



Freezio Sgroppino



IDEAL SOLUTION TO OFFER A WIDE RANGE OF FLAVORS.

A relaxing and refreshing break between a gala lunch or a regenerating moment during a hot summer day.

The traditional Italian dessert. Freezio Sgroppino lemon sorbet is the right end to every meal! Ginnic 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 or, for more creamy Freezio Sgroppino, with 3 liters of water and 1 liter of semi-skimmed milk. Mix 3 liters of water, 0.75 liter of prosecco and 300 ml of vodka for a frozen cocktail with alcohol. After that, pour the mixture into the slush machine. The super-concentrated 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 - (20 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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Freezio Sgroppino



Amalfi scented lemon: the lemons of Ginnic grows exposed to the sun and winds hot coming from the south, enjoying the protection of the Lattari Mountains, sheltered from the cold winds from the Nordic countries e in particular from the so-called tramontana, typical cold wind so called in the whole world, since it was discovered from the navigators of the ancient Republic of Amalfi.

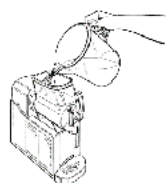
HOW TO PREPARE:



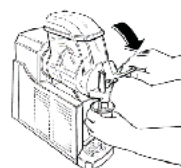
1 bag of Freezio Sgroppino mixture + 4 liters of water. For a more creamy cocktail 3 liters of water and 1 liter of milk. Or for a alcohol frozen cocktail 3 liters of water and 0,75 liter of prosecco and 300 ml vodka.



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



Pour the mixture into the machine



After 45/50 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 3 liters of water and 1 liter of partially skimmed milk. Or 3 liters of water, 0.75 liter of prosecco and 300 ml of vodka. And whisk very well. Pour the mixture into the container of the machine. After 50 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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