"SCOOP GELATO" for Cones and Cups

100% Made in Italy





Why choose STICKHOUSE "Scoop Gelato"?







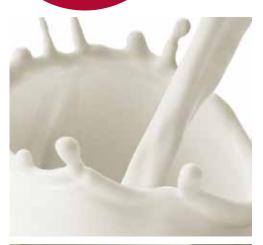
STICKHOUSE "SCOOP GELATO" production is based on **a ready to use Liquid Gelato Mix**.

The mix is produced with high advanced UHT processes. It is packed in 1 lt. aseptic packs granting its absolute quality and can be stored at room temperature with 12 months shelf life.

STICKHOUSE SCOOP GELATO means:

- High quality milk and cream, 100% made in Italy.
- Soft and creamy structure.
- Best preservation with stable structure.
- Natural and quality ingredients.

WHAT WE OFFER







We will supply a **COMPLETE SYSTEM** consisting of

1) Liquid Gelato Mix, ready to use.

2) Continuous churning gelato machine (batch freezer) to be used either for production or sale (see examples in the next pages).

Additional sale options including tubes displays available

PLUS:

- Soft and creamy gelato freshly produced.
- No laboratory required.
- Easy management of production and ingredients (liquid mix at room temperature).
- No experience required.
- Low investment (no dedicated production staff, no laboratory).
- Maximum level of food safety.
- Total product consistency.





THE FRESH GELATO



THE GELATO IS MADE FRESH IN THE BATCH FREEZER DIRECTLY IN THE SHOP IN FRONT OF THE CLIENT.









• WAFFLE CONES

• WAFFLE CUPS





















BATCH FREEZER --MOBILE

Automated Batch Freezer 2 cylinders





GALLERY

Discover the taste of FRESH GELATO



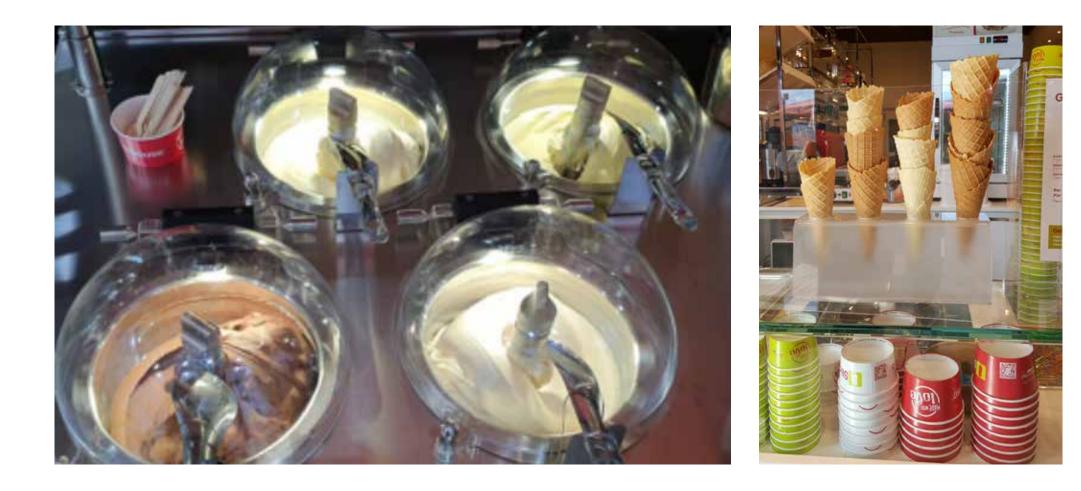


Fresh Gelato produced in front of the client

Automated Batch freezer















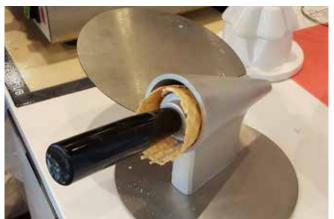






ARTISAN WAFFLE





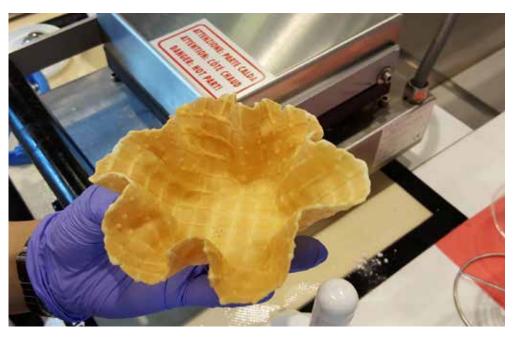




ARTISAN WAFFLE















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