



# Crema Dilemma

## Cold Cream Drinks



A NEW DISCOVERY THAT MAKES A WORLD OF DIFFERENCE.

Crema Dilemma is a unique concept that makes the difference in your coffee shop and restaurant. It is a cold coffee cream, very dense, similar to soft serve ice cream.

Suitable for the new cold cream machines, for the best texture and flavour. Crema Dilemma is made with the finest ingredients without hydrogenated fats. Let us tempt you with aromas and exquisite flavors of our velvety coffee creams in three different delicious formulas.

**Espresso - MATCHA - Coffee - Pistaccio**

---

### CREMA DILEMMA COLD CREAM

1. Unique: it is a new product that make the difference between your business and the other ones
2. Very easy to prepare: impossible to make mistakes during preparation. Just mix one bag with 700 ml of water.
3. Very quick to serve: don't waste time during the service. Just pour the product from the machine into the glass.
4. High profit: very low cost for each serving. Selling price is from 5 to 7 times the buying cost.
5. It's good and healthy: it is gluten-free, no GMO, no preservatives and additives, no hydrogenated fats, no palm oil.
6. One Formula creates manu unique drinks and desserts.





**Pakaging:** 400g Bags (20 bags for each box) - 800g Bags (10 bags for each box) **Shelf life:** 36 months. Storage at room temperature. **Machine:** machine for cold creams.



## HOW TO PREPARE:



+



400g/800g of crema dilemma + 700/1400 ml of water



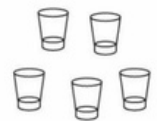
Mix very well the content of one bag with water



Pour the mix into the machine



After 30/40 minutes the product is ready to be served



30 / 40 servings

Pour the product into the machine. Switch on the machine to the maximum power. After 30/40 minutes Crema is ready to be served. Nr. 20 servings for each 400g bag- Nr. 40 servings for each 800g bag

### 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. After 15 minutes the product is ready again to be served.

### Machine: cleaning and maintenance

The Gabtron 2L 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 not 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.

