintenance

Almar soft ice cream machine is very economic, easy to use and maintain. Cleaning: twice a week, take off the transparent bowl from the machine and the mixer and clean directly into the kitchen sink. This operation takes no more than 5/10 minutes.

Maintenance: the machine maintenance is very easy. Once a month, it is enough to clean the small condense on the back of the machine by using a vacuum cleaner.

