Frizzante Sgroppino Originale®

GLUTEN VRIJ

OGM VRIJ

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.
Frizzante Sgroppino Red velvet sorbet is the right start to every moment!
Frizzante Sgroppino is produced with carefully selected raw materials, is easy and quick to prepare, it contains no preservatives.

7 GOOD REASONS TO CHOOSE FRIZZANTE SGROPPINO

1. Hot or cold, 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: hot mixes are made with 3 liters of water. Cold mixes with 3 liters of semi-skimmed milk After that, pour the mixture into the slush machine. The superconcentratedsyrup 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: 1000 gram bag - (12 envelopes per carton).
Storage: 36 months. Store at room temperature.
Recommended machine: 1 tank slush machine or 1 tank lola machine.
Available items: glass.

Frizzante Sgroppino Red Velvet Cream
The new product that makes the difference and grows up your sales!

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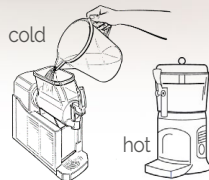**Add vodka to our cold mix for a Sgroppino Red Velvet Martini**
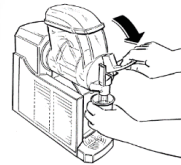
HOW TO PREPARE:

For hot preparation.
1 bag of Red velvet mixture + 3 liters of water.
Or 1 bag of Red velvet mixture + 3 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

40 servings of 100 ml

Red Velvet Cold using SP1 machine In a bowl mix the content of a bag with 3 liter of semi-skimmed milk. Pour the product into the machine. Switch on the machine to the maximum power. After 30/40 minutes Red Velvet is ready to be served. Nr. 40 servings foreach bag.

Red Velvet Hot with the Lola machine In a bowl mix the content of a bag with 3 liter of water. Pour the product into the machine. Switch on the machine. After 15 minutes Red Velvet is ready to be served. Nr 40 servings for each bag.

Red Velvet Hot with an espressomachine Add a tablespoon of powder to your milk in an 0.6 liter milkjug and froth to a wonderful microfoam to mix with your espresso for a Red Velvet Cappuccino or Red Velvet Latte.

Cold - Using a blender or a shaker Mix 40g of Red Velvet powder with 160 ml of cold milk. Pour the mix into the blender adding 3 ice cubes. Switch on the blender for 2 minutes. Pour the cream into a glass and garnish with whipped cream or dark chocolate flakes.

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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